

Dine In Only

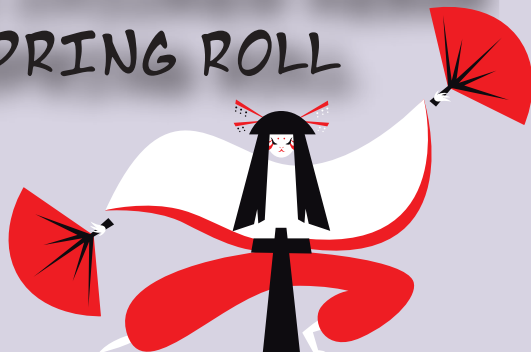


\$500 APPETIZER

TEMPURA COD BITES
DARUMA SPICY CAULIFLOWER
TAMPA ROLL • EDAMAME GYOZA
AGEDASHI TOFU

\$600 APPETIZER

SPICY CALAMARI STEAK
SPICY TUNA ROLL
KRAB & ASPARAGUS ROLL
SPICY JAPANESE CHICKEN KEBAB
VEGETABLE SPRING ROLL



Teppan Sushi Menu

Due to the time involved in preparing sushi specialty items, we regretfully must limit sushi orders to the appetizers listed below:

**All cooked items*

Sushi Appetizer 10.95

Sashimi Appetizer 12.95

Edamame (Soy Beans) 5.95

Seaweed Salad 6.95

Seared Ahi Tuna Appetizer 12.95

Thin sliced Seared Tuna over Daikon Radish, Scallions, Micro Greens and DaRuMa Special Soy Sauce

Salmon Carpaccio 11.95

Thin sliced Raw Salmon over Creamy Ginger Dressing, topped with Arugla, Garlic Aioli and Parmesan Cheese

California Roll* 6.95

Shrimp Tempura Roll* 9.95

Dynamite Roll 9.25

Spicy Shrimp Roll* 9.25

Spider Jumbo Roll* 9.95

Mexican Roll* 9.50

Fire Roll 14.50

Spicy Shrimp Roll topped with chopped Spicy Tuna and Jalapenos, drizzled with Spicy Mayo & Sriracha Sauce

Spicy Crunchy Lobster Tail Roll 16.95

Tempura Lobster Tail and Scallions, lightly battered Shiso Leaves, Spicy Mayo and Tobiko

Double Hamachi Roll 14.95

Yellowtail, Avocado & Fresh Cilantro rolled and topped with Yellowtail, Jalapeno & Ponzu Sauce

Geisha Roll 14.95

Salmon, White Tuna (Escolar), Yellowtail, Masago, Scallions and Avocado, topped with Creamy Dynamite Sauce and wrapped with Soy Bean Paper

Crabmeat Volcano* 9.95

Spicy Salmon Martini or Spicy Tuna Martini 12.95

Tuna Tataki (Seared Tuna) 12.95

Party Boat 59.95

(2pcs each) Tuna, Salmon, White Fish, Eel, Shrimp, (1 Roll Each) Shrimp Tempura, Spicy Tuna, Eel, Krab Meat & Asparagus, Lobster California Roll

Thank you for your understanding – The Management

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Drink Menu

May we Suggest One of Our Specialty Drinks Served in a DaRuMa Souvenir Container

The Ninja 9.50

A Combination of Light Rum, Pineapple and Orange Juice,
and Grenadine, topped with Dark Rum
with Souvenir Container 13.50

DaRuMa Mai Tai 9.50

A Combination of Mango Rum, Dark Rum, Orange
and Pineapple Juice and Grenadine
with Souvenir Container 13.50

Asian Pear 9.50

Apples and Pear Vodka, Watermelon Schnapps with
Sour Mix and a Splash of Lemon-Lime Soda
with Souvenir Container 13.50

Sakura Tropical Lemonade 9.50

Raspberry Vodka, Pomegranate Vodka, Lemonade, Splash of
Lemon-Lime, Soda and Cranberry Juice
with Souvenir Container 13.50

Ramuné 3.95

Famous Japanese Soda

Karate Kid 6.95

A Choice of Cherry Coke or Shirley Temple
served in a Souvenir Container

DaRuMa Souvenir Container 4.95

Japanese Beer Selections

Kirin Ichiban 5.95/12oz 9.50/22oz

Sapporo 5.95/12oz 8.50/16oz

Kirin Light 5.95/12oz

Asahi 9.50/21.4oz

*Ask your server about our full list of Import,
Domestic and Non-Alcoholic Beers*

Sake and Plum Wine Specialties

Cherry Blossom 8.50

Plum Wine Spritzer with Lemon

Osaka 8.50

Sake, Club Soda and Fresh Lime

Hot Passion 8.95

Plum Wine and Hot Sake

Purple Haze 8.95

Hot Sake with a splash of Raspberry Liqueur

Tokyo Rose 8.95

Plum Wine and Sake on the rocks

DaRuMa is Proud to Offer a Full Line of Cordials

Appetizers

Prepared in our kitchen

Gyoza 6.50

Pork and Vegetable Pan Seared served with Gyoza sauce

Yakitori 7.95

Marinated Teriyaki Chicken served on a Skewer, sprinkled with Sesame Seeds

Soft Shell Crab 8.95

Deep Fried Jumbo Soft Shell Crab served with Ginger Tempura Sauce

Negamaki 9.95

Tender Beef rolled over Scallions and Marinated in Teriyaki Sauce

Shrimp Tempura 9.50

Delicately Deep Fried Shrimp and Assorted Vegetables in a Light Tempura Batter served with Tempura Sauce

Escargot Jalapeño

Nippon 7.95

Escargot Broiled in Garlic Butter topped with Jalapeño in Teriyaki Sauce

YoYo Shrimp 9.95

Lightly Battered Shrimp Deep Fried until Golden Brown and served with House Sauce

Chicken Crispy Roll 7.95

A Combination of Chicken with Vegetables wrapped in a Crispy Spring Roll Shell served with House Sauce

Shrimp Crispy Roll 9.50

A Combination of Shrimp with Vegetables wrapped in a Crispy Spring Roll Shell served with House Sauce

Lobster Crab Cakes 12.50

2 Lobster Crab Cakes served Japanese Tempura Style with House Sauce

All Dinners Include

Oriental Clear Soup, Green Salad, Shrimp Flambé, Stir Fried Vegetables, Japanese Steamed Rice and Japanese Green Tea

**May we suggest our DaRuMa Fried Rice as a delicious substitution to Japanese Steamed Rice for an additional \$2.50*

Sunset Specials

5:00 – 6:00 p.m. Daily. Excluding Valentines Day, Mother's Day and New Years Eve
Must be seated by 6:00 p.m

Sunset Chicken 18.00

Sunset Fish 19.00

(Salmon, Tuna, Cod or Grouper)

Sunset Shrimp 20.00

Sunset New York Strip 24.00

Children's Entrees

Children under 12 only No Exceptions

Karate Kid Chicken 17.00

Karate Kid Shrimp 18.00

Karate Kid New York Strip 22.00

Teppan Entrees

Sesame Chicken 23.00

Broccoli Chicken 24.00

Duck Breast 34.00

Teppan New York Strip 35.00

DaRuMa Filet Mignon 39.00

Hibachi Vegetarian 20.00

add Tofu 5.00

Seafood

DaRuMa Cod 25.00

Hibachi Salmon 27.00

Teppan Grouper 30.00

Tuna Steak 28.00

Shrimp Sauté 28.00

Sea Scallops 32.00

Seafood Delight 35.00

(Choose 3: Shrimp, Sea Scallops, Tuna, Calamari)

Chilean Sea Bass 35.00

DaRuMa Combinations

Any combination of 2 available, ask your server

Chicken & Salmon, Tuna, Cod or Grouper 28.00

Chicken & Lobster Crab Cakes 27.00

Chicken & Shrimp 28.00

Chicken & Sea Scallops 29.00

Shrimp & Salmon, Tuna, Cod or Grouper 29.00

Shrimp & Lobster Crab Cakes 29.00

Shrimp & Sea Scallops 31.00

Duck Breast & New York Strip 33.00

New York Strip & Chicken 31.00

New York Strip & Salmon, Tuna, Cod or Grouper 32.00

New York Strip & Lobster Crab Cakes 31.00

New York Strip & Shrimp 32.00

Filet Mignon & Chicken 32.00

Filet Mignon & Salmon, Tuna, Cod or Grouper 34.00

Filet Mignon & Shrimp 34.00

Filet Mignon & Sea Scallops 35.00

Filet Mignon & Chilean Sea Bass 36.00

Lobster & Shrimp 39.00

Lobster & Filet Mignon 42.00

*Extra Plate Charge \$5.50 *Gratuities are split between Chefs and Servers

*A 20% Gratuity to be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

WHITE WINE

RED WINE

SPARKLING/CHAMPAGNE

Gancia Prosecco, Italy 10/38

Mumm Napa California 50

Veuve Cliquot Ponsardin, Reims France 88

CHARDONNAY

Kendall Jackson, California 10/38

Chalk Hill, California 13/50

Sanama Cutrer, California 15/52

SAUVIGNON BLANC

Matua, New Zealand 10/38

Kim Crawford, New Zealand 15/52

PINOT GRIGIO

Mezzacorona, Italy 10/38

Santa Margherita, Italy 58

REISLING

Chateau St. Michelle, Washington 10/38

PINOT NOIR

A' By Acacia, California 10/38

Meomi, California 12/46

CABERNET SAUVIGNON

Coppola, California 10/38

The Stag, California 13/50

Sterling, Napa Valley 58

MALBEC

Portillo, Argentina 10/38

Salentein, Argentina 12/46

MERLOT

Chateau St. Jean, California 10/38

SHIRAZ

Paringa, Australia 10/40

JAPANESE SAKE / WINE

SAKE

Sho Chiku Bai Warm Sake 7.95

Sho Chiku Bai Nigori 12.95 (unfiltered)

Kurasawa 17

Hiro Blue Junmai Ginjo 24

Kikkoman Plum Wine 8/30

HOUSE WINES BY BERINGER ESTATES 7.95

(Chardonnay, Pinot Grigio, Cabernet, Merlot, Pinot Noir, Dry Rose, White Zinfandel)