

# Appetizers

Prepared in our kitchen

**Gyoza** 7.95  
Pork and Vegetable Pan Seared  
served with Gyoza Sauce

**Yakitori** 10.95  
Marinated Teriyaki Chicken served on a Skewer  
sprinkled with Sesame Seeds

**Chicken Crispy Roll** 10.95  
A Combination of Chicken and Vegetables Wrapped in  
a Crispy Spring Roll Shell served with House Sauce

**Escargot Jalapeño Nippon** 12.95  
Escargot Broiled in Garlic Butter topped with  
Jalapeños and Caviar Sauce

**Negamaki** 15.95  
Tender Beef rolled over Scallions and Asparagus  
Marinated in Teriyaki Sauce

**Shrimp Tempura** 12.95  
Delicately Deep Fried Shrimp and Assorted Vegetables  
in a Light Tempura Batter  
served with Tempura Sauce

**Shrimp Crispy Roll** 12.95  
A Combination of Shrimp and Vegetables  
wrapped in a Crispy Spring Roll Shell  
served with House Sauce

**YoYo Shrimp** 12.95  
Lightly Battered Shrimp Deep Fried until Golden Brown  
and served with House Sauce

**Soft Shell Crab** 15.95  
Deep Fried Jumbo Soft Shell Crab served with  
Ginger Tempura Sauce

## All Dinners Include

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

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

*Additional Fried Rice \$6.50*

## Children's Entrées

Children under 12 only No Exceptions

**Karate Kid Chicken** 18.95

**Karate Kid Shrimp** 19.95

**Karate Kid New York Strip** 23.95

## Sunset Specials

5:00 & 5:30 p.m. Reservations Daily. Excluding Valentines Day,  
Mother's Day and New Years Eve

**Sunset Chicken** 20.95

**Sunset Fish** 22.95  
(Salmon or Tuna)

**Sunset Shrimp** 24.95

**Sunset New York Strip** 27.95

## Seafood

**Hibachi Salmon** 30.95

**Tuna Steak** 32.95

**Shrimp Sauté** 32.95

**Sea Scallops** 38.95

**Seafood Delight** 42.95  
(Choose 3: Shrimp, Sea Scallops, Tuna, Calamari)

**Chilean Sea Bass** 42.95

## Teppan Entrées

**Sesame Chicken** 26.95

**Broccoli Chicken** 28.95

**Duck Breast** 39.95

**Teppan New York Strip** 40.95

**DaRuMa Filet Mignon** 45.95

**Hibachi Vegetarian** 22.95  
add Tofu 5

## DaRuMa Combinations

Any combination of 2 available, ask your server

**Chicken & Salmon or Tuna** 32.95

**Chicken & Shrimp** 32.95

**Chicken & Sea Scallops** 34.95

**Shrimp & Salmon or Tuna** 32.95

**Duck Breast & New York Strip** 43.95

**New York Strip & Chicken** 36.95

**New York Strip & Salmon or Tuna** 36.95

**New York Strip & Shrimp** 36.95

**Filet Mignon & Chicken** 36.95

**Filet Mignon & Salmon or Tuna,** 38.95

**Filet Mignon & Shrimp** 38.95

**Filet Mignon & Sea Scallops** 42.95

**Filet Mignon & Chilean Sea Bass** 45.95

**Lobster & Shrimp** 45.95

**Lobster & Filet Mignon** 48.95

## Sides

**Soup** 3.50

**Salad** 5.50

**White Rice** 3.50

**Fried Rice** 6.50

**Vegetable** 6.50

# 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 11.95

Sashimi Appetizer 13.50

Edamame (Soy Beans) 5.95

Seaweed Salad 7.25

Seared Ahi Tuna Appetizer 14.50

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

Salmon Carpaccio 13.50

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

California Roll\* 7.50

Shrimp Tempura Roll\* 9.95

Dynamite Roll 9.95

Spicy Shrimp Roll\* 9.95

Spider Jumbo Roll\* 11.50

Mexican Roll\* 9.95

Fire Roll 15.95

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

Spicy Crunchy Lobster Tail Roll 21.95

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

Double Hamachi Roll 16.50

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

Geisha Roll 15.50

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

Crabmeat Volcano\* 10.95

Spicy Salmon Martini or Spicy Tuna Martini 12.95/13.95

Tuna Tataki (Seared Tuna) 13.95

Party Boat 65.95

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

\*Extra Plate Charge \$8.00 \*Gratuities are split between Chefs and Servers  
\*A 20% Gratuity will be added to parties of 4 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

# Drink Menu

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

The Ninja 10.95 with Souvenir Container 16.95  
A Combination of Light Rum, Pineapple and Orange Juice, and Grenadine, topped with Dark Rum

DaRuMa Mai Tai 10.95 with Souvenir Container 16.95  
A Combination of Mango Rum, Dark Rum, Orange and Pineapple Juice and Grenadine

Asian Pear 10.95 with Souvenir Container 16.95  
Apple and Pear Vodka, Watermelon Schnapps with Sour Mix and a Splash of Lemon-Lime Soda

Sakura Tropical Lemonade 10.95 with Souvenir Container 16.95  
Raspberry Vodka, Pomegranate Vodka, Lemonade, Splash of Sprite, Soda and Cranberry Juice

Ramuné 4.95  
Famous Japanese Soda

Karate Kid 7.95  
A Choice of Cherry Coke or Shirley Temple served in a Souvenir Container

DaRuMa Souvenir Container 7.50

DaRuMa is Proud to Offer a Full Line of Cordials  
Ask your server about our full list of Import, Domestic and Non-Alcoholic Beers

# White 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  
Sonoma Cutrer, California 15/52

SAUVIGNON BLANC

Matua, New Zealand 10/38  
Kim Crawford, New Zealand 15/50

PINOT GRIGIO

Mezzacorona, Italy 10/38  
Santa Margherita, Italy 58

REISLING

Chateau St. Michelle, Washington 10/38

# Red Wine

PINOT NOIR

19 Crimes, Australia 10/38  
Meomi, California 12/46  
La Crema, California 14/54

CABERNET SAUVIGNON

Freakshow, California 13/48  
Educated Guess, Napa 13/48  
Intrinsic, Washinton 15/58

MALBEC

Alamos, Argentina 10/38  
Dona Paula, Argentina 14/48

MERLOT

14 Hands, Washington 10/38

RED BLEND

Troublemaker, California 10/38

HOUSE WINES BY BERINGER ESTATES 8.95

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

# Japanese Sake / Wine

## SAKE

Sho Chiku Bai Warm Sake 9.50

Sho Chiku Bai Nigori 14.95 (unfiltered)

Kurasawa 18.95

Hiro Blue Junmai Ginjo 25.96

Kikkoman Plum Wine 9.50/36

# Japanese Beer Selections

Kirin Ichiban 6.95/12oz 10.95/22oz

Sapporo 6.95/12oz 9.95/20.3oz

Kirin Light 6.95/12oz • Asahi 10.95/21.4oz

# Sake and Plum Wine Specialties

Cherry Blossom 9.50  
Plum Wine Spritzer with Lemon

Osaka 9.50  
Sake, Club Soda and Fresh Lime

Hot Passion 9.95  
Plum Wine and Hot Sake

Purple Haze 9.95  
Hot Sake with a splash of Raspberry Liqueur

Tokyo Rose 9.95  
Plum Wine and Sake on the rocks