

Children's Entrées

Children under 12 only No exceptions
All Children's Entrées Include Sautéed Vegetables,
Fried Rice & Choice of Soup or Salad

- Chicken Yakitori 13.95
- Shrimp Tempura 15.95

Combination Boxes

All Entrées Include Miso Soup & Green Salad
All Sauces for Combination Entrées
are the same as Petite Entrées

- Chicken Teriyaki &
Shrimp Tempura or
Shrimp Teriyaki 30.95
- Chicken Teriyaki &
Sea Scallops Nippon or
Sea Scallops Miso 34.95
- Shrimp Teriyaki
Salmon or Tuna 32.95
- Shrimp Teriyaki &
Sea Scallops Nippon
or Sea Scallops Miso 36.95
- Duck Breast &
NY Strip Teriyaki 34.95
- NY Strip Teriyaki &
Salmon or Tuna 34.95
- Filet Mignon Teriyaki &
Shrimp Tempura
or Shrimp Teriyaki 36.95
- Filet Mignon Teriyaki &
Sea Scallops Nippon or
or Sea Scallops Miso 40.95
- Filet Mignon Teriyaki &
Chilean Sea Bass 43.95
- Lobster Nippon &
Filet Mignon Teriyaki 46.95

HIBACHI IS SERVED ONLY
AT THE HIBACHI TABLES.

- Sides
- Soup 3.50
- Miso Soup 4.50
- Salad 5.50
- White Rice 3.50
- Fried Rice 6.50
- Vegetable 6.50

Petite Entrées

All Entrées Include Miso Soup & Green Salad

- SEAFOOD
- Shrimp Tempura 22.95
Delicately Deep Fried Shrimp & Vegetables in Light Batter
served with Fried Rice & Tempura Sauce

- Shrimp Teriyaki 22.95
Sautéed Shrimp served in Teriyaki Sauce

- Sea Scallops Nippon 27.95
Sautéed Sea Scallops topped with a Caviar Sauce
or Crabmeat & Miso Sauce

- Salmon Teriyaki 22.95
Pan Seared Salmon served in Teriyaki Sauce

- Spicy Tuna Steak 24.95
Thinly sliced Tuna served with House-made Spicy Teriyaki Sauce

- Miso Sea Bass 29.95
Pan Seared Chilean Sea Bass served with Crabmeat & Miso Sauce

- MEAT
- Chicken Teriyaki 20.95
Chicken Breast seasoned with our Special Teriyaki Sauce

- Spicy Beef 23.95
Sliced Beef Sautéed & served with House-Made Spicy Teriyaki Sauce

- Duck Breast 27.95
Baked Duck Breast, sliced & served with Sweet Ginger Sauce

- New York Strip Teriyaki 28.95
New York Strip seasoned with our Special Teriyaki Sauce

- Filet Mignon Teriyaki 30.95
Tender Filet Mignon seasoned with our Special Teriyaki Sauce

ALL MEAT ENTRÉES AVAILABLE IN FULL SIZE

- RICE, NOODLES & VEGETABLES
- Mamasan Chicken Rice Bowl 18.95
Sautéed Chicken & Mixed Vegetables served with Special House Sauce
- Udon Chicken Noodles 18.95
Chicken Sautéed with Japanese Udon Noodles & Vegetables
Substitute Shrimp 23
- Pineapple Chicken Fried Rice 19.95
Pan Seared Chicken, Sautéed with Pineapple & Mixed Vegetables
& Japanese Fried Rice, served with House Lemon Sauce
- DaRuMa Beef Rice Bowl 19.95 or Yakisoba Noodle Plate 20.95
Sirloin Beef & Mixed Vegetables served with Special House Sauce

- Beef Fried Rice 22.95
Teriyaki Beef Sautéed with Mixed Vegetables & Japanese
Fried Rice, served with House Lemon Sauce

- Shrimp Fried Rice 22.95
Shrimp Sautéed with Mixed Vegetables & Japanese
Fried Rice, served with House Lemon Sauce

- Salmon Fried Rice 20.95

- Seafood Yakisoba Noodles 25.95
A Combination of Shrimp, Bay Scallops, Kanikama, Calamari &
Fish Sautéed with Yakisoba Noodles

- DaRuMa Vegetable Dinner 17.95
Stir Fried Mixed Vegetables in Japanese Special Sauce,
served with Steamed Rice Add Tofu 5.00

Extra plate charge \$8.00/ A 20% gratuity will be added to parties of 4 or more.

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 Asparagus and Scallions
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

Seared Ahi Tuna Appetizer 14.50

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

Soft Shell Crab 15.95

Deep Fried Jumbo Soft Shell Crab served
with Ginger Tempura Sauce

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 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 25.95

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