

# Drink Menu

May we suggest one of our Specialty Drinks  
served in a DaRuMa Souvenir container

## Martinis

9 1/2 oz. Da Ru Ma Specialties (See inside back menu cover) 9.75

## The Ninja

A Combination of Light Rum, Pineapple & Orange Juice,  
and Grenadine, Topped with Myers Dark Rum 7.50  
With Souvenir Container 11.50

## Paradise Punch

A Non-alcoholic Blend of Tropical Juices 4.50  
With Souvenir Container 8.50

## Karate Kid

A Choice of Cherry Coke or Shirley Temple  
Served in a Souvenir Container 6.50

## The Chang Chiller

A Combination of Light Rum, Midori,  
Vodka and a Twist of Coconut 7.50  
With Souvenir Container 11.50

## DaRuMa Mai Tai

A Combination of Light Rum, Myers Dark Rum,  
Orange Curacao, Pineapple Juice and Grenadine 7.50  
With Souvenir Container 11.50

### Japanese Beer Selections

ICHIBAN  
KIRIN LIGHT  
SAPPORO  
12oz/ 5.50

ASAHI  
ICHIBAN  
SAPPORO  
16oz/ 6.95

HARBIN  
20oz/ 7.50

### DaRuMa Specialties

SAKITINI 6.95  
A Combination of Sake and Gin

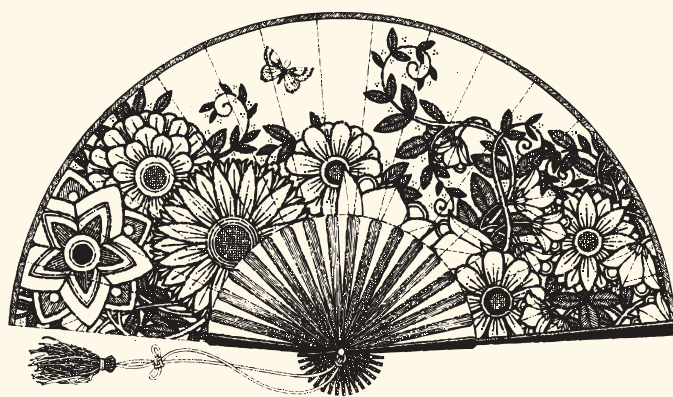
HOT PASSION 6.95  
Plum Wine and Hot Sake

CHERRY BLOSSOM 6.95  
Plum Wine Spritzer with Lemon

OSAKA 6.95  
Sake, Soda and Fresh Lime

TOKYO ROSE 7.50  
Plum Wine and Sake Over Ice

DaRuMa is proud to offer a full line of cordials.  
A complete wine list is available on the back of our menu.  
Non-alcoholic beer is also available.





# Appetizers



## Hot

Prepared in our kitchen

**Yakitori** .....6.95

*Marinated Teriyaki Chicken  
Served on a Skewer, Sprinkled  
with Sesame Seeds.*

**Gyoza** .....6.95

*Pork and Vegetable Dumplings  
pan seared and garnished with  
Seaweed Salad & Edamame Seeds,  
Served with Gyoza Sauce.*

**Tempura** .....7.95

*Delicately Deep Fried Shrimp and  
Assorted Vegetables in a Light Batter.  
Served with Tempura Sauce.*

**Oyster Tempura** .....7.95

*1/2 Dozen Oysters Delicately  
Deep Fried in a Light Batter.  
Served with House Sauce*

**Negamaki** .....8.95

*Tender Beef rolled over Scallions  
and Marinated in Teriyaki Sauce.*

**Escargot Nippon** .....7.50

*Escargot Broiled in a Garlic Butter,  
Topped with Nippon Sauce.*

**Lobster Crispy Roll** .....8.75

*A Combination of Lobster Meat  
with Fresh Vegetables, Wrapped  
in a Crispy Spring Roll Shell,  
Served with House Sauce.*

**Soft Shell Crab** .....7.95

*Deef Fried Jumbo Soft Shell Crab  
Served with Ginger Tempura Sauce.*

**Hawaii Shrimp** .....9.50

*Shrimp Delicately Deep Fried,  
Tossed with Pineapple Chunks  
and Japanese Mayo. Served with  
Sesame Flat Bread.*

**Lobster Crab Cakes** .....10.95

*2 Lobster Crab Cakes Served Japanese  
Tempura Style in House sauce.*

## Teppan

Prepared Table Side

**Pineapple Shrimp** .....6.95

**Bacon Scallops** .....9.75

**Calamari Steak** .....8.50

**Shrimp** .....8.95

### 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*

## Entrees

**Sesame Chicken** .....19.95

**Broccoli Chicken** .....20.95

**Teppan NY Strip** .....28.50

**DaRuMa Filet Mignon** .....29.95

**Hibachi Vegetarian** .....17.95

## Seafood

**Atlantic Cod** .....21.95

**Hibachi Salmon** .....22.95

**Shrimp Sauté** .....24.95

**Tuna Saku** .....25.50

**Teppan Scallops** .....25.95

**Seafood Delight (Tuna, Scallops, and Shrimp)** .....28.50

**Chilean Sea Bass** .....28.95

**Mikado Lobster** .....35.95

**Arigato Gozai Masu** (Thank You Very Much)

*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*

**Any Combination Available. Ask your server.**

## *DaRuMa Combinations*

<b>Chicken and Atlantic Cod .....</b>	<b>21.95</b>
<b>Chicken and Shrimp .....</b>	<b>23.50</b>
<b>Chicken and Lobster Crab Cakes .....</b>	<b>23.95</b>
<b>Shrimp &amp; Scallops .....</b>	<b>25.75</b>
<b>Tuna Saku and Salmon or Atlantic Cod .....</b>	<b>25.50</b>
<b>Sea Bass and Shrimp .....</b>	<b>27.95</b>
<b>Duck Breast and Shrimp .....</b>	<b>26.95</b>
<b>New York Strip and Chicken .....</b>	<b>25.50</b>
<b>New York Strip and Shrimp .....</b>	<b>26.95</b>
<b>New York Strip and Lobster Crab Cakes .....</b>	<b>27.95</b>
<b>Filet Mignon and Chicken .....</b>	<b>26.50</b>
<b>Filet Mignon and Shrimp .....</b>	<b>27.95</b>
<b>Filet Mignon and Lobster Crab Cakes .....</b>	<b>28.95</b>
<b>Filet Mignon and Scallops .....</b>	<b>28.95</b>
<b>Filet Mignon and Chilean Sea Bass .....</b>	<b>29.95</b>
<b>Lobster and Shrimp .....</b>	<b>31.95</b>
<b>Lobster and Filet Mignon .....</b>	<b>33.95</b>

## *Emperor's Feast*

**Lobster, Shrimp, Scallops, Fish Choice, Lobster Crab Cakes,  
 Filet Mignon, NY Strip, Duck Breast, Chicken.....39.95**

Select Three Items From Above Only One Lobster Included

## *Sunset Specials*

Served 5:00-6:00 p.m. Sun. thru Thurs. Excluding Holidays  
 Must be seated by 6:00 p.m. No Exceptions

<b>Sunset Chicken .....</b>	<b>13.95</b>
<b>Sunset Atlantic Cod .....</b>	<b>14.95</b>
<b>Sunset Shrimp .....</b>	<b>15.95</b>
<b>Sunset Steak .....</b>	<b>17.95</b>

## *Children's Entrees*

Children under 12 only. No Exceptions

<b>Karate Kid Chicken .....</b>	<b>12.95</b>
<b>Karate Kid Shrimp .....</b>	<b>14.95</b>
<b>Karate Kid Steak .....</b>	<b>16.95</b>
<b>Karate Kid Filet Mignon .....</b>	<b>17.95</b>

**\*Extra Plate Charge \$5.50**

*\*Gratuities are split between Chefs and Waitstaff.*

*\*American Express, Visa, M/C and Discover accepted. **Sorry, no personal checks.***

*\*An 18% 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.*



# Wine List

THE MANAGEMENT OF DARUMA FEATURES WINES  
BASED ON THEIR COMPATIBILITY WITH OUR CUISINE  
AND AT THE SAME TIME OFFERS A GREAT VALUE.

## House Wines

### Bohemian Highway *Glass: 6.95*

Chardonnay Cabernet Sauvignon Merlot White Zinfandel

### Cold Sake

Ozeki	Sho Chiku Bai	Shirakawago	Kurosawa
6.95	9.95	12.95	14.95

### Sake 2 Me 8.50

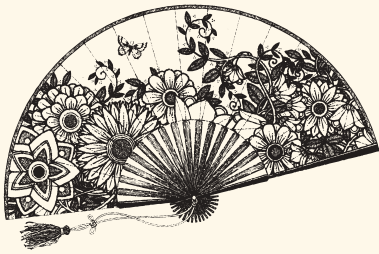
Yuzu Citrus Asian Pear Green Tea Ginger Mango

### Warm Sake 6.95

**Kikkoman Plum Wine** *Glass: 6.95 Bottle: 27.00*

## Recommended Wines

	<b>By The Glass</b>	<b>By The Bottle</b>
Schmitt Sohne "Relax" Reisling .....	7.50	28.00
Allen Scott Sauvignon Blanc, Marlborough, NZ.....	8.95	34.00
Mezzacorona Pinot Grigio .....	7.50	28.00
Carmenet Reserve Pinot Grigio .....	8.50	32.00
Penfolds Koonunga Hills Chardonnay .....	8.50	32.00
Kendall Jackson Chardonnay .....	9.50	36.00
Sonoma Cutrer Chardonnay .....	10.50	40.00
Carmenet Reserve Merlot .....	8.50	32.00
Coppola Diamond Merlot .....	9.50	36.00
Penfolds Koonunga Hills Cabernet Sauvignon .....	8.50	32.00
Coppola Diamond Cabernet Sauvignon .....	9.50	36.00
Heartland Shiraz, Australia .....	9.95	38.00
Les Salices Pinot Noir, France .....	7.50	28.00
Ramsay Pinot Noir .....	10.50	40.00
Marietta Old Vine Zinfandel .....	9.50	36.00
Kenwood Champagne Splits .....	7.95	
Mumm Napa Champagne .....		40.00
Moet Chandon Imperial Champagne .....		69.00
Veuve Cliquot Ponsardin Champagne .....		75.00
Dom Perignon Champagne .....		195.00



# Appetizers

Prepared in our Kitchen

## **Yakitori**

*Marinated Teriyaki Chicken Served on a Skewer  
and Sprinkled with Sesame Seeds .....6.95*

## **Gyoza**

*Pork and Vegetable Dumplings, Pan Seared and Garnished with  
Seaweed Salad and Edamame Seeds. Served with Gyoza Sauce .....6.95*

## **Tempura**

*Delicately Deep Fried Shrimp and Assorted Vegetables  
in a Light Batter. Served with Tempura Sauce .....7.95*

## **Escargot Nippon**

*Escargot Broiled in Garlic Butter, Topped with Nippon Sauce .....7.50*

## **Lobster Crispy Roll**

*A Combination of Lobster Meat with Fresh Vegetables and then  
Wrapped in a Crispy Spring Roll Shell and Served with House Sauce.....8.75*

## **Soft Shell Crab**

*Deep Fried Jumbo Soft Shell Crab Served with Ginger Tempura Sauce.....7.95*

## **Oyster Tempura**

*1/2 Dozen Oysters Delicately Deep Fried  
in a Light Batter. Served with House Sauce .....7.95*

## **Spicy Calamari**

*Sautéed until Golden Brown, Cubed with Edamame  
Seeds and Served with DaRuMa Spicy Sauce.....8.50*

## **Negamaki**

*Tender Beef Rolled over Scallions and Marinated in Teriyaki Sauce.....8.95*

## **Hawaii Shrimp**

*Shrimp Delicately Deep Fried, Tossed with Pineapple Chunks  
and Japanese Mayo. Served with Sesame Flat bread.....9.50*

## **Lobster Crab Cakes**

*2 Lobster Crab Cakes Served Japanese  
Tempura Style with House Sauce..... 10.95*

## Sides

**Miso Soup..... 2.50**

**Oriental Clear Soup ..... 2.50**

**Green Salad ..... 3.95**

**Japanese Rice ..... 2.00**

**Fried Rice ..... 5.95**

# Appetizers

From our Sushi Bar



## Sushi

*A Sampler of our Freshest Raw  
Fish Served with Sushi Rice..... 9.95*

## Sashimi

*A Decorative Sampling of our Freshest Fish ..... 11.50*

## Edamame

*Japanese Soy Beans, Boiled and Salted ..... 5.75*

## Seaweed Salad

*A Mixing of Seaweeds in a Mild Dressing..... 6.50*

## Spicy Conch Salad

*Sliced English Cucumber and Sliced Conch with  
Ponzu and Asian Spicy Sauce ..... 8.95*

## Tuna Spring Roll

*Tuna, Avocado, Cucumber wrapped in Special  
Rice Paper and Served with Special Sauce..... 8.95*

## Spicy Shrimp Volcano

*Spicy Baked Shrimp on top of a Crab Roll ..... 9.95*

## Crab Meat Volcano

*Baked Crab Meat on top of a Crab Roll..... 9.95*

## Lobster Volcano

*Chopped Lobster Sauteed with Garlic, Onions  
and Scallions, Baked on top of a Crab Roll..... 11.95*

## Spicy Tuna Martini

*Tuna Sashimi with Special Spicy Sauce,  
Served with Flatbread..... 9.95*

## Tuna Maki

*Crab Meat with Avocado Wrapped in Tuna.  
Served with Eel and Wasabi Sauce..... 10.95*

## Tuna Tataki

*Seared Tuna Thinly Sliced, Served in Special Sauce..... 10.95*

## Tuna Trio

*A Selection of Tuna Tataki, Tuna Sushi and  
Spicy Tuna Martini. Mr. Chang's Favorite..... 12.95*

**Arigato Gozai Masu** (Thank You Very Much)

**All Entrees Include**  
 Miso Soup and Green Salad.



## Petite Entrees

<b>Chicken Teriyaki</b>	
<i>Chicken Breast Seasoned with our Teriyaki Sauce .....</i>	13.50
<b>Soba Chicken Noodles</b>	
<i>Chicken Sautéed with Japanese Noodles and Vegetables.....</i>	13.95
<b>Shrimp Tempura</b>	
<i>Delicately Deep Fried Shrimp and Vegetables in Light Batter Served with Traditional Tempura Sauce.....</i>	15.95
<b>Shrimp Teriyaki</b>	
<i>Shrimp Sautéed in our Special Teriyaki Sauce.....</i>	15.95
<b>Scallops Nippon</b>	
<i>Sautéed Scallops Topped with a Caviar Sauce or Misoyaki Sauce.....</i>	17.75
<b>Atlantic Cod</b>	
<i>Pan Seared Atlantic Cod Served with Misoyaki Sauce.....</i>	13.95
<b>Salmon Teriyaki</b>	
<i>Pan Seared Salmon with our Special Teriyaki Sauce.....</i>	14.95
<b>Tuna Saku</b>	
<i>Sushi Tuna thinly sliced with Sweet Ginger Sauce .....</i>	16.95
<b>Sea Bass</b>	
<i>Pan Seared Chilean Sea Bass Served with Misoyaki Sauce .....</i>	18.95
<b>Duck Breast</b>	
<i>Baked Duck Breast, Sliced and Served with Sweet Ginger Sauce.....</i>	17.95
<b>NY Strip Teriyaki</b>	
<i>New York Strip Seasoned with our Special Teriyaki Sauce.....</i>	18.75
<b>Filet Mignon Teriyaki</b>	
<i>Tender Filet Mignon Seasoned with our Special Teriyaki Sauce.....</i>	19.95
<b>DaRuMa Vegetable Dinner</b>	
<i>Stir Fried Mixed Vegetables in Japanese Special Sauce, Served with Steamed Rice.....</i>	12.95

## Children's Entrees

Children under 12 only. No exceptions

**All Children's Entrees Include**  
 Sautéed Vegetables, Fried Rice & Choice of Soup or Salad

<b>Chicken Yakitori.....</b>	8.95
<b>Shrimp Tempura.....</b>	9.95



All Dinners Include  
Miso Soup and Green Salad.

All DaRuMa Special Sauces Now Available For Purchase

## Combination Boxes

- Chicken Teriyaki and Shrimp Tempura or Shrimp Teriyaki**  
*Broiled Chicken Breast Seasoned with our Teriyaki Sauce and Deep Fried Shrimp Served with Tempura Sauce or Sautéed Shrimp in our Special Teriyaki Sauce* .....21.95
- Tuna Saku and Salmon Teriyaki or Atlantic Cod**  
*Sushi Tuna Thinly Sliced with Sweet Ginger Sauce and Broiled Salmon Teriyaki or Atlantic Cod Served with Misoyaki Sauce* ..... 23.95
- Shrimp Teriyaki and Scallops Nippon**  
*Shrimp Sautéed in our Special Teriyaki Sauce and Sautéed Scallops topped with a Caviar Sauce or Misoyaki Sauce* ..... 24.95
- Sea Bass and Shrimp Tempura or Shrimp Teriyaki**  
*Pan Seared Chilean Sea Bass with Misoyaki Sauce and Deep Fried Shrimp Served with Tempura Sauce or Sautéed Shrimp in our Special Teriyaki Sauce*.....26.95
- Duck Breast and Shrimp Tempura or Shrimp Teriyaki**  
*Baked Duck Breast, Sliced and Served with a Sweet Ginger Sauce and Deep Fried Shrimp Served with Tempura Sauce or Sautéed Shrimp in our Special Teriyaki Sauce*..... 25.95
- NY Strip Teriyaki and Chicken Teriyaki**  
*Combination of New York Strip and Broiled Chicken Breast Seasoned with Teriyaki Sauce* ..... 24.75
- NY Strip Teriyaki and Shrimp Tempura or Shrimp Teriyaki**  
*New York Strip with Teriyaki Sauce and Deep Fried Shrimp Served with Tempura Sauce or Sautéed Shrimp in our Special Teriyaki Sauce*..... 25.95
- NY Strip Teriyaki and Lobster Crab Cakes**  
*New York Strip with Teriyaki Sauce and Lobster Crab Cakes Served Japanese Tempura Style with House Sauce* ..... 26.95
- Filet Mignon Teriyaki and Shrimp Tempura or Shrimp Teriyaki**  
*Filet Mignon Sautéed in Teriyaki Sauce and Deep Fried Shrimp Served with Tempura Sauce or Sautéed Shrimp in our Special Teriyaki Sauce*..... 26.95
- Filet Mignon Teriyaki and Scallops Nippon**  
*Filet Mignon Sautéed with our Teriyaki Sauce and Sautéed Scallops Topped with a Caviar Sauce or Misoyaki Sauce*..... 27.95
- Filet Mignon Teriyaki and Lobster Crab Cakes**  
*Filet Mignon Seasoned with our Teriyaki Sauce and Lobster Crab Cakes Served Japanese Tempura Style with House Sauce*..... 27.95
- Filet Mignon Teriyaki and Chilean Sea Bass**  
*Filet Mignon Seasoned with our Teriyaki Sauce and Pan Seared Chilean Sea Bass with Misoyaki Sauce*..... 28.75
- Lobster Nippon and Filet Mignon Teriyaki**  
*Lobster Seasoned and Topped with our Caviar Sauce and Tender Filet Mignon Seasoned with our Special Teriyaki Sauce* ..... 33.95



# Dinners From Sushi Bar

All Dinners Include  
Miso Soup and Green Salad.

## Sushi & Sashimi

### Salmon - Sake Delight

Spicy Salmon Roll or Alaska Roll and Seasoned Rice Balls  
Topped with 5 Filets of Fresh Raw Salmon ..... 19.95

### Tuna - Maguro Delight

Spicy Tuna Roll or Dynamite Roll and Seasoned Rice Balls  
Topped with 5 Filets of Fresh Raw Tuna .....19.95

### Eel - Unagi Delight

Unagi Eel Roll or Shrimp Tempura Roll and Seasoned Rice Balls  
Topped with Broiled Eel and Eel Sauce .....19.95

### Assorted Sushi

Seasoned Rice Balls Topped with  
Filets of Fresh Raw and Cooked Fish .....26.95

### Makimono Combination

Create Your Own (Choose any 3 Rolls) California Roll, Tampa Roll\*,  
Shrimp Tempura Roll\*, Spicy Tuna, Crab Meat & Asparagus\*,  
Dynamite Roll, Oyster Tempura Roll\*, Unagi Eel Roll\*, Alaska Roll .....22.95

### Sashimi Dinner

Traditional Cuts of Raw Seafood Combinations  
Enjoyed with Wasabi and Daikon Radish .....31.50

### Sushi and Sashimi Combination

A Combination of  
Artistically Sliced Fresh Seafood .....34.95

### Love Boat For Two

A Romantic Blend of the Chef's Specials .....59.95  
For 3 or More, \$29.00 Charge for Each Additional Person

**\*Extra Plate Charge \$5.50**

*\*Gratuities are split between Chefs and Waitstaff. \*American Express, Visa, M/C, and Discover accepted.  
Sorry, no personal checks. \*An 18% Gratuity to be added to parties of 5 or more.*

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your risk of food borne illness, especially if you have certain medical conditions.*

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Served in a DaRuMa Souvenir Container



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9 1/2 oz. Da Ru Ma Specialties (See inside back menu cover) 9.75

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A Combination of Light Rum, Pineapple & Orange Juice,  
and Grenadine, Topped with Myers Dark Rum 7.50  
With Souvenir Container 11.50

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A Non-alcoholic Blend of Tropical Juices 4.50  
With Souvenir Container 8.50

## Karate Kid

A Choice of Cherry Coke or Shirley Temple  
Served in a Souvenir Container 6.50

## The Chang Chiller

A Combination of Light Rum, Midori,  
Vodka and a Twist of Coconut 7.50  
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## DaRuMa Mai Tai

A Combination of Light Rum, Myers Dark Rum,  
Orange Curacao, Pineapple Juice and Grenadine 7.50  
With Souvenir Container 11.50

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ICHIBAN  
KIRIN LIGHT  
SAPPORO  
12oz/ 5.50

ASAHI  
ICHIBAN  
SAPPORO  
16oz/ 6.95

HARBIN  
20oz/ 7.50

### DaRuMa Specialties

SAKITINI 6.95  
A Combination of Sake and Gin  
HOT PASSION 6.95  
Plum Wine and Hot Sake

CHERRY BLOSSOM 6.95  
Plum Wine Spritzer with Lemon

OSAKA 6.95  
Sake, Soda and Fresh Lime

TOKYO ROSE 7.50  
Plum Wine and Sake Over Ice

DaRuMa is Proud to Offer a Full Line of Cordials.  
A Complete Wine List is Available on the Back of Our Menu.  
Non-Alcoholic Beer is Also Available.



# Wine List

The Management of DaRuMa Features Wines Based on Their Compatibility  
With our Cuisine and at the Same Time Offers a Great Value.

## House Wines

**Bohemian Highway** *Glass: 6.95*

Chardonnay Cabernet Sauvignon Merlot White Zinfandel

### Cold Sake

<b>Ozeki</b>	<b>Sho Chiku Bai</b>	<b>Shirakawago</b>	<b>Kurosawa</b>
6.95	9.95	12.95	14.95

### Sake 2 Me 8.50

Yuzu Citrus Asian Pear Green Tea Ginger Mango

### Warm Sake 6.95

**Kikkoman Plum Wine** *Glass: 6.95 Bottle: 27.00*

## Recommended Wines

	<i>By The Glass</i>	<i>By The Bottle</i>
<b>Schmitt Sohne "Relax" Reisling</b> .....	7.50	28.00
<b>Allen Scott Sauvignon Blanc, Marlborough, NZ</b> .....	8.95	34.00
<b>Mezzacorona Pinot Grigio</b> .....	7.50	28.00
<b>Carmenet Reserve Pinot Grigio</b> .....	8.50	32.00
<b>Penfolds Koonunga Hills Chardonnay</b> .....	8.50	32.00
<b>Kendall Jackson Chardonnay</b> .....	9.50	36.00
<b>Sonoma Cutrer Chardonnay</b> .....	10.50	40.00
<b>Carmenet Reserve Merlot</b> .....	8.50	32.00
<b>Coppola Diamond Merlot</b> .....	9.50	36.00
<b>Penfolds Koonunga Hills Cabernet Sauvignon</b> .....	8.50	32.00
<b>Coppola Diamond Cabernet Sauvignon</b> .....	9.50	36.00
<b>Heartland Shiraz, Australia</b> .....	9.95	38.00
<b>Les Salices Pinot Noir, France</b> .....	7.50	28.00
<b>Ramsay Pinot Noir</b> .....	10.50	40.00
<b>Marietta Old Vine Zinfandel</b> .....	9.50	36.00
<b>Kenwood Champagne Splits</b> .....	7.95	
<b>Mumm Napa Champagne</b> .....	40.00	
<b>Moet Chandon Imperial Champagne</b> .....	69.00	
<b>Veuve Cliquot Ponsardin Champagne</b> .....	75.00	
<b>Dom Perignon Champagne</b> .....	195.00	

# A note to our dining guests:

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

<b>Sushi</b> .....	<b>9.95</b>
<b>Sashimi</b> .....	<b>11.50</b>
<b>Seaweed Salad</b> .....	<b>6.50</b>
<b>Japanese Soy Bean</b> .....	<b>5.75</b>
<b>California Roll</b> .....	<b>6.50</b>
<b>Shrimp Tempura Roll*</b> .....	<b>7.95</b>
<b>Dynamite Roll</b> .....	<b>7.95</b>
<b>Spider Jumbo Roll*</b> .....	<b>9.75</b>
<b>Unagi Eel Roll*</b> .....	<b>7.95</b>
<b>Alaska Roll</b> .....	<b>7.50</b>
<b>Spicy Tuna Roll</b> .....	<b>7.95</b>
<b>Tampa Roll*</b> .....	<b>7.95</b>
<b>Crab Meat &amp; Asparagus Roll*</b> .....	<b>7.95</b>
<b>Spicy Crawfish Roll*</b> .....	<b>8.95</b>
<b>Lobster Cream Cheese Roll*</b> .....	<b>8.95</b>
<b>Spicy Shrimp Volcano</b> .....	<b>9.95</b>
<b>Spicy Tuna Martini</b> .....	<b>9.95</b>
<b>DaRuMa Sushi Okonomi (3 piece)</b> .....	<b>8.95</b>
<b>Party Boat</b> .....	<b>56.95</b>
<small>(2 pcs. each) Tuna, Salmon, White Fish, Eel, Shrimp and (1 roll each) Shrimp Tempura, Spicy Tuna, Eel, Crab Meat &amp; Asparagus, Lobster California</small>	

\*All Cooked Items

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.*



# DARUMA

of Sarasota



**\*ALL COOKED ITEMS**

SUSHI ITEMS	PER ORDER	2 PC.	SASHIMI	3 PC.
TUNA - MAGURO	5.75		5.75	
WHITE TUNA - SHIRO MAGURO	4.95		4.95	
YELLOW TAIL - HAMACHI	5.95		5.95	
FRESH SALMON - SAKE	5.50		5.50	
WHITE MEAT FISH - SHIRO SAGANA	4.95		4.95	
CONCH - HORAGAI*	5.75		5.75	
SHRIMP - EBI*	5.50		5.50	
CRAB/FISH CAKE - KANIKAMA*	3.95		3.95	
MACKEREL - SABA	4.95		4.95	
OCTOPUS - TAKO*	5.95		5.95	
EEL - UNAGI*	5.95		5.95	
SMOKED SALMON - SMOKED SAKE*	5.95		5.95	
CRAB MEAT - KANI*	5.95		5.95	
SPICY TUNA	5.95		5.95	
SPICY SALMON	5.75		5.75	
SMELT ROE - MASAGO	4.95		4.95	
FLYING FISH EGGS - TOBIKO	5.50		5.50	
SALMON ROE - IKURA	6.50		6.50	
SWEET SHRIMP - AMA EBI	8.95		8.95	
SEA URCHIN - UNI	9.95		9.95	
EGG - TAMAGO*	3.95		3.95	

**FOR WAITSTAFF ONLY**

SUSHI APPETIZER	9.95
SASHIMI APPETIZER	11.50
EDAMAME	5.75
SEAWEED SALAD	6.50
SPICY CONCH SALAD	8.95
TUNA SPRING ROLL	8.95
SPICY SHRIMP VOLCANO	9.95
CRAB MEAT VOLCANO	9.95
LOBSTER VOLCANO	11.95
SPICY TUNA MARTINI	9.95
TUNA MAKI	10.95
TUNA TATAKI	10.95
TUNA TRIO	12.95

SALMON - SAKE DELIGHT	19.95
TUNA - MAGURO DELIGHT	19.95
EEL - UNAGI DELIGHT	19.95
ASSORTED SUSHI	26.95
MAKIMONO COMBINATION	22.95
SASHIMI DINNER	31.50
SUSHI & SASHIMI COMBO	34.95
LOVE BOAT FOR TWO	3 or more, \$29.00 charge for each additional person 59.95

**ALL ROLLS ARE 6-8 PCS.**

MAKIMONO (ROLLED SUSHI)			
KAPPA MAKKI	CUCUMBER OR AVOCADO	4.50	
TEKKA - MAKI	TUNA	5.50	
VEGETARIAN ROLL*	MIXED VEGETABLES	5.95	
CALIFORNIA ROLL		6.50	
LOBSTER CALIFORNIA ROLL		8.50	
JAPANESE BAGEL ROLL*	SMOKED SALMON, CREAM CHEESE, SCALLIONS	7.95	
SPICY SALMON ROLL		7.50	
SPICY TUNA ROLL		7.95	
SPICY SHRIMP ROLL	CHOPPED STEAMED SHRIMP MIXED WITH MAYO, HOT SAUCE AND CAVIAR	7.95	
SPICY WHITE TUNA ROLL	WHITE TUNA, SCALLIONS, HOT SAUCE	7.95	
ALASKA ROLL	SALMON, AVOCADO, CUCUMBER, MASAGO	7.50	
TAMPA ROLL*	WHITE FISH TEMPURA WITH ONION AND MAYO	7.95	
SHRIMP TEMPURA ROLL*		7.95	
UNAGI EEL ROLL*		7.95	
CRAB MEAT & ASPARAGUS ROLL*		7.95	
DYNAMITE ROLL	YELLOWTAIL, TUNA, WASABI SAUCE	7.95	
SPICY CRAWFISH ROLL*		8.95	
LOBSTER CREAM CHEESE ROLL*	LOBSTER, GARLIC, ONIONS, SCALLIONS, CREAM CHEESE	8.95	
SPIDER JUMBO ROLL*	JUMBO SOFT SHELL CRAB	9.75	
BLACK SEA ROLL*	TUNA, AVOCADO, SPICY MAYO INSIDE, BLACK TOBIKO OUTSIDE	8.75	

**CHEF SPECIALTY ROLLS**

TEMPURA BAGAL ROLL	FRESH SALMON, AVOCADO & CREAM CHEESE DEEP FRIED, SLICED AND TOPPED WITH JALAPENOS SERVED WITH SPICY MAYO & SRIRACHA SAUCE	9.95	
SPICY CRUNCHY ROLL	SPICY SHRIMP SHRIMP TEMPURA AND AVOCADO INSIDE, TOPPED WITH TEMPURA FLAKES, SERVED WITH EEL SAUCE	9.95	
YELLOW TAIL JALAPENO ROLL	CALIFORNIA ROLL TOPPED WITH YELLOW TAIL AND JALAPENOS, SERVED WITH SCALLIONS, RED TOBIKO AND PONZU SAUCE	10.95	
CATAPILLAR*	EEL, CUCUMBER, AVOCADO OUTSIDE	11.95	
JADE ROLL*	EEL, SHRIMP TEMPURA, CREAM CHEESE, MASAGO AND AVOCADO OUTSIDE	12.95	
DRAGON ROLL	AVOCADO, CRABMEAT, CUCUMBER LAYERED EEL OUTSIDE	13.95	
SUPER CRUNCHY ROLL*	TEMPURA SHRIMP LAYERED WITH SMOKED SALMON	13.95	
RAINBOW ROLL	CRAB, CUCUMBER, 4 KINDS OF FISH OUTSIDE	13.95	
TUNA DELIGHT ROLL	SPICY TUNA INSIDE TUNA OUTSIDE	13.95	
RED BULL ROLL	OYSTER TEMPURA, ONIONS & SCALLIONS INSIDE, 4 KINDS OF FISH OUTSIDE, TOPPED WITH CRAB MEAT, SCALLION & RED TOBIKO	14.95	
SEXY ROLL	TUNA, AVOCADO INSIDE. OUTSIDE TEMPURA EEL ATOP WITH SPICY EEL SAUCE AND TOBIKO	14.95	
WE DO ALL KINDS OF HAND ROLLS			

*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.*

**Arigato Gozai Masu** (Thank You Very Much)

SERVER	TABLE	GUESTS	TIME-IN