

Drink Menu

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

The Ninja 7.50

A Combination of Light Rum, Pineapple and Orange Juice, and Grenadine,
topped with Dark Rum
with Souvenir Container 11.50

DaRuMa Mai Tai 7.50

A Combination of Light Rum, Dark Rum, Orange and Pineapple Juice and Grenadine
with Souvenir Container 11.50

Oreo-N-Tal Mudslide 8.50

Chocolate Vodka, Coffee Liqueur, Irish Cream and Vanilla Ice Cream blended to
perfection with Oreo Crumbles
with Souvenir Container 12.50

Oreo-N-Tal Cookie Monster 6.50

Chocolate Syrup and Vanilla Ice Cream blended with our Oreo Crumbles
with Souvenir Container 10.50

Karate Kid 6.50

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

DaRuMa Souvenir Container 4.00

Japanese Beer Selections

Kirin Ichiban 5.50/12oz 7.95/22oz

Sapporo 5.50/12oz 6.95/16oz

Kirin Light 5.50/12oz

Asahi 6.95/16oz

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

Sake and Plum Wine Specialties

Cherry Blossom 6.95

Plum Wine Spritzer with Lemon

Osaka 6.95

Sake, Club Soda and Fresh Lime

Hot Passion 7.50

Plum Wine and Hot Sake

Purple Haze 7.50

Hot Sake with a splash of Raspberry Liqueur

Tokyo Rose 7.50

Plum Wine and Sake on the rocks

DaRuMa is Proud to Offer a Full Line of Cordials

Appetizers

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

Oysters Tempura 7.95

½ Dozen Oysters Delicately Deep Fried in a Light Batter served with Tempura Sauce

Spicy Calamari 8.95

Calamari Steak pan seared and served with our spicy house sauce

Negamaki 8.95

Tender Beef rolled over Scallions and Marinated in Teriyaki Sauce

Escargot Nippon 7.50

Escargot soaked in Chardonnay, broiled and topped with Caviar Sauce & Garlic Butter

Soft Shell Crab 7.95

Deep Fried Jumbo Soft Shell Crab served with Ginger Tempura Sauce

Pineapple Shrimp 7.95

Skewered Shrimp and Pineapple pan seared and served with our House Sauce

Mussels Flambé 7.95

½ Dozen Green Mussels topped with Crabmeat and broiled to perfection

Lobster Crispy Roll 8.75

A Combination of Lobster Meat with Fresh Vegetables wrapped in a Crispy Spring Roll Shell served with House Sauce

Lobster Crab Cakes 10.95

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

Sunset Chicken 13.95

Sunset Fish 14.95
(Tuna, Salmon or Cod)

Sunset Shrimp 15.95

Sunset New York Strip 17.95

Children's Entrees

Children under 12 only No Exceptions

Karate Kid Chicken 12.95

Karate Kid Shrimp 14.95

Karate Kid New York Strip 16.95

Karate Kid Filet Mignon 17.95

Teppan Entrees

Sesame Chicken 19.95

Broccoli Chicken 20.95

Teppan New York Strip 28.50

DaRuMa Filet Mignon 29.95

Hibachi Vegetarian 17.95

Seafood

Atlantic Cod 21.95

Hibachi Salmon 22.95

Ocean Garden 23.95

(Choose 3: Shrimp, Oysters, Mussels, Calamari)

Shrimp Sauté 24.95

Tuna Steak 25.50

Teppan Scallops 26.95

Seafood Delight 28.50

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

Chilean Sea Bass 29.95

DaRuMa Combinations

Any Combination Available Ask your server

Chicken & Tuna, Salmon or Cod 22.95

Chicken & Shrimp 23.50

Chicken & Lobster Crab Cakes 23.95

Shrimp & Tuna, Salmon or Cod 23.95

Shrimp & Lobster Crab Cakes 25.75

Shrimp & Scallops 26.75

Shrimp & Chilean Sea Bass 28.50

Lobster Crab Cakes & Tuna, Salmon or Cod 25.50

Duck Breast & Shrimp 27.75

Duck Breast & New York Strip 28.50

New York Strip & Chicken 25.50

New York Strip & Tuna, Salmon or Cod 25.95

New York Strip & Shrimp 26.95

Filet Mignon & Chicken 26.750

Filet Mignon & Shrimp 27.95

Filet Mignon & Lobster Crab Cakes 28.95

Filet Mignon & Scallops 28.95

Filet Mignon & Chilean Sea Bass 29.95

Lobster & Shrimp 31.95

Lobster & Filet Mignon 33.95

*Extra Plate Charge \$5.50

*Gratuities are split between Chefs and Servers

*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

House Wines Fox Brook Glass 6.95
(Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel)

Cold Sake

Ozeki 6.95 Sho Chiku Bai 9.95 Kurosawa 14.95

Shirakawago (Unfiltered) 16.95

Warm Sake 6.95

Recommended Wines

		Glass	Bottle
Plum Wine	Kikkoman	6.95	27.00
Chardonnay	Kendal Jackson	9.25	35.00
	Sonoma Cutrer	11.00	42.00
Pinot Grigio	Caposaldo	7.50	28.00
	Mezzacorona	8.50	32.00
Riesling	Two Princes	7.75	29.00
Sauvignon Blanc	Ponga	8.50	32.00
Merlot	Mirassou	8.00	30.00
	Pavilion	9.25	35.00
Cabernet Sauvignon	Mc Williams	8.75	33.00
	Coppola Diamond	9.50	36.00
Pinot Noir	Tortoise Creek	8.50	32.00
	Ramsay	10.50	40.00
Shiraz	Woop Woop	8.00	30.00
Malbac	Santa Julia	8.00	30.00

Champagne and Champagne Splits

Kenwood Splits 7.95

Mumm Napa Champagne 45.00

Moet Chandon Imperial Champagne 75.00

Veuve Cliquot Ponsardin Champagne 79.00

Dom Perignon Champagne 195.00

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

Edamame (Soy Beans) 5.75

Sushi Appetizer 9.95

Sashimi Appetizer 11.50

Seaweed Salad 6.50

Spicy Crawfish Salad 8.95

California Roll 6.50

Lobster California Roll* 8.50

Shrimp Tempura Roll* 7.95

Salmon Tempura Roll* 7.95

Oyster Tempura Roll* 7.95

Dynamite Roll* 7.95

Spicy White Tuna Roll* 7.95

Spicy Shrimp Roll* 7.95

Unagi Eel Roll* 7.95

Spider Jumbo Roll* 9.75

Mexican Roll* 8.50

Lobster Cream Cheese Roll* 8.95

Crabmeat Volcano* 9.95

Spicy Tuna Martini 9.95

Tuna Tataki (Seared Tuna) 10.95

DaRuMa Sushi Okonomi (3 piece) 8.95

Party Boat 56.95

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

Thank you for your understanding
The Management

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Specialty Martinis

DaRuMa Tsunami

Mango Rum & Coconut Rum, Alize Bleu, Pineapple Juice
with Grenadine Sinker

Okinawa

Mango Rum, Alize Bleu, Watermelon Schnapps and Pineapple Juice

White or Dark Chocolate

Chocolate Vodka with your choice of White or Dark Chocolate Liqueur,
Vanilla Vodka and Sweet Cream in a glass rimmed with Crumbled Oreo

Espresso

Triple Espresso Vodka, shot of fresh brewed espresso and a hint of Irish Cream

Nutty Dream

Chocolate Vodka, Hazelnut Liqueur, Irish Cream and a hint of Sweet Cream
in a glass rimmed with Crumbled Walnuts

Banana Split

Chocolate Vodka, Banana Rum, Banana Liqueur, Dark Chocolate liqueur and a
splash of Sweet Cream

Murasaki Martini

Grape Vodka, Triple Sec, fresh squeezed Lime and a splash of Sour Mix,
Cranberry Juice and Lemon-Lime Soda