

Welcome to Japanese Cuisine **DARUMA**

達磨

SUSHI/SASHIMI

ちらし寿司

Chirashi-zushi

Bowl of sushi rice topped with a variety of sashimi and garnishes.

お寿司盛り合わせ(小)

Small Assorted Sushi

Three kinds of sushi (Tuna, Salmon, Shrimp) and your choice of Tuna or Salmon roll.

お寿司盛り合わせ(大)

Large Assorted Sushi

Seven kinds of sushi (Tuna, Salmon, Shrimp, Squid, Scallop, Octopus, Hamachi) and your choice of Tuna or Salmon roll.



Large Assorted Sushi



Chirashi-zushi

鉄火丼

Tekka-Don

Thinly-sliced fresh tuna over sushi rice.

お刺身盛り合わせ(小)

Small Assorted Sashimi

Six pieces of sashimi (2 Tuna, 2 Salmon, Tai, Hamachi).

お刺身盛り合わせ(大)

Large Assorted Sashimi

Ten pieces of sashimi (2 Tuna, 2 Salmon, Tai, Ika, Octopus, Scallop, Amaebi, Hamachi).



Large Assorted Sashimi

20.50

15.00

10.00

13.50

21.00

24.00

SIGNATURE ROLLS



Rainbow Roll

Tuna and tobiko, topped with salmon, shrimp, scallops and avocado.



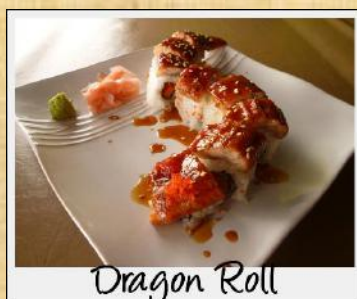
Zebra Roll

Salmon and tobiko, topped with smoked salmon, cream cheese and seaweed slices.

Shrimp tempura and tobiko, topped with avocado.



Shrimp Tempura Roll



Dragon Roll

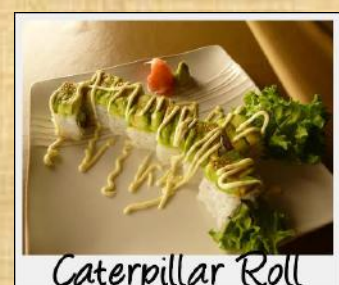
Crab meat, cucumber, avocado and mayonnaise, topped with 3 kinds of fish roe (Ikura, Tobiko, and Masago).



California Dream

Yam tempura and tobiko, topped with grilled BBQ eel and unagi sauce.

A vegetarian roll; Asparagus, cucumber, lettuce and pepper, topped with avocado and dressing.



Caterpillar Roll

* Please note that products may not be exactly as shown in images.

SALAD



Green Salad

グリーンサラダ

Green Salad

Small

2.50

Large

6.50

海草サラダ

seaweed salad

6.00

インゲンのゴマ和え

Goma-ae

4.00

Boiled green beans dressed with special sesame sauce.

刺身サラダ

Sashimi Salad

16.00

Plentiful green salad, sliced radish, diced pepper and 3 kinds of fresh sashimi(Tuna, Salmon and Tai) with special garlic soy sauce.



Goma-ae

TAPAS

枝豆

Edamame

6.00

Boiled green soybean.

きんぴらごぼう

Kimpira Gobo *Gluten Free*

5.00

Thinly sliced burdock root cooked in sesame based seasoning.

豆腐ステーキきのこソース

Tofu Steak with Kinoko Sauce *Gluten Free*

6.50

Pan-fried tofu served with assorted mushroom sauce.

だるまポテト

Daruma Potato

6.50

Fried baby potatoes with DARUMA original sauce.

揚げだし豆腐

Agedashi Tofu

5.50

Deep fried tofu in Japanese tempura sauce.

揚げナス

Age Nasu

4.50

Deep fried eggplant in Japanese tempura sauce.

なすのはさみ揚げ

Nasu Hasami age

6.50

Eggplant tempura with beef patty stuffing.

酢の物

Sunomono *Gluten Free*

- **Shrimp**

6.00

- **Octopus**

8.00

Boiled shrimp or octopus and rice vermicelli with a vinegar dressing.

だし巻き卵

Dashimaki *Gluten Free*

6.00

Omelet Japanese style.



Kimpira



Tofu Steak with Kinoko Sauce



Daruma Potate



Agenasu



Dashimaki

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TAPAS

たこわさ

Tako Wasabi

Fresh octopus marinated in wasabi flavor sauce.

6.50

アサリの酒蒸し

Asari Sakamushi *Gluten Free*

Clams steamed with sake sauce.

8.50

かきポン酢

Kaki Ponzu

Tempura oyster with ponzu sauce.

10.50

海老焼き

Baked Shrimp

Baked big shrimp topped with special sauce.

12.00

ベイクドオイスター

Baked Oyster

Baked oyster topped with special sauce.

15.00

イカ焼き

Ika Yaki *Gluten Free*

Grilled Squid with teriyaki sauce.

8.50

たこ焼き

Takoyaki

Round pastry stuffed with diced octopus.

7.00

イカのから揚げ

Calamari *Gluten Free*

Deep fried calamari marinated in ginger soy sauce served taste with Hot sauce.

7.00

から揚げ

Karaage (Chicken or Pork) *Gluten Free*

Deep fried chicken or pork marinated in ginger soy sauce served with Hot sauce.

6.50

餃子

Gyoza

Pork dumplings.

6.00

焼き鳥

Yakitori

Grilled chicken on a skewer with flavor choices of salt or sauce.

5.50

牛たたき

Beef Tataki

Seared beef slices with ponzu sauce.

12.00

ポークリブの角煮

Teriyaki Pork Rib

Slow cooked teriyaki pork side rib. Caution! It is very very tender!!

16.00



Baked Shrimp



Takoyaki



Pork Karaage



Asari Sakamushi



Ika Yaki



Yakitori

TEMPURA

天ぷらの盛り合わせ

Assorted Tempura

10.00

Big Shrimp (3pcs)
Assorted seasonal vegetable (4pcs)

海老の天ぷら

Shrimp Tempura

8.00

Big Shrimp (4pcs)

野菜の天ぷら

Vegetable Tempura

5.00

Assorted seasonal vegetable (5pcs)

ヤムの天ぷら

Yam Tempura

4.50

Yam Tempura (4pcs)



Assorted Tempura



Vegetable Tempura

KUSHIAGE

串揚げ 単品

Kushiage - single item

- Onion	1.80	- Chicken	3.00
- Zucchini	1.80	- Shrimp	4.00
- Asparagus	2.50	- Scallop	7.00

Select bite-sized ingredients skewered, breaded and deep fried to crispy goodness.

串揚げ盛り合わせ

Assorted Kushiage No.1 plate

7.50

Three kind of skewers (Chicken, Shrimp, Onion) with side salad.

Assorted Kushiage No.2 plate

10.50

Three kind of skewers (Chicken, Scallop, Onion) with side salad.

Assorted Kushiage No.3 plate

17.00

Six kind of skewers (Chicken, Shrimp, Scallop, Onion, Zucchini, Asparagus) with side salad.



Kushiage

ENTREES

*Add rice and miso soup for \$3.00

照り焼きチキン

Chicken Teriyaki

12.00

Sauteed chicken thigh with teriyaki sauce.

豚の生姜焼き

Shoga Yaki *Gluten Free*

12.00

Pan-fried pork marinated in ginger sauce.

照り焼きサーモン

Salmon Teriyaki

14.50

Sauteed salmon(6oz) with teriyaki sauce.

とんかつ

Tonkatsu

12.50

Succulent pork cutlet.



Chicken Teriyaki



Tonkatsu

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NOODLE

味噌ラーメン

Miso Ramen

9.50

Ramen noodle in miso based soup. Boiled egg, corn, seaweed and bamboo shoots as topping.



Cold Tempura Soba

うどん/そば

Udon or Soba

- Plain

6.50

- Sansai(wild vegetable)

10.50

- Tempura

11.50

- Teriyaki Chicken

11.50

Udon - Thick wheat-flour noodle.

Soba - Thin buckwheat noodle.

*please select your choice of warm or cold(+1.00)



Hot Plain Udon

DONBURI

Served with miso soup & Japanese pickle.

親子丼

Oyako-Don

12.00

Simmered egg dropped chicken and onion on rice.

カツ丼

Katsu-Don

13.50

Breaded deep-fried pork cutlet and onion simmered with eggs on rice.

チキンカツ丼

Chicken Katsu-Don

13.50

Breaded deep-fried chicken cutlet and onion simmered with eggs on rice.

照り焼きチキン丼

Teriyaki Chicken-Don

12.50

Chicken thigh with teriyaki sauce served over rice.

天丼

Ten-Don

12.50

Tempura [prawn and vegetables] on rice drizzled with special sauce.

豚丼

Buta-Don

12.50

Thinly sliced pork marinated in house sauce on rice.

うな丼

Una-Don

19.00



Chicken-Katsu Don

SIDE ORDERS

お味噌汁

Miso Soup

2.00

ご飯

Rice

2.00

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DRINKS

Soft drink

Green Tea	1.75
Pop	2.50
<i>Coke, Diet Coke, Ginger Ale, Sprite, Ice Tea</i>	
Orange Juice	2.50

House Sake

	SMALL (5oz)	LARGE (9oz)
Hot Sake	6.50	11.50

Daruma Cocktail

Kitty 6.50
Red wine splashed with ginger ale. Easy to drink, with lower alcohol level. A great cocktail to start off the evening.

Operator 6.50
White wine with ginger ale. A nice refreshing cocktail, leaving you with a fruity after-taste.

Casiss Soda 7.00
Black currant liquor with soda. Fresh taste with a rich flavor of cassis. Garnished with fresh lemon wedges.

Casiss Orange 7.00
Black currant liquor with orange juice. Sweet and fresh cocktail. One of most popular cocktail in Japan.

Premium Sake

Draft Sake (375ml) 25.00
Light, clean flavor, with hints of banana and a refreshing light finish.

Kinoene (300ml) 35.00
Not too sweet and not too dry to the taste but just right with a smooth texture. While leaving a hint of after-taste, it fades away with a soothing sensation: a true "feel-good" sake.

Bizen (300ml) 35.00
Semi-dry, creamy and rich, this sake has anise-like bouquet and silky texture with a long lasting finish. The silky mouthfeel is enhanced by a fresh acidity and the finish is long and clean.

Zuiyo (300ml) 35.00
Despite its 'dry' property, this mellow and mild tasting sake is easy to take down.

Ama-no-to (300ml) 35.00
Junmai-Sake that fully brings out the Umami (savory taste) of rice. With a pleasant scent, this sake is fit for an evening drink.

Beer (Bottle)

	REGULAR	LARGE
Kirin	7.00	12.50
Asahi	7.00	12.50
Sapporo	7.00	12.50
Kokanee	6.00	-

Wine

	6oz	1/2 Liter
House White	6.50	19.50
House Red	6.50	19.50

DESSERT

アイスクリーム

Ice Cream 3.50
(Vanilla, Green Tea or Black Sesame)

カステラ

Castella (Japanese sponge cake) 6.00

Japanese sponge cake served with your choice of ice cream with whip cream and chocolate drizzle.



Castella