

# 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**

Fresh tuna sashimi 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

25.00

18.50

12.50

16.00

25.50

29.00

## SIGNATURE ROLLS



Rainbow Roll

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



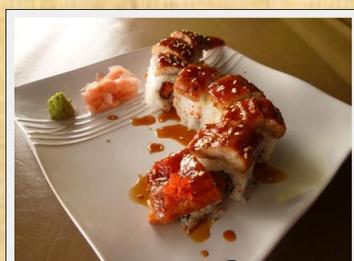
Zebra Roll

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



Shrimp Tempura Roll

Shrimp tempura and tobiko, topped with avocado.



Dragon Roll

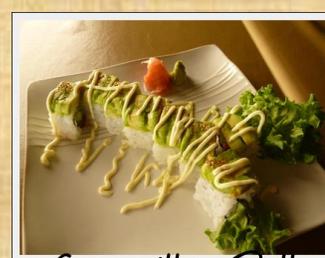
Crab meat, cucumber, avocado and mayonnaise, topped with 3 kinds of fish roe (ikura, tobiko, and masago).



California Dream

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

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

3.00

Large

8.50

海草サラダ

**Seaweed Salad**

6.00

インゲンのゴマ和え

**Goma-ae**

4.50

Boiled green beans dressed with special sesame sauce.

刺身サラダ

**Sashimi Salad**

26.00

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



Goma-ae

# TAPAS

枝豆

**Edamame**

7.50

Boiled green soybean.

きんぴらごぼう

**Kimpira Gobo** *Gluten Free*

5.50

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*

8.50

Pan-fried tofu served with assorted mushroom sauce.

だるまポテト

**Daruma Potato**

7.50

Fried baby potatoes with DARUMA original sauce.

揚げだし豆腐

**Agedashi Tofu**

7.50

Deep fried tofu in soy sauce broth.

揚げナス

**Age Nasu**

5.00

Deep fried eggplant in Japanese tempura sauce.

なすのはさみ揚げ

**Nasu Hasami age**

8.50

Eggplant tempura with beef patty stuffing.

酢の物

**Sunomono** *Gluten Free*

- **Shrimp**

8.00

- **Octopus**

10.50

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

だし巻き卵

**Dashimaki** *Gluten Free*

7.00

Omelet Japanese style.



Kimpira



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*

Steamed clams in sake sauce.

12.00

海老焼き

## **Baked Shrimp**

Baked big shrimp topped with special sauce.

13.50

イカ焼き

## **Ika Yaki** *Gluten Free*

Grilled Squid with teriyaki sauce.

11.00

たこ焼き

## **Takoyaki**

Round pastry stuffed with diced octopus.

7.50

イカのから揚げ

## **Calamari** *Gluten Free*

Japanese style deep fried calamari.

8.00

から揚げ

## **Chicken Karaage** *Gluten Free*

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

7.50

餃子

## **Gyoza**

Pork dumplings.

8.00

焼き鳥

## **Yakitori**

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

6.50

牛たたき

## **Beef Tataki**

Seared beef slices with ponzu sauce.

15.00

ポークリブの角煮

## **Teriyaki Pork Rib**

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

19.00



*Ika Yaki*



*Asari Sakamushi*



*Takoyaki*



*Yakitori*

# TEMPURA

天ぷらの盛り合わせ

## Assorted Tempura

12.50

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

海老の天ぷら

## Shrimp Tempura

10.00

Big Shrimp (4pcs)

野菜の天ぷら

## Vegetable Tempura

7.50

Assorted seasonal vegetable (5pcs)

ヤムの天ぷら

## Yam Tempura

6.00

Yam Tempura (4pcs)



Assorted Tempura



Vegetable Tempura

# KUSHIAGE

串揚げ 単品

## Kushiage - single item

|             |      |           |      |
|-------------|------|-----------|------|
| - Onion     | 2.50 | - Chicken | 4.00 |
| - Zucchini  | 2.50 | - Shrimp  | 5.00 |
| - Asparagus | 3.50 | - Scallop | 8.00 |

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

10.50

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

## Assorted Kushiage No.2 plate

13.50

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

## Assorted Kushiage No.3 plate

24.00

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



Kushiage

# MAINS

\*Add rice and miso soup for \$3.00

照り焼きチキン

## Chicken Teriyaki

14.50

Sauteed chicken thigh with teriyaki sauce.

豚の生姜焼き

## Shoga Yaki *Gluten Free*

15.50

Pan-fried pork marinated in ginger sauce.

照り焼きサーモン

## Salmon Teriyaki

16.50

Sauteed salmon(6oz) with teriyaki sauce.

とんかつ

## Tonkatsu

15.50

Succulent pork cutlet.



Chicken Teriyaki



Tonkatsu

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# NOODLE

味噌ラーメン

## Miso Ramen

11.00

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



Cold Tempura Soba

うどん/そば

## Udon or Soba

- Plain

9.50

- Sansai (wild vegetable)

12.75

- Tempura

15.00

- Teriyaki Chicken

14.50

- Niku (Pork)

15.50

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

14.50

Simmered egg dropped chicken and onion on rice.

カツ丼

## Katsu-Don

15.50

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

チキンカツ丼

## Chicken Katsu-Don

15.50

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

照り焼きチキン丼

## Teriyaki Chicken-Don

15.50

Chicken thigh with teriyaki sauce served over rice.

天丼

## Ten-Don

15.50

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

豚丼

## Buta-Don

15.50

Thinly sliced pork marinated in house sauce on rice.

うな丼

## Una-Don

22.50



Chicken-Katsu Don

# SIDE ORDERS

お味噌汁

## Miso Soup

2.00

ご飯

## Rice

2.50

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# DRINKS

## Soft drink

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

## House Sake

|                 | SMALL (5oz) | LARGE (9oz) |
|-----------------|-------------|-------------|
| <b>Hot Sake</b> | 7.00        | 12.00       |

## Daruma Cocktail

**Kitty** 7.50  
Red wine splashed with ginger ale. Easy to drink, with lower alcohol level. A great cocktail to start off the evening.

**Operator** 7.50  
White wine with ginger ale. A nice refreshing cocktail, leaving you with a fruity after-taste.

**Casiss Soda** 8.00  
Black currant liquor with soda. Fresh taste with a rich flavor of cassis. Garnished with fresh lemon wedges.

**Casiss Orange** 8.00  
Black currant liquor with orange juice. Sweet and fresh cocktail. One of the most popular cocktails in Japan.

## Premium Sake

**Bizen (300ml)** 35.00  
Semi-dry, creamy and rich, this sake has anise-like bouquet and silky texture with 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.

## Beer (Bottle)

|                | REGULAR | LARGE |
|----------------|---------|-------|
| <b>Kirin</b>   | 8.00    | 15.50 |
| <b>Asahi</b>   | 8.00    | 15.50 |
| <b>Sapporo</b> | 8.00    | 15.50 |
| <b>Kokanee</b> | 7.00    | -     |

## Wine

|                    | 6oz  | 1/2 Liter |
|--------------------|------|-----------|
| <b>House White</b> | 7.00 | 20.00     |
| <b>House Red</b>   | 7.00 | 20.00     |

# DESSERT

アイスクリーム

**Ice Cream** 5.00  
**(Vanilla, Green Tea, or Black Sesame)**

カステラ

**Castella (Japanese sponge cake)** 8.00

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



Castella