

DARUMA 達磨

JAPANESE RESTAURANT

1823 W Golf Rd., Schaumburg IL 60194 (847)882-9700

**All items and prices are subject to change. Not all ingredients are listed. Please notify your server for any food allergy or sensitivities.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

海鮮類一品料理 SEAFOOD APPETIZERS

たこわさび漬け Tako Wasabi- Octopus marinated with salty wasabi.	6.95
ほたるいかたまり漬け Hotaru Ika Tamari- Marinated salty, baby squid.	6.95
だるま納豆 Daruma Natto-Fresh tuna, pickles, natto, grated yam with seaweed sheets.	9.50
ハマグリ酒蒸し Hamaguri Sakamushi- Little red neck clams cooked in sake, seaweed broth.	12.95
カキフライ Kaki Fry-Deep fried pacific oysters with house tartar sauce.	11.95
大シマホッケ O Shima Hokke-Broiled sun-dried salted akta mackerel.	13.95
ソフトシエルから揚げ Softshell Karaage- Deep fried softshell crab served with ponzu sauce.	15.95
鯖塩焼き Saba Shio Yaki- Broiled mackerel fillet with sea salt.	8.95
ししゃも Shishamo-Grilled cappellin fish marinated with salt.	7.50
スパイシーげそから揚げ Spicy Geso Karaage- Deep fried squid tentacles served with spicy mayo.	8.50
ちくわチーズ揚げ Chikuwa Cheese Age-Deep fried fish cake filled with mozerella cheese. (6pcs)	7.95
天ぷら盛り Tempura Appetizer- 3 shrimps, 3 vegetables, deep fried with tempura batter.	13.95
揚げたこ焼き Age Takoyaki-Crispy octopus filled flour balls served with okonomi sauce, mayo and fish flakes. (6pcs)	7.95
出し巻き卵オムレツ風(しらす入り) Dashimaki Tamago- Lightly flavored egg omelet with baby silver fish and green onions.	8.95

野菜一品料理 VEGETABLE APPETIZERS

枝豆 Edamame-Boiled soy bean pods sprinkled with sea salt.	4.95
野菜天ぷら盛り Vegetable Tempura- 6 kinds of vegetables deep fried in light tempura batter.	9.95
アスパラ胡麻和え Asparagus Gomae- Chilled asparagus served with two different sesame sauces.	7.50
揚げだし豆腐 Agedashi Tofu-Deep fried tofu with our soy dashi broth. (4pcs)	8.50

肉一品料理 MEAT APPETIZERS

牛たたき Beef Tataki-Thin sliced, rare, NY strip, served with garlic, green onions, ponzu sauce.	16.95
黒豚串カツ Kurobuta Kushi Katsu- Deep fried Berkshire pork belly on skewers. (2pcs)	7.95
黒豚焼き餃子 Gyoza-Homemade, pan-fried pork dumplings. (5pcs)	8.50
自家製牛肉コロッケ Beef Croquette- Deep fried potato cakes with ground beef and onions. (2pcs)	7.50
豚もつ煮込み Motsuni- Simmered pork stomach in miso with tofu and green onions.	8.95
豚にらもやし炒め Buta Nira Moyashi- Stir-fried sliced pork butt with chives, bean sprouts and ginger.	8.95
チーズハムカツ Cheese Ham-Deep fried American cheese and ham sandwich, served with house ketchup sauce.	7.50
スパイシーソーセージ Spicy Sausage- Japaneses style sausage links served with dijon mustard.	6.50

鶏肉一品料理 CHICKEN APPETIZERS

若鶏から揚げ Chicken Karaage- Deep fried chicken nuggets marinated in soy. (5pcs.)	8.95
自家製つくね焼き Yaki Tsukune-Grilled chicken meatballs on skewers served with sweet teriyaki sauce.	7.95
若鶏串焼き Yakitori-Skewered chicken dark meat grilled with salt or sauce.	7.95

SALADS

- 鯖たたきサラダ** 18.95
Maguro Tataki Salad-Seared big-eye tuna over mix greens, topped with miso dressing.
- 海鮮サラダ** 16.95
Seafood Salad-Assorted raw fish over mix greens served with sesame dressing.
- 海草サラダ** 11.95
Seaweed Salad-Assorted seaweed over mix greens served with sesame dressing.
- サクサク大根サラダ** 8.50
Daikon Salad-Crispy Japanese daikon radish topped with tempura sweet potatoes and aoshiso dressing.

SOUPS

- だるま雑炊** 11.95
Daruma Zousui-Japanese rice porridge with chicken, shrimp, egg, salmon roe in seaweed broth.
- だるま茶** 9.95
Daruma Cha-Salmon flakes, pickled vegetables, salmon roe, plum, flavored seaweed over steamed rice with seaweed broth.
- お味噌汁** 2.95
Miso Soup-Seaweed, tofu, green onions in organic miso broth.

盛り込み定食

COMBINATION DINNERS (ALL ITEMS COME WITH MISO SOUP AND STEAMED RICE)

- Chicken Teriyaki Combo-** 28.95
Grilled chicken teriyaki, assorted tempura, spaghetti and choice of tekka or California roll, served in a bento box.
- Beef Teriyaki Combo-** 38.95
Grilled NY strip steak, assorted tempura, spaghetti and choice of tekka or California roll, served in a bento box.

DONBURI RICE BOWLS

(ALL ITEMS COME WITH MISO SOUP)

- カツ丼** 18.95
Katsu Don-Deep fried Berkshire pork loin cooked with onions in soy dashi broth, wrapped in egg, all over steamed rice.
- 天丼** 15.95
Ten Don-3 shrimps, 3 veggies, deep fried in our tempura batter, dipped in soy dashi sauce, all over steamed rice.

SUSHI (ALL ITEMS COME WITH MISO SOUP)

- だるま寿司** 29.95
Daruma Sushi-8pcs of assorted nigiri sushi with a tekka roll or California roll.
- ちらし寿司** 29.95
Chirashi Sushi-Assorted raw fish over a bed of sushi rice packed in our delux sushi box.
- お刺身定食** 29.95
Sashimi Dinner-Assorted sashimi, served with rice and miso soup. Assortment depends on availability.
- 鉄火丼** 27.95
Tekka Don-8pcs sliced fresh tuna over a bed of sushi rice, served in a bowl.
- だるま丼** 25.95
Daruma Don-3pcs tuna, 3pcs salmon, 2pcs yellowtail sashimi over a bed of sushi rice, served in a bowl.

DINNER ENTREES

(ALL ITEMS COME WITH MISO SOUP AND STEAMED RICE)

- だるま風ステーキ定食** 32.95
Daruma Steak Dinner-NY strip steak grilled with special garlic seasoning served on a hot plate with stir-fried vegetables.
- 若鶏照り焼き定食** 18.95
Chicken Teriyaki Dinner-Grilled dark meat chicken served with sauteed mushrooms, grilled asparagus, and house potato salad.
- 黒豚とんかつ定食** 19.95
Tonkatsu Dinner-Deep fried Berkshire pork loin served with our house spaghetti, house potato salad and shredded cabbage.
- サーモン照り焼き定食** 25.95
Salmon Teriyaki Dinner-Grilled Norwegian salmon fillet served with sauteed mushrooms, grilled asparagus, and house potato salad.

NOODLES

- ブラック豚骨ラーメン (DINNER ONLY, NOT AVAILABLE FOR TOGO)** 12.95
Black Tonkotsu Ramen-Pork bone based ramen noodle soup with burnt garlic oil, topped with chashu, egg, wood ear, bamboo shoots and green onions.
- 鍋焼きうどん** 11.95
Nabeyaki Udon-Ckicken, bamboo, shiitake mushrooms, egg, udon noodles cooked in soy dashi broth with shrimp tempura on top.
- 肉うどん・そば** 11.95
Niku Udon/Soba-Cooked onions, sliced beef over noodles in soy dashi broth.
- 天ぷらうどん・そば (冷・温)** *Hot or Cold 13.95
Tempura Udon/Soba-Noodles in soy dashi broth with tempura on the side. (2 shrimps, 2 veggies)
- ざるそば** 9.95
Zaru Soba-Cold buckwheat noodles served with a sweet dashi, soy dipping sauce.
- 茶そば** 12.95
Cha Soba-Cold green tea infused buckwheat noodles served with a sweet dashi, soy dipping sauce.
- 焼うどん** 13.95
Yaki Udon-Stir-fried thick flour noodles with sliced pork, cabbage, bean sprouts in sweet Worcestershire sauce served on a hot plate.
- ナポリタンスパゲティー** 5.95
Japanese Spaghetti-Stir-fried spaghetti with onions in our house ketchup sauce served on a hot plate. (Japanese comfort food!!)

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Sushi Rolls			Sushi A La Carte		
Item	Price	Qty	Item	Price/Pc	Qty
Crazy (Assorted Raw Fish, Smelt Roe, Avocado, Cucumber, Spicy Sauce) 8pcs	16.95		Hon Maguro-Akami (Bluefin Tuna)	5.95	
	Half 8.50		Hon Maguro-Chutoro (Bluefin Med Fatty Tuna)	7.95	
Boston (Tuna, Avocado) 6pcs	9.95		Hon Maguro- Otoro (Bluefin Fatty Tuna)	8.50	
California (Crabstick, Avocado, Smelt Roe) 6pcs	7.95		Maguro (Tuna)	4.50	
Spicy Tuna (Tuna, Scallions) 6pcs	9.95		Sake (Fresh Salmon)	4.50	
Alaskan (Salmon, Avocado) 6pcs	8.95		Benitoro (Fatty Salmon)	5.95	
Spicy Salmon (Salmon, Cucumber, Spicy Sauce) 6pcs	8.95		Hamachi (Yellow Tail)	4.50	
Ebi-Ten (Shrimp Tempura, Avocado, Cucumber, Smelt Roe) 4pcs	8.50		Toro Hamachi (Fatty Yellow Tail)	5.95	
Spicy Scallop Roll (Scallop, Smelt Roe, Scallions, Spicy Mayo) 6pcs	11.95		Botan Ebi (Jumbo Sweet Raw Shrimp)	7.50	
Negihama (Yellowtail, Scallions) 6pcs	7.95		Masago (Smelt Roe)	2.95	
Rainbow (Assorted Raw Fish, Crabstick, Avocado, Smelt Roe) 6pcs	14.95		Aori Ika (Giant Squid)	3.50	
			Tamago (Cooked Thick Egg)	2.00	
Spider (Softshell Crab, Avocado, Cucumber, Smelt Roe, Spicy Sauce) 8pcs	15.95		Hotate (Scallop)	3.95	
			Ikura (Salmon Roe)	5.50	
Tekka (Tuna, Wasabi) 6pcs	8.95		Spicy Scallop	4.50	
Kappa (Cucumber, Wasabi) 6pcs	3.95				
Natto (Fermented Soy Beans, Wasabi) 6pcs	3.95				
Umeshiso (Plum Paste) 6pcs	3.95				
Veggie (Asparagus, Spinach, Avocado, Shiitake Mushroom, *Wrapped with soy bean wrapper) 6pcs	8.50				
Jennifer (Shrimp Tempura, Avocado, Smelt Roe, Shiitake, *Whole roll deep fried) 4pcs	8.50				
Futomaki (Shiitake Mushroom, Smelt Roe, Pickled Radish, Cucumber, Tamago, Flavored Gourd) 8pcs	13.00				
	Half 6.50				
Crunch (Shrimp Tempura, Smelt Roe, Tempura Crisps) 8pcs	10.95				
Spicy Lobster (Lobster, Smelt Roe, Spicy Sauce, Tempura Crisps) 6pcs	10.50				
Harumaki (Spicy Tuna, Wasabi Mayo, Chili Mayo, Smelt Roe, Tempura Crisps) 8pcs	11.95				

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DRINK MENU

BEER

Sapporo Draft

8oz (sm)	6.00
16oz (mug)	7.00
Pitcher	21.00

Asahi Draft

12oz (mug)	7.00
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Asahi Super Dry Bottle (720ml)	9.00
Sapporo Reserved (11oz bottle)	8.00
Alc Free (11oz bottle)	8.00

SHOCHU

<u>麦焼酎</u>	<u>Wheat</u>	<u>Glass</u>
いいちこ	Iichiko	7.00
すずめ (琥珀)	Suzume Kohaku	8.00
<u>芋焼酎</u>	<u>Potato</u>	<u>Glass</u>
赤五代	Aka Godai	8.00
浜の芋太	Hamano Imota	7.00
赤魔王	Akamao	7.00
佐藤 (黒)	Satou	10.00

SOUR

(MIX SHOCHU COCKTAIL DRINK)

Fresh Lemon Sour	8.00
Fresh Grapefruit Sour	8.00
Yuzu Sour	8.00
Calpico Sour	8.00
Apple Sour	8.00
Oolong Hai	8.00
High Ball	8.00

SAKE

	HOT		COLD		BOTTLE
	sm (3.5oz)	lg (7.0oz)	sm (5.25oz)	lg (8.0oz)	
House Sake	5.00	10.00			
男山 Otokoyama	9.00	17.00	13.00	19.00	110.00
真澄純米 Masumi	10.00	19.00	15.00	22.00	120.00
鬼ごろし若竹 Onigoroshi					130.00

BOTTLED SAKE

大関ピュア Ozeki Draft (300ml)	11.00
山田錦 Yamada Nishiki (300ml)	18.00
大関大吟醸 Ozeki Daiginjyou (300ml)	14.00
獺祭 二割三分 Dassai 23 (720ml)	180.00
久保田萬寿 Kubota Manju (720ml)	160.00

SPECIALTY SAKE

あらごし梅酒 Aragoshi Plum Sake	9.00
Leona Sparkling Yuzu (375ml)	22.00

RED / WHITE WINE

<u>White</u>	<u>Glass</u>	<u>Bottle</u>
Plum Wine	8.00	24.00
Chardonnay	8.00	32.00
Sauvignon Blanc	8.00	32.00
Pinot Grigio	9.00	36.00
<u>Red</u>	<u>Glass</u>	<u>Bottle</u>
Pinot Noir	8.00	32.00
Merlot	8.00	32.00
Cabernet	10.00	40.00

SOFT DRINK (NO REFILL)

Coke, Diet Coke, Sprite (12oz can)	2.00
Organic Lemonade (16oz)	2.50
Ramune	2.50
Calpico Water, Calpico Soda	2.50
Orange Juice (10oz)	2.00
Organic Japanese Apple Juice (10oz)	3.00
Oolong Tea	2.50
Green Tea Bottle (500ml) Hot or Cold	2.50
Club Soda Bottle (500ml)	3.50
Panna Water Bottle (750ml)	3.50

Dessert

Ice Dessert

Japanese dessert with red bean, mochi and ice cream;
*choice of vanilla or green tea ice cream

3.95

Mochi Ice Cream

Mango, Cookies & Cream or
Strawberry

3.95

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