Daruma's Housemade -Pork Dumplings-IAPANESE GYOZA

It has a unique, full flavour as it is housemade while using Japanese method.

We use top-grade chicken stock made from simmering

a whole chicken which results in a very rich

Umami-flavoured stock.

It is simple but has noticeable deepness.

ぎょうざカリジナル

Spicy Mayo 9.6

ガーリックチーズ

Gyoza Original 9.0

Garlic Cheese 9.6

Teriyaki **NZV3** Wasabi Mayo 9.6

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Daruma's Housemade CHICKEN KARAAGE

Juicy Chicken Karaage made with Daruma's signature recipe.

Teriyaki 14:0

SpflayMayo 14.0

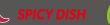
Teriyaki hava 14.0

Karaage Original 14.0













Takoyaki 10.0



Cheese Takoyaki 10.0



Yum Yum Chips 9.0



Squid Leg 12.0



Fried Gyoza Dumpling 9.0 (V)



Spicy Yum Yum Chips 9.0



Vege Spring Roll 9.0 (V)



Fried Spicy Gyoza Dumpling 9.0



Japanese Curry Chips 9.0



Teriyaki Tofu 10.0 (V)

• Rice 2.5 • Miso Soup 2.5



Edamame 8.0 (V)

STATE

Seaweed 7.0 (V)



Lotus Root Chips 7.0 (V)

SASHIMI/SUSHI





Fresh Salmon Sushi 13.0



Aburi Salmon Teriyaki 14.0





Aburi Wagyu Wasabi Mayo 14.0

Daruma's Housemade RAMEN NOODLE

Choose Medium

Hot

Extra Hot



MEGA Tonkotsu Chashu 24.8



Choose

Medium

Extra Hot

Tonkotsu Ramen 15.8



Pork Chashu / Black Fungus

Rocket / White Sesame

Oh my HOT!! **Tonkotsu Chashu 19.4** Pork Chashu / HOT Chilli Oil Yaki-Nori / Rocket

Chicken Chashu / Bamboo Shoot

Yaki-Nori / Rocket

Oh my HOT!! **MEGA Tonkotsu** Chashu 25.2

Choose Medium



Nostalgic Japanese Soy Chicken 15.2



Oh my HOT!! **Tonkotsu Ramen 16.5**



You can add extra half noodles for FREE





Pork Chashu 5.0 Chicken Chashu 5.0 Seasoned Seasonal Vegetable 3.0 Egg 3.0 Extra Noodle 3.0



opicy miso romatsu 10.2

達磨 DARUMA RAMEN

-OUR STORY-

Through repeated research and the careful choosing of ingredients, we have recreated the authentic Japanese taste of delicious ramen.

There are many different types and flavors of Japanese ramen, and they are all unique. We are constantly trying to keep it as close to the original as possible while adapting it to

the Kiwis of New Zealand, a country with such a diverse mix of cultures.

Noodles, Stock, Sauce, Oil and Toppings. These are the five important ingredients of our ramen, and we are constantly working to improve them.

We hope you all enjoy our ramen and we hope to see you smiling!











UDON NOODLE SOUP



Teriyaki Chicken Udon 18.0



Prawn Tempura Udon 18.0



Vege Tempura Udon 17.0 (V)

DONBURI



You can add extra rice for FREE



Teriyaki Chicken Karaage 18.4



Chicken Katsu 22.4



Original Chicken Karaage 18.4



Spicy Chicken Karaage 19.4



Aburi Salmon 22.8



Wasabi Mayo Salmon 22.8



Teriyaki WAGYU 23.8



Wasabi WAGYU 23.8



Wasabi Chicken Karaage 18.4



Tempura Combo 20.8



Vege Tempura & Teriyaki Tofu 18.0 (V)



Teriyaki Tofu 17.4 (V)

Available only weekday Lunch hours. MAIN DISH with Rice, Miso Soup, Salad and Small Dish.



Chicken Karaage 22.0



Chicken Katsu 24.0



Salmon Sashimi 23.0



Teriyaki Tofu 19.0 (V)

EGG DONBURI -TAMAGO TOJI-



Chicken Katsu Egg 22.8



Chicken Karaage Egg 21.4



Vege Tempura Egg 18.0



RrawnTempura Egg21.6

JAPANESE CURRY RICE



Chicken Katsu Curry 23.8



Chicken Karaage Curry 19.8



Plain Curry 15.8 (V)

