

## Korean Soul Food

韓式



**Braised Beef Short Rib** \$49.95  
FOR 2 PEOPLE

Braised Beef Short Rib, Vegetables, and Rice Cake In Soy Based Sauce / Served with Rice \*add cheese \$3

**Spicy Braised Beef Short Rib** \$49.95  
FOR 2 PEOPLE

Braised Beef Short Rib, Vegetables, and Rice Cake In Spicy Sauce / Served with Rice \*add cheese \$3



**Bulgogi Hot Stone** \$21.95

Thinly Sliced Soy Marinated Beef Served with Rice on Hot Stone Pot

**B.B.Q Beef Rib (Gal bi)** \$29.95

Soy Marinated BBQ Beef Rib



**Beef Bone Soup (Seol Lung Tang)** \$15.95

Beef Broth with Assorted Beef and Green Onion



**Spicy Tofu Soup (Soon Dubu)** \$15.95

Spicy Beef Soup with Soft Tofu

**Boo Dae Jji Gae (Military Soup)** \$15.95

Instant Ramen Noodle, Spam, Ham, Rice Cake, Vege And American Cheese In Spicy Soup.

## Japanese Soul Food

和食

Cutlet



**PORK CURRY CUTLET** 18.95

PANKO FRIED PORK SERVED WITH RICE AND CURRY



**CHEESE CURRY CUTLET** 19.95

CHEESE STUFFED PORK CUTLET SERVED WITH RICE AND CURRY



**SWEET POTATO CHEESE CURRY CUTLET** 20.95

SWEET POTATO PUREE, CHEESE STUFFED PORK CUTLET SERVED WITH RICE AND CURRY



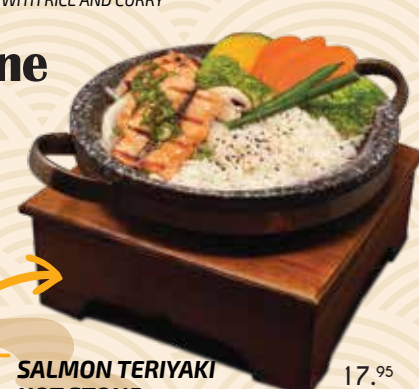
**JALAPENO CHEESE CURRY CUTLET** 20.95

JALAPENO, CHEESE STUFFED PORK CUTLET SERVED WITH RICE AND CURRY



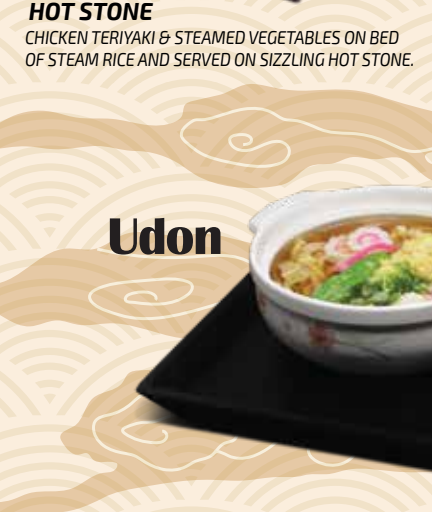
**CHICKEN TERIYAKI HOT STONE** 14.95

CHICKEN TERIYAKI & STEAMED VEGETABLES ON BED OF STEAM RICE AND SERVED ON SIZZLING HOT STONE.



**SALMON TERIYAKI HOT STONE** 17.95

SALMON TERIYAKI & STEAMED VEGETABLES ON BED OF STEAM RICE AND SERVED ON SIZZLING HOT STONE.



**Udon**

UDON WITH MIXED TEMPURA 15.95

DASHI BASED UDON SOUP WITH THICK JAPANESE NOODLE COMES WITH MIXED TEMPURA ON THE SIDE.

Cabinet = Imitation Cabinet  
Special request: Brown Rice, Soy Paper, Spicy Flavor, Small Egg, Allergens: Beef, Crab, and can be added for an additional charge

Actual presentation may vary from picture  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness



壽司  
Chef's Recommendation

## Sushi | Sashimi

SUSHI (2PCS)	SASHIMI (6 PCS)	Bluefin Tuna* 6.25   18.75	Fatty Tuna* 9.95   29.85
Salmon* 5.50   16.50	Salmon Belly* 5.95   17.95	Scared Salmon Belly* 6.50   19.50	Albacore* 5.50   16.50
Black Snapper* 5.50   17.50	Yellowtail* 5.95   17.95	Yellowtail Belly* 6.50   19.50	Aji* 5.95   -
Mackerel* 4.95   14.85	Jumbo Scallop* 6.50   19.50	Scallop 4.95   -	Octopus 5.50   16.50
Squid* 4.95   -	Smelt Egg 4.95   -	Ikura* 6.50   -	Sea Urchin* M.P   M.P
Amabi* 9.95   -	EBI 5.95   -	Fresh Water Eel 6.50   -	Tamago 4.95   -

California Roll 6.50	Yellowtail Roll 6.50
Spicy California Roll 7.50	Blue Crab Roll 9.95
Spicy Tuna Roll 6.95	Scallop Roll 5.50
Spicy Albacore Roll 6.95	Eel And Avocado Roll 7.50
Tuna Roll 6.50	Salmon Skin Roll 6.95
Salmon Roll 5.50	Avocado Roll 6.50
Salmon Avocado Roll 6.50	Cucumber Roll 5.00
	Vegetable Roll 5.50

## てせい House Roll

(Hand Roll also Available)  
\*Raw/Undercooked

## 日本酒 SAKE



**白鶴 HAKUTSURU SUPERIOR**

SMV +3.0  
This Sake offers a full and fruity aroma, with a light texture and a rich taste. One of the highest quality sakes available.

300ml 13.95



**濁酒 PINEAPPLE NIGORI**

SMV -30  
This sake Nigori Pineapple. The sweetness and creamy texture of Ozeki Nigori Sake combined with a light, refreshing Pineapple flavor. All-natural color and GMO free.

300ml 15.95



**濁酒 STRAWBERRY NIGORI**

Sweet, Thick And Full Of Rich Strawberry Flavor. This Sake is Very Much A Low Alcohol Strawberry Smoothie.

300ml 15.95



**濁酒 OZEKI NIGORI**

Roughly Filtered Cloudy Sake That is Perfect as a Dessert Sake Due to its Sweetness. It Contains Some of the Rice Sediments in the Bottle. Shake well before Serving.

300ml 12.95



**小百合 NIGORI SAYURI**

The Creamy Sake Passes Through a Mesh and it is Coarsely Filtered. It Has a Refreshing Aroma, Natural Sweetness and Smooth Aftertaste.

300ml 14.95



**男山 OTOKOYAMA**

Light, Smooth and Rich Type. Quiet Grain-like Aroma with A Hint of Fruity Nose. Refreshing Lightness with Vivid Acidity. Very Dry Sake with Sharp, Right and Full-bodied Taste.

300ml 18.95



**白鶴 HAKUTSURU DRAFT**

Fruity yet dry in a classic style. Aromas of sweet rice, nuts, and vibrant barely ripe pear, with green melon and light cream on the palate. Pair with seafood, hearty salad, or ramen. Enjoy Chilled.

180ml 10.95



**Flavored Soju** 13

Strawberry, Peach, GrapeFruit



**House Special Hot Sake** 7.95

The mainstay of Ozeki's sake lineup, this expertly well-balanced sake has an all around drinkability that you'll never get tired of.

## BEVERAGE NON ALCOHOLIC

Soft Drink (Coke, Diet-Coke, Sprite, DePepper, Fanta)	2.95
Hot Green Tea	3.50
Iced Green Tea	3.50
Tropical Iced Tea	3.25
Calpico	3.50
Ramune	3.95
Perrier	3.95

## BEER

Sapporo	Small Bottle 4.95	Large Bottle 7.95
Kirin Ichiban	Small Bottle 4.95	Large Bottle 7.95
Asahi	Small Bottle 4.95	Large Bottle 7.95



## DAMU Korean & Japanese Soul Food

Tel. 626.699.1046  
1230 Lakes Dr # 101, West Covina, CA 91790

We are Open for Delivery!!



There will be automated gratuity of 20% for parties of 5 and up.

# DAMU

Korean & Japanese Soul Food

# 美味

Chef's Recommendation

## SMALL SHAREABLES

\*Raw/Undercooked

- Steamed Dumpling \$9.95**  
[8pcs] Steamed Juicy Pork Dumpling
- Mushroom Japchae \$13.95**  
Sauteed Glass Noodle With Assorted Mushroom Finished with Truffle Oil
- Marinated Dumpling \$9.95**  
[8pcs] Fried Dumpling Tossed with Sweet Soy Sauce

- Fried Calamari Ring 7.95**  
Calamari Fried Served with House Make Sauce
- Jalapeno Popper 7.95**  
[8pcs] Fried Jalapeno Stuffed with Spicy Tuna and Cream Cheese Served with Eel Sauce and Spicy Mayo
- Baked Green Mussel 7.95**  
[8pcs] Baked Green Mussel with House Bake Mayo and Eel Sauce
- Edamame (Salted) 3.95**  
Steamed Japanese Soybean

- Gyoza (Beef / Veggie) 5.95**  
[8pcs] Pan Seared Gyoza with Soy Vinegar Sauce
- Garlic Edamame 5.95**  
Steamed edamame lightly salted or tossed with house spicy soy garlic butter.
- Shrimp Shumai 7.95**  
[8pcs] Steamed Shrimp Dumpling with Soy Vinegar Sauce
- Garlic Green Bean 6.95**  
Pan-Sautéed Green Bean with House Garlic Sauce

- Crispy Rice w/Spicy Tuna\* 9.95**  
[8pcs] Creamy Spicy Tuna, Avocado, Jalapeno on top of Crispy Rice. Served with Sweet Chili Sauce
- Mixed Tempura 8.95**  
Shrimp and Assorted Vegetable Tempura (Only Shrimp is Available)
- Takoyaki 5.95**  
[8pcs] Osaka Style Octopus Ball on top of Bonito Flakes, Served with Mayo and Takoyaki Sauce
- Sesame Chicken 7.95**  
Deep Fried Chicken Served with Tartar Sauce and Sweet and Spicy Sauce

# 最高

Chef's Recommendation

## SIGNATURE MENU

\*Raw/Undercooked

- Bora Bora\* (No Rice) 19.95**  
[8pcs] Spicy Tuna, Scallop, Asparagus, Avocado wrapped with Tuna. Served with Eel sauce and Soy Mustard

- Salmon Carpaccio\* 20.95**  
[8pcs] Slightly Seared Salmon Topped with Apple Onion Sauce and Caper Bush
- Spicy Bluefin Tuna Tartare\* 21.95**  
Cucumber, Seaweed Salad, Spicy Bluefin Tuna Mix Topped with Avocado, Pico De Gallo, Sitchimi and House Sauce
- Unagi Sashimi 20.95**  
[8pcs] Baked Whole Unagi Served with Soy Ginger and Shiso.

- Crunch Onion Albacore\* 18.95**  
[8pcs] Thin Sliced Seared Albacore Sashimi with Crunch Onion Drizzle of Soy Mustard
- Yellowtail Jalapeno\* 19.95**  
[8pcs] Fresh Yellowtail Sashimi with Jalapeno and Cilantro on top. Served with House Soy Vinaigrette Sauce
- Salmon Blue Crab\* 21.95**  
[8pcs] Blue Crab and Avocado Wrapped with Fresh Salmon Sashimi with Truffle Oil and Ponzu.

- Roll Up Roll\* 16.95**  
[8pcs] Spicy Crabmeat Wrapped with Tuna and Salmon Served with Spicy Mayo and Crunch Powder
- Yellowtail Rose\* 20.95**  
[8pcs] Spicy Tuna, Avocado Wrapped with Fresh Yellowtail. Served with House Japanese Dressing
- Jessica Albacore\* 19.95**  
Spicy tuna and Avocado Wrapped with Albacore and Topped with Soy Mustard, Furikake, and Sriracha

## FRESH & BAKED SPECIAL ROLLS

\*Raw/Undercooked

- Lemon Roll\* 14.95**  
In: Spicy Tuna, Avocado, Cucumber  
Out: Fresh Tuna, Lemon Sliced with Yuzu Ponzu
- Rainbow Roll\* 14.95**  
In: Crabmeat, Avocado  
Out: Tuna, Salmon, Albacore, Shrimp, Avocado
- Protein Roll\* 15.50**  
In: Tuna, Salmon, Yellowtail, Crabmeat, Avocado  
Out: Cucumber Slap with Onion Dressing
- Super Philly Roll\* 14.95**  
In: Fresh Salmon, Avocado, Cream Cheese  
Out: Fresh Salmon
- 911 Roll\* 14.95**  
In: Spicy Tuna, Crabmeat, Cilantro  
Out: Spicy Crabmeat, Jalapeno
- Alaskan Roll\* 14.95**  
In: Crabmeat, Avocado  
Out: Fresh Salmon, Red Onion

- Fire In The Roll\* 14.95**  
In: Crabmeat, Cilantro, Onion, Cucumber  
Out: Spicy Tuna, Albacore, Jalapeno Sauce, Yuzu Citrus Sitracha
- Fire Cracker Roll\* 14.95**  
In: Spicy Tuna, Crunch Powder  
Out: Spicy Tuna, Crunch Powder
- Aloha Roll\* 13.50**  
In: Spicy Tuna, Cucumber  
Out: Avocado

- Benjie Roll\* 15.50**  
In: Spicy Tuna, Cucumber  
Out: Salmon, Lemon Slice, Cilantro
- Cajun Tuna Roll\* 14.95**  
In: Spicy Tuna, Avocado  
Out: Seared Crab Tuna  
Sauce: Soy Mustard Dressing
- Albacore Deluxe Roll\* 14.95**  
In: Spicy Tuna, Cucumber  
Out: Seared Crab Tuna  
Sauce: Soy Mustard Dressing
- Ex-girlfriend Roll\* 14.95**  
In: Spicy Tuna, Imitation Crabmeat with Rice  
Out: Soy Paper, Tuna, Salmon, Yellowtail, Soy Mustard
- The Moon Roll\* 14.50**  
In: Spicy Albacore, Cucumber  
Out: Seared Albacore, Red Onion on Top with Spicy Ponzu
- Yummy Roll\* 14.95**  
In: Spicy Tuna, Avocado  
Out: Spicy Tuna, Avocado, Crunch Powder
- Baked Salmon Roll 14.50**  
In: Crabmeat, Avocado  
Out: Baked Salmon with Baked Mayo, Eel sauce

- Caterpillar Roll 14.25**  
In: Fresh Water Eel, Crab Meat  
Out: Avocado with Eel sauce
- Dragon Roll (baked) 14.95**  
In: Crabmeat, Avocado  
Out: Fresh Water Eel, Avocado with Eel sauce
- Tiger Roll\* 14.95**  
In: Crabmeat, Avocado  
Out: Seaweed, Baked Crawfish, Scallion, Baked Mayo, Eel sauce
- Baby Rockstar Roll (baked) 14.50**  
In: Imitation crabmeat, avocado  
Out: Seaweed, Baked Crawfish, Scallion, Baked Mayo, Eel sauce
- Sapporo Roll (baked) 14.25**  
In: Fresh Salmon, Cream Cheese, Avocado  
Out: Baked Crabmeat, Eel sauce, Spicy Mayo
- Snow Cone Roll (baked) 14.50**  
In: Crabmeat, Avocado  
Out: Baked Crawfish, Spicy Albacore, Baked Mayo, Eel sauce
- B.S.C.R (baked) 14.50**  
In: Crabmeat, Avocado  
Out: Seaweed, Baked Crawfish, Scallion, Baked Mayo, Eel sauce
- Call-land Roll (baked) 13.50**  
In: Crabmeat, Avocado  
Out: Crunch Powder with Eel sauce

## TEMPURA SPECIAL ROLLS

\*Raw/Undercooked

- Geisha Roll\* 14.95**  
In: Shrimp Tempura, Crabmeat, Avocado  
Out: Seared Fresh Salmon with Crunch Powder on top Spicy Mayo
- Edward Roll\* 14.95**  
In: Spicy Tuna, Cucumber  
Out: Fresh Albacore, Avocado, Crispy Onion Spicy Ponzu, Eel sauce, Spicy Mayo
- Crazy Roll\* 14.95**  
In: Shrimp Tempura, Spicy Tuna, Avocado  
Out: Fresh Albacore with Crunch Onion Spicy Ponzu, Eel sauce, Spicy Mayo
- Salmon Salsa Roll\* 15.50**  
In: Spicy Crab Meat and Cucumber  
Out: Deep Fried Salmon on Top Drizzle of Tasty Sauce and House Made Pico De Gallo
- Crunch Dragon Roll 14.95**  
In: Shrimp Tempura, Spicy Crabmeat  
Out: Baked Fresh Water Eel, Avocado, Crunch Powder
- Crunch Spider Roll\* 15.50**  
In: Crabmeat, Avocado, Soft Shell Crab  
Out: Spicy Tuna, Crunch Powder

- Hot Night Roll\* 14.50**  
In: Shrimp Tempura, Crabmeat, Avocado  
Out: Spicy Tuna, Crunch Powder with Eel sauce
- Super Crunch Roll 14.50**  
In: Shrimp Tempura, Avocado, Crunch Powder with Eel sauce
- Crispy Scallop Roll 14.50**  
In: Crabmeat, Avocado  
Out: Deep Fried Scallop, with Eel sauce, Spicy Mayo with Sweet Chili Sauce
- Pico Roll\* 15.50**  
In: Shrimp Tempura, Spicy Crabmeat  
Out: Whole Soft Shell Fried Spicy Crabmeat on top Eel sauce
- Fantasy Roll\* 14.25**  
In: Shrimp Tempura, Spicy Tuna  
Out: Avocado on Top with Eel sauce, Spicy Mayo
- Calamari Tempura 14.50**  
In: Calamari Tempura, Crabmeat, Avocado  
Out: Crunch Powder, Calamari Tempura Sweet Chili, Eel sauce
- Golden Tiger Roll 14.25**  
In: Shrimp Tempura, Avocado, Cream Cheese  
Out: Whole Soft Shell Fried Spicy Crabmeat on top Eel sauce, Spicy Mayo
- Prince Roll\* 14.50**  
In: Shrimp Tempura, Spicy Crabmeat, Avocado  
Out: Fresh Tuna, Salmon

- Captain America 15.95**  
In: Shrimp Tempura, Spicy Tuna  
Out: Baked Fresh Water Eel, Avocado, Crunch Powder
- Vegetable Tempura Roll 11.95**  
Deep Fried Carrot, Broccoli, Sweet Potatoes, Kapobachi, Onion, Green Bean with Crunch with Eel sauce
- Jalapeno Tempura Roll\* 14.25**  
In: Jalapeno Tempura, Spicy Tuna, Avocado  
Out: Crunch Powder with Eel sauce, Spicy Mayo
- Monster Roll\* 14.95**  
In: Deep Fried Eel, Spicy Tuna, Avocado, Masago  
Out: Seaweed, Eel Sauce, Spicy Mayo
- Mystery Roll\* 15.50**  
In: Blue Crab, Shrimp Tempura  
Out: Avocado, Salmon with Yuzu Ponzu
- Shrimp Crunch Roll 11.95**  
In: Shrimp Tempura, Crabmeat, Avocado  
Out: Crunch Powder with Eel sauce
- California Tempura Roll 10.95**  
In: Crabmeat, Avocado  
Out: Whole Roll Tempura with Eel sauce
- Golden Spicy Tuna Roll\* 11.95**  
In: Spicy Tuna, Avocado  
Out: Seaweed, Eel Sauce, Spicy Mayo

## 盛り合わせ SUSHI COMBO

\*Raw/Undercooked

- Shinobi Sushi\* \$25.95**  
9pcs Assorted Chef's Choice Sushi with a California Roll (Spicy Tuna Roll Available Add \$1)
- Kunoichi Sushi\* \$28.95**  
12pcs Assorted Chef's Choice Sushi
- Chirashi Bowl\* \$24.95**  
9pcs of Assorted Sashimi with Sushii Shrimp, Tamago on a Bed of Sushi Rice

- Tairyō Sashimi\* \$29.95**  
12pcs Assorted Chef's Choice Sashimi
- Ebisu Sashimi\* \$34.95**  
10pcs Assorted Chef's Choice Sushi
- Fumi Sashimi\* \$44.95**  
24pcs Assorted Chef's Choice Sashimi

## サラダ SALAD

\*Raw/Undercooked

- Sashimi Salad\* \$16.95**  
Hand Picked Fresh Sashimi Mixed with House made sauce
- Blue Crab & Avocado Salad \$17.95**  
Spring Mixed, Avocado on top, Blue Crab
- Salmon Skin Salad \$14.95**  
Baked Salmon Skin with Gobo, Cucumber on Bed of Greens
- Seaweed & Cucumber Salad \$6.95**  
Seasoned Seaweed Salad with House Pickled Cucumber.

Crabmeat - Imitation Crabmeat  
Special request (Brown Rice, Soy Paper, Spicy Flavor, Small Egg, Asparagus, Real Crab, etc) can be added for an additional charge

Actual presentation may vary from picture  
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

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