

GREAT TO START

“ROCKY BALBOA” - 8  
Onsen egg, sea urchin, house-marinated salmon  
roe, shiso, wasabi,  
sweet shoyu dashi  
**NOT VEGAN OR VEGETARIAN**

TAKO WASABI - 6  
Raw marinated baby octopus, wasabi, celery,  
apple, Arbequina olive oil  
**NOT VEGAN OR VEGETARIAN**

FRIED GARLIC - 5  
Confit garlic cloves, Kimchi-miso sauce  
**NOT VEGAN OR VEGETARIAN**

CLAYTON’S PRESERVED VEGETABLES - 9  
Rice bran fermented vegetable, Sapporo beer  
fermented vegetable, Japanese mustard  
**VEGAN/ VEGETARIAN**

FRIED SHISHITO PEPPERS - 8  
Topped with a fried egg  
**VEGETARIAN**  
**VEGAN (NO LABNE)**

FREESTYLE IZAKAYA DISHES

BURRATA - 12  
Mentaiko oil, toasted nori, lightly whipped cream,  
orange zest, grilled bread  
**NOT VEGAN OR VEGETARIAN**

PEE WEE POTATOES - 8  
Deep-fried pee wees, butter, scallions,  
shichimi,soy  
**VEGAN (without butter) / VEGETARIAN**

PORK & BRUSSELS SPROUTS - 8.5  
Kewpie mayo, Okonomiyaki sauce, bonito flakes,  
aonori  
**NOT VEGAN OR VEGETARIAN**

MISO SALMON - 14  
Broiled miso-marinated salmon with carrot puree  
**NOT VEGAN OR VEGETARIAN**

CHICKEN KARAAGE - 9.5  
Fried boneless chicken thigh pieces, tartar sauce,  
lemon, white pepper  
*Marinated & fried. Tartar sauce w/ chopped egg to  
accentuate the flavors as well as being a play on “the  
chicken and the egg.”*  
**NOT VEGAN OR VEGETARIAN**

GRILLED DISHES

GRILLED AVOCADO - 8  
10 yr old house-made ponzu, fresh wasabi, nori  
salt  
**VEGAN/ VEGETARIAN (sub ponzu for tamari)**

GRILLED LAMB CHOP - 8.5  
Simply grilled New Zealand lamb chop (2 oz), S&B  
Japanese curry, browned butter  
*This dish is cooked **medium-rare**, and we are unable to  
accommodate any other temperatures at this time.*  
**NOT VEGAN OR VEGETARIAN**

JYAGA BATA - 6  
Grilled, Yukon potato, generous slab of butter,  
salt, soy sauce  
**VEGAN (without butter) / VEGETARIAN**

YAKITORI CHICKEN SKEWER - 5  
Salt, pepper, teriyaki sauce, shichimi  
**NOT VEGAN OR VEGETARIAN**

GRILLED SHIITAKE SKEWER - 4  
Maple syrup, soy sauce, labne  
**VEGAN (without labne) / VEGETARIAN**

GRILLED REBA (LIVER) SKEWER - 4.5  
Oyster sauce tare, yuzu kosho  
**ALLERGENS: SHELLFISH, SEAFOOD, SOY,  
GLUTEN, GINGER**

GRILLED OKRA SKEWER - 3.5  
Bonito salt, pepper, olive oil  
**VEGAN (sub bonito salt for sea salt) /  
VEGETARIAN**

RICE

WAGYU KEEMA KARE DONBURI - 11  
Ground Wagyu beef, labne, steamed Koshihikari rice  
**NOT VEGAN OR VEGETARIAN**

TAMAGO GOHAN - 7  
Onsen egg, shirasu (sardines) boshi, bonito flakes, dashi-  
shoyu over steamed Koshihikari rice  
**NOT VEGAN OR VEGETARIAN**

ABURA MISO ONIGIRI (RICE BALL) - 5  
Koshihikari rice ball with fried eggplant & sweet miso  
filling, scallion, nori,  
**VEGAN/ VEGETARIAN**

UMEBOSHI ONIGIRI - 5  
Koshihikari rice ball with salted plum filling and nori  
**VEGAN/ VEGETARIAN**

DESSERTS

PURIN - 8  
Japanese vanilla custard with baby peaches  
**VEGETARIAN**  
**NOT VEGAN**

SAKE PEACH COMPOTE KANTEN JELLY - 8  
Peach coulis, whipped cream  
**VEGAN (omit whipped cream) / VEGETARIAN**

Please note there is now a 22% service charge,  
which includes tip. This helps us to better support  
all of our hard-working employees. Thank you for  
your support!

-Daikaya Group

\*\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL  
CONDITIONS. PLEASE ALERT YOUR SERVER ABOUT ANY DIETARY OR  
ALLERGEN CONCERNS, ESPECIALLY SESAME, SOY, PEANUTS & TREE  
NUTS.\*\*\*



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# DAIKAYA IZAKAYA

## VEGETARIAN & VEGAN MENU