GREAT TO START

"ROCKY BALBOA" – 8
Beaver Creek Farm (VA) quail egg, sea urchin, house-marinated salmon roe, shiso, wasabi, sweet shoyu dashi
Inspired by the scene in the movie "Rocky." You can chug it like the Champ or eat it with a spoon to savor the luxurious "eggs."

TAKO WASABI – 6
Raw marinated baby octopus, wasabi, celery, apple, Arbequina olive oil

FRIED GARLIC – 3
Confit garlic cloves, Kimchi-miso sauce

CLAYTON'S PRESERVED VEGETABLES - 9
Rice bran fermented vegetable, Sapporo beer fermented vegetable, Japanese mustard
Our cook, Clayton, takes charge of a very temperamental Japanese technique of fermentation. Faithfully watched and tended to daily.

GRILLED CUCUMBER – 7
Sesame-shoyu dressing, garlic, labne, dill, cucumber juice

FREESTYLE IZAKAYA DISHES

BURRATA – 12
Mentaiko oil, toasted nori, lightly whipped cream, orange zest, grilled bread
Inspiration for this dish comes from taramasalata: a Greek meze made from tarama, salted and cured roe, olive oil, and lemon.
+ADD EXTRA GRILLED BREAD (2 pcs) – 1.75

KURO EDAMAME AL AJILLO - 7
Black edamame, extra virgin olive oil, garlic, lemon, ichimi

WAGYU BEEF TARTARE – 20
Bubuarare, mentaiko, gochujang, lemon, olive oil, shallot, shoyu, sesame oil, kimchi, perilla

MISO SALMON - 14
Broiled miso marinated salmon, endives, citrus dressing

LUCKY KARAAGE BURGER - 10
Marinated fried chicken, sweet & sour shoyu tare, sesame bun, lettuce, Kewpie-yogurt sauce
Inspired by Lucky Pierrot, a Japanese chain of hamburger fast food restaurants founded in 1987.

TAMAGO "TOFU" - 8
Steamed, dashi-egg, chilled, Italian salsa verde, bottarga, ginger
*Watch the episode "tamago tofu" on the popular Japanese series **Midnight Diner**!*

SPICY TUNA & CRISPY RICE – 9
Yellowfin tuna, takanotsume chili, gochujang, white miso
An ode to the very inspirational Chef Nobu Matsuhisa.

****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.****

GRILLED DISHES

JYAGA BATA - 6
Grilled, Yukon potato, generous slab of butter, salt
Inspired by the amazing potatoes and dairy products in Hokkaido, Japan.

GRILLED AVOCADO – 8
6 ½ yr old house-made ponzu, fresh wasabi, nori salt
Avocado is treated like a piece of steak; brushed w/ oil & cooked on the infrared grill. Funny but true. Inspired by the famous California Roll.

TAKO-TEPPENYAKI - 18
Grilled octopus, Japanese style potato salad, pimenton butter
A twist on a Galician dish of boiled octopus, potato, olive oil, and pimenton.

GRILLED SABA FILET – 18
Tampopo-dandelion greens, shallots, apples, raisins, sesame, soy
Inspired by Espinacas a la Catalana from Spain and the Japanese dish Ohitashi.

SHISHITOS WITH CHORIZO – 5
Grilled shishito peppers stuffed with Mexican chorizo
(4-pieces per order)

SHISHITOS WITH CHEESE – 5
Grilled shishito peppers stuffed with pepper jack cheese, jalapeno marmalade
(4-pieces per order)

GRILLED LAMB CHOPS – 8
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.*

RICE & NOODLES

YAKINIKU DONBURI – 16
Sliced beef short rib, truffle-shoyu tare, button mushroom, scallion, sesame, Koshihikari rice

ABURA MISO ONIGIRI (RICE BALL) – 4.5
Fried eggplant, sweet miso, scallion, nori, Koshihikari rice
Literally a fatty miso rice ball. A vegetarian version of an adapted Okinawan family recipe from Chef Katsuya's childhood.

DESSERTS

PURIN – 7
Vanilla custard, Japanese baby peach, peach vinegar, olive oil, zaatar

SAKE POACHED PEACH – 7
Poaching liquid kanten gelee, raspberry sauce, whipped cream

いらっしゃいませ。

IRR ASHAIM ASSE!

WELCOME TO DAIKAYA, "THE HOUSE OF BIG COOKING POT." WE ARE HAPPY TO INTRODUCE WASHINGTON, DC TO THE JAPANESE TRADITIONS OF A RAMEN HOUSE AND IZAKAYA DINING UNDER ONE ROOF.

IZAKAYA IS A CASUAL RESTAURANT THAT SERVES JAPANESE COMFORT FOOD TO ACCOMPANY A DIVERSE SELECTION OF BAR OFFERINGS.

THE IZAKAYA EXPERIENCE IS PERFECT FOR AFTER WORK, BEFORE A BIG NIGHT OUT, AS A FULL SUPPER, OR FOR LATE BITES WITH FRIENDS. THE CUISINE IS FREESTYLE AND ADAPTIVE IN NATURE. EACH IZAKAYA IN JAPAN PUTS ITS OWN TOUCH TO THEIR MENU ITEMS.

THE PLATES ARE TYPICALLY SMALL, SO THAT ONE CAN SAMPLE MANY DIFFERENT ITEMS. IN THIS SPIRIT, WE ALSO LIKE TO PUT OUR TWIST ON OUR DISHES AND DRINKS AND EMBRACE OUR ROLE AS AN IZAKAYA IN DC, WITH INTERNATIONAL AND AMERICAN INFLUENCES AS WE FEEL INSPIRED.