

GREAT TO START

“ROCKY BALBOA” - 8

Onsen egg, sea urchin, house-marinated salmon roe, shiso, wasabi, sweet shoyu dashi  
**ALLERGENS: SEAFOOD, SHELLFISH, FISH, SOY, EGG, GLUTEN**

TAKO WASABI - 6

Raw marinated baby octopus, wasabi, celery, apple, Arbequina olive oil  
**ALLERGENS: SEAFOOD, SOY, GLUTEN**

FRIED GARLIC - 5

Confit garlic cloves, Kimchi-miso sauce  
**ALLERGENS: SEAFOOD, SHELLFISH, SOY, GLUTEN, GARLIC**

CLAYTON’S PRESERVED VEGETABLES - 9

Rice bran fermented vegetable, Sapporo beer fermented vegetable, Japanese mustard  
**ALLERGENS: GLUTEN (beer)**

FRIED SHISHITO PEPPERS - 8

Topped with a fried egg  
**ALLERGENS: EGG**

FREESTYLE IZAKAYA DISHES

BURRATA - 12

Mentaiko oil, toasted nori, lightly whipped cream, orange zest, grilled bread  
**ALLERGENS: DAIRY, SEAFOOD, FISH, GLUTEN**

PEE WEE POTATOES - 8

Deep-fried pee wees, butter, scallions, shichimi, soy  
**ALLERGENS: GLUTEN, SOY, DAIRY, SESAME**

GYOZA - 8

Pan-fried pork & cabbage-filled dumplings (4 pcs)  
**ALLERGENS: GLUTEN, SOY, ONIONS, GARLIC**

PORK & BRUSSELS SPROUTS - 8.5

Kewpie mayo, Okonomiyaki sauce, bonito flakes, aonori  
**ALLERGENS: GLUTEN, SOY, SEAFOOD, FISH, EGG**

MISO SALMON - 14

Broiled miso-marinated salmon with carrot puree  
**ALLERGENS: GLUTEN, SOY, SEAFOOD, FISH, DAIRY**

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.”*  
**ALLERGENS: GLUTEN, SOY, EGG**

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.\*\*\*  
GRILLED AVOCADO - 8

GRILLED DISHES

10 yr old house-made ponzu, fresh wasabi, nori salt

**ALLERGENS: SOY, GLUTEN, FISH, SEAFOOD**

*(REPLACE PONZU WITH TAMARI FOR SEAFOOD & GLUTEN ALLERGIES)*

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.*  
**ALLERGENS: DAIRY**

JYAGA BATA - 6

Grilled, Yukon potato, generous slab of butter, salt, soy sauce  
**ALLERGENS: DAIRY, SOY, GLUTEN**  
*(SUB SOY SAUCE WITH TAMARI FOR GLUTEN ALLERGIES)*

YAKITORI CHICKEN SKEWER - 5

Salt, pepper, teriyaki sauce, shichimi  
**ALLERGENS: GLUTEN, SOY, SESAME**

GRILLED SHIITAKE SKEWER - 4

Maple syrup, soy sauce, labne  
**ALLERGENS: MUSHROOMS, DAIRY, SOY**

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  
**ALLERGENS: FISH, SEAFOOD**  
*(SUB REGULAR SALT FOR FISH & SEAFOOD ALLERGIES)*

RICE

WAGYU KEEMA KARE DONBURI - 11

Ground Wagyu beef, labne, steamed Koshihikari rice  
**ALLERGENS: ONION, GLUTEN, DAIRY, SOY, CAFFEINE**

TAMAGO GOHAN - 7

Onsen egg, shirasu (sardines) boshi, bonito flakes, dashi-shoyu over steamed Koshihikari rice  
**ALLERGENS: FISH, SEAFOOD, EGG, SOY, GLUTEN**

ABURA MISO ONIGIRI (RICE BALL) - 5

Koshihikari rice ball with fried eggplant & sweet miso filling, scallion, nori,  
**ALLERGENS: SOY, GLUTEN**

UMEBOSHI ONIGIRI - 5

Koshihikari rice ball with salted plum filling and nori

DESSERTS

PURIN - 8

Japanese vanilla custard with baby peaches  
**ALLERGENS: EGG, DAIRY**

SAKE PEACH COMPOTE KANTEN JELLY - 8

Peach coulis, whipped cream  
**ALLERGENS: DAIRY** *(can omit whipped cream)*





# DAIKAYA IZAKAYA ALLERGEN MENU