

# DAIKAYA

## HAPPY HOUR

*Available 5 pm to 7 pm everyday!*

### ADD A SHOT TO ANY DRAFT BEER

(ONLY available in combination  
w/ a draft beer, shots cannot be  
served alone)

SHOCHU (1oz) 3

BOURBON (1oz) 3

RYE WHISKY (1oz) 3

### 10oz HOUSE SAKE CARAFE

(only available during  
happy hour)

14

### HH WINES BY THE GLASS

(HOUSE ROSE, RED, OR WHITE)

7

## CHERRY BLOSSOM COCKTAIL SPECIAL

### HANAKO FESTIVAL

Mizu lemongrass shochu, cherry blossom  
tea, cherry blossom elixer, Calpico,  
honey, & lemon

12



# THE MENU

## RAMEN

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The Shio, Shoyu, Mugi-miso, and Spicy miso come standard with our egg-based noodles and topped with garlic, onions, bean sprouts, ground pork, chashu, nori, and scallions. The Veggie ramen comes with our egg-free noodles, making it vegan friendly, and topped with wok charred assorted vegetables. Please inform your server of any food allergies or dietary restrictions. Due to our small kitchens, there may be a high risk of cross contamination.



### MUGI-MISO 15

Our barley miso that is used in this ramen has bright, savory aromatics and is lighter than traditional miso ramen. Miso ramen is native to Sapporo Japan.

**\*PEANUT ALLERGY\***



### SHIO 14.25

This ramen most shows off the unique nuance of our Chintan stock. It is our most delicate and aromatic ramen.



### SHOYU 14.25

In keeping with the Sapporo ramen tradition, we use a very dark rich soy sauce and toasted garlic that lends slight caramel tones and deeper depth of flavor. Topped with half an egg along with the standard toppings.



### SPICY MISO 15.25

Our spicy miso ramen broth has balance, depth, and complexity. Not overly spicy but just right.

**\*PEANUT ALLERGY\***



# RAMEN



## VEGGIE 14.75

Our veggie broth is finished in the wok which adds a roasted depth of flavor to the soup. Vegan friendly!



## SUPER SPICY SHOYU 16.50

Our dark rich soy sauce base blended with our super hot chili blend. Topped with garlic, onions, bean sprouts, ground pork, spice powder, chashu, nori, half an egg, and scallions.

# EXTRA TOPPINGS

<b>NITAMAGO</b> (marinated egg/ not vegetarian)	<b>1.50</b>	<b>MENMA</b> (marinated bamboo/ not vegetarian)	<b>1.75</b>
<b>ONSEN EGG</b>	<b>1.00</b>	<b>EXTRA VEGGIES</b>	<b>2.50</b>
<b>BAKUDAN SPICE BOMB</b> (contains pork)	<b>1</b>	<b>PORK BELLY</b>	<b>3</b>
<b>VEGGIE SPICE BOMB</b> (vegan)	<b>1</b>	<b>BUTTER</b>	<b>0.35</b>
<b>EXTRA NOODLES</b>	<b>2.50</b>	<b>CHASHU</b> (pork shoulder)	<b>1.75</b>
<b>WAKAME</b> (raw seaweed)	<b>0.50</b>	<b>EXTRA GROUND PORK</b>	<b>1.00</b>
<b>EXTRA SOUP</b>	<b>5</b>	<b>EXTRA NORI</b> (dried seaweed)	<b>0.50</b>
		<b>CORN</b>	<b>0.50</b>

# **SMALL PLATES**

## **GYOZA 5.50**

Pan-fried dumpling with pork  
and cabbage filling (4 pieces)

## **CHICKEN KARAAGE 10**

Fried chicken thigh pieces with  
takuwan tartar sauce.

## **YAKINIKU DONBURI 11**

Thinly sliced beef short rib, garlic spring, green  
onions, and konjac yam over steamed rice

## **GRILLED FAVA BEANS 6**

Olive oil, salt, pepper, scallions, and Key lime

## **GRILLED HALF SABA 11**

Fried fish cake, lemon, pickled veggies,  
and kombu over rice

## **FRIED PEEWEE POTATOES 6**

Crispy potatoes with shoyu, butter, &  
scallions.

## **BEER FERMENTED DAIKON 4**

Daikon radish fermented in Sapporo beer and  
Japanese mustard

## **NUKAZUKE CUCUMBERS 4**

Cucumbers pickled in rice bran

## COCKTAILS

### EXCELLENT SIDECAR 13

Choya Excellent, lichiko shochu, Falernum, ginger-mint syrup, & lemon,  
*\*Please be advised that Falernum has trace amounts of almonds for anyone with a severe nut allergy\**

### SAKETINI BRILLIANCE 13

Haku vodka, sake, galangal-turmeric syrup, clementine, lemon, & club soda

## DRAFT BEERS

### DOWNEAST ORIGINAL BLEND

CIDER - MA, 5.1% ABV

7

### MANOR HILL “MILD MANOR’D”

AMBER ALE - MD, 5.3% ABV

7

### RAR NANTICOKE NECTAR IPA

IPA - MD, 7.4% ABV

9

### LOST RHINO “FINAL GLIDE”

GERMAN HEFEWEIZEN - VA, 5.4% ABV

8

### MANOR HILL “GRISSETTE”

FARMHOUSE ALE - MD, 4.7% ABV

7

### SAPPORO

JAPANESE RICE LAGER - USA, 5.0% ABV

6

## CAN & BOTTLED BEERS

### SAPPORO BLACK

DARK LAGER (22oz)

10

### ORION

RICE LAGER

7 (350ml)

### HITACHINO

ESPRESSO STOUT

COFFEE INFUSED

IMPERIAL STOUT

11

### HITACHINO WHITE ALE

11

### HITACHINO RED RICE ALE

11

### HITACHINO DAI DAI

INDIGENOUS MANDARIN

PALE ALE

11

### KOSHIHIKARI ECHIGO

RICE LAGER

11

### YOHO AOOONI IPA

10

### YOHO TOKYO

BLACK PORTER

10

### YOHO “WEDNESDAY CAT”

10

WHITE & ROSE WINES

SAUVIGNON BLANC, ALBA, CHL  
30

BROADBENT VINHO VERDE  
9 (GL)/ 40 (BTL)

JEAN LUC COLUMBO, “CAPE BLEUE” ROSE,  
FRA  
9 (GL)/ 40 (BTL)

NEBOA ALBARINO, ESP  
10 (GL)/ 46 (BTL)

CHARDONNAY, JOSEPH DROUHIN  
LAFORET, FRA  
30

BUBBLY

CREMANT D’ALSACE BRUT,  
LUCIEN ALBRECHT, FRA  
25

CAVA BRUT, AGARENA, ESP  
9 (GL)/ 40 (BTL)

SEGURA VIDAS BRUT (187ml)  
13

RED WINES

DANTE, PINOT NOIR  
9 (GL)/ 40 (BTL)

NINER, RED BLEND, CA  
11 (GL)

SAKE

OZE X ROSE  
LIGHT/ SWEET/ TART  
82

OZE NO YUKIDOKI  
CITRUS/ RICE/ DRY/ CRISP  
62

SAKE

HATSUMAGO  
DRY/ FRUITY/ MED-FULL BODIED  
60

TEDORIGAWA “GOLD BLOSSOM”  
FRESH/ FLORAL/ CITRUS  
84

TAMAGAWA “RED LABEL”  
EARTHY/ WOODY/  
DARK CHOCOLATE  
72

FUKOKOMA INAGOE  
MEDIUM-BODIED, SILKY,  
NUTTY FINISH  
95

DEWATSURU NIGORI  
55

BAN RYU (300ml)  
35

HOYO “SHINING PRINCE”  
66

BORN GOLD  
SMOOTH/ LIGHT/ CLEAN  
120

DEWASANSAN “GREEN RIDGE”  
FRUITY/ FLORAL/ FRESH  
90

KIKUMASAMUNE TARU  
60

AOKI “SNOW YETI”  
68

SHO CHIKU BAI  
ORGANIC NAMA (300ml)  
32

TOZAI SNOW MAIDEN  
CREAMY/ DRY/ VIBRANT  
35 (300ml)

HOT SAKE CARAFE (10oz)  
KAMOIZUME “THREE DOTS”  
26



## NON-ALCOHOLIC BEVERAGES

**COKE 2.50**

**DIET COKE 2.50**

**SPRITE 2.50**

**GINGER ALE 2.50**

**CALPICO 3.50**

JAPANESE NON-CARBONATED  
SOFT DRINK MADE FROM  
HIGH QUALITY NON-FAT MILK

**UCC GREEN TEA 3.75**

READY-TO-DRINK COLD GREEN  
TEA, UNSWEETENED

**UCC KONA COFFEE 4.50**

COLD HAWAIIAN KONA COFFEE  
BLEND WITH MILK & SUGAR

**BOTTLED MINERAL WATER 5**

**HOT TEA 6**

Sencha (green tea) **OR** Hojicha (roasted green tea)

**NESPRESSO 4**

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## DESSERTS

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**CHOCOLATE CHIP COOKIE 4**

Our ultra decadent chocolate chip cookie  
made with chunky Valrhona dark chocolate,  
cacao Barry milk chocolate, and rendered  
pork fat.



**PURIN 6**

Japanese vanilla custard with caramel sauce.