

DAIKAYA

RAMEN MENU

The Shio, Shoyu, Mugi-Miso, and Spicy Miso come standard with our egg-based noodles and topped with wok charred garlic, onions, bean sprouts, ground pork, chashu, scallions, and nori.

Our vegan friendly Veggie ramen comes with our egg-less noodles and topped with wok charred bean sprouts, onions, carrots, snow peas, brussels sprouts, garlic, braised shiitake mushrooms, scallions, and nori.

You can also customize your bowl by adding some of the extra topping options! We are unable to any substitution requests for the ramen. Please alert your server of any food allergies or dietary restrictions. Due to our small kitchens, there may still be a risk of cross contamination.

MUGI-MISO \$15

Our barley miso that is used in this ramen has bright, savory aromatics and is lighter than a traditional miso. Miso ramen was invented in Sapporo, Japan by Morito Omiya in collaboration with Takayuki Nishiyama, the founder of Nishiyama Noodle Company, who makes our noodles to our specifications. *WARNING: PEANUT ALLERGEN*

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

This traditional Sapporo ramen is made with a very dark, rich soy sauce that's blended with our Chintan stock. This soup has flavors of toasted garlic and light caramel tones. It comes with half an egg (nitamago) along with the other standard toppings.

SPICY MISO \$15

Our spicy miso broth has balance, depth, and complexity. It's not just simply "spicy". We use shiro-miso, which is a white miso, in the base. *WARNING: PEANUT ALLERGEN*

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

For the spicy food lovers! We blend our dark, rich soy sauce base is blended with our super hot chili blend, giving it some real heat.

「いらっしゃいませ。」

We serve Sapporo-style ramen, which is distinguished by the Chintan stock; a clear stock made with quality pork, beef, and chicken that requires over 16 hours of careful preparation to achieve its delicate yet complex depth.

OUR NOODLES ARE IMPORTED FROM SAPPORO, JAPAN & MADE BY NISHIYAMA SEIMEN COMPANY ACCORDING TO A RECIPE WE DEVELOPED THERE.

生活応援

5日間限定

商品によっては一部取扱いのない店舗がございます。ご了承ください。

超目玉



無料保証

※本メニューは一部店舗のみ
 1. 至十時迄は保証期間
 2. 保証期間中は保証料
 3. 保証料は別途
 4. 保証料は別途

EXTRA TOPPINGS

EXTRA NOODLES	\$2.50	ONSEN EGG	\$1.00
NITAMAGO	\$1.50	BAKUDAN SPICE BOMB	\$1.00
CHASHU	\$1.75	VEGGIE SPICE BOMB	\$1.00
MENMA	\$1.75	EXTRA VEGGIES	\$2.50
WAKAME	\$0.50	PORK BELLY	\$3.00
BUTTER	\$0.35	EXTRA GROUND PORK	\$1.00
EXTRA SOUP	\$5.00	CORN	\$0.50
		EXTRA NORI	\$0.50



**七五三の思い出を
キレイに残そう!**

無料保証
5年間
3年間

20%オフ
10%オフ

期間限定 指定商品と同時購入で対象商品に

アゴンセール お買得品満載!

SDHCカード
ADATA WE40S32GB M-Style ES125D32GB いずれか
32GB **2,680円**

USBフラッシュメモリ
M-Style ES12USB8GB
8GB **780円**

158円

78円

790円

999円

SIDE DISHES

GYOZA \$5.50
Pan fried dumplings with pork and cabbage filling (4-pieces).

GOHAN \$2.00
A bowl of steamed white rice.

注

ALLERGENS:

EGG (noodles, nitamago, and onsen)
DAIRY (butter)
PEANUTS (mugi-miso & spicy miso)
SEAWEED (all ramen selections)
SOY & SOYBEANS (all ramen selections)
SESAME (all ramen selections)
ONION & GARLIC (all ramen selections)
GLUTEN (all ramen selections)

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. CROSS CONTAMINATION MAY BE UNAVOIDABLE ON ALL ITEMS.

178円, 108円, 278円, 98円, 99円, 148円, 178円, 198円

BEVERAGES

COKE \$2.50

DIET COKE \$2.50

SPRITE \$2.50

UCC GREEN TEA CAN \$3.75
UNSWEETENED COLD JAPANESE GREEN TEA

UCC KONA COFFEE CAN \$4.50
COLD HAWAIIAN KONA COFFEE BLEND WITH MILK AND SUGAR

PLEASE REFER TO OUR BAR MENU FOR COCKTAIL, BEER, WINE, SAKE, & LIQUOR SELECTIONS

日替り商品は

10/26 全席 **175円**

10/27 全席 **198円**

10/28 全席 **148円**

10/29 全席 **137円**

10/30 全席 **175円**

10/31 全席 **98円**

11/1 全席 **157円**

11/2 全席 **148円**

11/3 全席 **175円**

11/4 全席 **198円**

11/5 全席 **175円**

11/6 全席 **168円**

11/7 全席 **175円**

11/8 全席 **198円**

11/9 全席 **175円**

11/10 全席 **198円**

11/11 全席 **175円**

11/12 全席 **198円**

11/13 全席 **175円**

11/14 全席 **198円**

11/15 全席 **175円**

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