

DAIKAYA

新日本式居酒屋
北海道札幌拉麵



WINTER RESTAURANT WEEK 2019

JANUARY 14-20
DINNER STARTING AT 5PM

\$35 PER PERSON

PLEASE NOTE THAT THE RESTAURANT WEEK MENU CANNOT BE SPLIT

いらっしゃいませ!

FEATURED BOTTLES FOR RESTAURANT WEEK - \$35 EACH

WINES:

SPARKLING: SIMONET BLANC DE BLANCS, ALSACE, FRA

WHITE: VIÑA ESMERALDA MOSCATEL, PENEDES, ESP

ROSÉ: ALAIN JAUME "LE CRETACE", TAVEL, FRA

RED: SELLA AND MOSCA CANNONAU, SARDINIA, ITA



PLEASE CHOOSE ONE FROM EACH COURSE

COURSE #1

DAIKON "CEASAR"
SLICED RADISH, RADISH SPROUTS, PARMESAN, BABY FISH, ONSEN EGG

CHASHU "TONNATO"
SLICED CHASHU, TUNA SAUCE, BLACK PEPPER, LEMON

BABY TURNIP
DASHI BRAISED, WALNUT MISO SAUCE

COURSE #2

SABA W. "GREMOLATA"
GRILLED MACKEREL, PICKLED PARSLEY ROOT, PARSLEY,
LEMON ZEST, GINGER-GARLIC OIL

KARAAGE W. BACCALA CREAM
FRIED CHICKEN, SALT COD, FRESH COD, POTATOES, CREAM

NASU NIBITASHI
BRAISED JAPANESE EGGPLANT, SOY-DASHI, GINGER, GRATED DAIKON

COURSE #3

ODE TO MARC VETRI: CHICKEN LIVER UDON
CHOPPED LIVER, SCALLION, PARMESAN, SAGE, TERIYAKI,

MENTAIKO SPAGHETTI
COD ROE, NORI, SHISO, SOY
(SHIRATAKI "WHITE WATERFALL" NOODLES: TRADITIONAL JAPANESE KONJAC YAM NOODLES AVAILABLE)

SALMON-IKURA DONBURI
BROILED SALMON, SALMON ROE, WASABI, KOSHIHIKARI RICE

DESSERT

MILK CHAWANMUSHI
STEAMED MILK "CUSTARD", CHOCOLATE TOFU GANACHE

MOCHI ICECREAM

DORAYAKI
SWEET AZUKI RED BEAN PASTE, JAPANESE PANCAKE