

FREESTYLE IZAKAYA DISHES

CHAWANMUSHI

Steamed egg custard, silky & delicate, shiitake-truffle sauce, parmigiano reggiano - \$10
An ethereal dish of cheese, dashi, & mushrooms for the ultimate umami experience.

“ROCKY BALBOA”

Quail egg, sea urchin, marinated salmon roe, sweet shoyu dashi - \$9
Inspired by the movie Rocky, scene where he begins his training. You can chug it like the Rock or eat it with a spoon to savor the luxurious “eggs”.

TAKOYAKI IN DASHI

Chives, crispy rice pearls - \$11
Osaka Style: delicate octopus dumplings in a dashi broth.

CLAYTON’S NUKAZUKE

Assorted vegetables fermented in house - \$9
Our cook, Clayton, takes charge of a very temperamental Japanese technique of fermentation.

HOTARU-IKA NO OKIZUKE

Soy & sake marinated firefly squid, fresh grapefruit, grapefruit marmalade, red vein sorrel - \$8
Bioluminescent firefly squid to help brighten your palette w/ an array of flavors.

PORK & BRUSSEL SPROUTS

Kewpie mayo, okonomiyaki sauce, bonito flakes, aonori - \$7
The traditional street food, Okonomiyaki, gets the Daikaya twist to be reminiscent of its roots.

TUNA POKE TARTARE

Hawaiian chili water gelee, fried rice wafer - \$11
The rustic Hawaiian grind presented just a bit differently. Elevated but still provides the flavors of the islands.

CATFISH KARA-AGE

Maryland blue catfish, pickled ginger tartar sauce - \$9
Local blue catfish marinated for 48 hours & cooked in the traditional Kara-age style.

CHICKEN KARA-AGE

Marinated chicken, Japanese tartar sauce - \$9
Dusted in potato starch before frying for a satisfying crunch & a Japanese tartar sauce to accentuate the flavors.

SWEET MISO MARINATED SALMON

Carrot top&herb essence, pickled carrot - \$10
Pickled baby carrot offset the rich fatty salmon. The ideal combo of sweet, salty, sour & bitter.

HAMBAGU ROSSINI

Beef patty, foie gras, black truffle “demi glace”, rice- \$16
A cultural merge of Japanese variation on Dr. J.H. Salisbury’s Steak & the French tournedos Rossini. A fun, tasty & extravagant mutt of a dish.

BURRATA

Mentaiko oil, nori puree, grilled bread - \$11
Katsuya has never strayed from a challenge, especially the stigma of no cheese w/ seafood.

OSHIINBO JAGAIMO: MANGA INSPIRED POTATO

Slow cooked in dashi&butter - \$7
Inspired by the manga but w/ no recipe..Katsuya after many trials offers this humble and delicious spud.

TUNA SANDO

Bonita del Norte, kewpie mayo, shichimi, pickled cucumber - \$9
Spaniards love tuna just as much as the Japanese. And we love this sandwich where this beautiful canned tuna is the star.

GRILLED

GRILLED AVOCADO

6-year old housemade ponzu, fresh wasabi, nori salt - \$8
Avocado is treated like a piece of steak; brushed w/ oil & cooked on the infrared grill.

GRILLED OKRA

Bonito salt, lemon - \$2.50
Japanese appreciate the texture of foods. Enjoy the crunch of the exterior & slight creamy texture of the interior.

GRILLED ZUCCHINI

Lemon vinaigrette, fresh thyme - \$3
Grilled flesh side down on the infrared grill to seal in the delicious flavors.

GRILLED REBA (LIVER)

Sumac red onions - \$3
“Liver and Onion”: A classic combo made w/ a versatile condiment from the Middle East

GRILLED BEEF TONGUE

Yuzu koshu - \$6
Slow cooked for hours then grilled for a firm exterior & VERY tender interior.

GRILLED BEEF TENDERLOIN w/ ARIMA SANSHO

Soy sauce, sake, sugar, Sansho peppercorn. \$6
Ourg interpretation of the classic steak au poivre vert.

GRILLED HOTATE

Aomori scallop, apple juice, soy sauce, butter - \$4.50
In Hakodate they serve this delectable scallop simply grilled, we changed it up a little.

GRILLED TAKO

Octopus, “Robuchan” potato puree, Pimenton,, Arbequina olive oil - \$10
An ode to the late Joel Robuchan & his famous potatoes

RICE & NOODLES

KARASUMI Zōsui

Cured mullet roe, dashi, tamari, Onsen egg - \$9
Japanese style congee meets risotto.

ABURA MISO ONIGIRI (RICE BALL)

Pork belly, red miso - \$4.50
A common Japanese snack filled w/ a family recipe from Katsuya’s childhood. Great to end a meal, or just as a little nibble.

CACIO E PEPE UDON

udon noodles, pecorino cheese, black pepper, butter \$10
Enjoy this traditional Roman dish made w/ Daikaya flare. Make sure to dig in right away, you want to get it while it’s hot.

MENTAIKO SPAGHETTI

Pollock roe, butter, nori, shiso - \$10
Wafu; Japanese take on western food. Probably the most famous Japanese style Italian dish



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.

