



Cocktails		Brunch Dishes	
DIY Mimosa Bottle of Sparkling Wine and Three Seasonal Juices	28	"Chicken and Waffles" chicken kara-age and red bean taiyaki with wasabi butter and maple syrup	8
Daikaya Bloody Mary House Bloody Mix, Thai Chili Vodka, Smoked Takuan	8	French Toast soaked overnight in cream and soy milk and dusted with kinako	8
Eisai Gin Fizz Cold River Gin, Matcha Powder, Egg, Lemon	11	Poached Egg and Chesapeake Korokke with warm brown butter mayo and tonkatsu sauce on an english muffin	7
Kouhii a la Okinawa Awamori Cold Brew Coffee, Sugar, Half & Half	12	"Hapa Loco Moco" Japanese hambagu, fried egg and rice with gravy	10
Draft Mule (Changes Seasonally, Please Inquire with Server)	8	"Lox and Onigiri" smoked salmon, salmon, sashimi, ikura, pickled onion, cream cheese and everything onigiri	9
Eldrick "Tiger" Woods Mizu Shochu, Citrus, and House Barley Tea	8	Burrata Salad with Dashi Gelee, arugula and roasted cherry tomatoes	10
Pinku Dorinku Kaido imo Shochu, Yuzu, and Benimosu	11	Slow Cooked Steel Cut Oatmeal with Calpico-yogurt and fresh seasonal fruit	6
Tokyo 75 Umeshu, Mizu Shochu, Lime, and Bubbles	11	Sisig "Filipino Braised Pork Hash Skillet" with onsen egg, liver mayo, kalamansi lime, and steamed rice	10
<hr/> Non-Alcoholic		Breakfast Sando with El Salvadorian sausage, rolled tamago, toasted english muffin, and American cheese	7.5
Ginger Beer House made ginger beer	5		
Yuzu Lemonade yuzu, lemon, soda	5		
Japanese Green Tea Sencha - green tea Houjicha - roasted green tea Genmaicha - "brown rice tea"	5		
French Press Coffee Qualia Coffee, Washington DC			
Small Press (1)	4		
Large Press (2-3)	10		

## Cold Dishes

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Cucumber Salad with rayu vinaigrette,  
crispy garlic, ground sesame seed  
and chili thread 5

Tuna Poke 10  
with diced yamaimo, basil pesto, and  
rice pearls

Assortment of Sashimi mkt  
(please ask for today's selection)

House Fermented Japanese Vegetables 2 each  
Sake Lees Daikon 5 for  
Napa Cabbage Three  
Nukazuke

## Fried Dishes

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Pork and Brussels Sprouts Skewer 6.5  
"okonomiyaki-style" with Kewpie mayo,  
okonomiyaki sauce, bonito flakes  
and aonori

Shishito Peppers 7.5  
in honor of a classic Spanish dish  
fried Japanese peppers with fried egg

Smashed Pee Wee Potatoes topped  
with fried egg 7.5

## Rice Dishes

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Mentaiko Mini Domburi fish roe, green onion, nori, soy  
and Kewpie over a bowl of rice 6

Kombu Donburi 4  
soy-seaweed over a bowl of rice

Onigiri (rice balls)  
Abura-miso pork and sweet miso filling 4  
Ume salted plum 4.5

Spam and Eggs "Local Grindz" 7  
Hawaiian breakfast of seared spam,,  
fried egg, teriyaki sauce, and furikake

## Grilled Dishes

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Reggies Grilled Oyster with Reggie's BBQ Sauce,  
chashu, and butter 3.25  
each

Grilled Avocado with housemade ponzu,  
fresh wasabi and nori salt 8

## Skewers

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(all prices are per skewer)

Zucchini with lemon and thyme 3

Grilled Okra with lemon and bonito salt 2.5

Chicken Thigh (Momoniku) 3

Chicken Liver (Leba) 2.5

Chicken Wing (Teba) 3

Beef Tongue Jalapeno "yuzu koshu" 4

## Desserts

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Black Sesame Panna Cotta with honey balls  
and whipped cream 5

Purin with caramel ice, orange, purin espuma  
and burnt orange zest 5

Chocolate Aisu-Kurimu with miso-banana  
caramel, chocolate crisps  
and crushed banana chips 5

Soft Serve - ask for daily flavors and toppings! 3



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DAIKAYA 2F IZAKAYA BRUNCH MENU



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 AND TREE NUTS.