

SOUP

- Miso Soup** 5
organic white miso, dashi, soy, tofu, scallion, wakame
- Garlic Tonkotsu Ramen** 17
chicken & pork broth, pork belly, charred cabbage, menma, shiitake, roasted garlic, scallion, egg
- Miso Vegetable Ramen** 15
miso vegetable broth, charred cabbage, mushrooms, menma, scallion, egg

SALADS

- House Organic Greens** 9
carrot, daikan, sesame seeds, citrus shiso vinaigrette
- Albacore and Seaweed Salad** 19
salted cucumber, avocado, kewpie, yuzu, fried garlic, spinach, sesame sea salad

SMALL PLATES

- Edamame** 5
steamed organic edamame, sea salt
- Spicy Edamame** 6
steamed organic edamame, salt, chili, butter
- Shichimi Fries** 6
shichimi togarashi, shiro shoyu, miso salt, special sauce
- Blistered Shishido Peppers** 13
yuzu, soy, truffle salt, romano
- Agedashi** 7
crispy organic tofu, sweet dashi, bonito, scallion
- Wild Boar Gyoza** 15
broken arrow ranch wild boar dumplings, dried cherry shoyu dipping sauce
- Veggie Gyoza** 9
house sweet potato & mushroom dumplings, soy-ginger dipping sauce
- Karaage** 12
japanese style fried chicken, tamari, ginger, yuzu kewpie, scallion
- Dynamite Popcorn Shrimp** 16
wild caught shrimp, sweet pepper relish, spicy kewpie, masago, green onion, sweet soy
- Pork Buns** 13
slow cooked cardamom pork belly, miso pickle, citrus kewpie, crispy shallots
- Kimchee Fritter Buns** 11
house kimchee, organic mungbean fritter, sesame, apple
- Chicken Skewers** 7
free range chicken, tamari, scallion
- Beef Skewers** 9
shaved beef, sesame, garlic, tamari, kaiware

DESSERT

- Peanut Butter Cup** 6
peanut butter mousse, chocolate shell, candied wasabi peas
- Deep Fried Coconut Rice Pudding** 9
chocolate ganache, cherry gastrique, sweet matcha cream
- Alchemy Ice Cream or Sorbet** 6
nightly selections

ENTREES

- Pork Belly Confit and Kimchee Fried Rice** 19
garlic, ginger, shoyu, egg, scallion
- Kimchee Fried Rice** 15
garlic, ginger, shoyu, egg, scallion
- Beef and Shrimp Yakisoba Noodles** 21
beef, shrimp, stir-fry noodles, bok choy, pickled fresnos, oyster sauce, bonito, kewpie, onori
- Pineapple Chicken Teriyaki** 17
seasonal vegetables, house pineapple teriyaki sauce, steamed rice
- Pineapple Salmon Teriyaki** 19
seasonal vegetables, house pineapple teriyaki sauce, steamed rice
- Crispy Miso Tofu** 16
organic tofu, ginger-soy vegetables, steamed rice
- Yosenabe (Japanese Hot Pot)** 21
beef, shrimp, pork and vegetable hot pot, steamed rice
- Ginger Soy American Kobe Beef Sirloin** 25
miso roasted veggies, crispy garlic, shiso chimichurri, steamed rice
- Grilled Korean Style Short Ribs** 24
sesame brown sugar glaze, kimchee, steamed rice
- Miso Black Cod** 29
wild alaskan black cod, miso, tamari, yuzu, shitake, baby bok choy, truffle salt

DAKAYA PROVISIONS

FRESH

- Kimchee** 16oz \$6
- Seaweed Salad** 8oz \$6
- Hijiki/Lotus Root Salad** 8oz \$7
- Sweet Miso Pickles** 8oz \$5 / 16oz \$9
- Pickled Fresno Peppers** 8oz \$6 / 16oz \$11
- Pickled Sweet Pepper Relish** 8oz \$6 / 16oz \$11

FROZEN

- Organic Edamame** 1 lb 3
- Beef & Pork Sausage** 1 lb 9
with chili paste (contains shellfish)
- Uncured, House Smoked Cardamom Bacon** 1 lb 18
Snake River Farms Kurobuta Pork Belly
- Slow Cooked Pork Belly** 1 lb 14
Snake River Farms Kurobuta Pork Belly
- Korean Style Beef & Pork Meatballs** 10 meatballs 9
(gluten free, contains shellfish)
- Sweet Potato & Spinach Gyozas** 10 dumplings 8
- American Kobe Beef Sirloin Steaks** 6oz each, 4 per 39
- Japanese Style Lamb Curry** quart 22
potatoes, carrots, shishido peppers (gluten free)
- Tonkotsu Ramen Stock** Pork & Chicken 32oz 11
- Miso Veggie Ramen Stock** 32oz 9

SUSHI

- Yellowtail Serrano Sashimi** 4 piece 18 / 6 piece 25
serrano, basil yuzu soy
- Torched Salmon Sashimi** 4 piece 17 / 6 piece 24
dried shiso, dried miso, ground sesame, garlic oil, tosazu

NIGIRI

- 2 piece
- Tuna** 12
- Salmon** 10
- Yellowtail** 11
- Albacore Tataki** 10
- Eel** 11

SASHIMI

- 4 piece
- Tuna** 18
- Salmon** 16
- Yellowtail** 17
- Albacore Tataki** 15
- Eel** 16

ROLLS

- Cucumber/Avocado** 6
- Tuna** 8
- Yellowtail Scallion** 8
- Salmon** 7
- California** 12
- Tempura Shrimp** 11
- Eel/Cuke/Avo** 12
- Spicy Tuna/Cuke/Avo** 13
- Spider Roll** 16
soft shell crab, cucumber, kaiware, spicy mayo, yamagobo, teriyaki
- Garden Roll** 11
spinach, carrot, cucumber, avocado, sweet potato
- Mikuni Roll** 11
mushroom, spinach, yama-gobo, menma, osanori, crispy garlic, truffle salt

INSIDE OUT ROLLS

- Spicy Crunchy Salmon Roll** 15
cucumber, avocado, scallion, topped with spicy salmon, tempura bits, spicy teriyaki
- Spicy Crunchy Yellowtail Roll** 15
spicy hamachi, avocado, cucumber, tempura bits, shichimi
- Izakaya Special Roll** 18
tuna, snow crab, cucumber, avocado, topped w/ masago
- Carbontail Roll** 19
avocado, cucumber, scallion, kaiware, topped with yellowtail, serrano, basil-yuzu soy
- Blake Roll** 16
tempura shrimp, cucumber, avocado, topped with spicy tuna, teriyaki

SUSHI STYLE DONBURI (RICE BOWLS)

- Tuna Ponzu Poki Don** 17
hawaiian ahi, sesame, citrus, wakame, chili, seaweed salad, osanori, gari
- Spicy Crunchy Salmon Don** 15
spicy salmon, avocado, cucumber, tempura bits, scallion, spicy teriyaki, osanori, gari
- Spicy Crunchy Yellowtail Don** 15
spicy yellowtail, cucumber, avocado, tempura bits, shichimi, sesame, osanori, gari
- Izakaya Special Don** 18
tuna, snow crab, cucumber, avocado, masago, osanori, gari
- Carbontail Don** 19
avocado, cucumber, scallion, kaiware, yellowtail, serrano, basil-yuzu soy, osanori, gari
- Blake Don** 16
tempura shrimp, cucumber, avocado, spicy tuna, spicy teriyaki, osanori, gari
- Mikuni Don** 11
mushroom, spinach, yamagobo, menma, crispy garlic, truffle salt, osanori, gari