

SOUP

Miso Soup \$5 / \$9
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

Gyoza \$7
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

Shichimi Fries \$6
shichimi togarashi, shiro shoyu, miso salt, special sauce

Agedashi \$6
crispy organic tofu, sweet dashi, bonito, scallion

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

Flourless Chocolate Cake \$11
cherry-yuzu gastric, matcha crème

Alchemy Ice Cream *half pint* \$6
pistachio or mexican chocolate

Alchemy Sorbet *half pint* \$6
coconut

ENTREES

Pork Fried Rice \$17
pork belly, garlic, ginger, shoyu, egg, scallion

Veggie Fried Rice \$11
garlic, ginger, shoyu, egg, scallion

Beef and Shrimp Yakisoba \$21
beef, shrimp, stir-fry noodles, bok choy, pickled fresnos, oyster sauce

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 \$21
beef, shrimp, pork and vegetable hot pot, steamed rice

SEASONAL CHEF’S SPECIALTY’S

Warm Japanese Style Pork & Potato Salad \$7
scallion, sesame seeds, miso chili salt

Grilled Korean Style Short Ribs \$24
sesame brown sugar glaze, kimchee, steamed rice

Grilled Half Chicken \$25
stuffed with shrimp, sesame chili glaze, baby carrot gomaе, steamed rice

Ginger Soy American Kobe Beef Sirloin \$25
miso roasted veggies, crispy garlic, shiso chimichurri, steamed rice

DAKAYA PROVISIONS

FRESH

Kimchee *16oz* \$6

Sweet Miso Pickles *8oz* \$5 / *16oz* \$9

Pickled Fresno Peppers *8oz* \$6 / *16oz* \$11

Pickled Sweet Pepper Relish *8oz* \$6 / *16oz* \$11

Seaweed Salad *8oz* \$6

Hijiki/Lotus Root Salad *8oz* \$7

FROZEN

Organic Edamame \$3 *per pound*

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

Beef Hanger Steak (AKA *Bavette*) *8oz each, 2 per* \$26

SUSHI

ROLLS

Cucumber/Avocado \$6

Tuna \$8

Yellowtail Scallion \$8

Salmon \$7

Garden Roll \$11
spinach, carrot, cucumber, avocado, sweet potato

California \$12

Tempura Shrimp \$11

Eel/Cuke/Avo \$12

Spicy Tuna/Cuke/Avo \$13

Mikuni Roll \$11
mushroom, spinach, yamagobo, 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
yellowtail, avocado, cucumber, tempura bits, shichimi

Izakaya Special Roll \$18
tuna, snow crab, cucumber, avocado, topped with 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 hamachi, cucumber, avocado, tempura bits, shichimi, sesame, osanori, gari

Izakaya Special Don \$18
hawaiian ahi, 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

NIGIRI *2 piece*

Tuna \$12

Salmon \$10

Yellowtail \$11

Albacore Tataki \$10

Eel \$11

Yellowtail Serrano Sashimi *4 piece* \$18 / *6 piece* \$25
serrano, basil yuzu soy

SASHIMI *4 piece*

Tuna \$18

Salmon \$16

Yellowtail \$17

Albacore Tataki \$15

Eel \$16