

融合

DAKIDAYA

合

MENU



Mediterranean Japanese cuisine

How to use our menu ?!

x1  **Appetizers**

x2  **Sushi / Sashimi**

x3  **Meat / Fish**

Each color corresponds to a family of dishes:

1 • Choose your plates.

2 • Put the corresponding stick in your plate's number.

Our team will help you if you have any questions

Drinks



Water	2,55€
Vichy Catalan	2,65€
Coca Cola	3,30€
Coca Cola Zero	3,30€
Fanta	3,30€
Fuze tea	3,30€
Draft Beer Small	2,60€
Draft Beer Medium	3,50€
Draft Beer Large	5,50€
Shandy	3,50€
Japanese beer	4,15€
Sapporo	4,40€
IPA beer	4,40€
Estrella Galicia 0,0	3,50€
Ramune	3,30€
Gluten-free beer	3,50€

Coffee & Tea



Espresso	2,10€
Flat White	2,30€
Coffee Latte	2,50€
Espresso Macchiato	3,20€
Iced Coffee	2,40€
Green Tea	3,25€
Tea	2,90€

Sake



● Small Sake Jar	7,60€
● Sparkling Sake Mio	13,50€
● Sake Daijinjo Muroka	34,50€

Cocktails



● Gin tonic	11€
● Highball	11€
● Shot	3,60€
● Japanese Whiskey (Shot)	6,20€

TASTING MENU

**Appetizers, sushis, main course
and desserts**

*Selection of dishes that varies each month
according to the seasonal product*

Beverages not included **48€/ per person**

x1



Appetizers



- 1 · KAISO Salad, seaweed and sesame dressing 7,75€
- 2 · MISOSHIRU Miso soup with tofu and seaweed 7,75€
- 3 · YAKISOBA Noodles with meat and vegetables 10,95€
- 4 · YASAI RAMEN Vegetarian, egg, seitan and tofu 12,95€
- 5 · TONKOTSU RAMEN Iberian pork and egg 12,95€
- 6 · ONSENTAMAGO FOIE Egg, shiitake and foie 13,95€
- 7 · TEMPURA EBI Battered prawns (5 pieces) 12,95€
- 8 · KARAAGE Chicken and squid crispies 10,95€
- 9 · GYOZA With butifarra and prawns (5 pieces) 10,95€
- 10 · CEVICHE Butterfish marinated 11,95€
- 12 · TAKOYAKIS Octopus fritters (5 pieces)  10,95€
- 14 · TARTAR Tuna, avocado and puffed rice 13,95€
- 16 · KAKUNI BAO Steamed bread with pork belly  8,50€
- 17 · EDAMAME Steamed soybeans in the pod 6,50€
- 19 · EDAMAME KIMCHEE With spicy sauce  6,95€



Sushi y sashimi



NIGIRI (rice ball topped with a slice of fish or meat) 2 pieces

- 11 · SHAKE Salmon 7,60€
- 12 · MAGURO Blue fin tuna 8,80€
- 13 · EBI Flamed prawn with ponzu sauce 7,60€
- 15 · MANAGATSUO Butterfish with truffle 7,60€
- 16 · UNAGI Eel with grilled foie gras 9,95€
- 17 · FOIE Grilled foie with onion textures 9,95€

HOT MAKI (rolls of rice wrapped in nori seaweed and breaded in panko flour and deep fried)

- 18 · MAKI TARTAR Salmon with scallion and crispy onion, avocado and eel sauce (8 pieces) 12,95€
- 19 · CREAM CHEESE Filling of Salmon, avocado and cream cheese (6 pieces) 12,95€

FUTOMAKI (thick rolls of rice wrapped in nori seaweed) 6 pieces

- 20 · SOFT SHELL Crab, avocado and capelin 12,95€
- 21 · TEMPURA MAKI 2.0 Filling of prawns and vegetables breaded with sweet tendo sauce 12,95€

SASHIMI AND TATAKI (slices of raw or flamed fish)

- 22 · SASHIMI SHAKE Salmon 8,50€
- 23 · SASHIMI MAGURO Blue fin tuna 9,50€
- 25 · TATAKI TUNA Blue fin tuna flamed with basil 15,95€
- 26 · TATAKI SCALLOPS with mango and avocado, sumiso sauce and tobiko yuzu 12,95€

URAMAKI (inside out roll fillings wrapped in nori seaweed and rice on the outside) 8 pieces

- **27 · SEA AND MOUNTAIN 3.0** Filling of squid karaage, with Iberian pork and pig airbag  **13,95€**
- **28 · BAKUDAN 2.0** Filling of foie and mango, topped with flamed butterfish with truffles oil **13,95€**
- **29 · VOLCANO 2.0** Green rice, avocado, spicy tuna, tobiko wasabi, mayonnaise and eel sauce  **13,95€**
- **30 · CRAZY ROLL** Filling of prawns breaded in panko flour and cream cheese. Topped with flamed salmon, caramelized onion and eel sauce **13,95€**
- **1 · TAMAGOYAKI** Filling of salmon, Japanese omelette and chive, topped with black and white sesame **12,95€**

**x3 Meat & Fish **

- **2 · PICANHA** Aged veal, charcoal grilled, with miso sauce and japanese chimichurri **15,95€**
- **3 · WAGYU** Japanese beef charcoal grilled, with miso sauce and japanese chimichurri (50gr) **15,95€**
- **4 · SIRLOIN STEAK** Of grilled beef, with foie and oriental wine sauce **15,95€**
- **5 · MARROW** Of beef with spicy tuna tartare, black truffle and eel sauce  **13,95€**
- **24 · SESAME AND SEAWEED BREAD**
Homemade bread with seaweed and sesame (3 pieces) **4,50€**

Postres / Desserts



BOMBETES DE VAINILLA (3 unitats)

6,90€

Farcellets de crème brûlée de vainilla amb coulis de fruits vermells

Saquitos de crème brûlée de vainilla con coulis de frutos rojos

Little bags with vanilla crème brûlée and red berries sauce

MOCHI DE TÉ VERD

7,50€

Mochi de mousse de té verd

Mochi de mousse de té verde

Daifuku filled with green tea mousse

CHEESECAKE

7,50€

El nostre pastís de formatge cremós del dia

Nuestra tarta de queso cremosa del día

Our creamy cheesecake of the day

GELAT DE TÉ VERD

6,75€

Gelat de té verd amb crumble

Helado de té verde con crumble

Green tea ice cream with crumble

GELAT DE SÈSAM NEGRE

6,75€

Gelat de sèsam negre amb garrapinyades de sèsam

Helado de sésamo negro con garrapiñadas de sésamo

Black sesame ice cream with sugared sesame

デザート

ワインリスト



BLANCOS/BLANCS/WHITE

BITÁCORA D.O. Rueda 100% Verdejo / 3 meses sobre lías	(Copa) 3,60€ 17€
CELISTIA BLANC D.O. Costers del Segre Viogner, Macabeo	(Copa) 3,85€ 19€
K-NAIA D.O. Rueda 85% Verdejo, 15% Sauvignon blanc	20€
BESTUÉ MARINA D.O. Somontano 100% Gewürztraminer	21€
CASTELLROIG SO BLANC D.O. Penedès 100% Xarel·lo / Crianza 5 meses sobre lías	22€
TERRÍCOLA BLANC D.O. Montsant Garnacha blanca, Macabeo Fermentación en tintas de acero y crianza	25€
CASAR GODELLO BARRICA D.O. Bierzo 100% Godello / Crianza 12 meses en BRF	33€

ESPUMOSOS/CORPINNAT

CASTELLROIG RESERVA BRUT ROSAT Corpinnat / Garnacha, Trepát / Crianza 24M	25€
SABATÈ I COCA MOSSET BRUT NATURE Corpinnat / Macabeo, Parellada, Xarel·lo / Crianza 48M	27€

ROSADO/ROSAT/ROSÉ

SUMARROCA MARTINA

D.O. **Penedés**

Ull de llebre. Garnatxa negra

23€

TINTOS/NEGRES/RED

CELISTIA TINTO

D.O. **Costers del Segre**

Tempranillo, Syrah

Crianza 5 meses en barrica de roble Francés

(Copa) 4,35€

21€

LLEPOLIA NEGRE

D.O. **Terra Alta**

Cariñena, Garnacha, Merlot

Crianza 12 meses en barrica de roble Francés

22€

ESTONES GS

D.O. **Montsant**

Garnacha tinta crianza 14M en BRF

Cariñena crianza 14M en BRA

32€

PRADO REY ADARO CRIANZA

D.O **Ribera del Duero** / 100% Tempranillo

Fermentado 12 meses en BRF y Eslovena

3 meses en conos de madera Nevers

33€

PURO VICIO

D.O **Navarra** / 100% Syrah

Crianza 15M

38€