

融合

DAKIDAYA

合

MENU

Mediterranean Japanese cuisine

WELCOME TO THE RESTAURANT

いらっしゃいませ

DAKIDAYA was born in 2013,
introducing a renewed dining concept.

Its origins trace back to a gastronomic
association hosting tasting menu
events at the chef's home.

In 2016, after three years, we opened
our restaurant to offer daily service
while preserving the essence of our
beginnings.

Thank you very much,
we hope you enjoy our cuisine.

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ワインリスト



BLANCOS/BLANCS/WHITE

- BITÁCORA*** D.O Rueda (Copa) **3,75€**
100% Verdejo / 3 meses sobre lías **18€**
- CELISTIA BLANC*** D.O Costers del Segre (Copa) **3,95€**
Viogner, Macabeo **19€**
- MIMAO BLANCO*** D.O Navarra **21€**
Garnacha blanca de guarda
- BESTUÉ MARINA*** D.O Somontano **22€**
100% Gewürztraminer
- CASTELLROIG SO BLANC*** D.O Penedès **23€**
100% Xarel·lo / Crianza 5 meses sobre lías
- TERRÍCOLA BLANC*** D.O Montsant **26€**
Garnacha blanca, Macabeo
Fermentación en tintas de acero y crianza
- CASAR GODELLO BARRICA*** D.O Bierzo **34€**
100% Godello. Crianza 12 meses en BRF

ESPUMOSOS/ESCUMOSOS/CORPINNAT

- CASTELLROIG RESERVA BRUT ROSAT*** **26€**
Corpinnat / Garnacha, Trepát / Crianza 24M
- SABATÈ I COCA MOSSET BRUT NATURE*** **28€**
Corpinnat / Macabeo, Parellada, Xarel·lo / Crianza 48M

ROSADO/ROSAT/ROSÉ

- SUMARROCA MARTINA*** D.O Penedès **23€**
Ull de llebre. Garnatxa negra

TINTOS/NEGRES/RED

ZISMERO D.O Campo de Borja

100% Garnacha

Viñedos de entre 15 a 20 años

(Copa) **4,50€**
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

33€

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

34€

PURO VICIO D.O Navarra

100% Syrah

Crianza 15M

38€

SAKE

Jarra **Jarreta Small Sake Jar**

7,70€

Sake Mio Espumoso **Espumòs Sparkling**

13,50€

Sake Daijinjo Muroka

35€

CÓCTELES/CÒCTELS/COCKTAILS

Gin & Tonic

11€

Combinado **Combinat High ball**

11€

Shot

3,60€

Whisky Japonés **Japonès Japanese whiskey** (Shot)

6,25€

How to use our menu ?!

Each color corresponds to a group of dishes:

1 • Choose your dishes.

2 • Place the matching stick on its corresponding number.

Our team will help if you have any questions.

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 pork belly and vegetables 11,95€
- **4- YASAI RAMEN** Vegetarian, egg, seitan and tofu 13,95€
- **5-TONKOTSU RAMEN** Iberian pork and egg 13,95€
- **6-ONSENTAMAGO FOIE** Egg, shiitake and foie 14,95€
- **7- TEMPURA EBI** Battered prawns (5 pieces) 13,95€
- **8-KARAAGE** Chicken and squid crispies 11,95€
- **9-GYOZAS** With butifarra and prawns (5 pieces) 11,95€
- **10-CEVICHE** Marinated butterfish 12,95€
- **11 - GYOZAS THAI** Green curry-braised veal with coconut, truffle and pumpkin (5 pieces) 🌶️ 11,95€
- **12 - TAKOYAKIS** Octopus fritters (5 pieces)) 🌶️ 11,95€
- **14 - TARTAR** Tuna, avocado and puffed rice 14,95€
- **16 - KAKUNI BAO** Steamed bread with pork belly 🌶️ 8,75€
- **20-COREAN BAO** Steamed bread with chicken 🌶️ 8,75€
- **24-SQUID BAO** Squid sandwich 8,75€
- **17- EDAMAME** Steamed soybeans in the pod 6,55€
- **19-EDAMAME KIMCHI** With spicy sauce 🌶️ 6,95€

x2



Sushi and sashimi



NIGIRI (rice ball topped with a slice of fish or meat) 1 piece

- **11• SHAKE** Salmon 3,80€
- **12• MAGURO** Bluefin tuna 4,40€
- **13• EBI** Flamed prawn with ponzu sauce 3,80€
- **14• MAGURO FOIE** Bluefin tuna, foie and onion 4,95€
- **15• MANAGATSUO** Butterfish with truffle 3,80€
- **16• UNAGI** Eel with grilled foie gras 4,95€
- **17• FOIE** Grilled foie with onion textures 4,95€

SUSHI, SASHIMI & OTHER CLASSICS (our classic fusion sushi dishes)

- **18-TARTAR** Salmon with scallion and crispy onion, avocado and eel sauce (8 pieces) **13,95€**
- **21-TEMPURA MAKI 2.0** Filled with prawns and vegetables breaded with sweet tendo (6 pieces) **13,95€**
- **22-SASHIMI SHAKE** Salmon **8,75€**
- **23-SASHIMI MAGURO** Bluefin tuna **9,95€**
- **25-TATAKI TUNA** Bluefin tuna flamed with basil **15,95€**
- **26-TATAKI SCALLOPS** With mango and avocado, sumiso sauce and tobiko yuzu **13,95€**
- **27-SEA AND MOUNTAIN 3.0** Uramaki filled with squid karaage, Iberian pork and pork airbag (8 pieces)  **14,95€**
- **28-BAKUDAN 2.0** Filled with foie and mango, topped with flamed butterfish and truffle oil (8 pieces) **14,95€**
- **29-VOLCANO 2.0** Green rice, avocado, spicy tuna, tobiko, mayonnaise and eel sauce (8 pieces)  **14,95€**
- **30-CRAZY ROLL** Filled with panko-crusted prawn and cream cheese. Topped with flamed salmon, caramelized onion and eel sauce (8 pieces) **14,95€**

x3



Meat and Fish



- **2-PICANHA** 30-day aged beef, charcoal-grilled, with miso sauce and Japanese chimichurri **16,50€**
- **3-WAGYU** Japanese beef charcoal grilled, with miso sauce and Japanese chimichurri (50g) **16,50€**
- **4-SIRLOIN STEAK** Grilled beef, with foie and oriental wine sauce **16,50€**
- **5-MARROW** Beef bone marrow with spicy tun tartare, black truffle and eel sauce  **14,95€**
- **6-PORK & FOIE GRAS TERRINE** Teriyaki pork terrine with foie gras and truffle **14,95€**
- **24- SESAME AND SEAWEED BREAD** Homemade nori seaweed and sesame bread (3 pieces) **4,50€**

Drinks



Water	2,65€	Shandy	3,60€
Vichy Catalan	2,75€	Japanese beer	4,25€
Coca Cola	3,50€	Sapporo	4,50€
Coca Cola Zero	3,50€	IPA	4,50€
Fanta	3,50€	Estrella Galicia 0,0	3,60€
Nestea or Aquarius	3,50€	Ramune	3,50€
Draft Beer Small	2,65€	Gluten-free beer	3,60€
Draft Beer Medium	3,60€		
Draft Beer Large	5,75€		

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

Vanilla crème brûlée parcels with red berry coulis

MOCHI DE TE VERD **7,50€**

Mochi de mousse de te 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 TE VERD **6,75€**

Gelat de te verd amb crumble

Helado de te verde con crumble

Green tea ice cream with crumble

GELAT DE SÈSAM NEGRE **6,75€**

Gelat de sèsam negre amb sèsam caramel·litzat

Helado de sésamo negro con con sésamo garrapiñado

Black sesame ice cream with candied sesame

Cafès i infusions



Espresso	2,20€
Flat White	2,40€
Cafè amb llet • Café con leche • <i>Caffè Latte</i>	2,55€
Cigaló • Carajillo • <i>Caffè Corretto</i>	3,30€
Cafè amb gel • Café con hielo • <i>Iced Coffee</i>	2,50€
Te verd • Té verde • <i>Green Tea</i>	3,30€
Infusió • Infusión • <i>Tea</i>	2,95€

デザート