

融合

DAKIDAYA

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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

TASTING MENU

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

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

Beverages not included **45€/persona**

x1



Appetizers



- 1 · KAISO Salad, seaweed and sesame dressing 7,50€
- 2 · MISOSHIRU Miso soup with tofu and seaweed 7,50€
- 3 · YAKISOBA Noodles with meat and vegetables 9,95€
- 4 · YASAI RAMEN Vegetarian, egg, seitan and tofu 11,95€
- 5 · TONKOTSU RAMEN Iberian pork and egg 11,95€
- 6 · ONSENTAMAGO FOIE Egg, shiitake and foie 12,95€
- 7 · TEMPURA EBI Battered prawns (5 pieces) 11,95€
- 8 · KARAAGE Chicken and squid crispies 9,95€
- 9 · GYOZA With butifarra and prawns (5 pieces) 9,95€
- 10 · CEVICHE Butterfish marinated 10,95€
- 12 · TAKOYAKIS Octopus fritters (5 pieces)  9,95€
- 13 · BRIOCHE Tuna tartare, cheese and foie 12,95€
- 14 · TARTAR Tuna, avocado and puffed rice 12,95€
- 16 · BAO DE KAKUNI Steamed bread with pork belly  7,95€
- 17 · EDAMAME Steamed soybeans in the pod 6,25€
- 19 · EDAMAME KIMCHEE With spicy sause  6,75€

x2



Sushi y sashimi



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

- 11 · **SHAKE** Salmon 7,50€
- 12 · **MAGURO** Balfegó tuna 8,50€
- 13 · **EBI** Flamed prawn with ponzu sauce 7,50€
- 14 · **TORO** Cured tuna fillet with tomato, Iberian ham oil, and tempura crispy 9,50€
- 15 · **MANAGATSUO** Butterfish with truffle 7,50€
- 16 · **PICANHA** Cured beef with pickled wasabi 9,50€
- 17 · **FOIE** Grilled foie with onion textures 9,50€

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) 11,95€
- 19 · **CREAM CHEESE** Filling of Salmon, avocado and cream cheese (6 pieces) 11,95€

FUTOMAKI

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

- 20 · **SOFT SHELL** Crab, avocado and capelin 11,95€
- 21 · **TEMPURA MAKI 2.0** Filling of prawns and vegetables breaded with sweet tendo sauce 11,95€

SASHIMI AND TATAKI

(slices of raw or flamed fish)

- 22 · **SASHIMI SHAKE** Salmon 7,95€
- 23 · **SASHIMI MAGURO** Balfegó tuna 8,95€
- 25 · **TATAKI TUNA** Balfegó tuna flamed with basil 14,95€
- 26 · **TATAKI SCALLOPS** with mango and avocado, sumiso sauce and tobiko yuzu 11,95€

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  **12,95€**
- **28 · BAKUDAN 2.0** Filling of foie and mango, topped with flamed butterfish with truffles oil **12,95€**
- **29 · VOLCANO 2.0** Green rice, avocado, spicy tuna, tobiko wasabi, mayonnaise and eel sauce  **12,95€**
- **30 · CRAZY ROLL** Filling of prawns breaded in panko flour and cream cheese. Topped with flamed salmon, caramelized onion and eel sauce **12,95€**
- **1 · TAMAGOYAKI** Filling of salmon, japanese omelette and chive, topped with black and white sesame **11,95€**

**x3 Meat & Fish **

- **2 · PICANHA** Aged veal, charcoal grilled, with miso sauce and japanese chimichurri **14,95€**
- **4 · SIRLOIN STEAK** Of grilled beef, with foie and oriental wine sauce **14,95€**
- **5 · CATALAN FISH STEW 2.0** Casserole of fish and seafood with miso sauce, sea urchin and yuzu **12,95€**
- **8 · PORK RIBS** Teriyaki roasted pork ribs **13,95€**
- **9 · MARROW** Of beef with spicy tuna tartare, black truffle and eel sauce  **12,95€**
- **10 · YAKINIKU 2.0** Iberian pork with yakiniku sauce **13,95€**
- **11 · DUCK TERIYAKI** Stuffed with miso and foie **13,95€**
- **24 · SESAME AND SEAWEED BREAD**
Homemade bread with seaweed and sesame (3 pieces) **4,50€**

Drinks



Water	2,40€
Vichy Catalan	3,25€
Coca Cola	3,20€
Coca Cola Zero	3,20€
Fanta	3,20€
Nestea or Aquarius	3,20€
Draft Beer Small	2,50€
Draft Beer Medium	3,40€
Draft Beer Large	5,25€
Shandy	3,40€
Japanese beer	3,95€
Sapporo	4,25€
Organic beer	4,25€
Estrella Galicia 0,0	3,40€
Ramune	3,20€
Gluten-free beer	3,40€

Coffee & Tea



Espresso	2€
Flat White	2,20€
Coffee Latte	2,40€
Espresso Coretto	2,95€
Iced Coffee	2,30€
Green Tea	3,15€
Tea	2,80€

Sake



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

Cocktails



- Gin tonic 10,50€
- Highball 10,50€
- Shot 3,50€
- Japanese Whiskey (Shot) 6€

Vins i caves

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ワインリスト



BLANCOS/BLANCS/WHITE

BITÁCORA D.O. Rueda 100% Verdejo / 3 meses sobre lías	(Copa) 3,35€ 16€
CELISTIA BLANC D.O. Costers del Segre Viogner, Macabeo	(Copa) 3,70€ 18€
K-NAIA D.O. Rueda 85% Verdejo, 15% Sauvignon blanc	19€
BESTUÉ MARINA D.O. Somontano 100% Gewürztraminer	20€
PAGO DE CIRSUS CHARDONNAY D.O. Navarra Chardonnay / Crianza 8m Lías	21€
TERRÍCOLA BLANC D.O. Montsant Garnacha blanca, Macabeo Fermentación en tintas de acero y crianza	24€
CASTELLROIG SO SERÉ BARRICA D.O. Penedès 100% Xarel·lo de viñas viejas Crianza 5 meses en Barricas de Acacias y Castaños	26€
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€
CASTELLROIG XAREL·LO VERMELL BRUT Corpinnat / 100% Xarel·lo vermell / Crianza 36M	28€

ROSADO/ROSAT/ROSÉ

SUMARROCA MARTINA

D.O. **Penedés**

Ull de llebre. Garnatxa negra

22€

TINTOS/NEGRES/RED

CELISTIA TINTO

D.O. **Costers del Segre**

60% Tempranillo, 30% Garnacha, 10% Syrah

Crianza 5 meses en barrica de roble francés

(Copa) **4€**

20€

LLEPOLIA NEGRE

D.O. **Terra Alta**

Cariñena, Garnacha, Merlot

Crianza 12 meses en barrica de roble Francés

21€

CAIR CUVÉE

D.O. **Ribera del Duero**

Tempranillo, Merlot

Crianza 9 meses en BRF/A

23€

HOMBROS

D.O **Bierzo**

100% Mencía

Crianza 12 meses en barrica de roble Francés

28€

ESTONES GS

D.O. **Montsant**

Garnacha tinta crianza 14M en BRF

Cariñena crianza 14M en BRA

31€

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€

ALTO MONCAYO

D.O. **Campo de Borja** / 100% Garnacha

Crianza 18M en barricas de Roble Francés y Americano

Viñas de 40 a 70 años

45€



デザート

Postres / Desserts



PASTÍS DE SÈSAM NEGRE I FRUITS VERMELLS

7,50€

Pastís de mousse de sèsam negre amb fruits vermells

Pastel de mousse de sésamo negro con frutos rojos

Black sesame mousse cake with red berries

BOMBETES (3 unitats) DE VAINILLA O DE SÈSAM NEGRE

6,75€

**Farcellets de crème brûlée de vainilla o de sèsam negre
amb coulés de fruits vermells**

Saquitos de crème brûlée de vainilla o de sésamo negro con
coulés de frutos rojos

*Little bags with vanilla crème brûlée or black sesame and red
berries sauce*

COULANT DE XOCOLATA BLANCA I TÉ VERD

7,50€

Coulant de xocolata blanca i té verd amb gelat de té verd

Coulant de chocolate blanco i té verde con helado de té verde

White chocolate and green tea coulant with green tea ice cream

MOCHI D'OREO

7,50€

Mochi de mousse de galetes Oreo

Mochi de mousse de galletas Oreo

Daifuku filled with Oreo cookie mousse

MOCHI WHITE FERRERO ROCHER

7,50€

Mochi de mousse de xocolata blanca amb crema d'avellanes

Mochi de mousse de chocolate blanco con crema de avellanas

Daifuku filled with white chocolate mousse and hazelnut cream

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€

Pastís de formatge amb fruits vermells i crumble d'ametlla

Tarta de queso con frutos rojos y crumble de almendra

Cheesecake with red berries and almond crumble

GELAT DE TÉ VERD

6,50€

Gelat de té verd amb crumble d'ametlla

Helado de té verde con crumble de almendra

Green tea ice cream with almond crumble

GELAT DE SÈSAM NEGRE

6,50€

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