



Dida Beverage & Drinks

MENU

APPETIZERS

TASTE OF SASHIMI

14.00

Maguro, hamachi and shake (2 pc. each) served with daikon radish & shiso.

DIVER SCALLOPS

14.00

Served over creamy risotto with a sauté of shitake mushrooms, peas and pea tendrils in a carrot-ginger gastrique.

YAKITORI

6.00

Maguro, hamachi and shake (2 pc. each) served with daikon radish & shiso.

KOBE BEEF KUSHIYAKI

11.00

With shemiji mushrooms and a port wine reduction

SUSHI PLATTER

VEGETARIAN SUSHI

14.00

Eggplant (1pc) and Mushroom (1pc) nigiri, Cucumber roll (3pc), Avocado roll (3pc), and Vegetable roll (5pc)

SUSHI DINNER

23.00

Tuna, Yellowtail, Salmon, White fish, Scallop, Crab, Shrimp, and Octopus nigiri (1 pc. each) with a choice of Tuna roll (6 pc.) or California roll (5 pc.)

SIGNATURE DISHES

PAN ROASTED SCOTTISH SALMON

18.00

Served with grilled vegetables and yuzu plum wine grape sauce. served with rice.

FRESH ALASKAN HALIBUT

20.00

Served with whipped potatoes, asparagus tips, heirloom tomatoes, miso honey beurre blanc.

SRIRACHA-GARLIC SHRIMP

22.00

Mesquite grilled spicy jumbo tiger shrimp drizzled with a roasted red pepper togarashi chili sauce atop whipped potatoes and mango salsa.

WAGYU NY STRIP STEAK

22.00

With wild mushroom ragout, whipped potatoes, port wine pink peppercorn demi.

SUKIYAKI HOTPOT

22.00

Thinly sliced NY strip steak, Asian vegetables and tofu cooked in a sweet soy broth and served in a traditional cast iron pot. Served with Rice.

BENTO BOX

20.00

4 pc California roll, shrimp and veggie tempura, miso salmon, beef teriyaki. Served with Rice, Miso Soup and Dinner Salad.

TERIYAKI CHICKEN

18.00

Mesquite grilled chicken in a homemade teriyaki sauce, served with a plum potato salad and an arugula bacon salad. Served with Rice and Miso Soup.

SHRIMP AND VEGETABLE TEMPURA

22.00

Shrimp and assorted seasonal vegetables.