

DAQI IZAKAYA

DINNER MENU

STARTERS - \$5



揚げ出し豆腐 - Agedashi Tofu
Firm tofu cubes lightly dusted with potato starch and deep fried until golden brown



漬物 - Tsukemono
Seasonal vegetables preserved in a vinegar brine, similar to pickles.



たこわさび - Tako Wasabi
Raw octopus marinated with wasabi stems. Served with nori seaweed.



枝豆 - Edamame
Green soy beans that have been boiled and lightly coated with sea salt.

CLASSICS - \$9



鳥唐揚げ - Chicken Karaage
Japanese style fried chicken coated in a light ginger soy sauce. Served with a side of house chili mayo.



軟骨唐揚げ - Nankotsu
Chicken knee cartilage karaage that has been deep fried and coated in sea salt and black pepper.



マグロのたたき - Tuna Tataki
Slices of lightly seared tuna sashimi on a bed of greens. Served with a side of our yuzu ponzu.



海老天 - Ebi Tempura
Lightly battered and fried prawn tempura served with a ginger-soy dipping sauce.

CARBS - \$12



焼うどん - Yaki Udon
Udon noodles stir-fried in a light soy based sauce with beef and vegetables.



鰻茶漬け - Unagi Chazuke
Slices of freshwater eel and vegetables on a bed of rice in a bowl of light dashi broth.



味噌ラーメン - Miso Ramen
Classic Japanese ramen with a miso-based broth. Served with a slice of BBQ pork and a marinated egg.



カレープーチン - Curry Poutine
Sweet potato fries topped with cheese curds and Japanese style curry and vegetables.

