

SUSHI



spicy sake maki 19

salmon, tobiko, spicy ponzu mayo, cucumber, avocado, togarashi, green onion

spicy maguro maki 20

yellowfin tuna, cucumber, spicy mayo, black + white sesame seeds

coconut ebi maki 18

coconut shrimp, cucumber, spicy mayo, toasted coconut

inari maki 16

cucumber, avocado, Japanese bean curd, shiitake mushroom, black + white sesame seeds (VG)

mango salmon maki 21

jalapeño, spicy mayo, avocado, crispy shallot, tobiko

drake maki roll 28

coconut shrimp, salmon, tuna, cream cheese, avocado, cucumber, spicy mayo, unagi sauce

nigiri trio 19

two inari, two sake, two maguro

salmon sashimi 3pc for 14

tuna sashimi 3pc for 22

omakase 125

chef's creation, serves 3-4 guests

make any maki into two handrolls for the same price

CHEF ANSON LU

(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free
Consuming raw or undercooked foods can increase the risk of foodborne illness. Please inform the server of any allergies.

**THE
DRAKE
HOTEL**