

SNACKS

East Coast oysters 25 half | 48 doz

mignonette, horseradish, house-fermented mango + habanero hot sauce (GF)

cheese board 26 half | 42 full

chef's selection of local + global cheeses, Lignum honey, walnuts, fermented grapes

Drake burger 26

Perth bacon, aged cheddar, red onion, pickle, iceberg, Drake sauce, milk bun, hand-cut fries

sub: fries for New Farm greens +6 🌿

A DRAKE CLASSIC

Drake veggie burger 24

sweet potato, buckwheat, quinoa, aged cheddar, Drake sauce, tomato, iceberg, pickle, fries (VG)
fancy your fries w/ pecorino + truffle +3

fancy fries 10

pecorino + truffle, tarragon aioli (GF) (VG)



SUSHI

spicy sake maki 19

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

spicy maguro maki 21

ahi 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

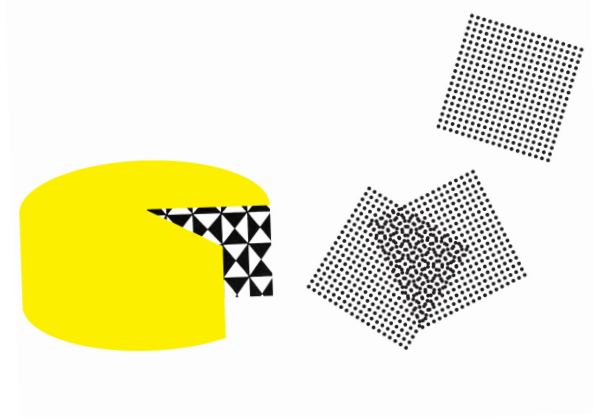
inari (2), sake (2), maguro (2)

salmon sashimi 3pc for 14

tuna sashimi 3pc for 22

omakase 125

chef's creation, serves 3-4 guests



EXECUTIVE CHEF TAYLOR MCMEEKIN

(VG) vegetarian (V) vegan (GF) gluten-free (DF) dairy-free

🌿 New Farm = Organic, sustainable and regenerative farming.

🐟 Ocean Wise sustainable seafood

Consuming raw or undercooked foods can increase the risk of foodborne illness. Please inform the server of any allergies.

**THE
DRAKE
HOTEL**