

LOBBY BAR



BITES

bang bang shrimp 19 🌊

mango hot honey, toasted coconut, sesame, scallion

marinated olives 9

preserved lemon, parsley (GF) (V)

dips + things 18

charred eggplant + tahini, Heirloom tomato + cumin preserve, lavash, crudité (VG)

cheese board 26 half | 42 full

chef's selection of local cheeses, Lignum honey, walnuts, preserves and ferments

spicy sake maki hand roll 5

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

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



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

🌊 = 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**