

SNACKS

East Coast oysters 25 half | 48 doz

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

cheese board 26 half | 42 full

Lignum honey, walnuts, preserves + ferments

Drake burger 26

Perth bacon, aged cheddar, Drake sauce, fixins, milk bun, fries

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

brown rice dragon roll 18

tempura yam, avocado, cucumber, mango

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

wagyu unagi maki 34

seared wagyu beef, BBQ unagi, tempura yam, arugula, cucumber, black tobiko

nigiri trio 19

inari (2), sake (2), maguro (2) add: wagyu 2pc +2

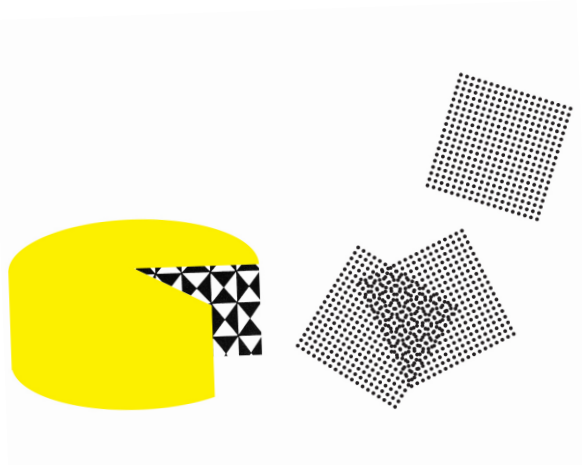
salmon sashimi 3pc for 14

tuna sashimi 3pc for 22

omakase 125

chef's creation, serves 3-4 guests


upgrade: any roll to brown rice +3



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**