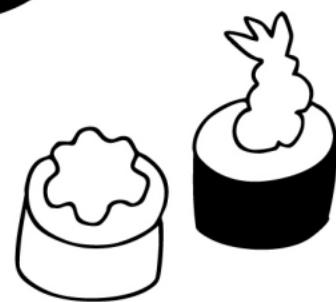


# SUSHI



**tuna tacos (OW)** 22

ahi tuna tartare, greens, togarashi,  
fried wonton shell (3pcs) add: taco +7

**spicy sake maki** 19

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

**spicy maguro maki (OW)** 21

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

**coconut ebi maki** 19

shrimp, cucumber, spicy mayo, toasted coconut

**brown rice dragon roll** 18

tempura yam, avocado, mango,  
Drake hot sauce

**mango salmon maki** 24

jalapeño, spicy mayo, avocado,  
crispy rice, tobiko

**drake maki roll** 28

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

**land + sea maki** 34

seared Wagyu beef, BBQ unagi, tempura yam,  
arugula, spicy unagi sauce, black tobiko

**nigiri trio** 22

inari (2), sake (2), maguro (2)  
add: 2pc wagyu +4

**salmon sashimi** 4pc for 16

**tuna sashimi** 4pc for 22

**omakase** 125

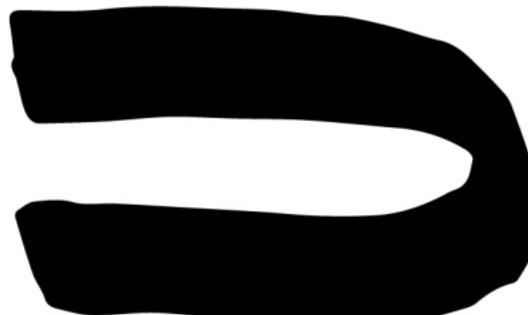
chef's creation, serves 3 to 4 guests

**+++UPGRADE+++**

any roll to brown rice +3



[VG] vegetarian [V] vegan [GF] gluten-free  
[OW] Ocean Wise sustainable seafood



THE  
**DRAKE**  
1150      HOTEL  
QUEEN      ST W  
T O R O N T O

Sushi Chef: Anson Lu