

SUSHI + RAW

east coast oysters (GF) 30 / 53
mignonette, horseradish, lemon

HOSOMAKI

ahi tuna 19
avocado, kizami wasabi, tempura bits

spicy salmon 16
spicy mayo, tobiko, masago

snow crab 17
Thai basil, cucumber

coconut shrimp 16
mango, tobiko, avocado, spicy mayo

MAKI

mango salmon roll 24
jalapeño, spicy mayo, avocado,
crispy rice, tobiko

spicy sake roll 21
salmon, tobiko, yuzu mayo, cucumber,
avocado, togarashi, scallion

spicy tuna roll 25
ahi tuna, cucumber, spicy mayo, sesame seeds

yam tempura (VG) 18
ponzu, avocado, scallion

ABURI SUSHI

salmon 19
red shiso, unagi sauce, pickled jalapeño

unagi 18
unagi sauce, kizami wasabi, kinome

eggplant (VG) 16
unagi sauce, miso mayo, aonori

crispy rice 21
spicy tuna + salmon, jalapeño, avocado

SNACK + SHARE

bread + butter (VG) 10
miso butter, fried rosemary, flaky salt

pork + shrimp pot stickers 15
kewpie, tonkatsu, bonito, scallion

crispy curry fritters (GF) (V) 10
coconut, cilantro, sambal, sesame

cauliflower queso (GF) (VG) 14
tortillas, salsa macha, cheese curds

Drake fries (GF) (VG) 9
hand-cut, sea salt, tarragon aioli
make 'em fancy +5

onion rings (VG) 13
drake sauce, dill, smoked paprika

straight outta the tin 25
choice of La Narval conservas, pickles,
saltines, whipped butter

burrata 23
cherry tomato, Calabrian chilis,
focaccia, pine nuts

tuna tacos 23
ahi tuna tartare, greens, togarashi,
fried wonton shell (3pcs)
add taco +7

sweet + sour chicken wings (GF) 15
pok pok sauce, lime, chilis

Drake dogs 18
queso, pickled jalapeño, smoked
tomatillo relish, cotija, kettle chips (2pcs)

steak tartare 23
avocado, salsa macha, tortilla, crema

bbq Miami short ribs 19
black garlic, sesame, kimchi, scallion

charred chili prawns 19
kashmiri chili, tzatziki, dill, lemon, cashews

SALADS + PLATES

green papaya + mango slaw (V) 16
chili lime vinaigrette, mint, Thai basil,
crispy noodles, cucumber, peanuts

gem salad (GF) (VG) 16
turmeric + ginger vinaigrette, cotija,
avocado, corn, chickpea crumble

Drake caesar 16
parmesan, croutons, chipotle
Caesar dressing, smoked bacon

add-ons

7oz blackened chicken +10
4oz miso salmon filet +12
crispy tofu +7

eggplant "parm" (GF) (V) 24
arabbiata sauce, Kalamata olives,
broccolini, chili crisp, almond "parm"

Hanoi hustle bowl 24
grilled chicken thigh, green papaya + mango
slaw, peanuts, crispy noodles, Thai basil

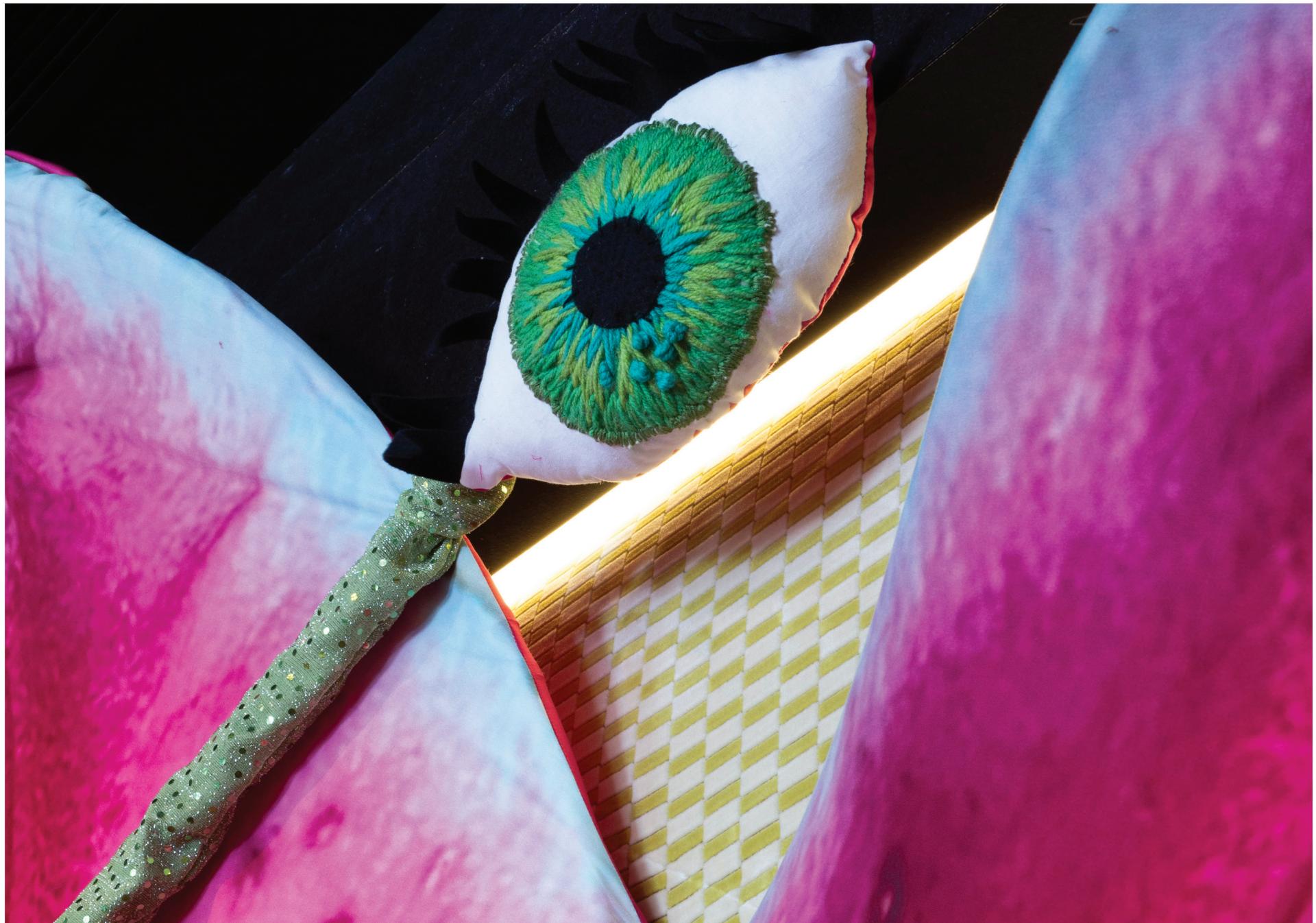
umai bowl 25
miso salmon, sushi rice, avocado, cucumber,
nori, chickpea crisp, spinach gomae

pasta alla vodka (VG) 24
rigatoni, dill, tomato, cream

Drake burger 26
Colby cheese, Drake sauce, iceberg,
red onions, pickles, brioche, hand-cut fries
(veggie or beef)

sticky baby back ribs 31
half rack, peanuts, pickled carrots,
lime, lemongrass

steak frites (GF) 48
8oz bavette steak, fries,
maître d' butter, tarragon aioli



Leah Phillips is a mixed media textile artist from Halifax, Nova Scotia.
See Liminal Dreaming in the Modern Wing Lobby.

THE
DRAKE
HOTEL
1150 QUEEN ST W
TORONTO