

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) 9
miso butter, fried rosemary, flaky salt

chilled zucchini soup (VG) 14
pickled cucumber, croutons, olive oil, mint

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

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

steak tartare 24
avocado, salsa macha, olive oil, lime crema

cauliflower queso 14
tortillas, Gruyère, cheese curds

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

Drake dogs 19
queso, pickled jalapeño, smoked
tomatillo relish, cotija, kettle chips (2pcs)

sweet + sour chicken wings 14
pok pok sauce, lime, chilis

onion rings (VG) 12
drake sauce, dill, smoked paprika

gem salad (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 +9
4oz miso salmon filet +12
crispy tofu +7
hand-cut drake fries w/ tarragon aioli +9
make 'em fancy +5

PLATES + BOWLS

umai bowl (GF) 27
miso salmon, sushi rice, avocado, cucumber,
nori, chickpea crisp, spinach gomae

hanoi hustle bowl (GF) 24
grilled chicken thigh, green papaya + mango
slaw, peanuts, cilantro, Thai basil

sticky baby back ribs 38
half rack, peanuts, pickled carrots,
lime, lemongrass

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

eggplant "parm" (GF) (V) 24
breaded eggplant, arrabbiata sauce,
Kalamata olives, capers, grilled broccolini,
chili crisp, almond "parm"

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

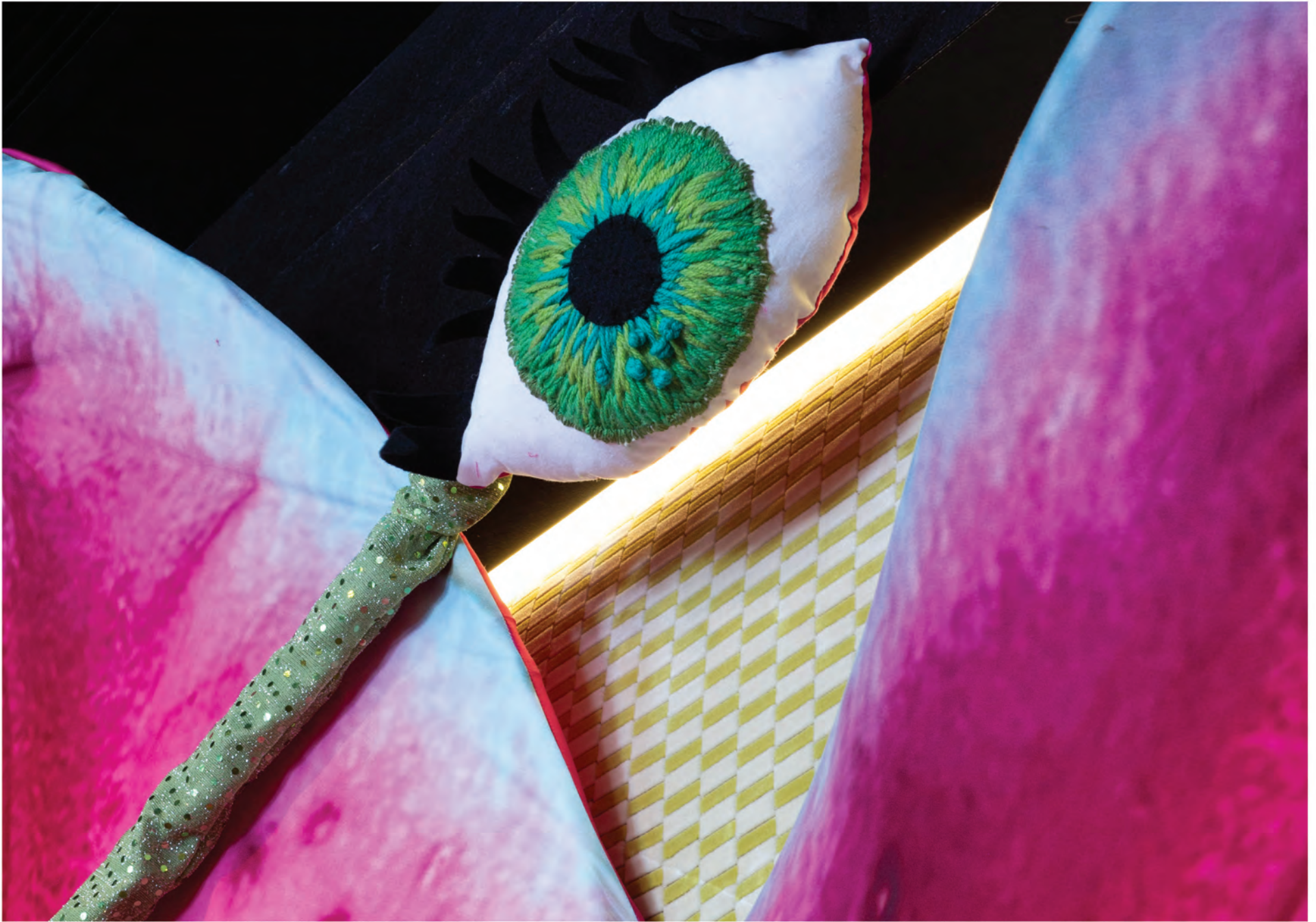
steak frites (GF) 48
8oz bavette steak, fries,
maitre d' butter, tarragon aioli

12oz NY striploin (GF) 64
maitre d' butter, cipollini onion

20oz ribsteak (GF) 114
maitre d' butter, cipollini onion

steak add-ons

chimichurri +4
cognac peppercorn sauce +8
grilled chili broccolini +9



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