

RAW

KING SALMON MAKI

crémé fraiche . chive . lemon . dill
\$23

SPICY TUNA MAKI

kewpie mayo . red chili . oroshi . soy glaze
\$23

DRAGON ROLL

king salmon . crispy shrimp . avocado
\$25

TUNA TATAKI

tomato ponzu . black olive leaf . chili
\$24

SALMON CRUDO

apple . olive oil . sea salt
\$20



DASHA

620 KING STREET WEST
TORONTO

MENU CURATED BY EXECUTIVE CHEF HANS VOGELS

SMALL BITES

BLACK DRAGON DUMPLINGS

pork . ginger . truffle
\$18

VEGETABLE DUMPLING

sesame . sweet soy . Sichuan sauce
\$16

HAR GOW

shrimp dumpling . sweet topan sauce
\$16

WOK ROASTED SHISHITO PEPPERS

whipped tofu . toasted sesame . sea salt
\$16

CHINESE CHICKEN WINGS

triple fried . maple . garlic . soy . chili
\$21

SIGNATURE

SWEET & SOUR CHICKEN

pineapple . bell pepper
\$27

WOK ROCKED BLACK TIGER SHRIMP

1,000 chilis . Sichuan . garlic . soy
\$35

STEAM FISH

yuzu . dashi . ginger . chili . soy
\$35

SPICY DAN DAN NOODLES

toasted sesame . Sichuan pepper . scallion
\$22

DUCK FRIED RICE

confit duck leg . duck skin furikake . soft egg . truffle . gold
\$36

STEAK

10OZ WAGYU STRIPLOIN

mishima reserve . horseradish sauce
\$150

16OZ BONE IN STRIP LOIN

dry aged . kochu karu butter
\$95

8OZ TENDERLOIN

AAA . sansho peppercorn sauce
\$65

SIDES

WOK FIRED GREEN BEANS

chili . garlic . soy
\$16

CRISPY BRUSSELS SPROUTS

fish sauce . caramelized peanut . cilantro
\$18

PEA POD LEAF

garlic . ginger . soy
\$16

POTATO

Ontario cheese curd . black truffle sauce
\$16

DASHA FRIED RICE

egg . soy . scallion
\$18

PEKING DUCK

LIMITED DAILY

Ontario farmed Muscovy ducks are selected specifically for our restaurant. Prepared two ways, soy brined breasts are slow roasted and finished over the charcoal grill before being sliced . The legs are cooked in duck fat, pulled apart, and made into duck fried rice. The two duck preparations are served with peking pancakes, duck sauce, pickled cherries, and soy pickled radish.

\$120



DASHA

WAGYU MENU



A LA CARTE

NIGIRI

SNAKE RIVER FARMS WAGYU
CALIFORNIA
Soy Cured Foie Gras
\$12

TATAKI

SNAKE RIVER FARMS WAGYU
CALIFORNIA
Mustard . Ponzu . Ginger Flower
\$32

SHORT RIB

TAJIMA WAGYU

AUSTRALIA

Kalbi Style . Ginger Scallion . Steamed Rice
\$35

SKIRT STEAK

TAJIMA WAGYU

AUSTRALIA

Fresh Peppercorn . Butter . Ponzu
\$36

STRIPLOIN STEAK

MISHIMA RESERVE

WASHINGTON STATE

Horseradish Crema
\$75