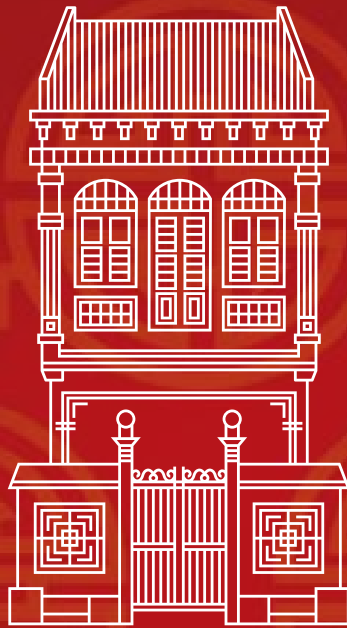


*Book your holiday party with Dasha before  
October 1st, 2023, and receive a round of celebratory  
bubbly on us + \$50 to any Honeycomb venue!*



**DASHA**

**HOLIDAY PACKAGE 2023**

620 KING STREET WEST    TORONTO, ON    M5V 1K4  
(416)601-0662    [INFO@DASHATORONTO.COM](mailto:INFO@DASHATORONTO.COM)

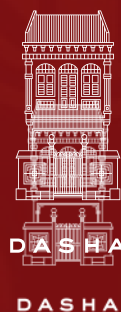
# WELCOME TO DASHA!

From its grand interior to its meticulously curated menu, an exceptional sensory experience is yours to discover at DASHA. A unique take on pan-Asian cuisine & cocktails in the heart of King West, Dasha's two floors feature striking art, neon lights, private karaoke rooms, and a vibrant house playlist. Melding tradition with modern flair, DASHA is a celebration of culinary delights, ambiance, and entertainment that promises unforgettable moments for every guest.

Celebrate the holiday season in our Private Dining Room, perfect for group gatherings!

Our Private Dining Experience can accommodate anywhere from 10 to 20 guests, and does not require a set menu. There is no minimum spend. The space is completely separate on the second floor of the restaurant, looking over the Main Dining Room below. It is an open concept space, and does share sound with the Main Dining Room.

DASHA provides an unparalleled culinary experience and sophisticated entertainment in the heart of downtown Toronto.  
We can't wait to host you!



# FOOD

## EMPEROR MENU

**1st Course**  
**CHARRED SHISHITO PEPPERS**  
 tofu vinaigrette . sesame . soy

**PORK BELLY BAO**  
 VEGETARIAN AVAILABLE  
 jianghang sauce . cucumber . cilantro

**2nd Course**  
**TENDERLOIN**  
 8oz steak . sausito peppercorn jus

**GENERAL TAO CHICKEN**  
 general tao sauce . chili . pickled daikon

**BRUSSELS SPROUTS**  
 caramelized peanut . fish sauce

**TRUFFLE FRIED RICE**  
 shaved black truffle . chili crisp . scallion

**3rd Course**  
**DARK CHOCOLATE PATE**  
 dark chocolate . toffee crumb . crème fraîche

### PREMIUM SELECTIONS

WE SUGGEST ONE ADD-ON SELECTION FOR EVERY 2-3 GUESTS. PRE-ORDER REQUIRED TO ENSURE SUPPLY.

**ONTARIO GRASS FED RIBEYE**  
 36oz dry aged . Bordelaise sauce  
 +200

**WAGYU STRIPLON**  
 10oz Mishima reserve  
 +135

**PEKING DUCK**  
 freshly steamed pancakes & all the fixings  
 +120

**TRUFFLE SERVICE**  
 add shaved black truffle  
 +25 per dish

### PUNCHBOWL COCKTAILS SERVES 4 - 6

**CROUCHING PANDA**  
*Bamboo Sapphires, Mandarin Asian Pear,  
 Sake Litchi, Cefiro, Lime, Sake*  
 +150

**HACIENDA DREAMS**  
*Patito Silver, Maami Silver White,  
 Yellow Chartreuse, Hibiscus, Thai Basil,  
 Lime, Ginger Beer*  
 +175

**RULE OF 8**  
*Bassov's Ocho, St Remy Signature,  
 Lucarolo Amaretto, Lime, Pineapple,  
 Manzanita, Grapefruit Sake*  
 +175

**MELONA FIZZ**  
*Grey Goose La Petite, Creme de Melon,  
 Alou, Shiso, Lime Leaf, Lime, Sake*  
 +150



## IMPERIAL MENU

**1st Course**  
**SPICY KING SALMON ROLL**  
 smoked jalapeño . avocado . garlic crisp

**BLACK DRAGON DUMPLING**  
 pork . ginger . truffle sauce

**2nd Course**  
**BONE IN STRIP LOIN**  
 dry aged . kochu karu butter

**SPICY DAN DAN NOODLES**  
 toasted sesame . Sichuan pepper . scallion

**WOK FIRED WILD MUSHROOM**  
 olive oil . garlic . arugula

**BRUSSELS SPROUTS**  
 caramelized peanut . fish sauce

**GREEN BEANS**  
 chili . garlic . soy

**3rd Course**  
**COFFEE CRISP PANNA COTA**  
 toffee . chocolate . liquor 45

### PREMIUM SELECTIONS

WE SUGGEST ONE ADD-ON SELECTION FOR EVERY 2-3 GUESTS. PRE-ORDER REQUIRED TO ENSURE SUPPLY.

**ONTARIO GRASS FED RIBEYE**  
 36oz dry aged . Bordelaise sauce  
 +200

**WAGYU STRIPLON**  
 10oz Mishima reserve  
 +135

**PEKING DUCK**  
 freshly steamed pancakes & all the fixings  
 +120

**TRUFFLE SERVICE**  
 add shaved black truffle  
 +25 per dish

### PUNCHBOWL COCKTAILS SERVES 4 - 6

**CROUCHING PANDA**  
*Bamboo Sapphires, Mandarin Asian Pear,  
 Sake Litchi, Cefiro, Lime, Sake*  
 +150

**HACIENDA DREAMS**  
*Patito Silver, Maami Silver White,  
 Yellow Chartreuse, Hibiscus, Thai Basil,  
 Lime, Ginger Beer*  
 +175

**RULE OF 8**  
*Bassov's Ocho, St Remy Signature,  
 Lucarolo Amaretto, Lime, Pineapple,  
 Manzanita, Grapefruit Sake*  
 +175

**MELONA FIZZ**  
*Grey Goose La Petite, Creme de Melon,  
 Alou, Shiso, Lime Leaf, Lime, Sake*  
 +150



MENUS CURATED BY EXECUTIVE CHEF HANS VOGELS

Menus are subject to change



DASHA

# DRINK

## COCKTAILS

**MATCHA SOUR**  
Grey Goose La Paire, St. Germain,  
Matcha, Lemon, Egg White  
\$23.00

**RED DRAGON**  
Patrón Silver, Apricot, Pineapple,  
Lime Leaf, Chili, Lime, Lemongrass Essence  
\$26.00

**GIN MARTINI**  
The Botanist, Dolin Dry,  
Served Dry, Wet, or Dirty  
\$21.00

**VODKA MARTINI**  
Grey Goose, Dolin Dry,  
Served Dry, Wet, or Dirty  
\$21.00

**ESPRESSO MARTINI**  
Grey Goose, Kahlua, Espresso  
\$24.00

**STAR OF EARTH**  
Tanqueray, Luxardo Amaretto,  
Pomegranate, Vanilla, Passion Fruit, Lime  
\$25.00

**SISTENE SAMURAI**  
Maestro Dolin Diamante, Agave, Citrus,  
Tasted Chamomile, Vanilla, Salt  
\$24.00

**EMPRESS WU**  
Kint Cho, Mango, Coconut Water,  
Chili, Lime, Ginger Beer  
\$25.00

**CHUN LI**  
Duo John Blanco, Lillet Blanc, Szechuan,  
Green Chartreuse, Agave, Lime  
\$25.00

**DASHA OLD FASHIONED**  
Bulleit, Pandan, Angostura Bitters, Smoke  
\$20.00



## PUNCHBOWLS

SERVES 4-6 PEOPLE

**CROUCHING PANDA**  
Bouley, Sapphire, Mountain Juice, Pine,  
Sole Litchi, Calypso, Lime, Soda  
\$150.00

**HACIENDA DREAMS**  
Patrón Silver, Maizen Shiro White,  
Yellow Chartreuse, Hibiscus, Thai Basil,  
Lime, Ginger Beer  
\$150.00

**RULE OF 8**  
Bacardi Ocho, St. Remi Siquatore,  
Luxardo Amaretto, Lime, Pineapple,  
Mamatain, Grapefruit Soda  
\$150.00

**MELONA FIZZ**  
Grey Goose La Paire, Celina de Melon,  
Aloe, Shiso, Lime Leaf, Lime, Soda  
\$150.00



## WINE

	glass	bottle
<b>WHITE</b>		
Santa Carolina Reserva Chardonnay 2018	\$14.00	
Callavento 921 Pinot Grigio 2018	\$16.00	\$75.00
Alley Cove Sauvignon Blanc 2018 2018	\$16.00	\$75.00
Plan B The King Chardonnay 2018 2018	\$18.00	\$85.00
Tondo Sauvignon Blanc 2018	\$85.00	\$85.00
Jules Wein Rindgen 2018 2018		\$99.00
Fantasma Cavi Dal Comune CX Cavi Rossetto 2018		\$95.00
Trova Santone Tal Bianco 'Pavel 568' 2018		\$100.00
Domaine Michel Arvelain Bourgogne Blanc 2018 2018		\$125.00
Piazza Del Duca Chardonnay 2018		\$275.00

	glass	bottle
<b>RED</b>		
Santa Carolina Reserva Cabernet Sauvignon 2018	\$14.00	
Santone Merlot 2018	\$16.00	\$75.00
Tondo Dal' Torgosillo 2018	\$15.00	\$75.00
Musina Noir Henschel & Henschelrechen 2018	\$18.00	\$65.00
Pauil Ferrer Malbec Gran Reserva 2018		\$80.00
Bonanza Cabernet Sauvignon 2018		\$85.00
Grasse Pierre Chiroubles 'La Grasse Pierre' Bourgogne 2018 2018		\$90.00
Cotta Del Nido Ripasso Valpolicella Superiore 2018		\$110.00
Del Duca Pinot Noir 2018		\$135.00
Cayusa Cabernet Sauvignon 750ml 2018		\$250.00
Cayusa Cabernet Sauvignon 1L 2018		\$325.00

## SAKE

	glass	bottle
Moromi Shiro White Junmai Gyoji	\$14.00	\$80.00
Yakida Tokigawa U' Yuzuki Junmai	\$16.00	\$100.00
Yakigami 48	\$18.00	\$110.00
Tsuno Black		\$110.00
Damai 29 200ml		\$90.00
Damai 29		\$210.00

## CHAMPAGNE

	bottle
Dun Pignon Rose 2018	\$1,200.00
Dun Pignon Blanc	\$750.00
Art of Spades 2018	\$950.00
Cristal 2018	\$800.00
Veuve Clicquot Magnum 2018	\$550.00
Veuve Clicquot Pannetier Rose 2018	\$290.00
Veuve Clicquot Brut 2018	\$280.00
Maët & Chandon Rose Road 2018	\$280.00
Maët & Chandon Impérial 2018	\$270.00

## SPARKLING

	glass	bottle
Mimosa	\$15.00	\$45.00
Mimosa Rose	\$15.00	\$45.00

## BEER

DRAUGHT	PACKAGE	
DASHA Light	6x16oz	\$10.50
Heistken	Amstel Ultra	\$10.50
Coronado Springs	Red	\$10.50
Lifeline Pilsener	Core Light	\$10.50
La Chouffe	Tango: Tall Cut	\$11.00
Australian Dorschler IPA	Milky High-Lift Tall Cut	\$11.00
Australian J Speed	Strongbow Cider	\$10.50
	Topo Chico Hard Seltzer	\$10.50

ASK US ABOUT OUR BOTTLE OPTIONS

Menus are subject to change



DASHA

# TERMS & CONDITIONS

Dinner large party policies: Our large party policies include our pre-set menu, a 2.5/3-hour seating time, and a signed credit card authorization form to secure the table. The card will not be charged for the meal unless requested.

We have removed our auto-gratuity policy, which was 20% in the past. Typically the average large party reservation gratuity ranges between 18%-25%. This is due to the nature of the additional attention to detail and level of service from both our service team and culinary teams, required for large group reservations: we strive for seamless and exceptional experiences.

Cancellation policy: If we receive a full group cancellation within 48 hours of your reservation, the card will be charged \$25 per guest and/or if your party decreases in size within 48 hours of your reservation, the card will be charged \$25 per guest. We require all party members to arrive no later than 15 minutes after the reservation time. The party will be charged a late fee of \$50 if all party members do not arrive within 30 minutes of the reservation time. Guest's that arrive later than this may be subject to a line or capacity. The party will not be seated unless more than 50% of the party has arrived.

Thank you!!

Please note holiday party bookings will require a non-refundable 25% deposit one month from your reservation date.



DASHA