

FEATURED COCKTAILS

RED DRAGON

Patrón Silver . Aperol . Pineapple .
Lime Leaf . Chili . Lime . Lemongrass Essence

\$26.00

MATCHA SOUR

Grey Goose La Poire . St. Germain .
Matcha . Lemon . Egg White

\$22.00

EMPRESS WU

Ketel One . Mango . Coconut Water .
Cilantro . Lime . Ginger Beer

\$23.00

YUZU SPRITZ

Tanqueray . Martini Bianco . Yuzu .
Lemongrass . Vanilla . Prosecco

\$25.00

SAKURA SUNSET

Maestro Dobel Diamante . Yuzu Shibori Sake .
Prickly Pear . Cardamom . Lemon . Sakura Blossom

\$24.00

CRANE IN THE SKY

Don Julio Blanco . Del Maguey Mezcal .
Moonstone Asian Pear Sake . Hibiscus .
Thai Basil . Coconut Milk . Lime . Pineapple

\$25.00

LÓNG TEA

Black Currant & Milk Oolong Infused Smirnoff .
Lillet Blanc . Lemon Rind . 5 Spice . Basil Seed

\$23.00

RAW

CRUDO

WAGYU BEEF TATAKI

CHARCOAL SEARED BEEF . KOZLIK MUSTARD . PONZU

\$26

SALMON CRUDO

APPLE . OLIVE OIL . SEA SALT

\$20

MAKI ROLLS

CALIFORNIA

DUNGENESS CRAB . TOBIKO MAYO . AVOCADO

\$32

KING SALMON

CRÈME FRAÎCHE . CHIVE . LEMON . DILL

\$25

SPICY TUNA

SPICY MISO . RED CHILI OROSHI . SOY GLAZE

\$25

DRAGON

KING SALMON . CRISPY SHRIMP . AVOCADO

\$25

DIM SUM

STUFFED CHICKEN WING

SHRIMP . GINGER . KABAYAKI SAUCE

\$21

PORK BELLY TACO

CUCUMBER . CILANTRO . JIANGBAO SAUCE

\$8

SIU MAI DUMPLING

PORK . GINGER . CABBAGE

\$16

SOUP DUMPLING

PORK . GINGER . SESAME

\$18

HAR GOW

SHRIMP . GINGER . SCALLION

\$18

DASHA ROASTED DUCK

ONTARIO FARMED MUSCOVY DUCKS ARE SELECTED SPECIFICALLY FOR OUR RESTARANT. PREPARED 2 WAYS, SOY BRINED BREASTS ARE SLOW ROASTED THEN FINISHED OVER THE CHARCOAL GRILL.

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 PICKLED RADISH, SCALLION

\$120

CHICKEN & SEAFOOD

SWEET AND SOUR CHICKEN

CRISPY CHICKEN . PINEAPPLE . BELL PEPPER

\$25

GENERAL TAO FRIED CHICKEN

SPICY YU ZIANG SAUCE

\$25

YUZU GLAZED CHICKEN

TOASTED SESAME . YUZU SAUCE

\$25

STEAM FISH

CITRUS . DASHI . GINGER . CHILI . SOY

\$32

CHARCOAL GRILL

16OZ BONE IN STRIP LOIN

KOCHU KARU BUTTER

\$95

12OZ PRIME RIB EYE

PICKLES . SHISO LEAF . JAPANESE MUSTARD SAUCE

\$75

8OZ AUSTRALIAN WAGYU SKIRT STEAK

FRESH PEPPERCORN SAUCE

\$55

NOODLES & RICE

LOBSTER UDON NOODLE

MISO . BUTTER . CHIVE

\$38

CHILI GARLIC NOODLE

GINGER . SESAME . CANTONESE HOT OIL

\$22

DUCK FRIED RICE

CONFIT DUCK . FURIKAKE . SOFT POACHED EGG . SCALLION

\$30

PORK FRIED RICE

BBQ PORK BELLY BURNT ENDS . SOFT POACHED EGG . SCALLION

\$26

KOREAN RICE CAKES

SPICY RED DRAGON SAUCE

\$16

VEGETABLES

SHISHITO PEPPERS

SESAME . MIRIN . SOY DIPPING SAUCE

\$16

CRISPY BRUSSELS SPROUTS

FISH SAUCE VINAIGRETTE . CARAMELIZED PEANUT . CILANTRO

\$16

WOK FIRED GREEN BEANS

SOY . GARLIC . CHILI

\$15

TRUFFLE POTATO

ONTARIO CHEESE CURD . BLACK TRUFFLE SAUCE . SCALLION

\$15



DASHA

THE DASHA EXPERIENCE

\$75 PER PERSON

INDULGE IN AN UNFORGETTABLE CULINARY ADVENTURE.

CURATED BY OUR CHEF, THIS TASTING MENU OFFERS

A JOURNEY THROUGH OUR FAVOURITE DASHA DISHES.

FIRST COURSE

TEMAKI HANDROLL

SOUP DUMPLING & SIU MAI DUMPLING

PORK BELLY TACO

SECOND COURSE

GENERAL TAO CHICKEN

CHILI GARLIC NOODLE

BRUSSELS SPROUTS

THIRD COURSE

DESSERT