



SUSHI & RAW

Hamachi Aguachile	24
Cured Onion & Togarashi Kumquats	
Tuna Tataki	23
Ponzu, Avocado, Ginger Glaze & Tempura Flakes	
Geisha Lobster Roll	27
Caviar and Merengue Kiss	

DRGN Roll	24
Tempura Shrimp, Forbidden Rice, Avocado & Scallion Crema	
Nigiri Pata Negra	27
Unagi, Pata Negra, Caviar, Fermented Pineapple & Edamame Truffle Crema	
Crispy Salmon & Bacon	21
Salmon Roe and Scallion Crema	

OTSUMAMI

Guisado Pork Dumplings 🦋	27
Sweet Plantains & Truffles Add Freshly Shaved Truffles 20	
Pork Bao Al Pastor	26
Pickled Pineapple & Cilantro	
DRGN Duck Pavé 🦋	27
Duck Fat Potato Pavé, Wasabi Crema & Ginger	
Crispy Rice Montadito	24
Spicy tuna, scallions, & taré.	

Shiro Sesame Salad	18
Greens with Light Sesame Dressing	
DRGN Karaage Chicken	27
Asian Mojo & Pickled Cucumbers	
Miso Black Cod	32
Miso Marinated & Tapioca Crisp	
Duck Fried Rice 🦋	23
Sweet Plantains, Scallion & Recao	



RICE & NOODLES

Crispy Tofu	28
Arroz Caldoso & DRGN Chile Crisp	
Sea Bass Al Vapor	58
Shiro Udon Noodles, Maitake Mushrooms & Black Garlic Purée	
Seared Tiger Shrimp	47
Longaniza Lo Mein	
Duck Breast	45
Forbidden Rice & Guayaba Kosho Yuzu	
Kāo Churrasco 🦋	58
Ho Fun Noodles, Sweet Soy & Chicharron Crunch	

MAIN COURSES

Seared Bluefin Tuna	51
Kombu Sauce, Tobiko & Wasabi Peas	
Robata Colorado Lamb Chops	70
Sake Reduction, Tempura Batata & Haricots Verts	
Branzino	70
DRGN Ponzu Sauce, 5-Spiced Crispy Potatoes	
New York Strip	67
Szechuan Peppercorn Sauce & Charred Broccoli Rabe	
Signature Peking Style Duck	58
Roasted duck, Acerola-plum sauce, Steamed Bao Buns, Traditional Peking Garnishes	

YASAI

- Ginger Scallion Amarillos • Lotus Root & Mushrooms • Charred Broccoli Rabe
- Crispy Eggplant • Brussel Sprout Okonomiyaki