

we're proud to be working with

glorious organics

crothorne farm

klippers organics

tall shadows bakery

f.i.s.h

les amis du fromage

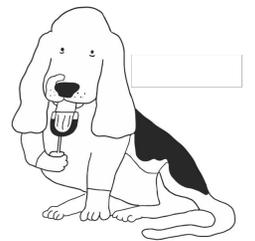
hannah brook farm

wednesday-monday

4pm-10pm

happy hour daily

4-5pm



dachi

we start each service with a new
selection of natural wine and craft sake
our openings rotate throughout the day based
on our own excitement

ask us what's pouring 13-18
fancy wine and sake 19-24+

bottles in our shop are priced at retail cost to takeaway
or to be enjoyed in the restaurant for an extra 15

lunch on the go - esquimalt kina blanc + dry vermouth, celery bitters, green chartreuse - 15
negroni - gin, sweet vermouth, campari - 15
cynar passionfruit spritz - 17
undone amaro passionfruit spritz (non-alcoholic) - 14
strangefellows "talisman" pale ale - 7
nonny (non-alcoholic) pale ale, czech pilsner, dark lager - 6

happy hour daily 4-5pm
beer - 5
negroni - 9
daily glass - 10
cheese + meat board - 20

share tasting menu
trust us tonight
5 courses, 9 plates
-65pp

plate of house pickles - 8

castelvetrano olives - 8

herb + cheese churros, olive mayo - 12

glorious organics greens, japanese restaurant dressing, turnips, garden herbs - 16

wok fry sea vegetables, bok choy, xo sauce - 19

scallop aquachilie, sliced jalapeno, red onion - 23

asparagus, miso emulsion, fried garlic - 21

sautéed spot prawns, green garlic, chilis, white wine butter sauce - 38

house spaghetti, spot prawn cream, sautéed spot prawns, garden herbs - 34

roasted quail, farro, sea coriander, castelvetrano olive purée - 32

seared halibut, coconut sauce, sauteed greens, house chilli oil - 33

build your own board - meat and cheese come with a selection of pickles, compote, tall shadows bread

comte - 7

rutland - 7

delft blue 7

venetian salami - 9

parmesan salami - 9

maple + hojicha ice cream - 10