

"A menu inspired by the diverse cultures and cuisines of LA's neighborhoods..."
- Chef de Cuisine, Brian Bellicourt

D I N N E R

S M A L L P L A T E S

ORGANIC GREENS | Cucumber, Avocado, Edamame, Feta, Sunflower Seeds, Green Goddess • 8 / 16

T & C | Tomato, Cucumber, Harissa Hummus, Crispy Chickpeas, Quince Vinegar • 12

BULGOGI FRIES* | Skirt Steak, Gochujang Aioli, Provolone, Caramelized Kimchi, Garlic Chips • 14

BURRATA | Beet Hummus, Pea Tendrils, Pistachio, Date Vinegar • 15

MUSHROOMS ON TOAST | Hen of the Woods, Brioche Toast Box, Pancetta-Parmesan Broth • 15

POPCORN CAULIFLOWER | Yuzu Aioli, Togarashi • 15

ANGELENO STREET TACOS* | Coffee Crusted Steak, Mango-Habanero Salsa, Avocado Crema • 16

CHICKEN ADOBO TSUKUNE | Soy-Garlic Glaze, Scallion • 16

DUCK BREAST TATAKI* | Charred Leeks, Ponzu, Daikon, Yuzu Kosho • 16

LAMB RAGOUT | Fava Bean Hummus, Grilled Pita • 16

PORK BELLY | Apples, Herbs, Vietnamese Dipping Sauce • 16

ROCK SHRIMP TEMPURA | Spicy Mayo • 16

TUNA KILAWIN* | Coconut Milk, Coconut Vinegar, Thai Chili, Taro Root Chips • 16

P E R F E C T F O R O N E

L.A. RAMEN • 18

Chasu Pork, Soy Egg, Scallions
Bean Sprouts, Gochugaru, Spinach

MARI BURGER* • 21

Bacon, Cheddar, Grilled Onions, Housemade
Thousand Island, Lettuce, Tomato

PASTA • 22

Choice of: Spaghetti Bolognese or Carbonara

LAMB BOWL • 23

Moroccan Spiced Stew, Cilantro
Lemon Syrup, Almonds

LITTLE TOKYO BEEF CURRY • 24

Pork Tonkatsu, Steamed Rice, Pickled Daikon

RED CURRY CHICKEN • 26

Udon Noodles, Broccolini, Carrots, Mushroom

HALF CHICKEN • 32

Potato Salad, Garlic Broccolini

S.M. CIOPPINO • 35

Seafood Stew

KING SALMON* • 36

Kimchi Fried Rice, Sesame Broccolini

STEAK FRITES* • 42

Togarashi Fries, Housemade Ranch

N O T F O R O N E

FRIED WHOLE TAI SNAPPER • 42

Rice Flour, Nam Jim

CHICKEN IN WAFFLE • 55

Habanero Butter, Rosemary
Maple Syrup

24oz PRIME BEEF SHORT RIB • 60

White Miso Cauliflower Puree

SEAFOOD TOWER* • 60

Seasonal Selections

M A R K E T S I D E S

SHISHITO PEPPERS | Soy Vinaigrette • 8

TOGARASHI FRIES | Housemade Ranch • 8

JAPANTOWN POTATO SALAD | Marble Potatoes, Karashi Mustard • 10

K-TOWN FRIED RICE | Kimchi, Egg, Carrots, Scallions • 10

SESAME BROCCOLINI | Sambal • 10

BRUSSELS SPROUTS | Yuzu Vinaigrette, Chili Pistachios • 12

D.T.L.A. STREET CORN | Cilantro Aioli, Chili, Cotija Cheese • 14

@DineMariLA

()Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Items prepared in the fryer may be prepared with items that contain wheat or flour.*