

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

LUNCH

## SOUPS & SALADS

**MISO SOUP** | Tofu, Seaweed, Scallions • 9

**TORTILLA SOUP** | Avocado, Corn, Cotija  
Tortilla Strips • 9

**ALL AMERICAN TURKEY CHILI** | Beans, Bacon  
Quinoa, Cornbread • 15

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

**CHEF BRIAN’S CAESAR\*** | Soft Boiled Egg  
Pancetta Lardons, Pecorino Romano • 8 / 16

**COBB\*** | Choice of Salmon or Chicken.  
Romaine, Tomato, Cucumber, Egg, Bacon  
Scallions, Dijon Vinaigrette • 24

**THE CHOP** | Chicken, Salami, Olives  
Gouda, Artichokes, Tomato, Cucumber  
Garbanzo Beans, Red Wine Vinaigrette • 18

**THAI BEEF\*** | Skirt Steak, Napa Cabbage  
Mixed Greens, Bell Peppers, Cashews  
Thai Vinaigrette • 26

**PACIFIC SHRIMP** | Red Pepper Coulis, Mixed  
Greens, Carrots, Radish, Cucumber, Burrata  
Olive Tapenade • 26

## SANDWICHES

**TURKEY AVOCADO** | Bacon, Lettuce  
Tomato, Garlic Aioli, Ciabatta • 17

**CHICKEN PANINI** | Roasted Bell Pepper  
Mixed Greens, Lettuce, Tomato, White  
Cheddar, Pesto Mayo • 18

**MARI BURGER\*** | Bacon, Cheddar, Grilled  
Onions Housemade Thousand Island  
Lettuce, Tomato • 21

**BAHN MI ‘FRENCH DIP’** | 13-Hour Braised  
Brisket, Pickled Vegetables, Jalapeño, Cilantro  
Red Onion, Spicy Mayo, Pho Broth • 19

**BRIOCHE GRILLED CHEESE & TOMATO SOUP**  
White Cheddar, Gouda • 16

**PLANT-BASED CALI BURGER** | Vegan American  
Cheese, Spicy Guacamole, Grilled Onions, Vegan  
Thousand Island, Lettuce, Tomato • 20

## BENTOS & BOWLS

**BENTOS\*** | Choose a Bento Box from Below | Includes Greens Salad, Miso Soup & choice of:  
Robata Skewers (Chicken, Beef, Shrimp), Little Tokyo Beef Curry, Miso Salmon, Thai Eggplant Curry



**THE VENICE** | Vegetable Tempura, Steamed Vegetable Gyoza, Sushi Rice • 26

**THE MALIBU** | Shrimp & Vegetable Tempura, Salmon Sashimi, Tuna Poke, Furikake Rice • 32

**VEGAN POWER BOWL** | Farro, Spiced Chickpeas  
Kale-Quinoa Tabbouleh, Avocado, Sunflower Seeds  
Pistachio Gremolata, Garlic-Tahini Sauce • 22

**POKE BOWL\*** | Crab Salad, Tuna, King Salmon  
Greens, Furikake Rice, Avocado, Pickled  
Ginger, Edamame, Cucumber, Red Onion  
Wafu Dressing • 26

**HARISSA SALMON BOWL\*** | Grilled Zucchini  
Peppers, Asparagus, Tomatoes, Cucumbers  
Feta Cheese, Cous Cous, Tzatziki  
Lemon Vinaigrette • 24

**PASTA BOWL**  
Choice of: Spaghetti Bolognese or Carbonara • 22

**MEDITERRANEAN BOWL\*** | Skirt Steak  
Beet Hummus, Tomato-Cucumber-Feta Salad  
Pita Bread • 26

**CHICKEN & BROWN RICE BOWL\*** | Quinoa  
Eggs, Tofu, Kale, Broccoli, Kimchi, Avocado  
Soy-Ginger Vinaigrette • 23

**LAMB SHAWARMA BOWL** | Harissa Hummus  
Grilled Onion, Tomato, Feta, Pickled Avocado  
Tahini Sauce • 24

**LITTLE TOKYO BEEF CURRY** | Pork Tonkatsu  
Steamed Rice, Pickled Daikon • 24

## MARKET SIDES

**TOGARASHI FRIES** | Housemade Ranch • 8

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

**SESAME BROCCOLINI** | Sambal • 10

**JAPANTOWN POTATO SALAD** | Marble Potatoes, Karashi Mustard • 10

**BRUSSELS SPROUTS** | Yuzu Vinaigrette, Chili Pistachios • 12

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

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(\*)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.