

“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 N A C K S

ADOBO PEANUTS | Adobo Dust • 6

GOCHUJANG EDAMAME | Sea Salt • 6

PIG SKIN POPCORN | Sweet and Sour • 8

SHISHITO PEPPERS | Soy Vinaigrette • 8

BRUSSELS SPROUTS | Yuzu Vinaigrette
Chili Pistachios • 12

S M A L L P L A T E S

CITRUS & HONEY RICOTTA | Citrus Segments, Candied Walnuts, Fennel • 14

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

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

POPCORN CAULIFLOWER | Yuzu Aioli, Togarashi • 15

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

ROCK SHRIMP TEMPURA | Spicy Mayo • 16

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

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

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

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

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

PIG WINGS | Korean BBQ Sauce, Scallions, Miso Coleslaw • 20

PORK CHEEKS | Coconut Curry, Coriander, Black Rice, Cashews • 16



B O W L S

L.A. RAMEN

Chasu Pork, Soy Egg, Scallions
Bean Sprouts, Gochugaru, Spinach • 18

LITTLE TOKYO BEEF CURRY

Pork Tonkatsu, Steamed Rice, Pickled Daikon • 24

PASTA

Choice of: Spaghetti Bolognese or Carbonara • 22

LAMB

Moroccan Spiced Stew, Cilantro
Lemon Syrup, Almonds • 23

UDON

Red Curry, Mussels, Clams, Shiitake
Broccolini, Cilantro • 28

S.M. CIOPPINO

Seafood Stew • 35

N O T F O R O N E

SEAFOOD TOWER • SM 70 / LRG 120

Seasonal Selections, Jalapeño Mignonette
Sake Cocktail, Drawn Butter

24oz PRIME BEEF SHORT RIB

White Miso Cauliflower Puree • 60

16oz KUROBUTA PORK RACK

Smoky Herbs, Pork Demi • 60

12oz ASPEN RIDGE PRIME BEEF TENDERLOIN

Sauce Diane, Bearnaise, Herb Butter • 75

CHICKEN IN WAFFLE

Habanero Butter, Rosemary Maple Syrup • 55

FRIED WHOLE TAI SNAPPER

Rice Flour, Nam Jim • 42

M A R K E T S I D E S

TOGARASHI FRIES | Housemade Ranch • 8

SESAME BROCCOLINI | Sambal • 10

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

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

JAPANTOWN POTATO SALAD | Marble Potatoes, Karashi Mustard • 10