

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

LUNCH

S O U P S & S A L A D S

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

SALMON COBB | 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

S A N D W I C H E S

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

STEAK ON PRETZEL | Skirt Steak, Shishito
Peppers, Arugula, Avocado Aioli • 26

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

B E N T O S & B O W L S

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 HOLLYWOOD | Tuna Poke, Japantown Potato Salad, Vegetable Tempura • 28

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

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

BRUSSELS SPROUTS | Yuzu Vinaigrette, Chili Pistachios • 12