

ARLA

LUNCH

raw

coastal selections

japanese yellowtail crudo*

chermoula, amba, shaved fennel,
toasted sesame | 26

akami tuna crudo*

plum, ponzu, tomato nectar | 29

oysters*

yuzu-sumac mignonette | 4 / each

caviar bites

half-ounce golden kaluga,
toasted japanese milk bread,
crème fraîche | 5pc | 60

sushi

specialty maki rolls

tempura vegetable

tempura asparagus, beet,
avocado | 19

spicy shrimp tempura*

spicy tuna, sweet soy,
fried capers | 29

oak street*

king crab, ora king salmon,
serrano, spicy mayo,
unagi glaze | 36

tzatziki salmon*

ora king salmon, cucumber,
mint yogurt | 23

mezze

dips + shareables

japanese hummus

toasted nori, katsuobushi, sesame oil,
white miso | 16

classic hummus

silky chickpea hummus,
sumac, olive oil | 15

spicy whipped feta

fresno chili, piquillo pepper,
brown rice vinegar | 16

tzatziki

crisp cucumber, yogurt,
dill, garlic, mint | 14

black garlic baba ghanoush

deeply smoked eggplant, glossy
black garlic, charred lemon | 16

crab spanakopita

sweet crab, baby spinach, feta,
flaky phyllo | 22

salata

mediterranean

heirloom tomato, torn herbs,
marinated olives, feta | 21

japanese caesar

crisp greens, nori, mandarin,
pickled shallots | 21

confit tuna salad

cherry tomatoes, baby potatoes,
anchovy | 27

fred's salad

pomegranate molasses, avocado,
chicken | 28

fire

from the grill

wagyu*

shishito peppers, wagyu tare,
wasabi labneh | 22

wild oyster mushroom

brown butter aioli, date
molasses | 16

octopus

gigante bean purée, florina
pepper sauce | 20

chicken yakitori

pomegranate glaze, herbs,
tzatziki | 17

japanese rice pot

seasonal mushrooms, furikake, marinated egg yolk | 24

from the hearth

prawn

scallion brown butter, lemon, herbs | 19

ora king salmon*

citrus gremolata, green asparagus, confit garlic butter | 38

charred filet mignon*

9 ounces, za'atar butter, japanese au poivre sauce | 72

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

†As a way to offset employee benefits and rising costs associated with the restaurant, we have added a 3.75% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.