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

niçoise salad*
confit tuna, cherry tomatoes, egg, baby potatoes, green beans, red onion, cucumber, dill, balsamic vinaigrette | 27

fred's salad
roasted chicken, avocado, tomatoes, red onion, green beans, cucumber, dijon pomegranate vinaigrette | 28

white truffle ramen
porcini ragu, shiitake truffle butter, truffle soy sauce | 125

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*
sake beurre blanc, grilled artichoke, yuzu juice | 39

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.

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