ARLA

DINNER

mezze

dips

Served with your choice of garlic confit pita or charred scallion pita

classic hummus
silky chickpea hummus, sumac, olive oil | 15

spicy whipped feta
fresno chili, piquillo pepper, brown rice vinegar | 16

japanese hummus
toasted nori, sesame oil, white miso | 16

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

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

bites

smoked olives + pickles
assorted mediterranean olives, seasonal pickled vegetables, orange, aleppo chili | 13

wagyu dumplings
shawarma spice, chicken jus, chili crunch | 23

crab spanakopita
sweet red crab, baby spinach, briny feta, flaky phyllo | 22

grilled halloumi
pomegranate molasses, calabrian chili | 15

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

salata

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

japanese caesar
crisp greens, nori, mandarin, pickled shallots | 21

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

sushi

specialty maki rolls

tempura vegetable
tempura asparagus, beet, avocado | 19

tzatziki salmon*
ora king salmon, cucumber, mint yogurt | 23

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

hamachi ebi*
shrimp tempura, hamachi, cilantro yuzu-calabrian sauce, sea salt | 25

spicy shrimp tempura*
spicy tuna, sweet soy, fried capers | 29

** 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.

fire

skewers from the hearth

wild oyster mushroom
brown butter aioli, date molasses | 16

octopus
gigante bean purée, florina pepper sauce | 20

wagyu*
shishito peppers, wagyu tare, wasabi labneh | 22

prawn
scallion brown butter, herbs, lemon | 19

chicken yakitori
pomegranate glaze, herbs, tzatziki | 17

mains

land + sea

prime ribeye*
za'atar butter, smoked sea salt, 22 ounces | 95

white truffle pasta
ramen noodles, porcini ragu, shiitake truffle butter, white soy | 125

ora king salmon*
sake beurre blanc, grilled artichoke, yuzu | 39

lamb chops*
half rack of lamb, hoisin glaze, roasted peanuts, herbs | 76

bluefin tuna*
japanese au poivre sauce, 18 ounces | 87

citrus skirt wagyu*
nori salsa verde | 78

charred filet mignon*
za'atar spiced herb butter 9 ounces | 72

whole branzino*
ezme, grilled citrus | 75

whole lobster orzo
tiger shrimp ragu, seafood stock, harissa butter | 78

kagoshima a5 wagyu*
japanese olive oil, finishing salt | 120

miso cod*
caramelized miso, crispy enoki mushrooms | 43

shareables

made for pairing

fire-roasted cauliflower
brown butter purée, harissa pickle, black lime crust | 28

japanese rice pot*
seasonal mushrooms, marinated egg yolk, furikake | 24