



MENU AVAILABLE FROM 3-5 PM

MAINS

<i>Market Vegetable Crudité</i> GF VG	14
Labneh, Hummus, Sesame Chili Crisp, Vegetables	
<i>Tuna Poke</i> DF	26
Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton & Nori Crisps	
<i>Fig & Burrata</i> VG	18
Honey, Pistachio Oil, Toasted Pistachios, Fresh Market Figs, Arugula, Grilled Artisan Seeded Bread	
<i>Kimchi Shrimp Cocktail (5)</i> GF DF	24
Kimchi Cocktail Sauce, Lime, Cilantro, Scallions	
<i>Tempura Fish Tacos (2)</i> GF	18
Avocado Salsa, Cabbage, Lime Crema, Corn Tortillas, Salsa Quemada	
<i>Sticky Ribs</i> GF DF	22
Baby Back Ribs, Chipotle Gastrique, Soft Herbs	
<i>Birria Fries</i> GF	22
Slow-Braised Adobo Beef, Cotija, Lime Crema, Cilantro	
<i>Kalbi Ribs</i> GF	18
Korean BBQ, Beef Short Ribs, Kimchi	
<i>Smash Burger</i>	19
4oz Beef Patty, Caramelized Onions, Lettuce, Tomato, Cheddar, Truffle-Horseradish Aioli, Brioche Bun, Fries	

OSHI ZUSHI

3 FOR \$18, 6 FOR \$30

Lōrea's version of crispy sushi rice. Each creation brings the artistry of the sea to every bite, with creative toppings, toasted Nori and house barrel-aged tamari.

<i>Spicy Tuna</i> GF DF
Gochujang, Kewpie, Crispy Shallot
<i>Pacific Salmon</i> GF DF
Cucumber, Pickled Carrot, Avocado

<i>Sea</i> DF
Shrimp Tempura, Cucumber, Sunonomo, Avocado

<i>Surf & Turf</i> GF DF
Crab, Wagyu, Avocado, Crisp Garlic, Fermented Black Bean

<i>Earth</i> GF DF VE
Maitake & King Trumpet Mushroom, Scallions

GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4 will apply. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.