



RESERVATIONS



hours & location



belles beach house

[24 Windward Ave,](#)
[Venice, CA 90291](#)
[\(424\) 363-6600](#)
info@bellesbeachhouse.com

HOURS

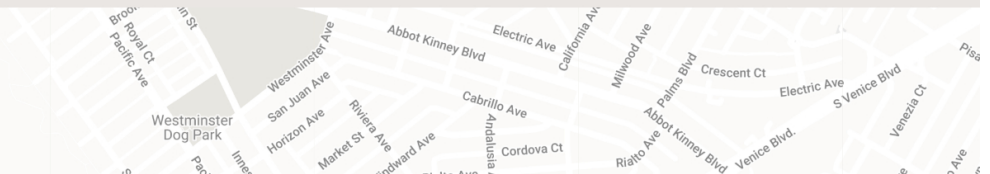
Monday - Wednesday: 12pm - 11pm
Thursday: 12pm - 12am
Friday: 12pm - 1am
Saturday: 10am - 1am
Sunday: 10am - 11pm

Brunch

Saturday & Sunday: 10am - 3pm

Golden Hour

Monday - Thursday: 4pm - 6pm





appetizers

MOCHIKO CHICKEN NUGGETS 12

kewpie, japanese bbq, lemon

CHILLED EDAMAME (GF) (VE) 8

sweet soy, shichimi, lemon

CRISPY ROCK SHRIMP 16

spicy aioli, chives, scallions

BAO BUNS (2PC) 14

choice of: kalua pork or miso mushroom
hoisin, kimchi, pickled cucumber, chili

SPICY TUNA CRISPY RICE (4PC) 16

ginger shoyu, spicy aioli, chives

AVOCADO CRISPY RICE (4PC) (VE) 14

spicy shoyu, shiso, chives

SPICY CUCUMBERS (VE) (GF) 10

garlic dressing, chili oil, shiso, sesame

salads & bowls

MISO MAPLE SALAD (VE) (GF) 18

gem lettuce, crispy quinoa, avocado, heart of palm,
jicama, snow peas, miso maple vinaigrette

THE TIKI CHOP (V) 16

iceberg, nori chips, wasabi peas, tomato,
shiitake bacon, mint, sesame ranch

BELLES POKE BOWL 26

yellowfin tuna poke, tropical fruit, avocado mousse,
crispy shallot, seasoned rice, gem lettuce, nori,
spicy soy dressing



large plates

CHAR SIU PORK RIBS 26

furikake, red plum bbq sauce,
mandarin & cilantro blossom

TERIYAKI CHEESEBURGER 18

kobe beef patty, L.T.O, american cheese,
pickles, special sauce add fries / salad +4

FRIED CHICKEN SANDWICH 16

pineapple, coleslaw, pickles, spicy aioli
add fries / salad +4

MISO BLACK COD SSAM 36

butter lettuce, crispy potato, pickles,
miso mayo

HULI HULI CHICKEN (GF) 35

grilled leek, macadamia aioli, pineapple honey,
baby leaves, radishes

HAWAIIAN STYLE RIB EYE (100Z) (GF) 48

wasabi mash, arugula, fresh horseradish



sushi



SALMON ROLL (GF) 17

ora king salmon, avocado, sweet miso glaze,
crispy potato, chive

SHRIMP TEMPURA ROLL 16

cucumber, yuzu kosho, asparagus, avocado, baby shiso

SPICY TUNA ROLL (GF) 19

spicy aioli, chive, cucumber

LOBSTER ROLL 28

kewpie, tempura asparagus, sesame, pickled chili

VEGETABLE ROLL (V) 14

avocado, tempura asparagus, creamy
sesame sauce, crispy shallot

WATERMELON TUNA SASHIMI (GF) (VE) 14

crispy garlic chili, pickled cucumber, lime,
palm sugar dressing

YELLOWTAIL PONZU (GF) 18

belles ponzu, serrano, shiso

sides

SAUTEED GREEN BEANS (GF) (V) 12

shiitake salsa, crispy shallots,
chili garlic dressing, scallions

GRILLED STREET CORN 10

furikake, cotija cheese, truffle aioli,
lime, shio konbu, chili

ROASTED SUNCHOKES (GF) (V) 12

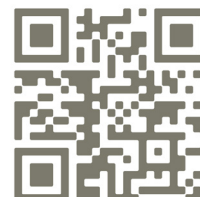
wasabi mayo, lime zest, chives

HERB STEAMED RICE (V) 8

coconut oil, furikake,
shio konbu, herbs

FRIES 10

truffle aioli, parsley



(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE



shaken

BELLES 17

pick your poison: tequila, vodka, gin, mezcal, rum
lime, pineapple, cucumber, green chili

HIGH TIDE 17

vodka, lime, blueberry, salers, shiso, coconut

MORNING DEW 17

gin, lemon, cocchi americano, honeydew, ginger

MAIN SQUEEZE 17

mezcal, lime, almond orgeat, thai basil, cucumber

STAYCATION 17

tequila, grapefruit, elderflower, carrot, turmeric, sparkling water

MARINE LAYER 17

tequila, yuzu, passion fruit, mitsuba, suze, chili, lava salt

HONOLUA JULEP 17

bourbon, volume primo, lemon, tart apple, mint

PUNCH BOWLS

MAKE ANY SHAKEN COCKTAIL
A PUNCH BOWL
95

classics

MOSCOW MULE 17

haku vodka, housemade ginger beer, lime

ESPRESSO MARTINI 17

grey goose vodka, espresso, vanilla 17
818 reposado, espresso, vanilla 22

TOMMY MARGARITA 17

dobel tequila, lime, agave

PALOMA 17

818 blanco tequila, grapefruit, lime, cointreau,
sparkling water

WATERMELON MEZCAL MARGARITA 17

ilegal mezcal, watermelon liqueur, lime

JUNGLEBIRD 18

copalli barrel rested rum, fresh pineapple, lime,
aperitivo select

MAI TAI 18

santa teresa 1796, copalli barrel rested rum, lime,
dry curacao, almond orgeat

JAPANESE GOLDRUSH 17

toki japanese whiskey, lemon, honey

NEGRONI 17

botanist, campari, volume primo, orange oils

slushies

MAUI WAUI SLUSHIE 16

cazadores tequila, watermelon, mango, lime

PINA COLADA SLUSHIE 16

mount gay rum, pineapple, lime, coconut

draft cocktails

YUZU SPRITZ 16

yuzu spirit, fiero, prosecco, fever tree yuzu lime

ALOHA SPRITZ 16

grey goose essence, strawberry, lemongrass,
fever tree sparkling grapefruit

OLD FASHIONED 17

woodinville rye, angostura bitters, demerara, orange and lemon oils

stirred

MONSOON SEASON 18

mezcal, cocchi rosa, heirloom pineapple amaro

DRIFTWOOD COCKTAIL 19

kikori japanese whiskey, yuzuri, orange blossom, smoke,
lemon oils

wine

	GL	BTL
SPARKLING ROSE <i>SCARPETTA</i>	16	70
PROSECCO <i>PIZZOLATO</i>	15	64
ORANGE <i>KRASNO</i>	16	70
ROSE <i>SUMMER WATER</i>	16	70
SAUVIGNON BLANC <i>SAUVETAGE</i>	16	70
CHARDONNAY <i>WOOP WOOP</i>	16	70
CHILLED RED <i>FUSO CALX PRIMITIVO</i>	15	64
RED BLEND <i>PASQUA PASSIMENTO</i>	15	64
PINOT NOIR <i>SEND NUDES</i>	16	70
CABERNET SAUVIGNON <i>2017 ECO TERRENO</i>	18	82

sake

	GL	BTL
SPARKLING SAKE <i>MIO</i>	15	64
NIGORI "SNOW BEAUTY" <i>HAKUSHIKA</i>	(300ml)	BTL 35
DAIGINJO "72 CLOCKS" <i>JOTO</i>	(300ml)	BTL 65

beer & kombucha



SKYDUSTER LAGER 9
LUCKY BUDDHA LAGER 9
NORTH COAST FOGGY DAY IPA 9
ALMANAC TRUE KOLSCH 9
JIANT GUAVAMENTE HARD KOMBUCHA 10
JUNESHINE MIDNIGHT PAINKILLER HARD KOMBUCHA 10



mocktails (non-alcoholic)

HONEYDEW MELON SPRITZ 8
BLUEBERRY SHISO COCONUT SPRITZ 8
THAI BASIL LIME CUCUMBER SPRITZ 8
WATERMELON MINT SPRITZ 8

RED WING SPRITZ 9
watermelon red bull,
lime, watermelon, mint

PINEAPPLE CUCUMBER SPRITZ 8
APPLE GINGER LEMON SPRITZ 8
CARROT LEMON TURMERIC SPRITZ 8
LEMON GINGER HONEY SPRITZ 8



appetizers

MOCHIKO CHICKEN NUGGETS 12
kewpie, japanese bbq, lemon

CHILLED EDAMAME (GF) (VE) 8
sweet soy, shichimi, lemon

CRISPY ROCK SHRIMP 16
spicy aioli, chives, scallions

BAO BUNS (2PC) 14
choice of: kalua pork or miso mushroom
hoisin, kimchi, pickled cucumber, chili

SPICY TUNA CRISPY RICE (4PC) 16
ginger shoyu, spicy aioli, chives

AVOCADO CRISPY RICE (4PC) (VE) 14
spicy shoyu, shiso, chives

SPICY CUCUMBERS (VE) (GF) 10
garlic dressing, chili oil, shiso, sesame

salads & bowls

ADD PROTEIN TO ANY SALAD OR BOWL:
PONZU SALMON 16 • POACHED SHRIMP 10 • GRILLED CHICKEN 8

MISO MAPLE SALAD (VE) (GF) 18
gem lettuce, crispy quinoa, avocado, heart of palm,
jicama, snow peas, miso maple vinaigrette

THE TIKI CHOP (V) 16
iceberg, nori chips, wasabi peas, tomato,
shiitake bacon, mint, sesame ranch

SHRIMP & AVOCADO SALAD (GF) 18
bibb lettuce, shaved fennel, nashi pear, celery,
ginger soy vinaigrette

BELLES POKE BOWL 26
yellowfin tuna poke, tropical fruit, avocado mousse,
crispy shallot, seasoned rice, gem lettuce, nori,
spicy soy dressing

RAINBOW RICE BOWL (GF) 26
choice of: ponzu salmon or braised short rib
herb steamed rice, bok choy, pickled ginger,
cucumber, baby turnips, watermelon radish,
okinawa sweet potato, sweet soy onions, scallions

large plates

CHAR SIU PORK RIBS 26
furikake, red plum bbq sauce,
mandarin & cilantro blossom

TERIYAKI CHEESEBURGER 18
kobe beef patty, L.T.O, american cheese,
pickles, special sauce add fries / salad +4

FRIED CHICKEN SANDWICH 16
pineapple, coleslaw, pickles, spicy aioli
add fries / salad +4

MISO BLACK COD SSAM 36
butter lettuce, crispy potato, pickles, miso mayo

BELLES HOUSE RAMEN 24
tonkotsu broth, egg noodle, house tare,
chasu pork, soy egg, pickled ginger,
sesame, scallion, nori, black garlic oil

HULI HULI CHICKEN (GF) 35
grilled leek, macadamia aioli, pineapple honey,
baby leaves, radishes

HAWAIIAN STYLE RIB EYE (100Z) (GF) 48
wasabi mash, arugula, fresh horseradish

sushi

SALMON ROLL (GF) 17
ora king salmon, avocado, sweet miso glaze,
crispy potato, chive

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cucumber, yuzu kosho, asparagus, avocado, baby shiso

SPICY TUNA ROLL (GF) 19
spicy aioli, chive, cucumber

LOBSTER ROLL 28
kewpie, tempura asparagus, sesame, pickled chili

VEGETABLE ROLL (V) 14
avocado, tempura asparagus, creamy sesame sauce,
crispy shallot

WATERMELON TUNA SASHIMI (GF) (VE) 14
crispy garlic chili, pickled cucumber, lime,
palm sugar dressing

YELLOWTAIL PONZU (GF) 18
belles ponzu, serrano, shiso

sides

SAUTEED GREEN BEANS (GF) 12
shiitake salsa, crispy shallots,
chili garlic dressing, scallions

GRILLED STREET CORN 10
furikake, cotija cheese, truffle aioli,
lime, shio konbu, chili

ROASTED SUNCHOKES 12
wasabi mayo, lime zest, chives

HERB STEAMED RICE (V) 8
coconut oil, furikake, shio konbu, herbs

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