

BLASTERAN

Dinner Menu · Mon–Sat 4:00–9:00 PM

FEELING PECKISH?

Cauliflower **\$11.00**

Black garlic, baby arugula, hummus, parmigiano reggiano, smoked paprika

Shishito Peppers **\$11.00**

Blistered shishito, gluten free soy sauce, yuzu, bonito flakes

Galbi Tacos (2 pieces) **\$20.00**

Korean BBQ beef, kimchi, cilantro, scallion, chipotle crema, organic yellow corn tortillas

Mac & Cheese **\$15.00**

Organic lumache, Irish cheddar, gruyere, smoked gouda

MEAN GREENS

Gado Gado Salad **\$17.00**

Napa cabbage, purple cabbage, bean sprouts, carrots, cucumber, cherry tomatoes, fried tofu, baby potatoes, crispy shallots, tapioca chips, garlicky tangy peanut dressing

Blasteran Salad **\$16.00**

Artisan lettuce, radicchio, shredded carrots, cucumber, beansprout, pineapple, cilantro, cherry tomatoes, roasted cashews, sweet chili yuzu dressing

Mediterranean Salad **\$17.00**

Artisan lettuce, cherry tomatoes, cucumber, red onion, Kalamata olives, garbanzo beans, feta cheese, lemon parsley vinaigrette

Brussels Caesar Salad **\$18.00**

Shredded brussels sprouts, artisan lettuce, radicchio, curly parsley, toasted pine nuts, crostini, house caesar dressing. Choice of Classic Caesar or Jalapeno Caesar

Peach and Burrata **\$22.00**

Grilled peaches, burrata, baby arugula, crushed pistachio, balsamic reduction, smoked maldon, micro greens

Cauliflower **\$11.00**

Black garlic, baby arugula, hummus, parmigiano reggiano, smoked paprika

HUNGER REMEDY

Blasteran Burger **\$28.00**

Wagyu beef patty (8oz), remoulade, organic baby arugula, gruyere, parmesan crisp, caramelized onions, brioche buns

Cowboy Burger **\$30.00**

Wagyu beef (8oz), pulled BBQ short ribs, Nueske bacon, house-made pickles, Pointe Reyes blue cheese, crispy shallots, brioche bun

Garlic Noodles **\$17.00**

Yakisoba, oyster sauce, parmigiano reggiano, scallion

Rendang Noodles **\$28.00**

Indonesian-style hearty slow cooked beef curry, yakisoba noodles, scallion

Nasi Goreng Kambing **\$28.00**

Indonesian-style curried lamb fried rice - New Zealand lamb, jasmine rice, carrots, cabbage, scallion, crispy shallots, pickles on the side and fried tapioca chips

Laksa Soup **\$30.00**

Seafood base coconut curry broth, prawn, clams, tofu puffs, bean sprouts, rice noodles, scallion, cilantro, boiled egg

Chicken Plate **\$30.00**

Pan seared Mary's organic chicken breast, potato puree, charred broccolini, baby sweet peppers

NY Steak Plate **\$63.00**

Prime NY strip (16oz), chimichurri, potato puree, charred broccolini, and baby sweet peppers

Salmon Plate **\$30.00**

Pan seared Faroe Island salmon (8oz), potato puree or curried risotto, charred broccolini, and baby sweet peppers

Steak Sandwich **\$24.00**

Grilled tenderloin (cooked medium or medium rare), lemon aioli, baby arugula, chimichurri, sun dried tomatoes, demi baguette

Braised Short Rib **\$43.00**

Braised short ribs served tender and succulent, accompanied by creamy mashed potatoes and perfectly blanched asparagus

SIDE LOVERS

Tallow Salt & Pepper Fries	\$8.00
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Organic russet potatoes, beef tallow + avocado oil, kosher salt and fresh ground black pepper, lemon aioli

Tallow Wasabi Salt Fries	\$9.00
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Organic russet potatoes, beef tallow + avocado oil, wasabi salt, lemon aioli

Tallow Garlic Parmesan Fries	\$10.00
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Organic russet potatoes, beef tallow + avocado oil, fresh crushed garlic, parmigiano reggiano, kosher salt, black pepper, curly parsley and dill

Tallow Sweet Potato Fries	\$10.00
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Organic sweet potatoes, beef tallow + avocado oil, kosher salt and pepper, lemon aioli

Side of Faroe Islands Salmon	\$18.00
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Pan seared Faroe Island salmon (8oz)

Side of Grilled Prawn (3 pieces)	\$16.00
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Grilled prawn, chimichurri

Side of Grilled Chicken Breast	\$10.00
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Grilled halal chicken breast (6oz)

Side of Wagyu Beef Patty	\$18.00
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Grilled wagyu beef patty (8oz), choice of your cheese topping

Charred Broccolini & Baby Sweet Peppers	\$11.00
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Grilled broccolini and sweet baby peppers

Curried Risotto	\$10.00
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Organic arborio rice, panang curry, parmigiana reggiano, mixed herbs

Mushrooms Medley	\$11.00
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Shimeji, maitake, king oyster, soyu butter, chives

Tallow Garlic Cilantro Fries	\$10.00
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Organic russet potato, beef tallow + avocado oil, fresh crushed garlic, fresh cilantro, lemon zest, sea salt, lemon aioli

Side of Hanger Steak	\$28.00
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Prime hanger steak (8oz), chimichurri

SWEET THINGS

Bread Pudding French Toast

\$14.00

Pan seared croissant vanilla cinnamon bread pudding, house made berries compote, honey lavender ricotta, maple syrup

Overnight Oats

\$14.00

Organic gluten free rolled oats, organic chia seeds, coconut milk, Indonesian palm sugar, toasted coconut chips, toasted pecan, banana, mixed berries

Churros (6 small pieces)

\$12.00

Plain churros dusted with cinnamon brown sugar and served with salted caramel on the side

Blasteran · 3845 Jasmine Ave, Culver City, CA 90232
(424) 278-8865 · Order: [cash.app/\\$blasteranh](https://cash.app/$blasteranh)
Menu and prices from the Square ordering page, Oct 19, 2026.