



## WARM SHARED PLATES

### CHICKEN KARAAGE 10

chicken thigh, yuzu aioli

### ROCK SHRIMP TEMPURA 18

spicy aioli, arugula salad, apple dressing

### CHARRED PULPO 35

botija olive aioli, cauliflower steak, rocoto infused oil, puff rice

### EDAMAME 6

choice of sea salt or spicy chili garlic

### BABY BACK RIBS 22

pork baby back ribs, rocoto aioli, cabbage apple slaw, sesame jalapeño sauce

### SHISHITO PEPPERS 8

choice of den miso or sea salt



## WAGYU

### A5 JAPANESE WAGYU

bone marrow, shimeji mushroom, maitake mushroom, truffle galbi sauce, brioche  
\$40 per ounce, 4 oz minimum



## COOL SHARED PLATES

### AKIRA BACK PIZZA 24

tuna, serrano, red onion, beets, tomato, micro shiso, ponzu mayo, truffle oil

### KANPACHI CEVICHE 19

baja kanpachi, rocoto leche de tigre, sweet potato mousse, sweet potato chips, cancha

### SALMON CRUDO 18

beet vinaigrette, mint oil, cucumber, pickled apricot, nori chips

### CHUTORO TIRADITO 29

aji lime, ponzu, garlic chips, ginger, cabbage, red onion, sesame oil

### CEVICHE TOSTADA 15

creamy poke sauce, assorted fish, avocado puree, celery

### YELLOWTAIL SERRANO 22

onion tomato salsa, garlic yuzu soy, pickled fresno chili, serrano, micro cilantro

### SURF & TURF 12

chicharron, beef, assorted fish, avocado, shallot, yuzu dressing, leche de tigre dressing

# 9

## NAZO 9

### LUMI'S SIGNATURE MYSTERY BOX

unveiled with a tableside presentation  
available nightly, while supplies last,  
minimum two guests

50 per person

A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 20% service charge will be applied to all parties of 8 or more. This service charge is NOT considered a gratuity. Your server may receive some but not all of this service charge.





## ON THE COAL

### **CORAZON SKEWERS 11**

anticucho sauce, yuzu aioli, pee wee potato, chocolo, corn puree

### **BEEF SIRLOIN SKEWERS 12**

teriyaki sauce, pee wee potato, chocolo, corn puree

### **SHRIMP SKEWERS 14**

yuzu kosho marinate, pee wee potato, chocolo, corn puree

### **EGGPLANT SKEWERS 9**

japanese eggplant, sweet miso



## SOUPS

### **MISO 5**

tofu, negi, wakame

### **SPICY MISO 6**

crab, tofu, negi, wakame



## SALADS

### **SEAWEED SALAD 12**

wakame, chuka seaweed, ponzu, ice plant, pickled fresno chili

### **PEACH SALAD 20**

huacatay yogurt, peach, smoked potato, shallot, sesame dressing, herbs



## ENTREES

### **ANTIMISO CHILEAN SEABASS 50**

apricot, english pea, ginger stick, corn puree, pea tendril

### **MISO PORK BELLY KIMCHEE CHAUFA 26**

pork belly, kimchee, english pea, fried egg, puff quinoa, jalapeño huacatay sauce

### **ARROZ CON KATSU POLLO 39**

breaded chicken breast, cilantro rice, salsa criolla, huacaina sauce, cancha

### **SHORT RIB 33**

8 oz short rib, corn tamale, sweet drip chili, arugula pistou



## DESSERT

### **AB CIGAR 10**

lucuma mousse, chocolate brownie, cocoa nib

### **ASSORTED MOCHI ICE CREAM 11**

green tea, black sesame, vanilla

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## LUMI SPECIALTY ROLLS

temaki, hand roll available on request

### CHARRED YELLOWTAIL 21

yellowtail, charred green onion, masago, avocado, cucumber, creamy yuzu kosho

### EAT YOUR VEGGIES 14

gobo, asparagus, avocado, okra, shiso, cucumber, daikon wrap, jalapeño ponzu

### SURF N TURF 36

king crab, ny strip, asparagus, avocado, garlic ponzu, pickled shallot, leek miso sauce

### LUMI 21

tuna, salmon, white fish, yellowtail, red crab, asparagus, yuzu aji miso, chive, daikon wrap

### PUFF SALMON 18

spicy salmon, asparagus, avocado, tokyo negi, puff quinoa



## NIGIRI / SASHIMI

NIGIRI 2 PIECES / SASHIMI 5 PIECES

<b>BLUEFINA TUNA AKA</b> hon maguro akami	10 / 18
<b>BLUEFINA TUNA CHU TORO</b> hon maguro chu toro	12 / 21
<b>BLUEFINA TUNA OTORO</b> hon maguro otoro	17 / 30
<b>KING KANPACHI</b> kanpachi	8 / 15
<b>HORSE MACKERAL</b> aji	9 / 17
<b>SPOT PRAWN</b> amaebi (1 pc / 3 pc)	14 / 27
<b>SCALLOP</b> hotate	9 / 17
<b>SALMON</b> sake (option of king salmon)	8 / 15
<b>PACIFICO SEABASS</b> suzuki	7 / 13
<b>HALIBUT</b> hirame	9 / 16
<b>SEA URCHIN</b> uni	16 / 28
<b>OCTOPUS</b> tako	8 / 16
<b>FRESH WATER EEL</b> unagi	8 / 15
<b>STRIPED JACK</b> shimaji	10 / 19
<b>ALBACORE</b> shiro maguro	6 / 11
<b>RED SNAPPER</b> tai	10 / 19
<b>A5 WAGYU NIGIRI</b>	20



## CHEF'S SELECTION

MARKET PRICE

### SASHIMI

3 pieces / 5 fish varieties

### NIGIRI

2 pieces / 5 fish varieties

### NIGIRI & SASHIMI

chef's selection specialty roll  
+ 3 pieces / 3 fish varieties sashimi  
+ 2 pieces / 5 fish varieties nigiri

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## COCKTAILS

### SUNTORY TOKI HIGBALL 13

suntory toki whisky, effervescence,  
lemon twist

### FUKA-SA 13

blueberry & mint infused herradura silver  
tequila, lemonade, agave, smoked  
chili bitters, firewater

### MOMOTARO 14

peach and rosemary grey goose vodka,  
peach schnapps, peach nectar, rosemary  
essence, soda

### CHERRY BOMB 13

sipsmith gin, acerola cherry tart, lemon

### MANGA 15

cutwater hibiscus vodka, g joy sake,  
pineapple, coconut milk, lime, egg white

### KAIZOKU 15

the real mccooy 3 yr rum, giffard banana,  
banana puree, lime, yuzu foam

### KABUTO 15

skrewball whiskey, kikori, lime,  
papaya champagne shrub

### MASU 15

sesame infused tito's vodka, aged umeshu,  
shiso vermouth, miso, yuzu bitters

### MAS RIGIDO 21

glenlivet 12, amontillado sherry, vecchio  
amaro del caffo, green chartreuse,  
sencha tincture, yuzu bitters

### AMERICAN CLASS HERO 16

milagro silver tequila, los vecinos mezcal,  
amaro montenegro, grapefruit bitters,  
citrus reduction

## LUMI'S SIGNATURE SLUSHIE COCKTAIL

### HARU 15

beefeater gin, cherry and orange blossom,  
honeysuckle, lemon juice



## NON ALCOHOLIC

### THE FRUIT OF OKINAWA 8

pineapple reduction, coconut cream,  
pineapple juice, soda

### ONE HOUR FUSE 8

cherry tart, orgeat, lemon, tonic

### RAMUNE, CARBONATED SOFT DRINK 6

Japan

### LAGUNITAS, HOPPY REFRESHER SPARKLING HOP WATER 6

Petaluma

### COFFEE SERVICE FROM LA COLOMBE

7/10

2-cup press / 4-cup press

### TEA SERVICE "The Art of Tea" 6

Based in Los Angeles, Art of Tea hand blends  
and custom crafts the world's finest organic  
teas. Each tea is carefully selected directly  
from the growers, offering a unique story.

### RED BULL 5

original or sugar free

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## BOTTLE / CAN

<b>THORN BARRIO LAGER</b> San Diego, 4.5% abv	<b>6</b>
<b>ABNORMAL WEISS</b> San Diego, 5.3% abv	<b>8</b>
<b>JUNESHINE, SEASONAL FLAVORS HARD KOMBUCHA</b> San Diego, 6.0% abv	<b>8</b>



## WINE

	glass/btl		glass/btl
<b>ANGELINE PINOT NOIR</b> 2020 Russian River Valley, CA	<b>10 / 40</b>	<b>MIONETTO AVANTGARDE PROSECCO</b> Veneto, Italy	<b>10 / 40</b>
<b>TILTH PINOT NOIR</b> 2020 Russian River Valley, CA	<b>58</b>	<b>GH MUMM BRUT CHAMPAGNE NV</b> Champagne, France	<b>23 / 85</b>
<b>MICHELE CHIARLO BARBERA D'ASTI</b> 2019 Piemonte, Italy	<b>10 / 40</b>	<b>GERARD BERTRAND GRIS BLANC ROSE</b> 2020 France	<b>10 / 40</b>
<b>PAUL DOLAN ZINFANDEL</b> 2019 North Coast, CA	<b>40</b>	<b>HILL FAMILY "STEWART RANCH" ALBARINO</b> 2020 Carneros, Napa Valley	<b>10 / 40</b>
<b>FINCA LA LINDA MALBEC</b> 2019 Mendoza, Argentina	<b>10 / 40</b>	<b>DRYLANDS SAUVIGNON BLANC</b> 2020 Marlborough, NZ	<b>10 / 40</b>
<b>GUNDLACH BUNDSCHU MOUNTAIN CUVÉE</b> 2019 Sonoma, CA	<b>10 / 40</b>	<b>LADOUETTE "COMTE LA FOND" SANCERRE</b> 2019 Loire Valley, France	<b>75</b>
<b>MARCHESI DI BAROLO, BAROLO DOCG</b> 2016 Piedmont, Italy	<b>115</b>	<b>OLIANAS VERMENTINO</b> 2019 Sardegna, Italy	<b>10 / 40</b>
<b>CAYMUS CABERNET SAUVIGNON</b> 2019 Napa Valley, CA	<b>160</b>	<b>WENTE CHARDONNAY</b> 2019 California	<b>10 / 40</b>
<b>DAOU "SOUL OF A LION" RED BLEND</b> 2018 Paso Robles, CA	<b>238</b>	<b>PATZ AND HALL, DUTTON RANCH CHARDONAY</b> 2017 Russian River Valley, CA	<b>60</b>



## DRAFT

<b>STELLA ARTOIS, PILSNER</b> Belgium, 5.0% abv	<b>9</b>
<b>KIRIN ICHIBAN</b> Japan, 5.0% abv	<b>8</b>
<b>ELYSIAN, SPACE DUST IPA</b> Seattle, 8.2% abv	<b>9</b>
<b>BALLAST POINT, SWINGIN' FRIAR ALE</b> San Diego, 5.5% abv	<b>8</b>
<b>BALLAST POINT, GRAPEFRUIT SCULPIN IPA</b> San Diego, 7% abv	<b>9</b>
<b>BALLAST POINT, BIG GUS CLEAR IPA</b> San Diego, 6.5% abv	<b>9</b>

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## SAKE

glass/carafe/bottle

**KONTEKI "TEARS OF DAWN" DAIGINJO** 12.5 / 25 / 150  
anise, banana, and a hint of sweet rice

**NAMAZAKE GLORIOUS MT. FUJI JUNMAI GINJO** 15 / 30 / 70  
a graceful refined sake with easy drinkability

**MABOROSHI "NAKAO'S SECRET" JUNMAI GINJO** 12.5 / 25 / 150  
green apple, plum, cranberry and floral

**SAWAHIME JUNMAI GINJO** 12.5 / 25 / 145  
green apple, melon and sweet pea

**DEWAZAKURA "JEWEL BARCADE OMACHI" JUNMAI GINKO** 20 / 40 / 240  
tropical fruit, rich aroma and ornate flavor

**HOYO "SHINING PRINCE GENJI" JUNMAI** 15 / 30 / 155  
mellow with tart green apple and a refreshing finish

**AIZU CHUSHOU TOKUBETSU HONJOZO** 15 / 30 / 155  
sweet spice, almond and smoke aromas with melon and peach flavors

**KASUMI TSURU EXTRA DRY KIMOTO** 12.5 / 25 / 150  
roasted nuts, shitake mushroom, honeyed rice cakes, and dried fruits

**SHIRAKABE GURA TOKUBETSU JUNMAI** 10 / 20 / 45  
sweet melon, cherry, vanilla, and star anise

**SEIKYO OMACHI "MIRROR OF TRUTH" JUNMAI GINJO** 12.5 / 25 / 65  
bright and lively, candy apple and watermelon

**COWBOY YAMAHAI JUNMAI GINJO GENSHU** 15 / 30 / 70  
rich umami and mushroom

**TAMAGAWA RED LABEL JUNMAI** 12.5 / 25 / 55  
rich umami and mushroom  
\*available warm

**SHIMZU-NO-MAI "PURE SNOW" NIGORI** 15 / N/A / 50  
melon, cucumber, hint of pear



## SAKE FLIGHTS

### SO FRESH & SO CLEAN 17

Konteki "Tears of Dawn", Daiginjo  
Namazake Glorious Mt. Fuji  
Junmai Ginjo  
Mabaroshi "Nakao's Secret"  
Junmai Ginjo

### FRUITY & FLORAL 17

Sawahime Junmai Ginjo  
Dewazakura "Jewel Barcade Omachi"  
Junmai Ginjo  
Hoyo "Shining Prince Genji" Junmai

### EARTHY & SAVORY 17

Aizu Chushou Tokubetsu Hohjozo  
Kasumi Tsuru  
Extra Dry Kimoto  
Shirakabe Gura  
Tokubetsu Junmai

### RICH & BOLD 17

Seikyo Omachi "Mirror of Truth"  
Junmai Ginjo  
Cowboy Yamahai, Junmai Ginjo  
Genshu  
Tamagawa Red Label, Junmai



## SAKE BOTTLE

**AKIRA BACK NANBU BIJIN, JUNMAI GINJO** 90  
720ml

**AKIRA BACK YAMABUDO UMESHU** 55  
360ml

**HOU HOU SHU "BLUE CLOUDS" (SPARKLING SAKE)** 35  
300ml  
bright tropical fruits, pineapple, mango and lychee

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## SPIRITS

### VODKA

TITO'S	12
GREY GOOSE	13
CHOPIN	12
BELVEDERE SMOGÓRY FOREST	15
ABSLOUT ELYX	13
CIROC	12
HAKU	13

### GIN

BOMBAY SAPPHIRE	12
PLYMOUTH	12
SIPSMITH LONDON DRY	12
HENDRICK'S	13
MONKEY 47	18
ROKU	12
BOTANIST	14
BOMBAY DRY	11

### MEZCAL & TEQUILA

LOS VECINOS ESPADIN	12
DEL MAGUEY VIDA	13
EL SILENCIO	12
ILEGAL JOVEN	15
CAZADORES BLANCO	12
CAZADORES REPOSADO	12
AVIÓN SILVER	12
AVIÓN AÑEJO	15
HERRADURA BLANCO	12
HERRADURA REPOSADO	13
HERRADURA ULTRA	20
CASA NOBLE CRYSTAL	13
DON JULIO REPOSADO	15
DON JULIO AÑEJO	18
CLASE AZUL PLATA	25
CLASE AZUL REPOSADO	35
DON JULIO 70	25
DON JULIO 1942 AÑEJO	40
AZUÑIA REPOSADO	12
AZUÑIA BLACK	20
CASAMIGOS BLANCO	13
CASAMIGOS REPOSADO	15
CASAMIGOS AÑEJO	17
CASAMIGOS MEZCAL	15

### WHISKEY BOURBON RYE / IRISH

JACK DANIEL'S	12
MAKERS MARK	12
BASIL HAYDEN	13
KNOB CREEK	14
BULLEIT	13
ANGEL'S ENVY	14
BUFFALO TRACE	12
WOODFORD RESERVE	13
HIGH WEST CAMPFIRE	16
BLANTON'S SINGLE BARREL	25
SKREWBALL	12
BULLEIT RYE	11
WOODFORD RESERVE RYE	12
HENEBERY RYE	13
WHISTLE PIG PIGGY BACK RYE	15
ANGEL'S ENVY RYE	19
JAMESON	12
TEELING	12

### JAPANESE WHISKY

SUNTORY TOKI	13
MARS IWAI	15
MARS IWAI	15
NIKKA COFFEY MALT	18
NIKKA COFFEY GRAIN	17
NIKKI TAKETSURU PURE MALT	30
NIKKA DAYS SMOOTH & DELICATE	24
HIBIKI HARMONY	17
HAKUSHU 12 YR	25
NIKKA FROM THE BARREL	20
YAMAZAKI 12 YR	33

### SCOTCH

MONKEY SHOULDER	12
JONNIE WALKER BLACK	13
JONNIE WALKER BLUE	42
MACALLAN 12 YR	18
MACALLAN 18 YR	52

### RUM

BACARDI SUPERIOR	11
SAILOR JERRY SPICED	12
CUTWATER BARREL AGED	12
DIPLOMATICO EXCLUSIVA	12

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