



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 freso 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

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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

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

LUMI'S SIGNATURE SLUSHIE COCKTAIL

HARU 15

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



BOTTLE / CAN

THORN BARRIO LAGER

San Diego, 4.5% abv

6

ABNORMAL WEISS

San Diego, 5.3% abv

8

JUNESHINE, SEASONAL FLAVORS HARD KOMBUCHA

San Diego, 6.0% abv

8

DRAFT

STELLA ARTOIS, PILSNER

Belgium, 5.0% abv

9

KIRIN ICHIBAN

Japan, 5.0% abv

8

ELYSIAN, SPACE DUST IPA

Seattle, 8.2% abv

9

BALLAST POINT, SWINGIN' FRIAR ALE

San Diego, 5.5% abv

8

BALLAST POINT, GRAPEFRUIT SCULPIN IPA

San Diego, 7% abv

9

BALLAST POINT, BIG GUS CLEAR IPA

San Diego, 6.5% abv

9



WINE

MIONETTO AVANTGARDE PROSECCO

Veneto, Italy

10

GH MUMM BRUT CHAMPAGNE NV

Champagne, France

23

GERARD BERTRAND GRIS BLANC ROSE

2020 France

10

HILL FAMILY "STEWART RANCH" ALBARINO

2020 Carneros, Napa Valley

10

DRYLANDS SAUVIGNON BLANC

2020 Marlborough, NZ

10

OLIANAS VERMENTINO

2019 Sardegna, Italy

10

WENTE CHARDONNAY

2019 California

10

ANGELINE PINOT NOIR

2020 Russian River Valley, CA

10

MICHELE CHIARLO BARBERA D'ASTI

2019 Piemonte, Italy

10

FINCA LA LINDA MALBEC

2019 Mendoza, Argentina

10

GUNDLACH BUNDSCHU MOUNTAIN CUVÉE

2019 Sonoma, CA

10

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BOTTLE / CAN

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



DRAFT

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



WINE

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

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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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