



WARM SHARED PLATES

CHICKEN KARAAGE 10

chicken thigh, yuzu aioli, kaffir lime leaf powder

ROCK SHRIMP TEMPURA 18

spicy aioli, arugula salad, apple dressing

CHARRED PULPO 35

botija olive aioli, cauliflower, 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 25

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, crispy garlic, 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

LUMI BEEF TARTARE 12

chicharron, beef, avocado, shallot, yuzu 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 marinade, 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

MOMOTARO SALAD 20
momotaro tomato, huacatay yogurt,
smoked potato, shallot, sesame
dressing, herbs

ENTREES

ANTIMISO CHILEAN SEABASS 50
pickled asian pear, english pea, ginger
stick, corn puree, pea tendril
Substitute Chef's Featured Catch MP

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 drop
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

CHARRED YELLOWTAIL 21

yellowtail, charred green onion, masago, avocado, cucumber, yuzu kosho aioli, garlic ponzu

ALASKA KING CRAB 30

alaska king crab, asparagus, avocado, chive, masago, daikon wrap

CRISPY CREAM 18

smoked salmon skin, gobo, avocado, cucumber, lemon soy aioli, bonito cream cheese

EAT YOUR VEGGIES 14

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

SURF N TURF 36

king crab, ny strip, asparagus, avocado, tosazu, crispy onion & garlic, fried leeks, leek miso sauce

LUMI 21

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

SEABASS SERRANO 20

spicy tuna, cucumber, negi, seabass, avocado, serrano, lemon soy aioli, garlic ponzu, micro cilantro

PUFF SALMON 18

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



NIGIRI / SASHIMI

NIGIRI 2 PIECES / SASHIMI 5 PIECES

temaki, hand roll available on request

BLUEFINA TUNA AKA 10 / 18
hon maguro akami

BLUEFINA TUNA CHU TORO 12 / 21
hon maguro chu toro

BLUEFINA TUNA OTORO 17 / 30
hon maguro otoro

KING KANPACHI 8 / 15
kanpachi

HORSE MACKERAL 9 / 17
aji

SPOT PRAWN 14 / 27
amaebi (1 pc / 3 pc)

SCALLOP 9 / 17
hotate

SALMON 8 / 15
sake (option of king salmon)

PACIFICO SEABASS 7 / 13
suzuki

HALIBUT 9 / 16
hirame

SEA URCHIN 16 / 28
uni

OCTOPUS 8 / 16
tako

FRESH WATER EEL 8 / 15
unagi

STRIPED JACK 10 / 19
shimaji

ALBACORE 6 / 11
shiro maguro

RED SNAPPER 10 / 19
tai

A5 WAGYU NIGIRI 20

**ASK ABOUT OUR OFF MENU &
CATCH OF THE DAY SELECTIONS**



CHEF'S SELECTION

MARKET PRICE

SASHIMI

5 fish varieties / 3 pieces each

NIGIRI

5 fish varieties / 2 pieces each

CHEF'S COMBINATION

chef's daily selection featured roll

+ 9 pieces sashimi

+ 10 pieces 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

KABUTO 15

skrewball whiskey, kikori, lime,
papaya champagne shrub

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



NON ALCOHOLIC

THE FRUIT OF OKINAWA 8

pineapple reduction, coconut cream,
pineapple juice, soda

ONE HOUR FUSE 8

cherry tart, orgeat, lemon, tonic

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





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



WINE

	<u>glass/btl</u>
ANGELINE PINOT NOIR 2020 Russian River Valley, CA	10 / 40
TILTH PINOT NOIR 2020 Russian River Valley, CA	58
MICHELE CHIARLO BARBERA D'ASTI 2019 Piemonte, Italy	10 / 40
PAUL DOLAN ZINFANDEL 2019 North Coast, CA	40
FINCA LA LINDA MALBEC 2019 Mendoza, Argentina	10 / 40
GUNDLACH BUNDSCHU MOUNTAIN CUVÉE 2019 Sonoma, CA	10 / 40
MARCHESI DI BAROLO, BAROLO DOCG 2016 Piedmont, Italy	115
CAYMUS CABERNET SAUVIGNON 2019 Napa Valley, CA	160
DAOU "SOUL OF A LION" RED BLEND 2018 Paso Robles, CA	238



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

	<u>glass/btl</u>
MIONETTO AVANTGARDE PROSECCO Veneto, Italy	10 / 40
GH MUMM BRUT CHAMPAGNE NV Champagne, France	23 / 85
GERARD BERTRAND "GRIS BLANC" ROSE 2020 France	10 / 40
HILL FAMILY "STEWART RANCH" ALBARINO 2020 Carneros, Napa Valley	10 / 40
DRYLANDS SAUVIGNON BLANC 2020 Marlborough, NZ	10 / 40
LADOUETTE "COMTE LA FOND" SANCERRE 2019 Loire Valley, France	75
OLIANAS VERMENTINO 2019 Sardegna, Italy	10 / 40
WENTE CHARDONNAY 2019 California	10 / 40
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 anise, banana, and a hint of sweet rice	12.5 / 25 / 150
EIKO FUJI “GLORIOUS MT. FUJI” JUNMAI GINJO NAMAZAKE graceful and refined sake with ginger and apple	15 / 30 / 70
MABOROSHI “NAKAO’S SECRET” JUNMAI GINJO green apple, plum, cranberry and floral	12.5 / 25 / 150
DEWAZAKURA “JEWEL BROCADE” OMACHI JUNMAI GINJO tropical fruit, rich aroma and ornate flavor	20 / 40 / 240
HOYO “SHINING PRINCE GENJI” JUNMAI mellow with tart green apple and a refreshing finish	15 / 30 / 155
AIZU CHUSHOU TOKUBETSU HONJOZO sweet spice, almond and smoke aromas with melon and peach flavors	15 / 30 / 155
KASUMI TSURU EXTRA DRY KIMOTO roasted nuts, shitake mushroom, honeyed rice cakes, and dried fruits	12.5 / 25 / 150
SHIRAKABE GURA TOKUBETSU JUNMAI sweet melon, cherry, vanilla, and star anise	10 / 20 / 45
SEIKYO “MIRROR OF TRUTH” OMACHI JUNMAI GINJO bright and lively, candy apple and watermelon	12.5 / 25 / 65
COWBOY YAMAHAI JUNMAI GINJO GENSU rich umami and mushroom	15 / 30 / 70
TAMAGAWA “RED LABEL” JUNMAI rich umami and mushroom	12.5 / 25 / 55
DAIMON “ROAD TO OSAKA” TOKUBETSU JUNMAI NIGORI melon, cucumber, hint of pear	15 / N/A / 50



SAKE BOTTLE

AKIRA BACK NANBU BIJIN, JUNMAI GINJO 720ml	90
AKIRA BACK YAMABUDO UMESHU 360ml	55
SAFU JUNMAI DAIGINJO 720ml	130
HOU HOU SHU “BLUE CLOUDS” (SPARKLING SAKE) 300ml	35



SAKE FLIGHTS

SO FRESH & SO CLEAN 17 Konteki “Tears of Dawn”, Daiginjo Eiko Fuji “Glorious Mt. Fuji” Junmai Ginjo Namazake Maboroshi “Nakao’s Secret” Junmai Ginjo
FRUITY & FLORAL 17 Dewazakura “Jewel Brocade” Omachi Junmai Ginjo Fukucho “Moon on the Water” Junmai Ginjo Hoyo “Shining Prince Genji” Junmai
EARTHY & SAVORY 17 Aizu Chushou Tokubetsu Honjozo Kasumi Tsuru “Extra Dry” Kimoto Shirakabe Gura Tokubetsu Junmai
RICH & BOLD 17 Seikyo “Mirror of Truth” Omachi Junmai Ginjo Cowboy Yamahai, Junmai Ginjo Genshu Tamagawa “Red Label”, Junmai

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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	30
DON JULIO 70	25
DON JULIO 1942 AÑEJO	32
AZUÑIA REPOSADO	12
AZUÑIA BLACK	20
CASAMIGOS BLANCO	13
CASAMIGOS REPOSADO	15
CASAMIGOS AÑEJO	17
CASAMIGOS MEZCAL	15

BOURBON RYE / IRISH WHISKEY

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	25
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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