

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

SHASHIN 'PHOTO' 15

tito's vodka, singani 63, white cranberry,
lime, rhubarb

SUNTORY TOKI HIGHBALL 13

suntory toki whisky, effervescence,
lemon twist

FUKA-SA 'DEPTH' 14

milagro silver tequila, blueberry, mint,
lemonade, agave, smoked
chili bitters, firewater

SUMMER SOLSTICE 15

grey goose vodka, white tea, ginger,
white peach, effervescence

ANGEL OF AKASHI 16

suntory roku gin, akashi tai umeshu,
campari, yuzu lemongrass bitters

SAMURAI'S RETURN 14

herradura silver tequila, yuzu saké,
ume plum, lime, agave

HAIKU 16

xicarú añejo mezcal, los vecinos mezcal,
mr. black cold brew liqueur, glazed pecan
reduction, egg white

LA PIRANA 15

real mccoy 3 year rum, skrewball whiskey,
rum cream, blackberry fig miso shrub,
lime, lemon

NIKKO 'SUNLIGHT' 14

kasama 7 year rum, muddled mint,
charred pineapple, tamarind,
xocolatl mole bitters

MACAQUE 'HOT SPRINGS MONKEY' 19

akashi white label whisky, apple infused
lofi sweet vermouth, house umami bitters

ROOFTOP CHICHA 15

LUMI'S SIGNATURE SLUSHIE

caravedo pisco, rosemary infused chicha
morada, allspice dram, lime, ginger



NON ALCOHOLIC

PANIC AT THE HIBISCO 8

hibiscus, coriander, lavender

KILL THE LIGHTS 8

white cranberry, lime, rhubarb

BLACKBERRY LEMONADE 8

blackberry, fig miso, lemon

HEINEKEN 0.0 6

non-alcoholic lager

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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SAKÉ

glass/carafe/bottle (24oz)

FRUITY & FLORAL flight of all three 25

TEARS OF DAWN DAIGINJO
anise, banana, and a hint of sweet rice

GOLD BLOSSOM DAIGINJO NAMA
white flowers, muscat grape, cucumber

THE 55 JUNMAI GINJO
melon, pineapple, white peach

KONTEKI 17 / 36 / 150 60oz

TEDORIGAWA 18 / 40 / 85

WATARIBUNE 17 / 36 / 80

WOMAN BREWED, WOMAN OWNED flight of all three 23

MOON ON THE WATER JUNMAI GINJO
tropical fruit, lime, cream

MOON BLOOM JUNMAI GINJO GENSHU
citrus, plum, banana

ETERNAL EMBERS JUNMAI
bread pudding, nuts, figs

FUKUCHO 18 / 40 / 85

WAKABAYASHI 18 / 40 / 85

YUHO 13 / 26 / 130 60oz

FRESH & CLEAN flight of all three 19

TENTH DEGREE GINJO
soft juniper, asian pear, melon rind

DRY MOUNTAIN HONJOZO KARAKUCHI
crisp and dry with melon and a touch of marshmallow

GOLDEN HORIZON JUNMAI
mandarin orange, rice pudding, caramel

DEWAZAKURA 15 / 32 / 140 60oz

EIKO FUJI 12 / 24 / 120 60oz

YOSHINOAWA 10 / 22 / 45

EARTHY & SAVORY flight of all three 20

COWBOY YAMAHAI JUNMAI GINJO GENSHU
rich umami, sarsaparilla, mushroom

OUTSIDE JUNMAI
apple, steamed rice, a touch of umami

EXTRA DRY KIMOTO
cocoa nibs, shiitake mushroom, honeyed rice cakes

SHIOKAWA 16 / 34 / 75

SOTO 12 / 24 / 50

KASUMI TSURU 11 / 22 / 110 60oz

PURE SNOW JUNMAI NIGORI
graceful and refined sake with ginger and apple

SHIMIZU-NO-MAI 13 / 26 / 50



SAKÉ BOTTLE

AKIRA BACK NANBU BIJIN, JUNMAI GINJO 90
720ml

AKIRA BACK YAMABUDO UMESHU 55
360ml

SAFU JUNMAI DAIGINJO 130
720ml

DEWAZAKURA "FESTIVAL OF STARS" GINJO (SPARKLING SAKE) 35
300ml

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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" CHARDONNAY 2017 Russian River Valley, CA	60

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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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