



COCKTAILS

SHASHIN 'PHOTO' 15

tito's vodka, dimmi, 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

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 15

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

HAIKU 18

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

LA PIRANA 15

real mccooy 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

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



NON ALCOHOLIC

PANIC AT THE HIBISCO 8

hibiscus, coriander, lavender

KILL THE LIGHTS 8

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

A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks.
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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 29

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 24

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

LUMI BEEF TARTARE 15

crispy rice chip, quail egg yolk, serrano,
korean sesame dressing, sesame seed

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ON THE COAL

CORAZON SKEWERS 11
anticucho sauce, yuzu aioli,
pee wee potato, chocolo, corn
puree

BEEF SIRLOIN SKEWERS 15
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
lobster, 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

GOCHUJANG MISO SALMON 35
roasted salmon, english pea, corn,
corn purée, huacatay oil, ginger stick,
pickled asian pear pea tendril
Substitute Chef's Featured Catch MP

WHOLE BRANZINO 43
seared branzino, babaganoush,
jalapeño amazu, local greens,
garlic chip

MISO PORK BELLY KIMCHEE CHAUFU 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, kizami mashed potato,
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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NAZO 9

LUMI'S SIGNATURE MYSTERY BOX

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

50 per person



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



LUMI SPECIALTY ROLLS

LUMI FEATURES A CREATIVE SELECTION OF FRESH SUSHI ROLLS THAT CHANGE DAILY. SAMPLE ROLLS INCLUDE:

CHARRED YELLOWTAIL

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

EAT YOUR VEGGIES

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

SURF N TURF

lobster, ny strip, tosazu, crispy onion & garlic, fried leeks, leek miso sauce

LUMI

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



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

OMAKASE

Experience The Cuisine Of Michelin Star Chef **Akira Back** With Our 8 Course Omakase Tasting Menu

NOW AVAILABLE

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BOTTLE / CAN

STONE 'BUENAVEZA' LAGER San Diego, 4.5% abv	6
ABNORMAL BEER CO. 'ABNORMALWEISS' 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
ST BERNARDUS 'TOKYO' WIT Belgium 6.0% abv	12
COEDO 'BENIKA' AMBER ALE Saitama, Japan 7.0% abv	12
MOTHER EARTH 'HEAVY CLOUD' HAZY IPA San Diego, 6.8% abv	9
ELYSIAN 'SPACE DUST' IPA Seattle, 8.2% abv	9



WINE

	<u>glass/btl</u>		<u>glass/btl</u>
GIAVI PROSECCO SUPERIORE Conegliano Valdobbiadene DOCG, Italy	12 / 48	ERICH SATTLER ST. LAURENT Burgenland, Austria	13 / 52
GRATIEN & MEYER BRUT ROSÉ Cremant de Loire, France	14 / 56	TILTH PINOT NOIR Sonoma County, CA	16 / 64
SCHRAMSBERG BLANC DE BLANCS 2018 North Coast, California	99	TIKAL 'PATRIOTA' MALBEC BLEND Mendoza, Argentina	14 / 56
WEIXELBAUM 'GRRR' GRUNER VELTLINER Austria	11 / 44	RODNEY STRONG CABERNET SAUVIGNON Alexander Valley, Sonoma	17 / 68
PONZI PINOT GRIS Willamette Valley, Oregon	12 / 48	CHATEAU MONTELENA ZINFANDEL 2017 Calistoga, Napa	80
SCHUG SAUVIGNON BLANC Sonoma Coast, California	13 / 52	DAOU 'RESERVE' CABERNET SAUVIGNON 2019 Paso Robles, California	95
J & H SELBACH RIESLING KABINETT Saar, Mosel, Germany	13 / 52	MARCHESI DI BAROLO, BAROLO 2017 Barolo DOCG, Piemonte, Italy	115
TREANA CHARDONNAY Central Coast, California	14 / 56	SAINTSBURY PINOT NOIR 2018 'Lee Vineyard' Carneros, California	132
MICHEL GIRAULT 'LA SILICIEUSE' SANCERRE 68 2020 Loire Valley, France		CAYMUS CABERNET SAUVIGNON 2020 Napa Valley, California 1 Liter Bottle	225
DOMAIN PINSON PREMIER CRU CHABLIS 2019 Mont-De Milieu, Chablis, France	105	DAOU 'SOUL OF A LION' RED BLEND 2019 Paso Robles, California	272
ROCHIOLI CHARDONNAY 2019 Russian River Valley, Sonoma	125		
SANFORD ROSÉ OF PINOT NOIR Sta Rita Hills, Santa Barbara County	11 / 44		

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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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