



COCKTAILS

PAPARATCHI 'PAPARAZZI' 15

tito's vodka, dimmi, kiwi cordial,
lime, effervescence

SUNTORY TOKI HIGHBALL 13

suntory toki whisky, effervescence,
lemon twist

SHIRUKU 'SILK' 14

milagro silver tequila, grapefruit,
rosemary, agave, firewater bitters

ORCHARDO 'ORCHARD' 15

grey goose vodka, fuji apple saké,
ginger tea, effervescence

YUKI 'SNOW' 16

suntory roku gin, yuzu saké,
blue spirulina, lemongrass, vanilla,
lemon, egg white

TAMASHI 'SOUL' 15

herradura silver tequila, soto saké,
plum cinnamon syrup, lime

LUNE 18

patron añejo tequila, los vecinos mezcal,
trail mix orgeat, tempest fuguit
crème de cacao, angostura bitters

PANIOLO 15

real mccoy 3 year rum, brazil and pecan
orgeat, lime, pineapple

JAGUAR 15

kasama 7 year rum, tepache,
tamarind syrup, lime, amaro montenegro,
chocolate mole bitters

NIGHT FOX 15

absolut vanilia vodka,
mr. black coffee liqueur,
lavender oat milk

RINGO 'APPLE' 15

LUMI'S SIGNATURE SLUSHIE
templeton rye, apple brandy,
apple cider, lemon, baking spices



NON ALCOHOLIC

UME SODA 8

cinnamon plum tea, effervescence

VALUABLE STALK 8

lemongrass, vanilla, lemonade

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.
*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.





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 GENSU
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 GENSU
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
720ml

AKIRA BACK YAMABUDO UMESHU
360ml

SAFU JUNMAI DAIGINJO
720ml

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

90

55

130

35

* 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.





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	CHAMISAL PINOT NOIR San Luis Obispo, California	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
LINGUA FRANCA ESTATE CHARDONNAY 2019 Eola Hills, Oregon	125		
FLUERS DE PRAIRIE 2021 Rosé of Languedoc, South of France	14 / 56		

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.



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

TAKOYAKI 9

octopus, spicy aioli, eel sauce, bonito
flakes, kaffir lime powder

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

ASSORTED CEVICHE 15

causa, smashed avocado, crispy calamari,
red onion, aji amarillo leche de tigre

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



OMAKASE

Experience The Cuisine Of
Michelin Star Chef **Akira Back**
With Our 7 Course
Omakase Tasting Menu
Featuring Signature Lumi Dishes

\$155 PER PERSON
\$55 DRINK PAIRING

entire table participation required

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 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 CHAUFÁ 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, huancaína 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

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.





LUMI SPECIALTY ROLLS

CHARRED YELLOWTAIL 25

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

BAKED LOBSTER ROLL 29

lobster, 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 32

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

LUMI 21

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

SEABASS SERRANO 24

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 hon maguro akami	10 / 18
BLUEFINA TUNA CHU TORO hon maguro chu toro	12 / 21
BLUEFINA TUNA OTORO hon maguro otoro	17 / 30
OMEGA AZUL 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

ASK ABOUT OUR OFF MENU &
CATCH OF THE DAY SELECTIONS

9

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

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.





SPIRITS

VODKA

TITO'S	14
GREY GOOSE	15
CHOPIN	16
BELVEDERE	15
ABSLOUT ELYX	13
UNCLE ED'S	12
HAKU BY SUNTORY	14
NIKKA COFFEY	16

GIN

BOMBAY SAPPHIRE	15
SIPSMITH LONDON DRY	14
HENDRICK'S	15
MONKEY 47	17
BOTANIST	15
ROKU BY SUNTORY	14
NIKKA COFFEY	16
KI NO BI KYOTO CRAFT	18

MEZCAL

LOS VECINOS ESPADIN	14
XICARU AÑEJO	16
PRODUCER TEPAZTATE	25

TEQUILA

CASA NOBLE BLANCO	14
CAZADORES BLANCO	12
CAZADORES REPOSADO	14
HERRADURA SILVER	12
HERRADURA REPOSADO	14
PATRON SILVER	17
PATRON ROCA REPOSADO	21
PATRON AÑEJO	19
PATRON SHERRY CASK 2 YR AÑEJO	22
CLASE AZUL PLATA	28
CLASE AZUL REPOSADO	35
DON JULIO 70	24
DON JULIO 1942 AÑEJO	45
DON JULIO PRIMAVERA	25
CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	17
CASAMIGOS AÑEJO	18

RUM

BACARDI SUPERIOR	14
SAILOR JERRY SPICED	12
REAL MCCOY 3 YR	12
CUTWATER BARREL AGED	13
DIPLOMATICO EXCLUSIVA	14
ZAYA GRAN RESERVA	14

JAPANESE WHISKY

SUNTORY TOKI	14
AKASHI WHITE OAK	13
MARS IWAI 45	13
MARS IWAI TRADITION	17
CHICHIBU ICHIRO'S MALT & GRAIN	22
NIKKA COFFEY GRAIN	24
NIKKA COFFEY MALT	20
NIKKA FROM THE BARREL	25
NIKKI TAKETSURU PURE MALT	30
HIBIKI HARMONY	25
HAKUSHU 12 YR	35
YAMAZAKI 12 YR	35

TENNESSEE WHISKEY

JACK DANIEL'S	12
JACK DANIEL'S SINGLE BARREL	24

IRISH WHISKEY

REDBREAST 12 YR SINGLE POT STILL	18
----------------------------------	----

BOURBON

MAKERS MARK	14
BASIL HAYDEN	16
KNOB CREEK	14
ANGEL'S ENVY	15
BUFFALO TRACE	14
WOODFORD RESERVE	15
ELIJAH CRAIG	12
FOUR ROSES SINGLE BARREL	16
STAGG JR BARREL PROOF	35

RYE WHISKEY

WOODFORD RESERVE	15
HIGH WEST DOUBLE	15
WHISTLE PIG PIGGY BACK 6 YR	15
ANGEL'S ENVY	25
WHISTLE PIG 12 YR OLD WORLD	32

SCOTCH

MONKEY SHOULDER	12
JONNIE WALKER BLACK	16
JONNIE WALKER BLUE	65
GLENFIDDICH 12 YR	16
BALVENIE 15 YR SINGLE BARREL	32
LAPHROAIG 10 YR	17
MACALLAN 12 YR	22
MACALLAN 18 YR	70

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.

