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<b>“BOSSAM” PORK BELLY</b>	<b>28</b>
gochujang miso pork belly, chicharron, cucumber kimchi, samjang, butter lettuce	
<b>TEMPURA ROCK SHRIMP</b>	<b>23</b>
wasabi aioli, salsa verde, sliced serrano, chives	
<b>TEMPURA CAULIFLOWER</b>	<b>19</b>
wasabi aioli, salsa verde, sliced serrano, chives	
<b>BLUEFINA TUNA TIRADITO</b>	<b>27</b>
orange mustard miso, point Reyes blue cheese, sliced radish, cilantro	
<b>EGGPLANT</b>	<b>19</b>
roasted eggplant, aji amarillo miso glaze, queso, pickled beets	
<b>LUMI TACOS</b>	<b>18</b>
three tacos, galbuccho beef, wonton shell, aji amarillo aioli, salsa criolla, serrano, cilantro	
<b>LOCAL GREEN SALAD</b>	<b>19</b>
seasonal greens mix, assorted radish, ginger soy dressing, puffed quinoa add teriyaki chicken or fish of the day sashimi +9	
<b>SHORT RIB</b>	<b>21</b>
braised short rib, puffed rice, honey galbi, carrot, potato, jalapeno huacatay	
<b>CHIRASHI</b>	<b>29</b>
crispy rice, assorted sashimi, screaming O sauce	
<b>AKIRA BACK PIZZA</b>	<b>29</b>
crispy flour tortilla, ponzu aioli, yellow fin tuna, slice red onion, cherry tomato, serrano, yellow beets, truffle oil	
<b>SEAFOOD FRIED RICE</b>	<b>42</b>
kimchi fried rice, shrimp, scallop, lobster, poached egg serves two. served in a nabe pot	



## LUMI SPECIALTY ROLLS

### LUMI 21

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

### SEABASS SERRANO 20

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

### SURF N TURF 36

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

upgrade with A5 from miyazaki **+14**

### EAT YOUR VEGGIES 14

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

### BAKED LOBSTER ROLL 29

lobster, asparagus, avocado, chive, masago, daikon wrap

## CATCH OF THE DAY

### SEARED ALBACORE 25

crispy garlic, tokyo negi, spicy tosazu

## FEATURED SAKÉ

### KASUMI TSURI

#### YAMAHAI JUNMAI GINJO

Founded in 1725, Kasumi Tsuru is rare and only brews Saké using the difficult Kimoto and Yamahai methods.

This is a beautiful offering that balances the bolder fruit from modern yeast with the creaminess and integrated acidity associated with the yamahai style



## NIGIRI & SASHIMI

<b>BLUEFINA TUNA AKAMI</b> hon maguro akami	10 / 18
<b>BLUEFINA TUNA CHU TORO</b> hon maguro chu toro	12 / 21
<b>BLUEFINA TUNA OTORO</b> hon maguro otoro	17 / 30
<b>SPOT PRAWN</b> amaebi (1 pc / 3 pc)	14 / 27
<b>SCALLOP</b> hotate	9 / 17
<b>SALMON</b> sake (option of king salmon)	8 / 15
<b>PACIFICO SEABASS</b> suzuki	7 / 13
<b>HALIBUT</b> hirame	9 / 16
<b>SEA URCHIN</b> uni	16 / 28
<b>OCTOPUS</b> tako	8 / 16
<b>ALBACORE</b> shiro maguro	6 / 11
<b>A5 WAGYU NIGIRI</b>	20

## SUSHI PLATTERS

### BASIC SASHIMI 95

chef's selection of four different fish  
5 pieces each  
serves two to four

### PREMIUM SASHIMI & NIGIRI 125

chef's selection of premium fish  
assortment of various sashimi & nigiri  
serves two to four

### SUPREME PLATTER 195

15 piece sashimi - chef's selection of three  
premium fish  
8 piece nigiri - chef's selection of four  
premium fish  
1 chef's selection speciality roll  
fresh wasabi & chef's sauces  
add 1oz caviar MP  
serves four to six



# COCKTAILS



## THE WAY OF THE KONEKO the kitten

Pouncing in delight,  
Tiny paws and curious eyes,  
Playful kitten's joy.



## THE WAY OF THE BÖKEN-SHA the adventurer

Brave explorer's heart,  
Spirits warming from within,  
New lands to conquer.



## THE WAY OF THE MYŪZU the muse

Bright bracing daytime  
A green, beautiful light sings  
above the flower.



# LARGE FORMAT

### NAMAIKI "SASSY" 16

patron silver tequila, the producer espadin  
mezcal, aji amarillo, pink guava, lime, pebbled ice

### KAWAII "CUTE" 16

st. remy brandy, strawberry miso super shrub,  
lemon

### FU "WIND" 15

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

### UCHUU "UNIVERSE" 16

sipsmith london dry gin, alma tapec, passion fruit,  
coco lopez, lemon, pebbled ice

### BÖKEN-SHA "EXPLORER" 15

lumi's signature slushie - skrewball peanut butter  
whiskey, acai, pineapple, coco berry red bull, lime

### KONPASUZA "COMPASS" 15

tito's vodka infused with cinnamon, house made  
chicha morada, lime, rocks ice

### IZUMI "SPRING WATER" 15

denizen 3 year rum, lavender, mint, butterfly pea,  
lime, effervescence, pebbled ice, direct from the tap

### AKARUI "BRIGHT" 16

grey goose vodka, yuzuri yuzu liqueur,  
california peach nectar shrub, lemon,  
effervescence, pebbled ice, direct from the tap

### SUNTORY TOKI HIGHBALL 14

suntory toki whisky, effervescence, lemon twist,  
rocks, direct from our suntory tap

### MT. FUJI 120

absolut elyx, watermelon, yuzu liqueur,  
500ml bottle of summer snow nigori,  
topped with a bottle of campo viejo cava  
serves four to six

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# PARTY STARTERS

**GIAVI PROSECCO SUPERIORE** 12/48  
conegliano valdobbiadene DOCG, italy

**GRATIEN & MEYER BRUT ROSÉ** 14/56  
cremant de loire, france

**G.H. MUMM "CORDON ROUGE" BRUT** 85  
champagne, france

**SCHRAMSBERG BLANC DE BLANCS** 99  
north coast, california

**PERRIER-JOUËT GRAND BRUT** 150  
champagne, france

**BOLLINGER "SPECIAL CUVÉE" BRUT** 200  
champagne, france

**PERRIER-JOUËT BELLE EPOQUE** 500  
champagne, france

**WEIXELBAUM GRUNER VELTLINER** 11/44  
austria

**PONZI PINOT GRIS** 14/56  
willamette valley, oregon

**SCHUG SAUVIGNON BLANC** 13/52  
sonoma coast, california

**J&H SELBACH RIESLING KABINETT** 13/52  
saar, mosel, germany

**TREANA CHARDONNAY** 14/56  
central coast, california

**CHATEAU LA RABOTINE SANCERRE** 68  
2021 - sancerre, france

**DOMAIN PINSON PREMIER  
CRU CHABLIS** 129  
2020- mont-de millieu, chablis, france

**LINGUA FRANCA ESTATE  
CHARDONNAY** 125  
2019 - eola hills, oregon

**FLUERS DE PRAIRIE** 14/65  
2021 - rose of languedoc, south of france



# WHITE WINE

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**ERICH SATTLER ST. LAURENT** 13/52  
burgenland, austria

**CHAMISAL PINOT NOIR** 16/64  
san luis obispo, california

**TIKAL 'PATRIOTA' MALBEC BLEND** 14/56  
mendoza, argentina

**RODNEY STRONG** 17/68  
**CABERNET SAUVIGNON**  
alexander valley, sonoma, california

**TURLEY OLD VINES ZINFANDEL** 80  
2020 - paso robles, california

**DAOU 'RESERVE'** 95  
**CABERNET SAUVIGNON**  
2019 - paso robles, california

**MARCHESI DI BAROLO, BAROLO** 115  
2017 - barolo DOCG, piemonte, italy

**SANFORD PINOT NOIR** 108  
2020 - santa rita hills, california

**CAYMUS CABERNET SAUVIGNON** 225  
2020 - napa valley, california, 1 liter bottle

**DAOU 'SOUL OF A LION' RED BLEND** 272  
2019 - paso robles, california



**AKIRA BACK NANBU BIJIN** 90  
**JUNMAI GINJO**  
720ml

**AKIRA BACK YAMABUDO UMESHU** 55  
360ml

**SAFU JUNMAI DAINJO** 130  
720ml

**DEWAZAKURA** 35  
**"FESTIVAL OF THE STARS" GINJO**  
300ml, sparkling sake

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# SAKE FLIGHTS

Lumi is proud to offer a variety of signature sake flights.  
Not an experience sake drinker? Ask your server or bartender  
for recommendations based on your favorite flavor profiles.

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## FRUITY & FLORAL

flight of all three 25

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

**KONTEKI**

glass / carafe / bottle (24oz)

17 / 36 / 150 60oz

**GOLD BLOSSOM DAIGINJO NAMA**  
white flowers, muscat grape, cucumber

**TEDORIGAWA**

18 / 40 / 85

**THE 55 JUNMAI GINJO**  
melon, pineapple, white peach

**WATARIBUNE**

17 / 36 / 80

## WOMAN BREWED, WOMAN OWNED

flight of all three 23

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

**FUKUCHO**

18 / 40 / 85

**MOON BLOOM JUNMAI GINJO GENSU**  
citrus, plum, banana

**WAKABAYASHI**

18 / 40 / 85

**ETERNAL EMBERS JUNMAI**  
bread pudding, nuts, figs

**YUHO**

13 / 26 / 130 60oz

## FRESH & CLEAN

flight of all three 19

**TENTH DEGREE GINJO**  
soft juniper, asian pear, melon rind

**DEWAZAKURA**

15 / 32 / 140 60oz

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

**EIKO FUJI**

12 / 24 / 120 60oz

**GOLDEN HORIZON JUNMAI**  
mandarin orange, rice pudding, caramel

**YOSHINO GAWA**

10 / 22 / 45

## EARTHY & SAVORY

flight of all three 20

**COWBOY YAMAHAI JUNMAI GINJO GENSU**  
rich umami, sarsaparilla, mushroom

**SHIOKAWA**

16 / 34 / 75

**OUTSIDE JUNMAI**  
apple, steamed rice, a touch of umami

**SOTO**

12 / 24 / 50

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

**KASUMI TSURU**

11 / 22 / 110 60oz

**SUMMER SNOW NIGORI GINJO**  
mildly sweet and pleasingly robust

**KAMOIZUMI**

13 / 26 / 50

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**BOTTLES  
& CANS**



**STONE 'BUENAVEZA' LAGER** 6  
san diego, 4.5%

**ABNORMAL BEER CO.  
'ABNORMALWEISS'** 8  
san diego, 5.3%

**JUNESHINE, SEASONAL FLAVORS** 8  
san diego, 6%



**DRAFT**



**STELLA ARTOIS PILSNER** 9  
belgium, 5%

**KIRIN ICHIBAN** 8  
japan, 5%

**ST BERNARDUS 'TOKYO' WIT** 12  
belgium, 6%

**PORT BREWING 'SHARK ATTACK'  
IMPERIAL RED** 12  
san diego, 9.5%

**MOTHER EARTH 'HEAVY CLOUD'  
HAZY IPA** 9  
san diego, 6.8%

**ELYSIAN 'SPACE DUST' IPA** 9  
seattle, 8.2%

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