



# COCKTAILS

Explore our crafted drinks through our different characters. Find what speaks to you and find your way.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 5% surcharge to help cover the increased costs associated with ever-growing state and local government mandates is added to all checks. 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.

## THE WAY OF THE BŌKEN-SHA

THE ADVENTURER

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

The Adventurer seeks the unexpected. Ingredients and spirits that seem worlds apart blend perfectly to create bold, new flavor experiences.

**UCHUU "UNIVERSE"** 16  
sipsmith london dry gin, alma tapec,  
passion fruit, coco lopez, lemon, pebbled ice

**BŌKEN-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





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## THE WAY OF THE KONEKO

### THE KITTEN

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

Playful and curious, The Kitten leads you to sweet and fresh flavors that will ignite all your senses.

**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





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## THE WAY OF THE MYŪZU

THE MUSE

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

The Muse appears to guide you to refreshing, crisp and effervescence tastes. A sip will leave you refreshed in both mind and spirit.

### 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 ice, direct from our suntory tap



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## THE WAY OF THE TOMODACHI

THE FRIEND

Sipping cool spirits,  
Laughing with a dear old friend,  
Time stands still for us.

Like a good conversation, The Friend enjoys straight forward spirits. Reliable classics reimagined in wild takes, The Friend surprises and inspires.

### OOKAMIZA “WOLF” 25

elijah craig toasted barrel, palo santo,  
tamari spritz, burnt sage syrup, large rock ice

### CHI “EARTH” 16

cutwater vodka infused with thai basil,  
tomato water, jasmine pearl, sake vermouth,  
lemon oil

### ITEZA “ARCHER” 17

milagro reposado, chocolate chai tea,  
oloroso sherry, mole bitters



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## WARM SHARED PLATES

### CHICKEN KARAAGE 10

chicken thigh, yuzu aioli, kaffir lime leaf powder

### ROCK SHRIMP TEMPURA 21

wasabi aioli, salsa verde, sliced serrano, chives

### CHARRED PULPO 35

crispy pulpo, salsa verde, anticucho, potatoes, sweet drop peppers, radish

### 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

### CAULIFLOWER TEMPURA 18

wasabi aioli, salsa verde, sliced serrano, chives

### MISO EGGPLANT 19

aji amarillo miso glaze, queso, pickled beets, sesame seed



## 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

yellowtail, serrano, pickled fresno, ginger soy

### 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

**PER PERSON 155**  
**DRINK PAIRING 55**

entire table participation required

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## ON THE COAL

### CORAZON SKEWERS 11

anticucho sauce, yuzu aioli, pee wee potato, choco, corn puree

### BEEF SIRLOIN SKEWERS 15

teriyaki sauce, pee wee potato, choco, corn puree

### SHRIMP SKEWERS 14

yuzu kosho marinade, pee wee potato, choco, 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 53

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, jalapeno amazu, local greens

### 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, huancaína sauce, cancha

### SHORT RIB 33

8oz beef short rib, galbuccho sauce, kizami mashed potatoes, sweet drop chili peppers, cilantro pistou



## DESSERT

### AB CIGAR 10

white chocolate matcha mousse, strawberry jelly, cacao nibs

### ASSORTED MOCHI ICE CREAM 11

green tea, black sesame, vanilla

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# SPECIALTY ROLLS

## CHARRED YELLOWTAIL 27

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

## BAKED LOBSTER 29

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

## CRISPY CREAM 18

smoked salmon skin, gobo, avocado, cucumber, bonito cream cheese

## EAT YOUR VEGGIES 14

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

## SURF & TURF 36

lobster, ny strip, asparagus, avocado, tosaizu, crispy onion & garlic, fried leeks, leek miso sauce  
**upgrade with A5 from miyazaki +14**

## LUMI 21

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

## SEABASS SERRANO 25

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

## PUFF SALMON 19

spicy salmon, asparagus, avocado, tokyo negi, puff

# 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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# NIGIRI/ SASHIMI

NIGIRI 2 PIECES  
SASHIMI 5 PIECES  
temaki hand roll  
available on request

ASK ABOUT OUR  
OFF-MENU AND  
CATCH OF THE DAY  
SELECTIONS

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**BLUEFINA TUNA AKA** 12 / 20  
hon maguro akami

**BLUEFINA TUNA CHU TORO** 14 / 23  
hon maguro chu toro

**BLUEFINA TUNA OTORO** 20 / 33  
hon maguro otoro

**OMEGA AZUL KANPACHI** 11 / 17  
kanpachi

**SPOT PRAWN** 17 / 32  
amaebi (1 pc / 3 pc)

**SCALLOP** 12 / 20  
hotate

**SALMON** 12 / 20  
sake (option of king salmon)

**PACIFICO SEABASS** 9 / 17  
suzuki

**HALIBUT** 11 / 18  
hirame

**SEA URCHIN** 20 / 30  
uni

**OCTOPUS** 9 / 17  
tako

**FRESH WATER EEL** 10 / 17  
unagi

**STRIPED JACK** 10 / 19  
shimaji

**ALBACORE** 8 / 13  
shiro maguro

**RED SNAPPER** 13 / 21  
tai

**A5 WAGYU NIGIRI** 20

**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

  
**CHEF'S  
SELECTION**  
MARKET PRICE

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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 GENSHU**  
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

**YOSHINOAWA**

10 / 22 / 45

## EARTHY & SAVORY

flight of all three 20

**COWBOY YAMAHAI JUNMAI GINJO GENSHU**  
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, a.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%

**COEDO 'BENIKA' AMBER ALE** 12  
saitama, japan, 7%

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

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