



COCKTAILS



THE WAY OF THE KONEKO THE KITTEN

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



THE WAY OF THE BŌKEN-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. remmy 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

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

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

MT. FUJI 120

absolut elyx, watermelon, yuzu liqueur,
500ml bottle of summer snow nigori,
topped with a bottle of campo viejo cava
serves 4-6

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



SUSHI PLATTERS

BASIC SASHIMI **85**
 chef's selection of four different fish
 5 pieces each
 serves two to four

PREMIUM SASHIMI & NIGIRI **115**
 chef's selection of premium fish
 assortment of various sashimi & nigiri
 serves two to four

SUPREME PLATTER **165**
 15 pieces sashimi - chef's selection of
 three premium fish
 8 piece nigiri - chef's selection of four
 premium fish
 1 chef's selection specialty roll
 fresh wasabi & chef's sauces
 add 1oz caviar MP
 serves four to six

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SPECIALTY ROLLS

CHARRED YELLOWTAIL **27**
 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, bonito cream cheese

EAT YOUR VEGGIES **14**
 gobo, asparagus, avocado, okra, shiso,
 cucumber, daikon wrap, jalapeño amazu

SURF N TURF **36**
 lobster, new york strip, asparagus, avocado,
 tozazu, 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



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



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

YOSHINO GAWA

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

THE
DRINKS
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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%