

BRUNCH MENU

SHARABLES

ROCK SHRIMP TEMPURA 21
wasabi aioli, salsa verde, sliced serrano, chives

CAULIFLOWER TEMPURA 18
wasabi aioli, salsa verde, sliced serrano, chives

BLUEFINA TUNA TIRADITIO 27
orange mustard miso, point Reyes blue cheese, sliced radish, cilantro

AKIRA BACK PIZZA 29
micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato

LUMI CEVICHE TACOS 16
assorted seafood, lemon soy truffle aioli, purple cabbage, yuzu guacamole, serrano, micro cilantro, wonton

CRAB & CORN CREAMY CROQUETTE 26
bechamel sauce, parmesan cheese, shallots, panko fried

PLATES

"BOSSAM" PORK BELLY 28
gochujang miso pork belly, chicharron, cucumber kimchi, samjang, butter lettuce

EGGPLANT 19
roasted eggplant, aji amarillo miso glaze, queso, pickled beets

SHORT RIB 28
8 oz beef short rib, galbichucho sauce, kizami mashed potatoes, sweet drop chili peppers, cilantro pistou

CHIRACHI 29
crispy rice, assorted sashimi, screaming O sauce

AJI PANCA TERIYAKI BURGER 25
50/50 blend of angus and wagyu patty, heirloom tomato, red onion, lettuce, japanese mayo, served with choices of fries or side salad

FRIED TOFU & ASSORTED MUSHROOMS 22
thick mushroom sauce over fried tofu

SALADS

LOCAL GREEN SALAD 19
seasonal greens mix, assorted radish, ginger, soy dressing, puffed quinoa
add teriyaki chicken or fish of the day sashimi +9

CRAB QUINOA SALAD 29
crab meat, jonah crab claws, black olive, sweet drop chili peppers, red onion, cherry tomato, cucumber, avocado, queso fresco, pea tendrils, micro cilantro, micro bull's blood beets

LATE RISERS

JAPANESE SOUFFLE PANCAKE 20
strawberry compote, green tea custard cream, azuki mousse, fresh berries

HUANCAINA HOLLANDAISE POTATO & KUROBUTA SAUSAGE 20
huancaina hollandaise, hashed & peewee potatoes, brioche toast, choice of scrambled or poached egg

GUACAMOLE BRIOCHE TOAST 20
yuzu guacamole, cherry tomato, red onion, corn, sweet drop chili peppers, pea tendrils, poached egg

SEAFOOD RICE PORRIDGE 42
lobster, scallop, salmon, mushroom mix, chive, micro cilantro, poached egg

DOUBLE EGG TOAST 18
egg salad, avocado, cherry tomato, chive, red onion, poached egg

SUSHI PLATTERS

BASIC SASHIMI 85
chef's selection of four different fish
5 pieces of 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 piece 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
serves four to six
add 1oz caviar MP

DESSERT

AB CIGAR 10
white chocolate matcha mousse, strawberry jelly, cacao nibs

ASSORTED MOCHI ICE CREAM 11
green tea, black sesame, vanilla

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, tosazu, 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

NIGIRI & SASHIMI

nigiri 2 pieces / sashimi 5 pieces
temaki hand roll available upon request

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
ask about our off-menu & catch of the day selections



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BRUNCH DRINKS

COCKTAILS

ASATSUYU "MORNING DEW" 16

suntory roku gin, soto junmai ginjo, housemade melon liqueur, cucumber rice syrup, lime

GESHI "SUMMER SOLSTICE" 16

grey goose vodka, pineapple sake, ginger, peach, tangerine tea, effervescence

UCHUU "UNIVERSE" 16

bombay dry gin, alma tepec chili liqueur, passionfruit, lemon, effervescence

SUNTORY TOKI HIGHBALL 16

suntory toki whisky, effervescence, lemon twist

SHIROKUMA "POLAR BEAR" 16

lumi's signature slushie
blanco tequila, kai young coconut shochu, pandan, makrut lime, coconut water

AI NO HANA "LOVE BLOSSOM" 16

malfy rosa gin, lillet rose, kai lychee shochu, strawberry shiso shrub, lemon, clarified

KONPASUZA "COMPASS" 16

tito's vodka, housemade chicha morada, lime

MIMOSA SELECTION

SUDACHU GUAVA 14

a blend of fresh pressed sudachi juice, a japanese citrus similar to yuzu, and pink guava

KABOSU COLADA 14

a blend of kabosu juice, a japanese citrus similar to pink grapefruit, mixed with coconut water and coconut cream

LYCHEE STRAWBERRY 14

a blend of lychee juice and purees strawberry

MIMOSA BOARD

your choice of bubbles & the three juices above
bisol jeio prosecco 83
gh mumm 120
schramsberg blanc du blanc 135
perrier jouet blanc du blanc 200

BEER

DRAFTS

STELLA ARTOIS belgian pilsner 5% 9

KIRIN ICHIBAN japanese style lager 5% 8

EMBOLDEN LITE HOUSE BLONDE 8
belgian pilsner 5%

ELYSIAN SPACE DUST ipa 8.2% 9

MOTHER EARTH rotating hazy ipa 6.8% 9

ST. BERNARDUS TOKYO WIT 12
belgian wheat ale 6%

BOTTLES & CANS

BUD LIGHT lager 4.2% 6

THREE WEVERS EXPATRIATE ipa 6.9% 6

STONE BUENAVEZA 6
mexican style lager 4.7%

ABNORMALWIESS hefeweizen 5.3% 6

HARLAND japanese style lager 5% 9

JUNESHINE ACAI BERRY 8
hard kombucha 6%

WINE

PARTY STARTERS

GIAVE POSECCO 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 BELLE EPOQUE 500
champagne, france

WHITE WINE

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 - saucerre, 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

RED WINE

ERICH SATTTLER ST. LAURENT 13 / 52
burgenland, austria

CHAMISAL PINOT NOIR 16 / 64
san luis obispo, california

TIKAL PATRIOTA MALBEC BLEND 14 / 65
mendoza, argentina

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

TURLEY OLD VINES ZINFANDEL 80
2020 - paso robles, california

DAOU RESERVE CABERNET SAUVIGNON 95
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

MOCKTAILS

CHICHA MORADA 10
clove, cinnamon, purple corn, pineapple, lime

AKARAJIME "RELAX" 10
pink guava, coconut cream, pineapple

SOFUTOKOHI "SOFT COFFEE" 10
cold brew, lavender oat milk

RED BULL 5
original, sugarfree, red edition, yellow edition

SAKE

EARTHY & SAVORY

flight of all three 25

COWBOY YAMAHAI JUNMAI GINJO GENSHU 16 / 34 / 75
shiokawa - rich umami, sarsaparilla, mushroom

3 DOTS SHUSEN JUNMAI 14 / 30 / 70

kamoizumi - woody, forest floor aroma of fall leaves and mushrooms, whisky lovers

RED LABEL NAMA GENSHU JUNMAI 16 / 34 / 75

tamagawa - roasted hazlenut, dark chocolate, candied orange peel, scotch lovers

FRUITY & FLORAL

flight of all three 25

10TH DEGREE GINJO GENSHU 15 / 32 / 140 60oz
dewazakura - soft juniper, jackfruit, mango, melon rind

GOLD BLOSSOM KINKA NAMA DAIGINJO 18 / 40 / 85
tedorigawa - white flowers, muscat grape, cucumber

CHERRY BOUQUET OKA GINJO 17 / 34 / 75

dewazakura - cherry blossom petals, ripe nectarine, honey crips apple

FRESH & CLEAN

flight of all three 20

PREMIUM DRY JUNMAI KARAKUCHI 15 / 32 / 70
sohomare - unripened blueberry, apple skin, minerals

DRY MOUNTAIN HONKARA HONJOZO

KARAKUCHI 12 / 24 / 120 60oz
eiko fuji - crispy, dry, lemon, marshmallow

NORTHERN SKIES JUNMAI 12 / 25 / 55

akitabare - plum nose, subtle grass notes, grape skin, wet stone

WOMAN BREWED, WOMAN OWNED

flight of all three 23

MOON ON WATER JUNMAI GINJO 18 / 40 / 85

fukucho - pineapple, peach, nectarine

MOON BLOOM JUNMAI GINJO GENSHU 18 / 40 / 85

wakabayashi - citrus, plum, banana, melon

ETERNAL EMBERS JUNMAI 13 / 26 / 130 60oz

yuho - bread pudding, raisin, nuts and figs

NIGORI & SAKE BOTTLES

SUMMER SNOW NIGORI GINJO 18 / 40 / 95
kamoizumi

PURE SNOW NIGORI GINJO 12 / 25 / 55
shimizu no mai

AKIRA BACK YAMABUDO UMESHU 18 / 40 / 95 360ml

FESTIVAL OF THE STARS SPARKLING SAKE 35 300ml
dewazakura

SAFU JUNMAI GINJO 25 330ml

JOIN US FOR HAPPY HOUR

sunday - thursday | 5-6pm

hot sake 8

well cocktails 9

toki highball 10

signature slushie 10

\$1 off all draft beers

&&&

9 food features including our
signature Akira Back Pizza and
Charred Yellowtail Roll