

BRUNCH MENU

SHARABLES

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

CAULIFLOWER TEMPURA 16
wasabi aioli, salsa verde, sliced serrano, chives

BLUEFINA TUNA TIRADITTO 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

CEVICHE TOSTADA 18
avocado purée, cancha

SHISHITO PEPPERS 11
choice of den miso or sea salt

EDAMAME 6
choice of sea salt or spicy chili garlic

FARMER GEM SALAD 16
baby gem, radichio, shaved heirloom carrot, purple radish, puff quinoa, apple dressing
add teriyaki chicken or fish of the day sashimi +9

PLATES

“BOSSAM” PORK BELLY 24
gochujang miso pork belly, chicharron, cucumber kimchi, samjang, butter lettuce

CHIRASHI 29
crispy rice, assorted sashimi, screaming O sauce

LUMI BURGER 20
japanese a5 blend 8oz patty, caramelized onion, bacon jam, gruyère cheese, arugula

DESSERT

AB CIGAR 12
white chocolate matcha mousse, strawberry jelly, cacao nibs

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

UPCOMING EVENTS

sushi making classes
hosted cocktail tastings
themed takeovers
pop-up activations & more!

check out our full brunch events calendar at lumirooftop.com/happenings

LATE RISERS

JAPANESE PANCAKE 15
chancaca maple syrup, berry compote

CAST IRON FRITTATA 16
farm eggs, confit peewee potatoes, spinach, gruyère, herb salad

YUZU AVOCADO TOAST 16
yuzu smashed avocado, sweet drop chili peppers, toasted roccotto sourdough, poached egg

CRISPY CAUSA BENEDICT 18
huacaina hollandaise sauce, salsa criolla, smoked salmon, poached egg

KIMCHEE CHAUFA 24
pork belly, kimchee, english pea, fried egg, puff quinoa, jalapeño, sunny side up egg, huacatay sauce

EVERYTHING BUT THE BAGEL ROLL 21
smoked salmon, avocado, cucumber, cream cheese, red onion, capers, dill, everything but the bagel seasoning

PARTY PACKAGES

served family style for four to six guests

SUSHI WITH A SIDE OF SUN 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

PARTY STARTER 161
shishito peppers
rock shrimp tempura
akira back pizza
one charred yellowtail roll
one seabass serrano roll
one bottle of gave prosecco superiore

BRUNCH LOVERS 169
japanese pancake
cast iron frittata
yuzu avocado toast
crispy causa benedict
everything but the bagel roll
one bisol jeio prosecco mimosa board

SPECIALTY ROLLS

LUMI 21
tuna, salmon, white fish, red crab, asparagus, yuzu aji miso, chive, daikon wrap, shiso, micro cilantro

BAKED LOBSTER 29
lobster, asparagus, avocado, chive, masago, daikon wrap

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

SEABASS SERRANO 25
spicy tuna, cucumber, negi, seabass, avocado, serrano, lemon soy aioli, garlic ponzu, micro cilantro

SURF & TURF 36
lobster, ny strip, asparagus, avocado, tosazu, crispy onion & garlic, fried leeks, leek miso sauce
upgrade with A5 from miyazaki +14

CHARRED YELLOWTAIL 27
yellowtail, charred green onion, masago, avocado, cucumber, yuzu kosho aioli, garlic ponzu

SUNSHINE ROLL 25
red crab, avocado, cucumber, tuna, salmon, striped bass, kampachi, served with take-home UV color changing Lumi sunglasses

NIGIRI & SASHIMI

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

BLUEFINA TUNA AKA hon maguro akami	12 / 20
BLUEFINA TUNA CHU TORO hon maguro chu toro	14 / 23
BLUEFINA TUNA OTORO hon maguro otoro	20 / 33
OMEGA AZUL KANPACHI kanpachi	11 / 17
SPOT PRAWN amaebi (1 pc / 3 pc)	17 / 32
SCALLOP hotate	12 / 20
SALMON sake (option of king salmon)	12 / 20
PACIFICO SEABASS suzuki	9 / 17
SEA URCHIN uni	20 / 30
OCTOPUS tako	9 / 17
FRESH WATER EEL unagi	10 / 17
STRIPED JACK shimaji	10 / 19
ALBACORE shiro maguro	8 / 13
RED SNAPPER tai	13 / 21
A5 WAGYU NIGIRI	20

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



RMD LOYALTY PROGRAM

Earn rewards at your favorite RMD Group venues! Sign up today for \$10 off your next purchase.

BRUNCH MENU

LUMI
by AKIRA BACK

COCKTAILS

KONPASUZA "COMPASS" 16
tito's vodka, housemade chicha morada, lime

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, prime lemon lime hydration

AI NO HANA "LOVE BLOSSOM" 16
malfy rosa gin, lillet rose, kai lychee shochu, strawberry shiso shrub, lemon, clarified

NAMAIKI "SASSY" 17
producer espadin, blanco tequila, aji amarillo, pink guava, lime

MIMOSA SELECTION

SUDACHI GUAVA 14
a blend of fresh pressed sudachi juice, a japanese citrus similar to yuzu, aji amarillo peppers, 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 pureed 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 WEAVERS 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

JEIO BY BISOL 12 / 48
valdobbiadene prosecco doc, 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

MAISON BELLE COTES SANCERRE 89
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

RED WINE

ERICH SATTTLER ST. LAURENT 13 / 52
burgenland, austria

HAHN PINOT NOIR 16 / 64
monterey, california

FINCA DECERO MALBEC 15 / 60
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 GENSU 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 GENSU JUNMAI 16 / 34 / 75
tamagawa - roasted hazlenut, dark chocolate, candied orange peel, scotch lovers

FRUITY & FLORAL

flight of all three 25
10TH DEGREE GINJO GENSU 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 craps 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 GENSU 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