

BRUNCH MENU

SHARABLES

ROCK SHRIMP TEMPURA 22
wasabi aioli, salsa verde, sliced serrano, chives

CAULIFLOWER TEMPURA 17
aji panca aioli, salsa verde, sliced serrano, chives

BLUEFINA TUNA TIRADTIO 28
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 19
avocado purée, cancha

SHISHITO PEPPERS 12
choice of den miso or sea salt

EDAMAME 8
choice of sea salt or spicy chili garlic

CRISPY CAUSA BENEDICT 19
huacaina hollandaise sauce, salsa criolla, smoked salmon, poached eggs

PLATES

“BOSSAM” PORK BELLY 25
gochujang miso pork belly, chicharron, cucumber kimchi, samjang, butter lettuce

CHIRASHI 29
crispy rice, assorted sashimi, screaming O sauce

LUMI BURGER 21
Wagyu blend 8oz patty, caramelized onion, bacon jam, gruyere cheese, arugula

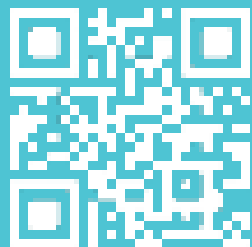
DESSERT

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

ASSORTED MOCHI ICE CREAM 12
green tea, black sesame, vanilla

LOYALTY PROGRAM

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



LATE RISERS

SOUFFLE PANCAKE 16
chancaca maple syrup, berry compote

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

YUZU AVOCADO TOAST 16
smashed avocado, yuzu juice, toasted rocotto sourdough, poached egg

KIMCHEE CHAUFA 25
pork belly, kimchee, english pea, fried egg, puff quinoa, jalepeño, sunny side up egg, huacatay sauce

PARTY PACKAGES

served family style for four to six guests

SUSHI WITH A SIDE OF SUN 176
15 piece sashimi
chef's selection of three premium fish
10 piece nigiri
chef's selection of four premium fish
1 chef's selection specialty roll
fresh wasabi & chef's sauces

PARTY STARTER 169
shishito peppers
rock shrimp tempura
akira back pizza
one charred yellowtail roll
one seabass serrano roll
one bottle of jeio by bisol prosecco

BRUNCH LOVERS 176
japanese pancake
cast iron frittata
yuzu avocado toast
crispy causa benedict
everything but the bagel roll
one jeio by bisol prosecco mimosa board

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

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 amazu

SEABASS SERRANO 26
spicy tuna, cucumber, negi, seabass, avocado, serrano, lemon soy aioli, garlic ponzu, micro cilantro

SURF & TURF 36
lobster, ny strip, asparagus, avocado, tosaazu, crispy onion & garlic, fried leeks, leek miso sauce
upgrade with A5 from miyazaki +18

CHARRED YELLOWTAIL 29
yellowtail, charred green onion, masago, avocado, cucumber, yuzu kosho aioli, garlic ponzu

RAINBOW ROLL 25
red crab, avocado, cucumber, tuna, salmon, striped bass, kampachi

EVERYTHING BUT THE BAGEL ROLL 21
Smoked salmon, avocado, cucumber, cream cheese, red onion, capers, dill, everything bagel

NIGIRI & SASHIMI

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

BLUEFINA TUNA AKA hon maguro akami	13 / 21
BLUEFINA TUNA CHU TORO hon maguro chu toro	15 / 25
BLUEFINA TUNA OTORO hon maguro otoro	21 / 35
OMEGA AZUL KANPACHI kanpachi	12 / 18
SPOT PRAWN amaebi (1 pc / 3 pc)	18 / 34
SCALLOP hotate	13 / 21
SALMON sake (option of king salmon)	13 / 21
PACIFICO SEABASS suzuki	10 / 18
SEA URCHIN uni	21 / 32
OCTOPUS tako	10 / 18
FRESH WATER EEL unagi	11 / 18
STRIPED JACK shimaji	11 / 20
ALBACORE shiro maguro	9 / 14
RED SNAPPER tai	14 / 22
A5 WAGYU NIGIRI	22

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

BRUNCH MENU

LUMI
by AKIRA BACK

COCKTAILS

KONPASUZA "COMPASS" 17

tito's vodka, housemade chicha morada, lime

ASATSUYU "MORNING DEW" 17

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

GESHI "SUMMER SOLSTICE" 17

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

UCHUU "UNIVERSE" 17

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

SUNTORY TOKI HIGHBALL 17

suntory toki whisky, effervescence, lemon twist

SHIROKUMA "POLAR BEAR" 17

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

AI NO HANA "LOVE BLOSSOM" 17

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

NAMAIKI "SASSY" 18

producer espadin, herradura blanco tequila, aji amarillo, pink guava, lime

MIMOSA SELECTION

SUDACHI GUAVA 15

a blend of fresh pressed sudachi juice, a japanese citrus similar to yuzu, aji amarillo peppers, pink guava

KABOSU COLADA 15

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

LYCHEE STRAWBERRY 15

a blend of lychee juice and pureed strawberry

MIMOSA BOARD

your choice of bubbles & the three juices above
bisol jeio prosecco 88
gh mumm 126
schramsberg blanc du blanc 142
perrier jouet blanc du blanc 210

BEER

DRAFTS

STELLA ARTOIS belgian pilsner 5% 9

KIRIN ICHIBAN japanese style lager 5% 9

EMBOLDEN LITE HOUSE BLONDE 9
belgian pilsner 5%

ELYSIAN SPACE DUST ipa 8.2% 9

MOTHER EARTH rotating hazy ipa 6.8% 9

ST. BERNARDUS TOKYO WIT 13
belgian wheat ale 6%

BOTTLES & CANS

BUD LIGHT lager 4.2% 6

THREE WEAVERS EXPATRIATE ipa 6.9% 6

STONE BUENAVEZA 7
mexican style lager 4.7%

ABNORMALWIESS hefeweizen 5.3% 7

HARLAND japanese style lager 5% 9

JUNESHINE ACAI BERRY 9
hard kombucha 6%

WINE

PARTY STARTERS

JEIO BY BISOL 13 / 51

valdobbiadene prosecco doc, italy

GRATIEN & MEYER BRUT ROSÉ 15 / 59

cremant de loire, france

G.H. MUMM CORDON ROUGE BRUT 90

champagne, france

SCHRAMSBERG BLANC DE BLANCS 104

north coast, california

PERRIER-JOUËT BELLE EPOQUE 525

champagne, france

WHITE WINE

WEIXELBAUM GRUNER VELTLINER 12 / 47

austria

PONZI PINOT GRIS 15 / 60

willamette valley, oregon

SCHUG SAUVIGNON BLANC 15 / 59

sonoma coast, california

J&H SELBACH RIESLING KABINETT 14 / 55

saar, mosel, germany

TREANA CHARDONNAY 15 / 59

central coast, california

MAISON BELLE COTES SANCERRE 94

2021 - sancerre, france

DOMAIN PINSON PREMIER CRU CHABLIS 136

2020 - mont-de-millieu, chablis, france

LINGUA FRANCA ESTATE CHARDONNAY 132

2019 - eola hills, oregon

FLUERS DE PRAIRIE 15 / 69

2021 - rose of languedoc, south of france

RED WINE

ERICH SATTTLER ST. LAURENT 14 / 55

burgenland, austria

HAHN PINOT NOIR 17 / 68

monterey, california

FINCA DECERO MALBEC 16 / 63

mendoza, argentina

DAOU DISCOVERY CABERNET 18 / 72

paso robles, california

TURLEY OLD VINES ZINFANDEL 84

2020 - paso robles, california

DAOU RESERVE CABERNET SAUVIGNON 100

2019 - paso robles, california

MARCHESI DI BAROLO, BAROLO 121

2017 - barolo docg, piemonte, italy

SANFORD PINOT NOIR 114

2020 - santa rita hills, california

CAYMUS CABERNET SAUVIGNON 237

2020 - napa valley, california, 1 liter bottle

DAOU SOUL OF A LION RED BLEND 286

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" 11

cold brew, lavender oat milk

RED BULL 6

original, sugarfree, red edition, yellow edition

SAKE

EARTHY & SAVORY

flight of all three 27

COWBOY YAMAHAI JUNMAI GINJO GENSU 17 / 36 / 79

shiokawa - rich umami, sarsaparilla, mushroom

3 DOTS SHUSEN JUNMAI 15 / 32 / 74

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

RED LABEL NAMA GENSU JUNMAI 17 / 36 / 79

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

FRUITY & FLORAL

flight of all three 27

10TH DEGREE GINJO GENSU 16 / 34 / 147 60oz

dewazakura - soft juniper, jackfruit, mango, melon rind

GOLD BLOSSOM KINKA NAMA DAIGINJO 19 / 42 / 90

tedorigawa - white flowers, muscat grape, cucumber

CHERRY BOUQUET OKA GINJO 18 / 36 / 79

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

FRESH & CLEAN

flight of all three 21

PREMIUM DRY JUNMAI KARAKUCHI 16 / 34 / 74

sohomare - unripened blueberry, apple skin, minerals

DRY MOUNTAIN HONKARA HONJOZO

KARAKUCHI 13 / 26 / 126 60oz

eiko fuji - crispy, dry, lemon, marshmallow

NORTHERN SKIES JUNMAI 13 / 27 / 58

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

WOMAN BREWED, WOMAN OWNED

flight of all three 25

MOON ON WATER JUNMAI GINJO 19 / 42 / 90

fukucho - pineapple, peach, nectarine

MOON BLOOM JUNMAI GINJO GENSU 19 / 42 / 90

wakabayashi - citrus, plum, banana, melon

ETERNAL EMBERS JUNMAI 14 / 28 / 137 60oz

yuho - bread pudding, raisin, nuts and figs

NIGORI & SAKE BOTTLES

SUMMER SNOW NIGORI GINJO 19 / 42 / 100

kamoizumi

PURE SNOW NIGORI GINJO 13 / 27 / 58

shimizu no mai

AKIRA BACK YAMABUDO UMESHU 19 / 42 / 100 360ml

FESTIVAL OF THE STARS SPARKLING SAKE 37 300ml
dewazakura

SAFU JUNMAI GINJO 27 330ml

JOIN US FOR HAPPY HOUR

sunday - thursday | 5-6pm

hot sake 8
well cocktails 10
toki highball 11
signature slushie 11
\$1 off all draft beers
&&&

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