

DINNER MENU

WARM SHARED PLATES

CHICKEN KARAAGE 15

chicken thigh, yuzu aioli, kaffir lime leaf powder

ROCK SHRIMP TEMPURA 22

wasabi aioli, salsa verde, sliced serrano, chives

EDAMAME 8

choice of sea salt or spicy chili garlic

BABY BACK RIBS 23

pork baby back ribs, rocoto aioli, cabbage apple slaw, sesame jalapeño sauce

SHISHITO PEPPERS 12

choice of den miso or sea salt

A5 JAPANESE WAGYU 4oz 115

bone marrow, shimeji mushroom, maitake mushroom, truffle galbi sauce, brioche

CHARRED PULPO 37

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

CAULIFLOWER TEMPURA 17

aji panca aioli, salsa verde, sliced serrano, chives

MISO EGGPLANT 20

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

ON THE COAL

CORAZON SKEWERS 12

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

BEEF FILET SKEWERS 19

teriyaki sauce, pee wee potato, choclo, corn puree

SHRIMP SKEWERS 14

yuzu kosho marinade, pee wee potato, choclo, corn puree

EGGPLANT SKEWERS 10

marinated eggplant, sweet miso

SOUP & SALAD

MISO 6

tofu, negi, wakame

SPICY MISO 10

lobster, tofu, negi, wakame

SEAWEED SALAD 12

wakame, chuka seaweed, ponzu, ice plant, pickled fresno chili

LOYALTY PROGRAM



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

COOL SHARED PLATES

AKIRA BACK PIZZA 29

micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato

KANPACHI CEVICHE 20

baja kanpachi, rocoto leche de tigre, sweet potato mousse, sweet potato chips, cancha

CHUTORO TIRADITO 29

aji lime ponzu, crispy garlic, ginger, cabbage, red onion, salsa verde, pickled mustard seed, sesame oil

YELLOWTAIL SERRANO 25

yellowtail, serrano, pickled fresno, ginger soy

ENTREES

GOCHUJANG MISO SALMON 35

roasted salmon, english pea, corn, corn puree, huacatay oil, ginger stick, pickled asian pear, pea tendril

substitute chef's featured catch MP

MISO PORK BELLY KIMCHEE CHAUFA 25

pork belly, kimchee, english pea, fried egg, puff quinoa, jalepeño, huacatay sauce

ARROZ CON KATSU POLLO 35

breaded chicken breast, cilantro rice, salsa criolla, huancaína sauce, cancha

SHORT RIB 35

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

NAZO 9

LUMI'S SIGNATURE MYSTERY BOX

unveiled with a tableside presentation available nightly, while supplies last minimum two guests

53 per person

DESSERT

AB CIGAR 12

white chocolate matcha mousse, strawberry jelly, cacao nibs

ASSORTED MOCHI ICE CREAM 12

green tea, black sesame, vanilla

NOW SERVING
WEEKEND BRUNCH!

every
saturday & sunday 12-3pm

SPECIALTY ROLLS

CHARRED YELLOWTAIL 29

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 +18

LUMI 21

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

SEABASS SERRANO 26

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

PUFF SALMON 19

spicy salmon, asparagus, avocado, crispy leeks, puffed rice

NIGIRI & SASHIMI

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

CHEF'S SELECTION SASHIMI

5 fish varieties / 3 pieces each

75 / 94

CHEF'S SELECTION NIGIRI

5 fish varieties / 2 pieces each

72 / 83

CHEF'S SELECTION ROLL

chef's daily selection featured roll, 9 pieces sashimi, 10 pieces nigiri

105 / 149

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

DINNER MENU

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, effervescence, coconut cream
- SUNTORY TOKI HIGHBALL 17**
suntory toki whisky, effervescence, lemon twist
- SHIROKUMA "POLAR BEAR" 17**
lumi's signature slushie
cazadores blanco tequila, kai young coconut shochu, pandan, makrut lime, coconut water, prime lemon lime hydration
- NAMAIKI "SASSY" 18**
producer espadin, herradura blanco tequila, aji amarillo, pink guava, lime
- AI NO HANA "LOVE BLOSSOM" 17**
malfy rosa gin, lillet rose, kai lychee shochu, strawberry shiso shrub, lemon, clarified
- JANGURU NO O "KING OF THE JUNGLE" 16**
plantation pineapple rum, banane de bresil, chocolate chai tea, rhubarb
- OOKAMIZA "WOLF" 25**
elijah craig rmd private single barrel bourbon, palo santo, sage, tamari
- FU "WIND" 17**
vanilla infused vodka, kahlua especial, lavender oat milk, cold brew

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

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 SAUVIGNON 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

ARE YOU A SAN DIEGO LOCAL?

Every Monday show proof of local ID to unlock our exclusive Locals Secret Menu featuring \$5 beers, \$6 wines, \$7 sake, \$5 sushi rolls, \$9 signature rolls, and more!

SAKE

EARTHY & SAVORY

- flight of all three 27
- COWBOY YAMAHAI JUNMAI GINJO GENSHU 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 GENSHU JUNMAI 17 / 36 / 79**
tamagawa - roasted hazlenut, dark chocolate, candied orange peel, scotch lovers

FRUITY & FLORAL

- flight of all three 27
- 10TH DEGREE GINJO GENSHU 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 GENSHU 19 / 42 / 90

- wakabayashi - citrus, plum, banana, melon

ETERNAL EMBERS JUNMAI 14 / 28 / 137 60oz

- yuho - bread ppudding, 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

Drink Features

- Hot Sake 8
- Well Cocktails 10
- Toki Highball 11
- Seasonal Slushie 11
- \$1 Off All Draft Beers

Food Features

- Edamame 5
- Shishito Peppers 5
- Akira Back Pizza 19
- Rock Shrimp Tempura 16
- Cauliflower Tempura 12
- Assorted Ceviche 11
- Yellowtail Serrano Sashimi 19
- Charred Yellowtail Roll 22
- Seabass Serrano Roll 20