

# DINNER MENU

## PARTY STARTERS

### KICK OFF YOUR EXPERIENCE

JEIO BY BISOL PROSECCO 13

KIRIN ICHIBAN 9

SEITOKU BESSEN JUNMAI GINJO  
HOT SAKE 8

## WARM PLATES

### CHICKEN KARAAGE 15

chicken thigh, yuzu aioli, kaffir lime leaf powder

### ROCK SHRIMP TEMPURA 22

wasabi aioli, salsa verde, sliced serrano, chives

### CAULIFLOWER TEMPURA 17

aji panca aioli, salsa verde, sliced serrano, chives

### EDAMAME 8

choice of sea salt or spicy chili garlic

### SHISHITO PEPPERS 12

choice of den miso or sea salt

### KIMCHEE CHAUFU 28

choice of: miso pork belly, gochujang salmon, tofu kimchee, english pea, poached egg, masago arare, jalapeño, huacatay sauce

## HUNTRESS DRY AGED STEAK 55

creekstone boneless ribeye, 12oz, kizami butter dry aged downstairs at Huntress

**RMD Group Loyalty Perk** - Already a member of our loyalty program? Order this menu item to unlock an exclusive reward! Not a member? Sign up below.

### BABY BACK RIBS 25

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

### A5 JAPANESE WAGYU 30 per oz

satsuma kagoshima striploin cooked tableside on hot stone

## ON THE COAL

all skewers served with potato bravas, cancha, and harissa aioli

### ROBATAYAKI FLIGHT 28

four assorted skewers - yuzu kosho shrimp, sweet miso eggplant, chicken thigh teriyaki, wagyu meatball teriyaki, harissa aioli

ANTICUCHO YUZU CORAZON 14

YUZU KOSHO SHRIMP 15

SWEET MISO EGGPLANT 12

BACON WRAPPED ZUCCHINI & CHERRY TOMATO 14

CHICKEN TERIYAKI 15

WAGYU MEATBALL TERIYAKI 20

DEN MISO PORK BELLY 16

## COOL PLATES

### AKIRA BACK PIZZA 29

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

### SALMON LECHE DE TIGRE 20

sweet potato cinnamon mousse, okinawa potato chips, rocotto leche de tigre

### BLUEFIN TUNA TATIKI 29

crispy garlic & onion, tataki balsamic dressing

### YELLOWTAIL SERRANO 25

yellowtail, serrano, pickled fresno, ginger soy

## 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

### TOMATO CUCUMBER SUNOMONO 15

heirloom tomato, amazu vinaigrette, fresh mint, cucumber, toasted sesame seed, wasabi vinaigrette

## 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

## LOYALTY PROGRAM



Earn rewards at your favorite RMD Group venues! Sign up today for \$20 off your next purchase.

## 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

### POP ROCKIN' 26

spicy tuna, crab, cucumber, pop rocks

### EAT YOUR VEGGIES 14

gobo, asparagus, avocado, okra, shiso, cucumber, daikon wrap, jalapeño amazu

### SUPAY 27

spicy tuna, cucumber, salmon, avocado, spicy garlic, sesame oil, jalapeño amazu, tobikko arare, tain

### 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

### GODZILLA 29

avocado, cucumber, shrimp tempura, strawberry migionette

### PUFF SALMON 19

spicy salmon, asparagus, avocado, crispy leeks, masago arare

### CRISPY CREAM 18

smoked salmon skin, gobo, avocado, cucumber, bonito cream cheese

## NIGIRI & SASHIMI

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

CHEF'S SELECTION SASHIMI 94  
5 fish varieties / 3 pieces each

CHEF'S SELECTION NIGIRI 83  
5 fish varieties / 2 pieces each

BLUEFINA TUNA AKA 13 / 21  
hon maguro akami

BLUEFINA TUNA CHU TORO 15 / 25  
hon maguro chu toro

BLUEFINA TUNA OTORO 21 / 35  
hon maguro otoro

YELLOWTAIL 12 / 18  
hamachi

SCALLOP 13 / 21  
hotate

SALMON 13 / 21  
sake

STRIPED JACK 11 / 20  
shimaji

SEABASS 10 / 18  
suzuki

ALBACORE 9 / 14  
shiro maguro

RED SNAPPER 14 / 22  
tai

A5 WAGYU NIGIRI 22

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