

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 CHAUFA 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

DINNER MENU

COCKTAILS

KU "VOID" 17

maker's 46 bourbon, ube, lavender, lemon, effervescence

SUI "WATER" 17

grey goose vodka, hana apple sake, pear, ginger, lemon, effervescence

SUNTORY TOKI HIGHBALL 17

suntory toki whisky, effervescence, lemon twist

CHI "EARTH" 19

patron reposado, umeshu, chicha morada, almond milk, prime lemon lime

KA "FIRE" 17

herradura blanco tequila, producer espadin, soto junmai ginjo, hibiscus, togorashi, lime

SUIKAWARI "WATERMELON SPLITTING" 18

botanist gin, shimizu no mai nigori, midori, wasabi, lime, egg white
vegan alternative available upon request

OOKAMIZA "WOLF" 25

elijah craig rmd private single barrel bourbon, palo santo, sage, tamari

FU "WIND" 17

absolut vodka, kahlua especial, vanilla, lavender, oat milk, drop kick cold brew

MOCKTAILS

CHICHA MORADA 10

clove, cinnamon, purple corn, pineapple, lime

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

WEEKEND VIBES ipa 6.8% 6

STONE BUENAWEZA 7
mexican style lager 4.7%

ABNORMALWIESS hefeweizen 5.3% 7

HARLAND japanese style lager 5% 9

JUNESHINE seasonal flavors 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

CUVEE PIERRE ALEXANDRE SANCERRE 85
sancerre, france

DOMAIN PINSON PREMIER CRU CHABLIS 136
mont-de-millieu, chablis, france

LINGUA FRANCA ESTATE CHARDONNAY 132
eola hills, oregon

BIELER PERE & FILS ROSE CUVÉE SABINE 15/69
coteaux d'aix en provence, france

RED WINE

ERICH SATTLER 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, sonoma, california

TURLEY OLD VINES ZINFANDEL 84
paso robles, california

DAOU RESERVE CABERNET SAUVIGNON 100
paso robles, california

MARCHESI DI BAROLO, BAROLO 121
barolo docg, piemonte, italy

SANFORD PINOT NOIR 114
santa rita hills, california

CAYMUS CABERNET SAUVIGNON 237
napa valley, california, 1 liter bottle

DAOU SOUL OF A LION RED BLEND 286
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
shiohawa - 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 hazelnut, 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 crisp 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 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

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

Yellowtail Serrano Sashimi 19

Charred Yellowtail Roll 22

Sea Bass Serrano Roll 20