

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, gochuijang salmon, tofu
kimchee, english pea, poached egg, masago arare,
jalepeño, 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, jalapeno amazu, tobikko arare, tain

SURF & TURF 36
lobster, ny strip, asparagus, avocado, tosaazu, 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 20% service charge will be applied to all parties of 8 or more. The entire service charge goes to the team members providing you service today and not to management. If you have any questions about this charge, please ask to speak to a manager.

DINNER MENU



COCKTAILS

OOKAMIZA “WOLF” 25
elijah craig RMD private single barrel bourbon,
palo santo, sage, tamari

SUNTORY TOKI HIGHBALL 18
suntory toki whisky, effervescence, lemon twist

YEAR OF THE USUGI 18
gin, junmai ginjo sake, elderflower, lime,
shiso mint champagne cordial, effervescence

YEAR OF THE HITSUJI 18
vodka, lychee sake, lychee liqueur,
strawberry, ginger, lemon, effervescence

KA “FIRE” 17
silver tequila, mezcal, junmai ginjo sake,
hibiscus, togorashi, lime

SUIKAWARI “WATERMELON SPLITTING” 18
gin, nigori sake, melon liqueur,
wasabi, lime, egg white
vegan alternative available upon request

YEAR OF THE SARU 18
rum, shochu, coconut, tamarind, banana, lime

MOUNT FUJI 18
lumi’s signature slushie - cucumber, kiwi, lime
coconut, choice of vodka, tequila, or rum

KOHI ICHIGO “STRAWBERRY COFFEE” 20
eu de vie and vodka infused with brown butter,
rustic root signature coffee bean blend, cold brew,
coffee liqueur, strawberry and vanilla cream

NON-ALCOHOLIC
CHICHA MORADA 11
clove, cinnamon, purple corn, pineapple, lime

EZO “FUJI” 12
lumi’s signature slushie - cucumber, kiwi, coconut

PACIFIC RIM 12
hibiscus, togorashi, lime, evian sparkling water

MICHELOB ZERO non-alcoholic beer 6

RED BULL 6
original, sugarfree, red edition, yellow edition

BEER

DRAFTS

STELLA ARTOIS belgian pilsner 5% 9

ESTRELLA JALISCO mexican pilsner 4.5% 8

HARLAND japanese lager 5% 9

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 BUENAVEZA 7
mexican style lager 4.7%

ABNORMALWIESS hefeweizen 5.3% 7

SECRET SAFARI san diego pale ale 5% 7

BALLAST POINT SCULPIN rotating IPA flavors 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

BRUNO RIESLING 14 / 55
mosel, germany

TREANA CHARDONNAY 15 / 59
central coast, california

MAISON CHANTAL SANCERRE 85
loire valley, 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

VILLA PEREIRE COTES DU RHONE ROGUE 13 / 50
rhone valley, france

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
shiokawa - rich umami, sarsaparilla, mushroom

3 DOTS SHUSEN JUNMAI 15 / 32 / 74
kamoizumi - woodsy, 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 crips 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

FESTIVAL OF THE STARS SPARKLING SAKE 37 300ml
dewazakura

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