

Dinner Menu

WARM SHARED PLATES

- CHICKEN KARAAGE 16

chicken thigh, yuzu aioli, kaffir lime leaf powder
- ROCK SHRIMP TEMPURA 24

wasabi aioli, salsa verde, sliced serrano, chives
- EDAMAME 9

choice of sea salt or spicy chili garlic
- BABY BACK RIBS 26

pork baby back ribs, rocoto aioli, cabbage apple slaw, sesame jalapeño sauce
- SHISHITO PEPPERS 14

choice of den miso or sea salt
- JAPANESE A5 WAGYU 30 / oz

satsuma kagoshima striploin cooked tableside on hot stone
- HUNTRESS DRY AGED STEAK 65

12oz creekstone boneless ribeye, kizami butter
dry aged downstairs at Huntress
- CAULIFLOWER TEMPURA 18

aji panca aioli, salsa verde, sliced serrano, chives

- ON THE COAL

all skewers served with potato bravas, cancha, harissa aioli
- ANTICUCHO YUZU CORAZON 14
- YUZU KOSHO SHRIMP 16
- SWEET MISO EGGPLANT 13
- BACON WRAPPED ZUCCHINI & CHERRY TOMATO 14
- CHICKEN TERIYAKI 16
- WAGYU MEATBALL TERIYAKI 21
- DEN MISO PORK BELLY 17

- ROBATAYAKI FLIGHT 32

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

SOUP & SALAD

- MISO 6

tofu, negi, wakame
- SPICY MISO 12

lobster, tofu, negi, wakame
- TOMATO CUCUMBER SUNOMONO 15

heirloom tomato, amazu vinaigrette, fresh mint, cucumber, toasted sesame seed, wasabi vinaigrette
- SEAWEED SALAD 14

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

COOL SHARED PLATES

- AKIRA BACK PIZZA 32

micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato
- SALMON LECHE DE TIGRE 22

sweet potato cinnamon mousse, okinawa potato chips, roccotto leche tigre
- BLUEFIN TUNA TATIKI 29

crispy garlic & onion, tataki balsamic dressing
- YELLOWTAIL SERRANO 26

yellowtail, serrano, pickled fresno, ginger soy
- KIMCHEE CHAUFA 28

kimchee, english pea, fried egg, puff quinoa, jalapeño, sunny side up egg huacatay sauce | add pork belly +8

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 20

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, tosaazu, crispy onion & garlic, fried leeks, leek miso sauce
upgrade with A5 from miyazaki +18

- LUMI ROLL 23

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 22

spicy salmon, asparagus, avocado, crispy leeks, puffed rice
- POP ROCKIN’ 26

spicy tuna, crab, cucumber, pop rocks
- GODZILLA 29

avocado, cucumber, shrimp tempura, strawberry mignonette
- SUPAY 27

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

NAZO

- LUMI’S SIGNATURE MYSTERY BOX 53 PER PERSON

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

- CHEF’S PREMIUM SASHIMI SELECTION 94

chef selection of five different fish, 3 pieces each
- CHEF’S PREMIUM NIGIRI SELECTION 83

chef selection of five different fish, 2 pieces each
- CHEF’S SASHIMI COMBINATION 149

chef’s selection featured roll & 9 pieces sashimi
- CHEF’S NIGIRI COMBINATION 105

chef’s selection featured roll & 10 pieces nigiri

DESSERT

- AB CIGAR 12

white chocolate matcha mousse, strawberry jelly, cacao nibs
- ASSORTED MOCHI ICE CREAM 12

green tea, black sesame, vanilla

NIGIRI & SASHIMI

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

BLUEFINA TUNA AKA hon maguro akami	13 / 21	SALMON sake	13 / 21
BLUEFINA TUNA CHU TORO hon maguro chu toro	15 / 25	SEABASS suzuki	10 / 18
BLUEFINA TUNA OTORO hon maguro otoro	21 / 35	STRIPED JACK shimaji	11 / 20
HAMACHI yellowtail	12 / 18	ALBACORE shiro maguro	9 / 14
SCALLOP hotate	13 / 21	RED SNAPPER tai	14 / 22
		A5 WAGYU NIGIRI	22

DRINKS

COCKTAILS

COMIC CON EXCLUSIVE / FLAME ON! 16
absolut vodka, carrot, ginger, grenadine, habanero, tajin
enjoy as a mocktail 12

- 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” 19
silver tequila, mezcal, junmai ginjo sake, hibiscus, togorashi, lime
- SUIKAWARI “WATERMELON SPLITTING” 20
gin, nigori sake, melon liqueur, wasabi, lime, egg white
vegan alternative available upon request
- YEAR OF THE SARU 20
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 & 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 belgian wheat ale 6% 13

BOTTLES & CANS

- BUD LIGHT lager 4.2% 6
- WEEKEND VIBES ipa 6.8% 6
- STONE BUENAVEZA mexican style lager 4.7% 7
- ABNORMALWIESS hefeweizen 5.3% 7
- SECRET SAFARI san diego pale ale 5% 7
- BALLAST POINT SCULPIN rotating IPA flavors 9
- JUNESHINE seasonal flavors hard kombucha 6% 9

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
- 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

SAKE

- EARTHY & SAVORY flight of all three 27
- COWBOY YAMAHAI JUNMAI GINJO GENSU 17 / 36 / 79
- 3 DOTS SHUSEN JUNMAI 15 / 32 / 74
- RED LABEL NAMA GENSU JUNMAI 17 / 36 / 79

- FRUITY & FLORAL flight of all three 27
- 10TH DEGREE GINJO GENSU 16 / 34 / 147 60oz
- GOLD BLOSSOM KINKA NAMA DAIGINJO 19 / 42 / 90
- CHERRY BOUQUET OKA GINJO 18 / 36 / 79

- FRESH & CLEAN flight of all three 21
- PREMIUM DRY JUNMAI KARAKUCHI 16 / 34 / 74
- DRY MOUNTAIN HONKARA HONJOZO KARAKUCHI 13 / 26 / 126 60oz
- NORTHERN SKIES JUNMAI 13 / 27 / 58

- WOMAN BREWED, WOMAN OWNED flight of all three 25
- MOON ON WATER JUNMAI GINJO 19 / 42 / 90
- MOON BLOOM JUNMAI GINJO GENSU 19 / 42 / 90
- ETERNAL EMBERS JUNMAI 14 / 28 / 137 60oz

ASK ABOUT OUR NIGORI & SPARKLING SAKE!