

LUNCH MENU

PLATES

POKE BOWL 25
akami tuna & icelandic salmon, sushi rice, marinated seaweed, crispy garlic, edamame, cherry tomatoes, cucumber, avocado, spicy garlic ponzu

LUMI BURGER 26
8oz wagyu patty , caramelized onion, bacon jam, gruyere cheese, arugula. with french fries

SPICY FRIED CHICKEN SANDWICH 24
buttermilk brined chicken breast, buffalo glaze, coleslaw, dill pickles, tomato, brioche bun, parmesan fries

YUZU AVOCADO TOAST 17
smashed avocado, yuzu juice, toasted rocotto sourdough, poached egg

ROCK SHRIMP TEMPURA 23
wasabi aioli, salsa verde, sliced serrano, chives

CAULIFLOWER TEMPURA 17
aji panca aioli, salsa verde, sliced serrano, chives

BLUEFINA TUNA TIRADITO 32
aji mango glaze, rocotto ponzu, blood orange, tajin, micro cilantro

AKIRA BACK PIZZA 29
micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato

CEVICHE TOSTADA 22
avocado purée, cancha

BOSSAM PORK BELLY 32
gochujang miso pork belly, chicharron, cucumber kimchi, samjang, butter lettuce

FARMER GEM SALAD 19
baby gem, radichio , shaved heirloom carrot, purple radish, puff quinoa, apple dressing

SHISHITO PEPPERS 14
choice of den miso or sea salt

EDAMAME 9
choice of sea salt or spicy chili garlic

KIMCHEE CHAUFU 20
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

RAINBOW ROLL 23
red crab, avocado, cucumber, tuna, salmon, stripe bass, kampachi

EVERYTHING BUT THE BAGEL ROLL 21
smoked salmon, avocado, cucumber, cream cheese, red onion, capers, dill, everything bagel

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

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 13 / 21
hon maguro akami

BLUEFINA TUNA CHU TORO 15 / 25
hon maguro chu toro

BLUEFINA TUNA OTORO 21 / 35
hon maguro otoro

HAMACHI 12 / 18
yellowtail

SCALLOP 13 / 21
hotate

SALMON 13 / 21
sake

SEABASS 10 / 18
suzuki

STRIPED JACK 11 / 20
shimaji

ALBACORE 9 / 14
shiro maguro

RED SNAPPER 14 / 22
tai

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!