

DRINKS MENU

COCKTAILS

OOKAMIZA "WOLF" 25

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

KOSHO HANA 21

patron RMD private barrel reposado, strawberry yuzu kosho, lime, egg white vegan alternative available

SUNTORY TOKI HIGHBALL 18

suntory toki whisky, effervescence, lemon twist

YEAR OF THE TOJI 16

peach vodka, yuzu sake, curaçao, ginger, citrus, effervescence

KA "FIRE" 17

silver tequila, mezcal, junmai ginjo sake, hibiscus, habanero, lime

MIDORI YUTAKA 17

gin, melon liqueur, japanese dry bermutto, ume liqueur, orange bitters

YEAR OF THE SARU 18

rum, shochu, coconut, tamarind, banana, lime, egg white vegan alternative available

CAMPFIRE 17

lumi's signature slushie - vanilla cream soda, toasted marshmallow, chocolate, choice of: vodka, rum, tequila, or watertown coconut whiskey. served with a mini s'more

KOHI ICHIGO "STRAWBERRY COFFEE" 20

vodka, coffee liqueur, cold brew, strawberry crema

MIST OF KYOTO 52

knob creek RMD private barrel select rye, japanese sweet bermutto, mizunara liqueur, black walnut bitters
served in traditional tea service style for two

MOCKTAILS

CHICHA MORADA 11

clove, cinnamon, purple corn, pineapple, lime, whipped cream

PACIFIC RIM 12

hibiscus, habanero, lime, sparkling water

GIMME S'MORE 11

lumi's signature slushie - vanilla cream soda, toasted marshmallow, chocolate
served with a mini s'more

ARE YOU A SAN DIEGO LOCAL?

every monday, show proof of local ID to unlock our exclusive locals secret menu featuring

- \$5 beer,
- \$6 wine,
- \$7 sake,
- \$5 sushi rolls,
- \$9 signature rolls,
- & more!

follow us on instagram @lumirooftop to stay updated with our specials, events, & promotions!

WINE

PARTY STARTERS

JEIO BY BISOL 13 / 51

valdobbiadene prosecco doc, italy

GRATIEN & MEYER BRUT ROSÉ 15 / 59

cremant de loire, france

WHITE WINE

PONZI PINOT GRIS 15 / 60

willamette valley, oregon

SCHUG SAUVIGNON BLANC 15 / 59

sonoma coast, california

BRUNO RIESLING 14 / 55

mosel, germany

AUSTIN HOPE CHARDONNAY 15 / 59

paso robles, california

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, california

Ask your server about our  Reserve Wine List.

BEER

DRAFTS

STELLA ARTOIS belgian pilsner 5% 9

ESTRELLA JALISCO mexican pilsner 4.5% 8

HARLAND japanese lager 5% 9

BALLAST POINT SCULPIN CALIFORNIA AMBER amber ale 5.5% 11

BALLAST POINT GRAPEFRUIT SCULPIN ipa 7% 12

ST. BERNARDUS TOKYO WIT belgian wheat ale 6% 13

MICHELOB ULTRA pale lager 4.2% 8

BOTTLES & CANS

BUD LIGHT lager 4.2% 6

WEEKEND VIBES ipa 6.8% 6

STONE BUENAVEZA mexican style lager 4.7% 7

ENEGREN SCHONERTAG hefeweizen 5% 8

SECRET SAFARI san diego pale ale 5% 7

BALLAST POINT SCULPIN pineapple or hazy 7% 9

JUNESHINE hard kombucha, seasonal flavors 6% 9

MICHELOB ZERO non-alcoholic beer 6

RED BULL 6

original, sugarfree, red edition, yellow edition

SAKE

FIND YOUR PATH

sampling flight of three selections to help you find your preferred style 26

SAKE ONO JUNMAI DAIGINJO

CHERRY BOUQUET OKA GINJO

RED LABEL NAMA GENSHU JUNMAI

GLASS, CARAFE, BOTTLES

SAKE ONO JUNMAI DAIGINJO

green apple, honeydew, umami

19 / 42 / 90

PREMIUM DRY JUNMAI KARAKUCHI

unripened blueberry, apple skin, minerals

16 / 34 / 74

NORTHERN SKIES JUNMAI

plum nose, subtle grass notes, grape skin, wet stone

13 / 27 / 58

CHERRY BOUQUET OKA GINJO

cherry blossom petals, ripe nectarine, honeycrisp apple

18 / 36 / 79

TENSEI SONG OF THE SEA JUNMAI GINJO

apple, banana, melon, saltwater taffy

18 / 44 / 108

GOLD BLOSSOM KINKA NAMA DAIGINJO

white flowers, muscat grape, cucumber

19 / 42 / 90

MOON ON WATER JUNMAI GINJO

pineapple, peach, nectarine

19 / 42 / 90

KONTEKI PEARLS OF SIMPLICITY JUNMAI DAIGINJO

white flower, asian pear, steamed rice

18 / 44 / 108

COWBOY YAMAHAI JUNMAI GINJO GENSHU

rich umami, sarsaparilla, mushroom

19 / 42 / 90

DOTS SHUSEN JUNMAI

woody, forest floor aroma of fall leaves & mushrooms, whisky lovers

15 / 32 / 74

RED LABEL NAMA GENSHU JUNMAI

roasted hazelnut, dark chocolate, candied orange peel, scotch lovers

17 / 36 / 79

SUMMER SNOW NIGORI GINJO

19 / 42 / 100

PURE SNOW NIGORI GINJO

13 / 27 / 58

FESTIVAL OF THE STARS SPARKLING SAKE

37 300ml

SEITOKU BESSEN hot sake

8 / 21

JOIN US FOR HAPPY HOUR!

sunday - thursday | 5:30-6:30 pm

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