

DINNER MENU

PARTY STARTERS

KICK OFF YOUR EXPERIENCE

JEIO BY BISOL PROSECCO 14

BALLAST POINT GRAPEFRUIT SCULPIN 12

SEITOKU BESSEN JUNMAI GINJO

HOT SAKE 8

WARM PLATES

CHICKEN KARAAGE 16

chicken thigh, yuzu aioli, chives

ROCK SHRIMP TEMPURA 23

wasabi aioli, salsa verde, sliced serrano, chives

CAULIFLOWER TEMPURA 17

rocoto aioli, salsa verde, sliced serrano, chives

EDAMAME 9

choice of sea salt or spicy chili garlic

SHISHITO PEPPERS 13

choice of den miso or sea salt

KIMCHEE CHAUFU 29

choice of: miso pork belly, gochujang salmon, tofu
kimchee, english pea, poached egg, masago arare,
jalapeño huacatay sauce

HUNTRESS DRY AGED STEAK 59

creekstone boneless ribeye, 12oz, kizami butter dry aged downstairs at Huntress

add two scallops +24, add yuzu kosho shrimp +15

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 27

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, & 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 32

micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato

BIG EYE TUNA TATAKI 29

togarashi & cajun seared big eye tuna, micro cilantro, shimeji mushroom, warm garlic butter ponzu

YELLOWTAIL SERRANO 26

yellowtail, serrano, pickled fresno, ginger soy, micro cilantro

SALMON TIRADITO 21

king salmon, brown butter aioli, pickled jalapeño, garlic ponzu, sweet potato chip

SOUP & SALAD

MISO 7

tofu, negi, wakame

SPICY MISO 10

lobster, tofu, negi, wakame

SEAWEED SALAD 12

wakame, chuka seaweed, ponzu, micro cilantro, 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

55 per person

DESSERT

AB CIGAR 12

white chocolate matcha mousse, strawberry jelly, cacao nibs

ASSORTED MOCHI ICE CREAM 12

matcha, 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 30

yellowtail, charred green onion, tobiko, avocado, cucumber, yuzu kosho aioli, garlic ponzu

SALMON EN FUEGO 25

shrimp tempura, cucumber, charred negi, avocado, salmon, rocoto aioli, eel sauce, sesame seeds, chives

BAKED LOBSTER 32

lobster, asparagus, avocado, chive, tobiko, daikon wrap

SUPAY 28

spicy tuna, cucumber, salmon, avocado, spicy garlic, sesame oil, jalapeño amazu, tobiko arare, tajín

GREEN WITH ENVY 14

cucumber, asparagus, gobo, blistered shishito peppers, negi, avocado, lemon, jalapeño amazu

CHAMOY ROLL 26

spicy tuna, cucumber, tempura jalapeño, cream cheese, kanpachi, mango, chamoy amazu, tajín

SURF & TURF 32

ny strip, crab, asparagus, avocado, crispy onion & garlic, fried leeks, brown butter aioli, charred jalapeño ponzu
upgrade with A5 from miyazaki +18

LUMI 22

tuna, salmon, white fish, red crab, asparagus, yuzu aji miso, daikon wrap, shiso, micro cilantro

SEA BASS SERRANO 27

spicy tuna, cucumber, negi, sea bass, avocado, serrano, lemon soy aioli, garlic ponzu, micro cilantro

GODZILLA 29

avocado, cucumber, shrimp tempura, strawberry mignonette, eel sauce

SUPER SPIDER ROLL 27

crab, cucumber, tempura soft shell crab, avocado, albacore, kizami leche de tigre

NIGIRI & SASHIMI

nigiri two pieces / sashimi five pieces—temaki hand roll available upon request
sake pairing: 1.5 oz +6, 1.5 oz premium +8

CHEF'S SELECTION SASHIMI 96
five fish varieties / three pieces each

CHEF'S SELECTION NIGIRI 87
five fish varieties / two pieces each

A5 WAGYU NIGIRI 22

BLUEFIN TUNA AKA 13 / 21
hon maguro akami

BLUEFIN TUNA CHU TORO 16 / 26
hon maguro chu toro

BLUEFIN TUNA OTORO 22 / 37
hon maguro otoro

YELLOWTAIL 13 / 19
hamachi

SCALLOP 13 / 21
hotate

SALMON 15 / 22
sake

STRIPED JACK 13 / 21
shima-aji

AMBERJACK 15 / 21
kanpachi

ALBACORE 9 / 14
shiro maguro

RED SNAPPER 14 / 22
tai

UNAGI 12 / 18
freshwater eel

KING SALMON 15 / 23