

DRINKS MENU

COCKTAILS

OOKAMIZA “WOLF” 27
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 whiskey, effervescence, lemon twist
- YEAR OF THE TOJI 15**
peach vodka, yuzu sake, curaçao, ginger, citrus,
effervescence
- KA “FIRE” 18**
silver tequila, mezcal, junmai ginjo sake, hibiscus,
habanero, lime
- MIDORI YUTAKA 18**
gin, melon liqueur, japanese dry bermutto,
ume liqueur, orange bitters
- YEAR OF THE SARU 19**
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 12**
clove, cinnamon, purple corn, pineapple, lime,
whipped cream
- PACIFIC RIM 13**
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 14 / 51**
valdobbiadene prosecco doc, italy
- GRATIEN & MEYER BRUT ROSÉ 16 / 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 16 / 59**
paso robles, california
- BIELER PERE & FILS ROSE CUVÉE SABINE 16 / 69**
coteaux d’aix en provence, france

RED WINE

- VILLA PEREIRE COTES DU RHONE ROGUE 13 / 50**
rhone valley, france
- HAHN PINOT NOIR 18 / 68**
monterey, california
- FINCA DECERO MALBEC 16 / 63**
mendoza, argentina
- DAOU DISCOVERY CABERNET SAUVIGNON 18 / 72**
paso robles, california

Ask your server about our  **UNTRESS**
Reserve Wine List.

BEER

DRAFTS

- STELLA ARTOIS** belgian pilsner 5% **10**
- ESTRELLA JALISCO** mexican pilsner 4.5% **10**
- HARLAND** japanese lager 5% **10**
- 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% **12**
- MICHELOB ULTRA** pale lager 4.2% **8**

BOTTLES & CANS

- BUD LIGHT** lager 4.2% **6**
- WEEKEND VIBES** ipa 6.8% **7**
- STONE BUENAVEZA** mexican style lager 4.7% **6**
- 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% **8**
- 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 **28**
- SAKE ONO JUNMAI DAIGINJO**
- CHERRY BOUQUET OKA GINJO**
- RED LABEL NAMA GENSHU JUNMAI**

GLASS, CARAFE, BOTTLES

- SAKE ONO JUNMAI DAIGINJO** **19 / 42 / 90**
green apple, honeydew, umami
- PREMIUM DRY JUNMAI KARAKUCHI** **16 / 34 / 74**
unripened blueberry, apple skin, minerals
- NORTHERN SKIES JUNMAI** **13 / 27 / 58**
plum nose, subtle grass notes, grape skin,
wet stone
- CHERRY BOUQUET OKA GINJO** **18 / 36 / 79**
cherry blossom petals, ripe nectarine,
honeycrisp apple
- TENSEI SONG OF THE SEA JUNMAI GINJO** **18 / 44 / 108**
apple, banana, melon, saltwater taffy
- GOLD BLOSSOM KINKA NAMA DAIGINJO** **19 / 42 / 90**
white flowers, muscat grape, cucumber
- MOON ON WATER JUNMAI GINJO** **19 / 42 / 90**
pineapple, peach, nectarine
- KONTEKI PEARLS OF SIMPLICITY
JUNMAI DAIGINJO** **18 / 44 / 108**
white flower, asian pear, steamed rice
- COWBOY YAMAHAI JUNMAI GINJO GENSHU** **19 / 42 / 90**
rich umami, sarsaparilla, mushroom
- DOTS SHUSEN JUNMAI** **15 / 32 / 74**
woody, forest floor aroma of fall leaves
& mushrooms, whisky lovers
- RED LABEL NAMA GENSHU JUNMAI** **17 / 36 / 79**
roasted hazelnut, dark chocolate,
candied orange peel, scotch lovers
- 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 / 23**

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