DINNER MENU

LŪMI by AKIRA BACK

PARTY STARTERS

KICK OFF YOUR EXPERIENCE

SPELLBOUND INCANTATO 12
prosecco

GRAPEFRUIT SCULPIN 10
ipa

SEITOKU BESSEN 8
hot sake

WARM PLATES

CHICKEN KARAAGE 18
chicken thigh, yuzu aioli, chives

ROCK SHRIMP TEMPURA 25
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

GYOZA 16
pan fried pork gyoza, aji lime ponzu

KIMCHEE CHAUFA 29
choice of: miso pork belly, gochujang salmon, tofu kimchee, english pea, poached egg, masago arare, jalapeño huacatay sauce

KIZAMI RIBEYE 64
12oz grilled ribeye, kizami wasabi butter, teriyaki glaze
add two scallops +24, add yuzu kosho shrimp +15

BABY BACK RIBS 29
pork baby back ribs, rocoto aioli, cabbage-apple slaw, sesame jalapeño sauce

A5 JAPANESE WAGYU 35 per oz
satsuma kagoshima striploin, cooked tableside on hot stone

ON THE COAL

all skewers served with potato bravas, cancha & harissa aioli

ANTICUCHO YUZU CORAZON 14

YUZU KOSHO SHRIMP 17

SWEET MISO EGGPLANT 12

CHICKEN TERIYAKI 15

WAGYU MEATBALL TERIYAKI 20

DEN MISO PORK BELLY 16

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!

COOL PLATES

AKIRA BACK PIZZA 32
micro shiso, ponzu mayo, truffle oil, tuna, serrano, red onion, beets, tomato

SALMON TIRADITO 24
salmon, beet leche de tigre, pickled serrano, mint oil, kale crisp, micro bulls blood

BIG EYE TUNA TATAKI 28
seared big eye tuna, toasted sesame, plum wine beurre blanc, shimeji mushroom, baby corn, micro shiso

YELLOWTAIL SERRANO 29
yellowtail, serrano, pickled fresno, ginger soy, micro cilantro

AJI PANCA CEVICHE 25
white fish, aji panca leche de tigre, red onion, sweet potato, choclo, plantain chip, micro cilantro

SOUP & SALAD

MISO 8
tofu, negi, wakame

SEAWEED SALAD 14
wakame, chuka seaweed, ponzu, micro cilantro, pickled fresno chili

KALE SALAD 16
shredded kale, roasted butternut squash, pickled onion, miso plum vinaigrette, puffed quinoa

NAZO 9

LUMI'S SIGNATURE MYSTERY BOX
unveiled with a tableside presentation
available nightly, while supplies last
minimum two guests
55 per person

DESSERT

LUMI CIGAR 12
white chocolate mousse, yuzu peach compote, dark chocolate shell

ASSORTED MOCHI ICE CREAM 12
matcha, black sesame, vanilla

UBE MATCHA TIRAMISU 14
ube mascarpone cream, lady finger sponge, matcha soak, matcha powder

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

OSHIZUSHI 49
spicy tuna, spicy salmon, spicy hamachi, sushi rice, tobiko, green onion, seasoned seaweed

GREEN WITH ENVY 14
cucumber, asparagus, gobo, blistered shishito peppers, negi, avocado, lemon, jalapeño amazu

AMBERCRACK ROLL 26
creamy spicy hamachi, tempura butternut squash, cucumber, avocado, salmon, kanpachi, pickled serrano, pomegranate ponzu, micro greens

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 ROLL 26
cucumber wrap protein style roll: tuna, salmon, albacore, crab, asparagus, avocado, spicy garlic sesame, jalapeño amazu, toasted sesame

SEA BASS SERRANO 27
spicy tuna, cucumber, negi, sea bass, avocado, serrano, lemon soy aioli, garlic ponzu, micro cilantro

SNOWBALL ROLL 26
spicy salmon, cucumber, avocado, albacore, smoked tomato aioli, smoked tomato ponzu, red tobiko

SPIDER ROLL 22
tempura soft shell crab, cucumber, kaiware, avocado, tobiko, wasabi sesame dressing

CRISPY KARIKARI TUNA 18
crispy sushi rice, spicy tuna, avocado, pickled fresno, eel sauce, sesame dressing, bubu arare
upgrade to negi toro +7

NIGIRI & SASHIMI

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 14 / 21
hon maguro akami

BLUEFIN TUNA CHU TORO 18 / 26
hon maguro chu toro

BLUEFIN TUNA OTORO 22 / 37
hon maguro otoro

YELLOWTAIL 16 / 23
hamachi

SCALLOP 16 / 24
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 18 / 26

upon request saké pairing (1.5 oz) core +6, premium +8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 20% service charge will be applied to all parties of 8 or more. The entire service charge goes to the team members providing you service today and not to management. If you have any questions about this charge, please ask to speak to a manager.

DRINKS MENU

LŨMi by AKIRA BACK

COCKTAILS

GOMA OLD FASHIONED 18
elijah craig RMD private single barrel bourbon, toasted sesame, plum bitters

KOSHO HANA 21
patron RMD private barrel reposado, strawberry yuzu kosho, lime, egg white
vegan alternative available

RYE TAI 18
blend of jack daniel's & knob creek RMD group private barrel rye whiskies, orange liqueur, orgeat, lime

NIKKEI NECTAR 16
vodka, peach saké, ginger, peach, coconut, lemon, effervescence

KA "FIRE" 18
silver tequila, mezcal, junmai saké, hibiscus, habañero, lime

TAIYO MARGARITA 16
tequila blanco, aji amarillo, passion fruit, lime, sweet tajin rim

AKAI SILK 16
gin, cherry liqueur, yuzu, pomegranate, lemon, egg white vegan alternative available

THE REVISION 17
vodka, falernum, raspberry, plum & orange bitters, served with fever tree pink grapefruit soda

AKANE AWA 16
rum, licor 43, passion fruit, lime, egg white
vegan alternative available

SUNTORY TOKI HIGHBALL 17
suntory toki whisky, effervescence, lemon twist

MIDNIGHT RITUAL 16
reposado tequila, coffee liqueur, licor 43, vanilla, cold brew

CLOUDS OF MATCHA 17
vodka, coffee liqueur, matcha, cream

ALCOHOL FREE

MOONLIT PATH 15
pathfinder hemp root non-alcoholic amaro, coconut, pineapple, lime, egg white
make it adult with throwback fernet +3

CHICHA MORADA 12
clove, cinnamon, purple corn, pineapple, lime, whipped cream

PACIFIC RIM 13
hibiscus, habanero, lime, sparkling water

MANGESTU 15
zero-proof gin, toasted rice coconut milk, lemon, mango, pandan
make it adult with ford's gin +3

SAPPORO NON-ALCOHOLIC 6
non-alcoholic lager 0.0%

SAM ADAMS 'JUST THE HAZE' 6
non-alcoholic ipa <0.5%

RED BULL 6
original, sugarfree, red edition, yellow edition

GIESEN ALCOHOL-REMOVED WINES 10 / 30
sauvignon blanc, red blend, or sparkling

JOIN US FOR HAPPY HOUR!
sunday - thursday | 5:30-6:30 pm

DRINK FEATURES
hot sake 8 · well spirits 10 · toki highball 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

WINE

PARTY STARTERS

SPELLBOUND INCANTATO 12 / 38
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

PACO Y LOLA ALBARIÑO 14 / 55
rías baixas, spain

AUSTIN HOPE CHARDONNAY 16 / 64
paso robles, california

BIELER PERE & FILS ROSE CUVEE SABINE 16 / 64
coteaux d'aix en provence, france

RED WINE

VILLA PEREIRE COTES DU RHONE ROUGE 13 / 50
rhone valley, france

HAHN PINOT NOIR 18 / 68
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

SAPPORO japanese rice lager 4.9% 10

ESTRELLA JALISCO mexican pilsner 4.5% 10

HARLAND japanese lager 5% 10

BALLAST POINT IMPERIAL SCULPIN 10
double ipa 9%

BALLAST POINT GRAPEFRUIT SCULPIN 10
ipa 7%

NORTH COAST RED SEA ALE 10
amber ale 5.4%

SAM ADAMS BOSTON LAGER 10
vienna lager 5%

BOTTLES & CANS

BUD LIGHT lager 4.2% 7

WEEKEND VIBES ipa 6.8% 8

BALLAST POINT SUPER LAGER 9
mexican lager 5.6%

ALLAGASH WHITE 8
belgian style witbier 5.2%

BALLAST POINT SCULPIN 8
pineapple or hazy 7%

JUNESHINE 8
hard kombucha, seasonal flavors 6%

SAKÉ

FIND YOUR PATH

sampling flight of three selections to help you find your preferred style 28
"soul of the sensei" junmai daiginjo, cherry bouquet ginjo, red label yamahai junmai

CHEF'S FLIGHT

sampling of chef akira's newest saké offerings from heavensake 42
azur junmai ginjo, orange junmai daiginjo, noir junmai daiginjo

DAIGINJO

SOUL OF THE SENSEI 19 / 41 / 80
melon, pear, white flowers

GOLD BLOSSOM 19 / 42 / 90
white flowers, muscat grape, cucumber

PEARLS OF SIMPLICITY 18 / 44 / 108
asian pear, steamed rice, white flowers

HEAVENSAKE AKIRA BACK LABEL ORANGE 28 / 55 / 135
raspberry, cherry, floral bouquet

HEAVENSAKE AKIRA BACK LABEL NOIR 38 / 74 / 180
raspberry, cherry, floral bouquet

GINJO

CABIN IN THE SNOW 15 / 34 / 68
pear, steamed rice, smooth & delicate

MOON ON THE WATER 19 / 42 / 90
pineapple, peach, nectarine

SONG OF THE SEA 18 / 44 / 108
apple, banana, melon

CHERRY BOUQUET 18 / 36 / 79
cherry blossom petals, ripe nectarine, honeycrisp apple

HEAVENSAKE AKIRA BACK LABEL AZUR 26 / 52 / 110
pear, apple, minerality

JUNMAI

PREMIUM DRY 16 / 34 / 74
unripened blueberry, apple skin, minerals

NORTHERN SKIES 13 / 27 / 58
plum nose, grass notes, grape skin

SEVEN SPEARSMAN 14 / 29 / 67
toasted grains, steamed rice, umami

COWBOY YAMAHAI 19 / 42 / 90
rich umami, sarsaparilla, mushroom

RED LABEL 17 / 36 / 79
roasted hazelnut, dark chocolate, candied orange peel

SPECIALTY

ROAD TO OSAKA NIGORI 13 / 25 / 60
sweet rice, coconut, ripe melon

JOTO YUZU 14 glass / 30 carafe
yuzu saké, lightly sweet with refreshing acidity

HOU HOU SHU ROSÉ 300ML 30
sparkling rosé saké with delicate strawberry and cherry

BESSEN 8 glass / 23 carafe
hot saké

BOOK YOUR PRIVATE EVENT WITH US!