

LUMI SAN DIEGO RESTAURANT WEEK

\$75++



FIRST COURSE

choice of

EDAMAME

choice of sea salt or spicy chili garlic

CHICKEN KARAAGE

lobster, chicken thigh, yuzu aioli, lime leaf powder

EGGPLANT SKEWER

marinated eggplant, sweet miso

SHISHITO PEPPERS

choice of den miso or sea salt



SECOND COURSE

choice of

ROCK SHRIMP TEMPURA

wasabi aioli, salsa verde, sliced serrano, chives

BLUEFIN TUNA TATAKI

crispy garlic & onion, tataki balsamic dressing

CAULIFLOWER TEMPURA

aji panca aioli, salsa verde, sliced serrano, chives

AKIRA BACK PIZZA +6 ENHANCEMENT

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



THIRD COURSE

choice of

PUFF SALMON ROLL

spicy salmon, asparagus, avocado, crispy leeks, puffed rice

SEABASS SERRANO ROLL

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

SUPAY ROLL

spicy tuna, cucumber, salmon, avocado, spicy garlic, sesame oil, jalapeno amazu, tobikko arare, tajin

SURF & TURF ROLL +10 ENHANCEMENT

lobster, ny strip, asparagus, avocado, tosaizu, crispy onion & garlic, fried leeks, leek miso sauce

KIMCHEE CHAUFA

choice of pork belly or gochugang salmon, kimchee, english pea, poached egg, puff quinoa, jalapeño, huacatay sauce

\$25

BEVERAGE PAIRING ADD-ON

includes one glass each of

TOKI HIGHBALL

SOTO JUNMAI GINJO SAKE

Complete your San Diego Restaurant Week experience by enjoying another SDRW menu at one of our sister venues - Huntress & Rustic Root.