




HOUSE ROLLS


 **SPIDER ROLL**
HAND ROLL 12 | FULL ROLL 20
tempura soft shell crab, avocado, cucumber, kaiware sprouts, crab meat, tobiko, sesame seeds, unagi sauce

 **RAINBOW ROLL** 18
california roll, 5 types of fish or shell fish

SALMON SKIN ROLL
HAND ROLL 9 | FULL ROLL 15
salmon skin, cucumber, kaiware sprouts, yamagobo, unagi sauce, sesame seeds

 **SEATTLE ROLL** 15
salmon, avocado, cream cheese, flash fried, unagi sauce


 **CALIFORNIA ROLL**
HAND ROLL 7 | FULL ROLL 10
red crab meat, avocado, sesame seeds, cucumber, tobiko


 **VEGETABLE ROLL**
HAND ROLL 6 | FULL ROLL 8
cucumber, avocado, kaiware, baby leaf lettuce, shredded inari, sesame seeds

 **SPICY TUNA ROLL**
HAND ROLL 6 | FULL ROLL 10
spicy tuna mix, scallions, cucumber, sesame seeds

TEMPURA SHRIMP ROLL
HAND ROLL 6 | FULL ROLL 10
tempura shrimp, spicy mayo, sesame seeds, unagi sauce

UNAGI ROLL
HAND ROLL 8 | FULL ROLL 13
unagi, cucumber, sesame seeds, unagi sauce

 **LUCKY ROLL** 15
hamachi, red crab, jalapeño, tobiko, spicy salmon mix, kaiware, unagi sauce, spicy mayo, lemon zest


 **TIGER ROLL** 15
spicy tuna, cucumber, atlantic salmon, black tobiko, wasabi, spicy mayo, unagi sauce

SMALL ROLLS


sushi rice | nori | one (1) filling

-  **SALMON MAKI** 6
-  **EBI MAKI** 6
-  **KAPPA MAKI** 4
-  **TEKKA MAKI** 9


SPECIAL ROLLS


 **CHOMOLUNGMA AVALANCHE** 26
fried roll, avocado, cream cheese, baked topping, scallop, crab, spicy mayo, tobiko, scallions, unagi sauce

FLYING DRAGON
HAND ROLL 12 | FULL ROLL 25
tempura shrimp, unagi, cucumber, sliced avocado, unagi sauce

 **SHIBUMI**
HAND ROLL 12 | FULL ROLL 20
tempura shrimp, avocado, crab meat, sesame seeds, unagi sauce, tobiko


TEMPURA LOBSTER ROLL 30
tempura lobster, cucumber, avocado, spicy mayo, unagi sauce


 **LAS VEGAS ROLL** 21
crab, tempura shrimp, avocado, cucumber, cream cheese, spicy tuna, spicy mayo, tempura crumble, unagi sauce


 **ROCK AND ROLL** 18
hamachi, avocado, jalapeño, spicy tuna, fried rock shrimp, tobiko, spicy mayo, unagi sauce


COMBOS

OMAKASE
chef's choice. changes seasonally.

-  **OMAKASE A** 32
eight nigiri, one sushi roll
-  **OMAKASE B** 52
six nigiri, two types of sashimi
-  **OMAKASE C** 65
eight premium nigiri, three types of sashimi, one special kappa maki roll

 **CHIRASHI DON** 35
two (2) pieces sashimi cut, yellow fin tuna, salmon, yellowtail, unagi, hokkaido scallop, shrimp, egg omelet, tofu curd, salmon roe, sushi rice

 **SASHIMI SMALL** 28
yellow fin tuna, atlantic salmon, yellowtail

 **SASHIMI LARGE** 59
yellow fin tuna, atlantic salmon, yellowtail, ebi, hokkaido scallop, salmon roe, octopus

NIGIRI & SASHIMI

nigiri comes with one (1) piece
sashimi comes with three (3) pieces

SHELLFISH

 **HOTATE** (hokkaido scallop)
NIGIRI 5 | SASHIMI 14

 **EBI** (cooked shrimp)
NIGIRI 4 | SASHIMI 8

 **TAKO** (octopus)
NIGIRI 5 | SASHIMI 12

 **AMAEBI** (canadian spot prawn)
NIGIRI 6 | SASHIMI 15

FISH

 **MAGURO** (yellowfin tuna)
NIGIRI 6 | SASHIMI 15

 **SAKE** (salmon)
NIGIRI 4 | SASHIMI 9

 **HAMACHI** (yellowtail)
NIGIRI 4 | SASHIMI 10


 **MADAI** (sea bream)
NIGIRI 7


FIVE (5) PIECES THIN SASHIMI 16

UNAGI (freshwater eel)
NIGIRI 6 | SASHIMI 15

 **SABA** (mackerel)
NIGIRI 3 | SASHIMI 8

OTHERS

 **IKURA** (salmon roe)
ONE (1) PIECE GUNKAN 8
SASHIMI CUP 15

 **TOBIKO** (flying fish roe)
ONE (1) PIECE GUNKAN 4
SASHIMI CUP 8

TAMAGO (baked sweet egg omelet with shrimp and scallop)
NIGIRI 4 | SASHIMI 6

INARI (sweet tofu pouch)
NIGIRI 3



Upgrade to "EDOMAE
STYLE" SUSHI! 8

Tokyo style with real grated wasabi root and house blended tosa soy sauce on each nigiri and on the side. Upgrade cost is per plate or just wasabi and tosa soy on the side.




12 MOONS
ASIAN • SUSHI • NOODLES


SMALL PLATES

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EDAMAME 5


maldon sea salt or
japanese 7 pepper spice blend
- 

SZECHUAN BOILED DUMPLINGS 5

pork, chicken, cilantro, scallions, chili oil
- 

FRIED SPRING ROLLS 5

THREE (3) PIECES
vegetable, sweet chili sauce
- TEMPURA PLATE
WITH DIPPING SAUCE



SEVEN (7) PIECES VEG 8

SEVEN (7) PIECES SHRIMP 16

TWO (2) SOFT-SHELL CRABS 21

COMBO FOUR (4) PIECES VEG AND
THREE (3) PIECES SHRIMP 11

- CHASHU BAO 9

kurobuta pork belly, pickled cucumber,
shallot, chili, carrot, cilantro, spicy mayo,
three (3) buns
- 

FIRE DUSTED CALAMARI 8

daikon, spicy mayo, scallions

TWICE FRIED
CHICKEN
KARAAGE

6

marinated chicken thigh cubes
spicy mayo, tonkatsu sauce,
lemon wedge

- 

FIRECRACKER SHRIMP 10

fried shrimp bites, chinese 5 spice,
korean chili pepper, szechuan pepper sauce
- GYOZA 7

FIVE (5) PIECES
pork and chicken blend, scallions
dipping sauce
- LEMONGRASS CHICKEN WINGS

FOUR (4) WINGS 8

EIGHT (8) WINGS 15

ginger, garlic, lemongrass,
lightly breaded, choice of sauce or plain
SAUCES:
sesame sriracha
garlic and black vinegar
sweet chili
cantonese char siu sauce
- BBQ PORK 6

pork loin, chinese mustard, sesame seeds,
scallions, hoisin, char siu sauce
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LOBSTER SATAY 25

two (2) lobster tail skewers, cilantro
citrus marinade, spicy mango sauce

SOUPS AND SALADS

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HOUSE SALAD 8

mixed greens, daikon, carrots, bell peppers,
takuan, cucumbers, pickled ginger, fried
wonton strips, scallions, sesame seeds
- ADD SALMON 10


ADD CHICKEN 3

ADD SHRIMP 6

ADD FLAT IRON STEAK 17
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SMALL SALAD 5

baby greens, cucumbers, scallions,
shaved radish, shredded carrot

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HOUSE MISO 5

fresh dashi broth, white miso,
shimeji mushrooms, scallions, silk tofu
- WONTON SOUP 6

pork, shiitake & shrimp wontons hand
made in house, scallions,
hong kong style chicken & shrimp broth
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SMASHED CUCUMBER SALAD 5

sweet marinated cucumber, sesame oil,
soy sauce, garlic, pickled red pepper,
shredded napa cabbage


CHOICE OF SALAD DRESSING:
creamy white miso, soy vinaigrette, fresh ginger vinaigrette, house dressing

WOK FIRED

ingredients cooked in wok at high heat

- HONG KONG FRIED RICE

SMALL 12 | LARGE 22


shrimp, pulled bbq duck, eggs, bbq pork,
gai lan, scallions
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MONGOLIAN BEEF, CHICKEN
OR SHRIMP

flat iron steak strips, chicken breast or tiger
shrimp, bed of rice noodles, garlic, scallions,
onions, sesame oil, soy sauce, steamed rice,
chili paste, pickled thai red chilies
- CHICKEN BREAST


SMALL 8 | LARGE 12
- SHRIMP

SMALL 12 | LARGE 18
- FLAT IRON STEAK STRIPS

SMALL 16 | LARGE 22
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12 MOONS FRIED RICE

SMALL 8 | LARGE 10

egg, cabbage, scallions, sesame oil,
carrots, ginger, garlic
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CRAB FRIED RICE


SMALL 26 | LARGE 38

pulled crab meat, egg, crab claws,
ginger, gai lan, scallions
- STIR FRIED CHOW MEIN NOODLES

SMALL 9 | LARGE 14

served fried or soft, carrots, onions,
bean sprouts, soy sauce, scallions,
shimeji mushrooms, oyster sauce
- STIR FRIED VEGGIE CHOW FUN 14

only available after 4:00 PM

eggplant, rice noodles, gai lan, bean sprouts,
shimeji mushroom, scallions,
served dry or wet
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STIR FRIED PAD THAI

SMALL 10 | LARGE 15

pad thai noodle, salted dried shrimp,
cilantro, pickled thai red chilies, lime,
cabbage, eggs, shimeji mushrooms, tofu,
bean sprouts, scallions, peanuts, authentic
thai sauce recipe with fish sauce and
tamarind paste

ADD TO ANY WOK FIRED DISH

- FLAT IRON STEAK STRIPS 5

CHICKEN 4

BBQ PORK 3

DUCK 4
- SHRIMP 6

SEAFOOD 12

2 SNOW CRAB CLAWS 13

SIDES

choice of garlic sauce, ginger sauce, oyster sauce, or plain steamed

- CHOY SUM 5

BABY BOK CHOY 6

AMERICAN BROCCOLI 6
- GAI LAN 6

CABBAGE 5

SOUP NOODLES

vegetarian broth available upon request

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PHO

SMALL 6 | LARGE 12

rice noodles, shaved onions, scallions, cilantro,
jalapeños, bean sprouts, lime, thai basil
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SEAFOOD PHO

SMALL 11 | LARGE 22

lobster broth, shrimp, scallops, mussels
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BEEF PHO

sliced raw and slow cooked beef brisket

SMALL 7 | LARGE 14
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CHICKEN PHO

grilled breast meat, chicken broth

SMALL 6 | LARGE 12
- TOKYO SHOYU RAMEN 14

soft egg, soy flavored chicken broth,
wok fired bean sprouts, scallions, kurobuta
pork belly chashu, menma, sesame seeds,
nori, ramen noodles

- UDON

SMALL 6 | LARGE 9

flour noodle, scallions, udon broth, seaweed
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LANZHOU NOODLE SOUP

SMALL 13 | LARGE 26

slow cooked beef brisket, bone-in oxtail,
wheat noodles, shaved daikon, scallions,
cilantro, chili oil

ADD TO ANY NOODLE DISH

- EGG 2

RAMEN EGG 3

PORK CHAR SIU 3

EXTRA NOODLES 3

CHICKEN 3

BEEF BRISKET 4

KUROBUTA PORK BELLY CHASHU 5

SHRIMP 6

SEAFOOD MIX 12

2 SNOW CRAB CLAWS 13


DONBURI

ingredients arranged over rice

TERIYAKI DON
GRILLED SALMON 14

GRILLED CHICKEN Breast 10
Thigh 8

teriyaki sauce, beni shouga,
scallion, cabbage salad, ginger
dressing, over rice
ADD Spicy Teriyaki Sauce 1

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CHOMOLUNGMA DON 20

baked topping, scallop, crab, spicy mayo,
tobiko, scallions, unagi sauce,
steamed rice, tempura crumble

- BBQ DUCK DON 16

duck jus, plum sauce, scallions, sesame
seeds, steamed rice

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GALBI RIB DON 15

galbi short rib, steamed rice, namul,
house made kimchi, bean sprouts, sesame
seeds, scallions, korean bbq sauce

- UNAGI DON 24

eel, steamed rice, takuan, shibazuke,
beni shouga, sesame seeds, scallions,
unagi sauce

- TONKATSU DON 12

pork loin, panko, cabbage, spicy mayo,
tonkatsu sauce, beni shouga, scallions,
sesame seeds, steamed rice, spicy mustard

RICE AND PICKLES

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SUSHI RICE 4
- 

STEAMED RICE 3
- 

TSUKEMONO 5

yamagobo, takana, takuan, shibazuke,
beni shouga

FAMILY STYLE
PLATTERS

served with rice and
smashed cucumber salad

GALBI RIB PLATTER

grilled korean short ribs by the
pound with korean bbq sauce

3/4 POUND 35
1 POUND 45
1-1/2 POUND 65

- GRILLED FISH PLATTER 32

three (3) 5oz salmon fillets with teriyaki
sauce -or- four (4) saba fillets -or- two (2)
fillets of each, house made ponzu

- BBQ DUCK PLATTER 39

1/2 roasted duck, steamed buns

DINNER SETS

all dinner sets come with tsukemono
pickles, steamed rice, house miso soup

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GRILLED BULGOGI STYLE STEAK 31

8oz. black angus flat iron,
bulgogi marinade, house made kimchi,
korean bbq sauce, scallions, steamed rice,
bean sprouts namul, sesame seeds

- ADD GRILLED LOBSTER TAIL SATAY 12

half tail, garlic, ginger, lime

- TONKATSU 18

pork loin, panko, cabbage, soy,
vinaigrette, spicy mustard, tonkatsu sauce

15% service charge will be added to a coupon or comp payment and for parties of 6 or more. Private dining room available for reservations.
While we will do our very best to accommodate our guest with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.
Consuming raw or undercooked items may increase your risk of food borne illness.
All prices do not include sales tax.

 VEGETARIAN  SPICY  RAW SEAFOOD  GLUTEN FREE