

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

FULL 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
roasted golden beets | 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

🌲 PNW ROLL

HAND ROLL 6 | FULL ROLL 12
house smoked salmon | roasted golden
beets | granny smith apple | baby red oak
lettuce | ginger soy glaze

🐅 TIGER ROLL 15

spicy tuna | cucumber | atlantic salmon
black tobiko | wasabi | spicy mayo
unagi sauce

SPECIAL ROLLS

🏔️ CHOMOLUNGMA AVALANCHE

FULL ROLL 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

🔥 INFERNO ROLL 21

spicy tuna mix | scallions | cucumber
tempura shrimp | wasabi tobiko
jalapeño | sriracha

🍤 TEMPURA LOBSTER ROLL 27

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

🌊 SURF & TURF ROLL 27

charred scallion | cucumber | sliced
and torch seared new york strip steak
| roasted garlic | avocado | fire dusted
fried onion | ginger soy

🍤 Tempura Shrimp and Red Crab INSIDE ROLL 26

🍤 Tempura Lobster Tail INSIDE ROLL 46

COMBOS

🍣 CHIRASHI DON 35

2 pieces sashimi cut | yellow fin tuna
salmon | yellowtail | arctic surf clam
hokkaido scallop | shrimp | egg omelet
tofu curd | salmon roe | sushi rice

🍣 NIGIRI & ROLL 28

chef's choice of one roll
5 pieces of nigiri

🍣 SASHIMI SMALL 28

yellow fin tuna | atlantic salmon
yellowtail

🍣 NIGIRI LARGE 35

chef's choice of one roll
8 pieces of nigiri

🍣 SASHIMI LARGE 59

yellow fin tuna | atlantic salmon
yellowtail | arctic surf clam | hokkaido
scallop | salmon roe | octopus

NIGIRI & SASHIMI SHELLFISH

Nigiri comes with 1 piece

Sashimi comes with 3 pieces

🍣 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 4 | SASHIMI 11

FISH

🍣 MAGURO (Yellowfin Tuna)

NIGIRI 6 | SASHIMI 15

🍣 SAKE (SALMON)

NIGIRI 4 | SASHIMI 9

🍣 HAMACHI (Yellowtail)

NIGIRI 4 | SASHIMI 10

🍣 IZUMIDAI (Red Tilapia)

NIGIRI 3
5 PIECES THIN SASHIMI 8

🍣 UNAGI (Freshwater Eel)

NIGIRI 6 | SASHIMI 15

🍣 SABA (Mackerel)

NIGIRI 3 | SASHIMI 8

🍣 COLD SMOKED SALMON

NIGIRI 5 | SASHIMI 12

OTHERS

🍣 IKURA (Salmon Roe)

1 PIECE GUNKAN 6
SASHIMI CUP 10

🍣 TOBIKO (Flying Fish Roe)

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

SMALL ROLLS

sushi rice | nori | one (1) filling

🍣 SALMON MAKI 6

🍣 KAPPA MAKI 4

🍣 TEKKA MAKI 9



12 MOONS
ASIAN • SUSHI • NOODLES

SMALL PLATES

- EDAMAME 5**
maldon sea salt or
japanese 7 pepper spice blend
- SZECHUAN BOILED DUMPLINGS 5**
pork | chicken | cilantro
scallion | chili oil
- FRIED SPRING ROLLS**
3 PIECES 5
vegetable | sweet chili sauce
- TEMPURA PLATE WITH DIPPING SAUCE**
7 PIECES VEG 8
7 PIECES SHRIMP 16
2 SOFT-SHELL CRABS 21
COMBO 4 PIECES VEG AND
3 PIECES SHRIMP 11

- CHASHU BAO 9**
kurobuta pork belly | pickled cucumber
shallot | chili | carrot | cilantro
spicy mayo | 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**
12 PIECES 10
fried baby shrimp
korean chili pepper
szechuan pepper sauce
- GYOZA**
5 PIECES 7
pork with dipping sauce | scallions
- LEMONGRASS CHICKEN WINGS**
4 WINGS 8 | 8 WINGS 15
ginger | garlic | lemongrass
potato starch crust
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
- LOBSTER SATAY 25**
2 lobster tail skewers | citrus marinade
spicy mango sauce | cilantro

SOUPS AND SALADS

- HOUSE SALAD 8**
mixed greens | daikon | carrots
bell peppers | takuan | cucumbers
pickled ginger | fried wonton strips
scallions | sesame seeds
CHOICE OF:
creamy white miso dressing
soy vinaigrette | house dressing
ADD CHICKEN 3
ADD SHRIMP 6
ADD SALMON 10
ADD FLAT IRON STEAK 17
- HOUSE MISO 5**
fresh dashi broth | white miso
shimeji mushrooms | scallions | silk tofu
- WONTON SOUP 9**
chicken wontons | scallions
hong kong style chicken & shrimp broth
- SMALL SALAD 5**
baby greens | cucumbers | scallions
shaved radish shredded carrot
CHOICE OF:
creamy white miso dressing
soy vinaigrette | house dressing
- SMASHED CUCUMBER SALAD 5**
sweet marinated cucumber
sesame oil | soy sauce | garlic
pickled red pepper
shredded napa cabbage

NOODLES

- PHO** Vegetarian broth available upon request
SM 6 | LG 8
rice noodles | shaved onions | scallions
cilantro | jalapeños | bean sprouts
lime | thai basil
- SEAFOOD PHO**
SM 12 | LG 21
- BEEF PHO**
sliced raw and slow cooked beef brisket
SM 9 | LG 15
- CHICKEN PHO**
breast
SM 9 | LG 15
- DUCK PHO (Large Only) 17**
- TOKYO SHOYU RAMEN 14**
ramen noodles | soy flavored chicken
broth | wok fired bean sprouts
scallions | kurobuta pork belly chashu
menma pickled bamboo shoots
sesame seeds | nori | soft egg
- SAPPORO MISO RAMEN 14**
kurobuta pork belly | ramen noodles
heartly red miso broth | scallions
wok fired bean sprouts | sesame seeds
sweet corn | butter | soft egg
- UDON**
SM 6 | LG 9
flour noodle | scallions | udon broth
seaweed
- STIR FRIED CHOW MEIN NOODLES**
SM 9 | LG 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
- LANZHOU**
SM 11 | LG 19
slow cooked beef brisket
bone-in oxtail | wheat noodles
shaved daikon | scallions | cilantro
chili oil
- STIR FRIED PAD THAI**
SM 10 | LG 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 NOODLE DISH

- EGG 2
- PORK CHAR SIU 3
- EXTRA NOODLES 3
- CHICKEN 3
- BEEF BRISKET 4
- KUROBUTA PORK BELLY CHASHU 5
- SHRIMP 6
- SEAFOOD MIX 12
- DELUXE SEAFOOD 16

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.

DONBURI

Ingredients arranged over rice

- TERIYAKI DON**
grilled salmon 14
grilled chicken 12
teriyaki sauce | takuan
beni shouga | steamed rice
scallions | sesame seeds
- CHOMOLUNGMA DON 20**
scallop | crab | baked | tobiko
scallions | unagi sauce | steamed rice
spicy mayo | tempura crumble
- BBQ DUCK DON 16**
duck jus | plum sauce | scallions
sesame seeds | steamed rice
- GALBI RIB DON 15**
galbi short rib | steamed rice
house made kimchi | bean sprout
namul | sesame seeds | scallions
korean bbq sauce
- UNAGI DON 24**
eel | steamed rice | takuan | shibazuke
beni shouga | sesame seeds | scallions
unagi sauce
- TONKATSU DON 14**
pork loin | panko | cabbage
spicy mayo | tonkatsu sauce
beni shouga | scallions | sesame seeds
steamed rice | spicy mustard

DINNER SETS

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

- KOREAN BULGOGI STEAK 31**
8oz flat iron steak
bulgogi marinade | house made kimchi
korean bbq sauce | scallions
bean sprouts namul | sesame seeds
steamed | rice
- ADD GRILLED LOBSTER TAIL SATAY 12**
half tail | garlic | ginger | lime
- TONKATSU 23**
pork loin | panko | cabbage | soy
vinaigrette | spicy mustard
tonkatsu sauce
- SABA SHIOYAKI 21**
norwegian mackerel | daikon | lemon
ponzu | kaiware sprouts | scallions

FAMILY STYLE PLATTERS

served with rice and smashed cucumber salad

- GALBI RIB PLATTER 35**
3/4 pound grilled korean short ribs
- 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
- SHELLFISH PLATTER 68**
three (3) cracked snow crab claws one
(1) grilled lobster tail | three (3) grilled
jumbo shrimp | four (4) new zealand
greenlip mussels | house made ponzu
spicy mango sauce

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**

RICE AND PICKLES

- SUSHI RICE 4**
- STEAMED RICE 3**
- TSUKEMONO 5**
variety of pickled vegetables | yamagobo | takana mustard
greens | takuan radish | kyuri cucumber
- SEAWEED SALAD 6**
green seaweed | sesame | soy vinaigrette
- HOUSE MADE KIMCHI 3**
- GOHAN SET 7**
steamed rice | miso soup | small tsukemono pickle plate

WOK FIRED

Ingredients cooked in wok at high heat

- HONG KONG FRIED RICE**
SM 12 | LG 22
shrimp | pulled bbq duck | eggs
bbq pork | gai lan | scallions
- MONGOLIAN BEEF, CHICKEN OR SHRIMP**
SM 12 | LG 18
new york strip steak | chicken breast
or tiger shrimp | bed of rice noodles
garlic | scallions | onions | chili paste
pickled thai red chilies | sesame oil
soy sauce | steamed rice
- 12 MOONS FRIED RICE**
SM 8 | LG 10
egg | cabbage | scallions | sesame oil
carrots
- ADD BEEF STRIP STEAK 5**
- ADD CHICKEN 4**
- ADD BBQ PORK 3**
- ADD DUCK 4**
- ADD SHRIMP 6**

CRAB FRIED RICE

- SM 29
- LG 35

pulled crab meat | egg
crab claws | ginger
gai lan | scallions

ADD TO ANY WOK FIRED DISH

- SHRIMP 6
- SEAFOOD 12
- DELUXE SEAFOOD 16