

## 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

FULL 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  
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 sprouts  
takuan | yamagobo | 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

### 🦐 EBI CRUNCH ROLL

HAND ROLL 5 | FULL ROLL 10  
cooked shrimp | spicy mayo  
tempura crumble | sesame seeds

### 🐯 TIGER ROLL

FULL ROLL 15  
spicy tuna | cucumber | atlantic salmon  
black tobiko | wasabi | spicy mayo  
unagi sauce

### 🥑 AVOCADO CRUNCH ROLL

HAND ROLL 4 | FULL ROLL 8  
avocado | tempura crumble  
sesame seeds | sriracha

## 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

## 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

### 🦪 HOKKIGAI (Arctic Surf Clam)

NIGIRI 5 | SASHIMI 14

### 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

### 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 | cucumber | cilantro  
spicy mayo | pickled chili | 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
- **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**  
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           | KUROBUTA PORK BELLY CHASHU 5 |
| PORK CHAR SIU 3 | SHRIMP 6                     |
| EXTRA NOODLES 3 | SEAFOOD MIX 12               |
| CHICKEN 3       | DELUXE SEAFOOD 16            |
| BEEF BRISKET 4  |                              |

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 rib | steamed rice | takuan  
shibazuke | beni shouga | sesame seeds  
scallions | korean bbq sauce
- **UNAGI DON** 24  
eel | steamed rice | takuan | shibazuke  
beni shouga | sesame seeds scallions  
unagi sauce

## 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 filets 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 OR CHICKEN**  
SM 12 | LG 18  
new york strip steak or chicken breast  
bed of rice noodles | garlic | scallions  
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
- ADD SHIMEJI MUSHROOM** 4

## 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

