

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, jalapeno, 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







🌿 VEGETARIAN

🍷 SPICY

🍷 RAW SEAFOOD

🍷 GLUTEN FREE

SMALL PLATES

-   **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 rock shrimp, 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
-   **LOBSTER SATAY 25**
two (2) lobster tail skewers, cilantro
citrus marinade, spicy mango sauce

SOUPS AND SALADS

-  **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**
-   **SMALL SALAD 5**
baby greens, cucumbers, scallions,
shaved radish, shredded carrot

-  **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

-  **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

NOODLES

vegetarian broth available upon request

-  **PHO**
SMALL 6 | LARGE 12
rice noodles, shaved onions, scallions,
cilantro, jalapeños, bean sprouts, lime,
thai basil

-  **SEAFOOD PHO**
SMALL 11 | LARGE 22
lobster broth, shrimp, scallops, mussels

-  **BEEF PHO**
sliced raw and slow cooked beef brisket
SMALL 7 | LARGE 14

-  **CHICKEN PHO**
grilled breast meat, chicken broth
SMALL 6 | LARGE 12

-  **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

- 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

- 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

-  **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**

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

-  **MONGOLIAN BEEF, CHICKEN OR SHRIMP**

- 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

- CHICKEN BREAST**
SMALL 8 | LARGE 12

- BEEF STRIP STEAK OR SHRIMP**
SMALL 12 | LARGE 18

-  **12 MOONS FRIED RICE**
SMALL 8 | LARGE 10
egg, cabbage, scallions, sesame oil, carrots,
ginger, garlic

-  **CRAB FRIED RICE**
SMALL 26 | LARGE 38
pulled crab meat, egg, crab claws, ginger,
gai lan, scallions

ADD TO ANY WOK FIRED DISH

- BEEF STRIP STEAK 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**

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

-  **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

-  **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

-   **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

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.

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