



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 45
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

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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 23

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 10

EIGHT (8) WINGS 19

ginger, garlic, lemongrass,
CHOICE OF:
thai sweet chili sauce or plain


BBQ PORK 6

pork loin, chinese mustard, sesame seeds,
scallions, hoisin, char siu sauce
- 

LOBSTER SATAY 39

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 25
- 


SMALL SALAD 5

baby greens, cucumbers, scallions,
shaved radish, shredded carrot
- CHOICE OF SALAD DRESSING:
creamy white miso, soy vinaigrette, fresh ginger vinaigrette, house dressing

WOK FIRED

- HONG KONG FRIED RICE

SMALL 12 | LARGE 22


shrimp, pulled bbq duck, eggs, bbq pork,
gai lan, scallions
- 

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 19 | LARGE 29
- 

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



HOUSE MISO 5fresh dashi broth, white miso,
shimeji mushrooms, scallions, silk tofu

WONTON SOUP 6

pork and shrimp wontons, 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

CRAB FRIED RICE

SMALL 26 | LARGE 45

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



STIR FRIED PAD THAI

SMALL 10 | LARGE 15

pad thai noodles, 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 10

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
- 

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
- 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 noodles, scallions, udon broth,
seaweed



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

BBQ PORK 3

EXTRA NOODLES 3

CHICKEN 3

BEEF BRISKET 4

KUROBUTA PORK BELLY CHASHU 6

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,
scallions, 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

an assortment of Japanese style pickles

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 35

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 18

half tail, garlic, ginger, lime
- TONKATSU 18

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

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-  VEGETARIAN
- 

SPICY
- 

RAW SEAFOOD
- 

GLUTEN FREE