

## 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 red oak 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

### ALASKA ROLL 14

house made cold smoked salmon, baby red oak leaf lettuce, red crab meat cucumber, scallion aioli, unagi sauce

### 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

### 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

### INFERNO ROLL 21

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

### 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

### GODZILLA ROLL 25

fried chicken karaage, charred scallion, spicy mayo, tempura shiso leaf, unagi sauce, szechuan pepper sauce, whole unagi fillet on top

## COMBOS

### 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

### NIGIRI & ROLL 28

chef's choice of one roll five (5) pieces of nigiri

### SASHIMI SMALL 28

yellow fin tuna, atlantic salmon, yellowtail

### NIGIRI LARGE 35

chef's choice of one roll eight (8) pieces of nigiri

### SASHIMI LARGE 59

yellow fin tuna, atlantic salmon, yellowtail, izumidai, 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 5 | SASHIMI 12

### 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

FIVE (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)

ONE (1) PIECE GUNKAN 6

SASHIMI CUP 10

#### 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



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

TWELVE (12) PIECES  
fried baby shrimp, korean chili pepper,  
szechuan pepper sauce

GYOZA 7

FIVE (5) PIECES  
pork with dipping sauce, scallions

LEMONGRASS CHICKEN WINGS

FOUR (4) WINGS 8


EIGHT (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

two (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


ADD SALMON 10

ADD CHICKEN 3

ADD SMOKED SALMON 7


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 9

chicken 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
- CHOICE OF SALAD DRESSING:  
creamy white miso, soy vinaigrette, fresh ginger vinaigrette, house dressing
- NOODLES
- vegetarian broth available upon request
- PHO

SMALL 6 | LARGE 8

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

SEAFOOD PHO

SMALL 12 | LARGE 21

shrimp, scallops, mussels

BEEF PHO

sliced raw and slow cooked beef brisket


SMALL 9 | LARGE 15

CHICKEN PHO

breast

SMALL 9 | LARGE 15

DUCK PHO (Large Only) 17

 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

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

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

SMALL 13 | LARGE 22

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

DELUXE SEAFOOD 16


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

SMALL 12 | LARGE 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

SMALL 8 | LARGE 10

egg, cabbage, scallions, sesame oil,  
carrots, ginger, garlic

CRAB FRIED RICE

SMALL 29 | LARGE 35

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

SHIMEJI MUSHROOM 4

BEAN SPROUTS 2

SEAFOOD 12

DELUXE SEAFOOD 16

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  
Thigh or Breast

12

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, house made  
kimchi, bean sprouts, 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

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



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

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

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