

SUSHI, SIDES & PLATTERS

SUN-THU | 4:00 PM–10:00 PM • FRI & SAT | 4:00 PM–12:00 AM

HOUSE ROLLS

SALMON SKIN ROLL

FULL ROLL 15 | HAND ROLL 9
grilled salmon skin, cucumber, kaiware,
yamagobo, unagi sauce, sesame

UNAGI ROLL

FULL ROLL 13 | HAND ROLL 8
broiled freshwater eel, cucumber, sesame,
unagi sauce

CALIFORNIA ROLL

FULL ROLL 10 | HAND ROLL 7
red crab, avocado, cucumber,
tobiko, sesame

SPICY TUNA ROLL

FULL ROLL 10 | HAND ROLL 6
minced tuna, scallions, spicy mayo,
cucumber, sesame

TEMPURA SHRIMP ROLL

FULL ROLL 10 | HAND ROLL 6
tempura shrimp, spicy mayo, sesame,
unagi sauce

VEGETABLE ROLL

FULL ROLL 8 | HAND ROLL 6
cucumber, inari, avocado, kaiware,
baby lettuce, sesame

SPIDER ROLL

FULL ROLL 20 | HAND ROLL 12
tempura soft shell crab, avocado, cucumber,
kaiware, red crab, tobiko, sesame, unagi sauce

TIGER ROLL 15

spicy tuna, cucumber, salmon,
black tobiko, spicy mayo, unagi sauce

RAINBOW ROLL 18

california roll, 5 types of fish and shell fish

SEATTLE ROLL 15

salmon, avocado, cream cheese,
tempura fried, unagi sauce

SPECIAL ROLLS

LAS VEGAS ROLL 21

red crab, tempura shrimp, avocado, cucumber,
cream cheese, spicy tuna, tempura crumble,
spicy mayo, unagi sauce

AVALANCHE ROLL 26

fried avocado cream cheese roll, crab and
scallop baked topping, spicy mayo, tobiko,
scallions, unagi sauce

LUCKY ROLL 15

hamachi, red crab, jalapeno, tobiko, spicy
salmon mix, kaiware, unagi sauce,
spicy mayo, lemon zest

TEMPURA LOBSTER ROLL 45

lobster tail, cucumber, avocado, kaiware, spicy
mayo, unagi sauce

FLYING DRAGON ROLL 25

freshwater eel, cucumber, tempura shrimp,
avocado, sesame, unagi sauce

COMBOS

OMAKASE

chef's choice, changes seasonally

OMAKASE A 32

eight nigiri, one sushi roll

OMAKASE B 65

eight premium nigiri, three types of sashimi,
one special kappa maki

CHIRASHI DON 35

unagi, ikura, inari, and 2 pieces each maguro,
sake, hamachi, ebi, hotate, tamago, over sushi
rice

SASHIMI SMALL 28

three pieces each maguro, sake, hamachi

SASHIMI LARGE 59

one sashimi portion each of ikura, maguro, sake,
hamachi, hotate, tako, ebi

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 (cooked octopus)
NIGIRI 5 | SASHIMI 12

AMAEBI (Canadian spot prawn)
NIGIRI 6 | SASHIMI 15

FISH

MAGURO (yellowfin tuna)
NIGIRI 6 | SASHIMI 15

SAKE (king salmon)
NIGIRI 4 | SASHIMI 9

HAMACHI (yellowtail)
NIGIRI 7 | SASHIMI 10

MADAI (sea bream)
NIGIRI 5
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
LEMON CUP SASHIMI 15

TOBIKO
ONE (1) PIECE GUNKAN MAKI 4
LEMON CUP SASHIMI 8

TAMAGOYAKI

baked egg omelet with shrimp and scallop
NIGIRI 4 | SASHIMI 6

INARI 3

FAMILY STYLE PLATTERS

GALBI

grilled Korean marinated beef short ribs,
steamed rice, Korean bbq sauce,
kimchee, namul

¾ POUND 35 | 1 POUND 45 | 1½ POUND 65

GRILLED FISH 32

seasonal pickles, lemon, steamed rice
choose from:

- 3 ea. 5oz. salmon fillets, teriyaki sauce
- 4 salted saba fillets, ponzu
- combination 2 salmon fillets, 2 saba fillets

BBQ DUCK 39

½ roasted duck, steamed rice, steamed buns, plum sauce, smashed cucumber salad

SMALL ROLLS

sushi rice | nori | one (1) filling

SALMON MAKI 6

EBI MAKI 6

KAPPA MAKI 4

TEKKA MAKI 9

RICE, PICKLES, SALADS, SIDES

RICE & PICKLES

STEAMED JASMINE RICE 3

SUSHI RICE 4

SEAWEED SALAD 6

KIMCHI 3

TSUKEMONO 5

takuan, beni shouga,
& seasonal pickles

SALADS

CHOICE of SALAD DRESSINGS:

creamy white miso, soy vinaigrette, ginger vinaigrette, house dressing

HOUSE SALAD

blend of baby greens, daikon, carrots, red bell pepper, takuan,
cucumber, scallions, beni shouga, sesame seeds, fried wonton strips

FULL SALAD 8 | HALF SALAD 4

ADD CHICKEN BREAST 3

ADD POACHED SHRIMP 6

ADD GRILLED SALMON FILLET 10

ADD GRILLED FLAT IRON STEAK 25

SMASHED CUCUMBER SALAD 5

sweet marinated cucumbers, sesame oil, soy sauce,
garlic, red pepper, shredded cabbage

SIDES

garlic, ginger, oyster sauce,
or steamed

CHOY SUM 5

BABY BOK CHOY 6

BROCCOLI 6

GAI LAN 6

 VEGETARIAN

 SPICY

 RAW SEAFOOD

 GLUTEN FREE

DINNER MENU

SUN-THU | 4:00 PM–10:00 PM • FRI & SAT | 4:00 PM–12:00 AM

NOODLES & SOUPS

vegetarian broth available upon request

WONTON SOUP 6
4 pork & shrimp wontons, shrimp scented chicken broth, scallions

HOUSE MISO SOUP 5
dashi, white miso, shimeji mushrooms, tofu, scallions

LANZHOU
SMALL 13 | LARGE 26
beef brisket, oxtail, pan mee noodles, daikon, cilantro, scallions, garlic chili oil

WONTON NOODLES 15
6 pork & shrimp wontons, egg noodles, bok choy, shiitake mushrooms, wonton soup broth, scallions

SHOYU RAMEN 14
braised and seared pork belly, ramen noodles, soft egg, wok fired bean sprouts, menma, scallions, nori

PHO
rice noodles, shaved onion, cilantro, scallions, Thai basil, bean sprouts, jalapeno, lime, light beef broth
SMALL 6 | LARGE 12

BEEF PHO
brisket and rare beef slices, beef broth
SMALL 7 | LARGE 14

ADD MEATBALL (2) 4

ADD RARE BEEF 5

ADD BRISKET 4

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

ADD TO ANY NOODLE ITEM

RAMEN EGG 3

BBQ PORK 3

CHASHU PORK BELLY 5

ROASTED DUCK 16

CHICKEN BREAST 3

FRIED TOFU 3

SHRIMP 6

SEAFOOD MIX 12

PENN COVE MUSSELS 4

2 SNOW CRAB CLAWS 13

BEEF BRISKET 4

SOFT TOFU 3

TONKATSU

KATSU DON 12

panko fried pork loin cutlets, cabbage salad, spicy mustard, ginger dressing, beni shouga, scallions, tonkatsu sauce, short grain rice

KATSU CURRY 12

panko fried pork loin cutlets, house made Japanese style curry sauce, carrots, onions, celery, seasonal pickles, steamed broccoli, short grain rice

DONBURI

TERIYAKI DON

cabbage, carrots, ginger dressing, beni shouga, scallions, sesame seeds, house made teriyaki sauce, steamed rice

SALMON 14

CHICKEN BREAST 10

CHICKEN THIGH 8

ADD SPICY TERIYAKI SAUCE 1

BBQ DUCK DON 16

roast duck quarter, plum sauce, scallions, cilantro, sesame seeds, rice

GALBI DON 15

grilled short ribs, kimchee, namul, scallions, sesame seeds, Korean bbq sauce, steamed rice

DINNER SET

12 MOONS FLAT IRON STEAK DINNER 35

8oz. certified black angus beef, house made spice blend, kimchee, wasabi leaf garlic sauce, seasonal pickles, steamed short grain rice, small miso soup

WOK FIRED

HONG KONG FRIED RICE
egg, bbq pork, duck, shrimp, gai lan, scallions
SMALL 12 | LARGE 22

12 MOONS FRIED RICE
egg, gai lan, scallions, ginger, garlic, carrots
SMALL 8 | LARGE 10

CHOW MEIN
deep fried or stir fried, bean sprouts, shimeji mushrooms, onions, scallions, oyster sauce
SMALL 9 | LARGE 14

MONGOLIAN
onion, scallions, garlic, sambal, sesame oil, fried noodle, jasmine rice, pickled chilies

FLANK STEAK SM 9 | LG 14

SHRIMP SM 12 | LG 18

CHICKEN SM 8 | LG 12

CHOW FUN 14
soft rice noodles, eggplant, gai lan, bean sprouts, shimeji mushrooms, scallions served dry or with garlic black bean sauce

PAD THAI
rice noodles, dried shrimp, carrots, scallions, fried tofu, shimeji mushrooms, bean sprouts, egg, cabbage, peanuts, lime, cilantro, tamarind, fish sauce
0-5 star or "Thai Spicy"
SMALL 10 | LARGE 15

RED OR GREEN CURRY 12
Thai curry paste, coconut sauce, eggplant, bamboo shoots, bell peppers, basil, jasmine rice, 0-5 star or "Thai Spicy"

ADD TO ANY WOK FIRED ITEM

WOK FRIED EGG 2

BBQ PORK 3

CHASHU PORK BELLY 5

PULLED DUCK MEAT 4

CHICKEN BREAST 3

FRIED TOFU 3

SOFT TOFU 3

PENN COVE MUSSELS 4

SHRIMP 6

SEAFOOD MIX 12

CRAB MEAT 10

2 SNOW CRAB CLAWS 13

FLANK STEAK STRIPS 6

BEEF BRISKET 4

SMALL PLATES

TWICE FRIED CHICKEN KARAAGE 6
chicken thigh, soy sauce, sake, ginger, garlic, tonkatsu sauce, spicy mayo, lemon wedge, scallions

FIRE DUSTED CALAMARI 8
flash fried, 7 pepper dusted, spicy mayo, lemon, scallions

FRIED SPRING ROLLS 5
flash fried, vegetable filling, sweet chili sauce

GYOZA 7
5 pc, blended pork and chicken filling, scallions, dipping sauce

TEMPURA
with hot dipping sauce of dashi, soy, mirin, sake
7 piece, **SHRIMP 16** | 7 piece, **VEG 8** | **COMBO 11**

EDAMAME 5
steamed, sea salt or 7 pepper

SICHUAN BOILED DUMPLINGS 5
pork and chicken filling, cilantro, scallions, garlic chili oil

COCONUT STEAMED MUSSELS 15
locally farmed Penn Cove mussels, coconut milk, lime juice, jalapeno, ginger, garlic, lemon grass, sake, cilantro, baguette toast

LEMON GRASS CHICKEN WINGS
lightly breaded and fried, plain or sweet chili sauce
4 piece 10 | 8 piece 19

ALL PRICES DO NOT INCLUDE SALES TAX.

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.

12 MOONS
ASIAN • SUSHI • NOODLES

VEGETARIAN

SPICY

RAW SEAFOOD

GLUTEN FREE