



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, 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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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.




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, 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 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 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

CHOICE OF SALAD DRESSING:  
creamy white miso, soy vinaigrette, fresh ginger vinaigrette, house dressing
- 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

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 16 | LARGE 22



12 MOONS FRIED RICE

SMALL 8 | LARGE 10

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

HOUSE MISO 5

fresh 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 38

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 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 WOK FIRED DISH

FLAT IRON STEAK STRIPS 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

SOUP 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

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



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

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

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 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

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 VEGETARIAN



SPICY



RAW SEAFOOD



GLUTEN FREE