

SUSHI, SIDES & PLATTERS

MON-THU | 4:00 PM–10:00 PM • FRI & SAT | 11:00 AM–MIDNIGHT • SUN | 11:00 AM–10:00 PM

HOUSE ROLLS

UNAGI ROLL

FULL ROLL 14 | HAND ROLL 9
broiled freshwater eel, cucumber, sesame, unagi sauce

CALIFORNIA ROLL

FULL ROLL 11 | HAND ROLL 8
red crab, avocado, cucumber, tobiko, sesame

SPICY TUNA ROLL

FULL ROLL 11 | HAND ROLL 7
minced tuna, scallions, spicy mayo, cucumber, sesame

TEMPURA SHRIMP ROLL

FULL ROLL 11 | HAND ROLL 7
tempura shrimp, spicy mayo, sesame, unagi sauce

VEGETABLE ROLL

FULL ROLL 9 | HAND ROLL 7
cucumber, inari, avocado, kaiware, baby lettuce, sesame

SPIDER ROLL

FULL ROLL 22 | HAND ROLL 14
tempura soft shell crab, avocado, cucumber, kaiware, red crab, tobiko, sesame, unagi sauce

TIGER ROLL 16

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

RAINBOW ROLL 19

california roll, 5 types of fish and shell fish

SEATTLE ROLL 16

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

SEAHAWKS ROLL 19

pacific red crab, cream cheese, tempura shrimp, salmon, spicy mayo, unagi sauce, tempura crumble, baked

SPECIAL ROLLS

LAS VEGAS ROLL 23

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

AVALANCHE ROLL 28

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

BLACKJACK ROLL 31

tempura shrimp, jalapeno, red crab, spicy tuna, on top: half unagi, half seared salmon, black & red tobiko, spicy mayo, unagi sauce, and scallion

LOBSTER FANTASY ROLL 36

katsu style lobster tail, jalapeno, avocado, red and black tobiko, baked crab, tempura crunch, spicy mayo, unagi sauce

FLYING DRAGON ROLL 27

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

COMBOS

NIGIRI AND ROLL COMBO 35

chef's choice eight nigiri, spicy tuna roll

CHIRASHI DON 37

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

SASHIMI SMALL 30

three pieces each maguro, sake, hamachi

SASHIMI LARGE 62

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 6 | SASHIMI 15

EBI (cooked shrimp)
NIGIRI 5 | SASHIMI 9

TAKO (cooked octopus)
NIGIRI 6 | SASHIMI 13

AMAEBI (Canadian spot prawn)
NIGIRI 7 | SASHIMI 16

FISH

MAGURO (yellowfin tuna)
NIGIRI 7 | SASHIMI 16

SAKE (Atlantic salmon)
NIGIRI 5 | SASHIMI 10

HAMACHI (yellowtail)
NIGIRI 5 | SASHIMI 11

UNAGI (freshwater eel)
NIGIRI 7 | SASHIMI 16

SABA (mackerel)
NIGIRI 4 | SASHIMI 9

OTHERS

IKURA (salmon roe)
ONE (1) PIECE GUNKAN 9
LEMON CUP SASHIMI 16

TOBIKO
ONE (1) PIECE GUNKAN MAKI 5
LEMON CUP SASHIMI 9

TAMAGOYAKI

baked egg omelet with shrimp and scallop
NIGIRI 5 | SASHIMI 7

INARI 3

FAMILY STYLE PLATTERS

GALBI

grilled Korean marinated beef short ribs, steamed rice, Korean bbq sauce, kimchee, namul
½ POUND 31 | 1 POUND 58 | 1½ POUND 85

GRILLED SALMON 35

3 ea. 5oz. salmon fillets, teriyaki sauce, seasonal pickles, lemon, steamed rice

SMALL ROLLS

sushi rice | nori | one (1) filling

NEGIHAMA MAKI 7

SALMON MAKI 6

EBI MAKI 6

KAPPA MAKI 4

TEKKA MAKI 9

RICE, PICKLES, SALADS, SIDES

RICE & PICKLES

STEAMED JASMINE

RICE 4

SUSHI RICE 4

THAI CUCUMBER SALAD 5

SEAWEED SALAD 6

KIMCHI 4

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 9 | HALF SALAD 5

ADD CHICKEN BREAST 4

ADD POACHED SHRIMP 7

ADD GRILLED SALMON FILLET 11

SIDES

garlic, ginger, oyster sauce, or steamed

CHOY SUM 6

BABY BOK CHOY 7

BROCCOLI 7

GAI LAN 7

VEGETARIAN

SPICY

RAW SEAFOOD

GLUTEN FREE

MENU

MON-THU | 4:00 PM–10:00 PM • FRI & SAT | 11:00 AM–MIDNIGHT • SUN | 11:00 AM–10:00 PM

NOODLES & SOUPS

vegetarian broth available upon request

WONTON SOUP 7
4 pork & shrimp wontons, shrimp scented chicken broth, scallions

HOUSE MISO SOUP 6
dashi, white miso, shimeji mushrooms, tofu, scallions

LANZHOU
SMALL 14 | LARGE 28
beef brisket, oxtail, pan mee noodles, daikon, cilantro, scallions, garlic chili oil

WONTON NOODLES 16
6 pork & shrimp wontons, egg noodles, bok choy, shiitake mushrooms, wonton soup broth, scallions

SHOYU RAMEN 15
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 7 | LARGE 14

BEEF PHO
brisket and rare beef slices, beef broth

SMALL 8 | LARGE 16

ADD RARE BEEF 6

ADD BRISKET 5

CHICKEN PHO
grilled chicken breast, chicken broth

SMALL 7 | LARGE 14

ADD TO ANY NOODLE ITEM

RAMEN EGG 4

BBQ PORK 4

CHASHU PORK BELLY 6

CHICKEN BREAST 4

FRIED TOFU 4

SHRIMP 7

SEAFOOD MIX 13

BEEF BRISKET 5

SOFT TOFU 3

DONBURI

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

SALMON 16

CHICKEN BREAST 11

CHICKEN THIGH 9

ADD SPICY TERIYAKI SAUCE 1

KATSU DON 13
panko fried pork loin cutlets, cabbage salad, spicy mustard, ginger dressing, beni shouga, scallions, tonkatsu sauce, short grain rice

ENTREES

THAI GRILLED CHICKEN 23
peanut sauce (contains shrimp), curry fried rice with egg, Thai cucumber salad, fried shallot

KATSU CURRY 13
panko fried pork loin cutlets, house made Japanese style curry sauce, carrots, onions, celery, seasonal pickles, steamed broccoli, short grain rice

12 MOONS
ASIAN • SUSHI • NOODLES

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.

A 15% service charge will be added to checks of parties of 6 or more.

WOK FIRED

HONG KONG FRIED RICE
egg, bbq pork, duck, shrimp, gai lan, scallions

SMALL 13 | LARGE 24

12 MOONS FRIED RICE
egg, gai lan, scallions, ginger, garlic, carrots

SMALL 9 | LARGE 12

CHOW MEIN
deep fried or stir fried, bean sprouts, shimeji mushrooms, onions, scallions, oyster sauce

SMALL 10 | LARGE 15

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

SM 13 | LG 26

BLACK PEPPER STEAK 23
flank steak, red bell pepper, yellow onion, cracked black pepper, cilantro, soy sauce, oyster sauce

CHOW FUN 15
soft rice noodles, carrots, gai lan, bean sprouts, shimeji mushrooms, scallions served dry style, 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 11 | LARGE 17

PAD SEE EW 16
chow fun noodles, carrots, egg gailan, Thai soy bean paste

SINGAPORE CURRY NOODLES 19
rice noodles, egg, bean sprouts, scallions, yellow onion, red pepper, bbq pork, shrimp, yellow curry, ginger, garlic, chili paste 0-5 star

ADD TO ANY WOK FIRED ITEM

WOK FRIED EGG 3

BBQ PORK 4

CHASHU PORK BELLY 6

PULLED DUCK MEAT 5

CHICKEN BREAST 4

FRIED TOFU 4

SOFT TOFU 3

SHRIMP 7

SEAFOOD MIX 13

CRAB MEAT 11

FLANK STEAK STRIPS 7

BEEF BRISKET 5

SMALL PLATES

TWICE FRIED CHICKEN KARAAGE 7
chicken thigh, soy sauce, sake, ginger, garlic, tonkatsu sauce, spicy mayo, lemon wedge, scallions

FLASH FRIED CALAMARI 9
cilantro, lemon, Thai calamari sauce, peanuts

FRIED SPRING ROLLS 6
flash fried, vegetable filling, house made plum sauce

GYOZA 8
5 pc, blended pork and chicken filling, scallions, dipping sauce

TEMPURA
with hot dipping sauce of dashi, soy, mirin, sake
7 piece, **SHRIMP 18** | 7 piece, **VEG 9** | **COMBO 12**

EDAMAME 6
steamed, sea salt or 7 pepper

SICHUAN BOILED DUMPLINGS 6
pork and chicken filling, cilantro, scallions, garlic chili oil

LEMON GRASS CHICKEN WINGS
lightly breaded and fried, plain or sweet chili sauce
4 piece 11 | 8 piece 21

BEEF BAO 11
spiced beef brisket, steamed bun, onions, oyster sauce, crushed peanut, cilantro, cucumber, Fresno chili pickle

VEGETARIAN

SPICY

RAW SEAFOOD

GLUTEN FREE