

# SUSHI, SIDES & PLATTERS

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

## HOUSE ROLLS

### 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

### HAMACHI JALAPENO ROLL 12

hamachi, jalapeno, avocado,  
spicy mayo, sriracha

### RAINBOW ROLL 18

california roll, 5 types of fish and shell fish

### SEATTLE ROLL 15

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

### SEAHAWKS ROLL 18

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

## 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

### BLACKJACK ROLL 29

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 34

katsu style lobster tail, jalapeno, avocado,  
red and black tobiko, baked crab, tempura  
crunch, 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** (Atlantic salmon)  
NIGIRI 4 | SASHIMI 9

**HAMACHI** (yellowtail)  
NIGIRI 4 | 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

## 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 3

**SUSHI RICE** 4

**THAI CUCUMBER SALAD** 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

#### VIETNAMESE PORK NOODLE SALAD 13

BBQ pork belly, rice noodles, scallions, lettuce, lemongrass, daikon &  
carrot pickle, Thai basil, bean sprouts, peanuts, garlic vinegar dressing

### 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**

**CHICKEN BREAST 3**

**FRIED TOFU 3**

**SHRIMP 6**

**SEAFOOD MIX 12**

**2 SNOW CRAB CLAWS 13**

**BEEF BRISKET 4**

**SOFT TOFU 3**

## DONBURI

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

**FLAT IRON STEAK 30**

**SALMON 15**

**CHICKEN BREAST 10**

**CHICKEN THIGH 8**

ADD SPICY TERIYAKI SAUCE 1

**GALBI DON 15**  
grilled short ribs, kimchee, namul, scallions, sesame seeds, Korean bbq sauce, steamed rice

**KATSU DON 12**  
panko fried pork loin cutlets, cabbage salad, spicy mustard, ginger dressing, beni shouga, scallions, tonkatsu sauce, short grain rice

## ENTREES

**THAI GRILLED CHICKEN 21**  
peanut sauce (contains shrimp), curry fried rice with egg, Thai cucumber salad, fried shallot

**KATSU CURRY 12**  
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 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 BEEF**  
flank steak, onion, scallions, garlic, sambal, sesame oil, fried noodle, jasmine rice, pickled chilies

SM 11 | LG 22

**BLACK PEPPER STEAK 21**  
flank steak, red bell pepper, yellow onion, cracked black pepper, cilantro, soy sauce, oyster sauce

**CHOW FUN 14**  
soft rice noodles, carrots, gai lan, bean sprouts, shimeji mushrooms, scallions served dry, Thai Lad Na 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 10 | LARGE 15

**PAD SEE EW 15**  
chow fun noodles, carrots, egg gailan, Thai soy bean paste

**SINGAPORE CURRY NOODLES 18**  
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 2**

**BBQ PORK 3**

**CHASHU PORK BELLY 5**

**PULLED DUCK MEAT 4**

**CHICKEN BREAST 3**

**FRIED TOFU 3**

**SOFT TOFU 3**

**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

**FLASH FRIED CALAMARI 8**  
cilantro, lemon, Thai calamari sauce, peanuts

**FRIED SPRING ROLLS 5**  
flash fried, vegetable filling, house made plum 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

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

**KOREAN CHICKEN 8**  
fried chicken thigh, spicy Korean gochujang sauce, scallion, sesame seeds, baby leaf lettuce

**BEEF BAO 10**  
spiced beef brisket, steamed bun, onions, oyster sauce, crushed peanut, cilantro, cucumber, Fresno chili pickle

VEGETARIAN

SPICY

RAW SEAFOOD

GLUTEN FREE