

New Moon

-NEW MOON SUSHI-

APPETIZERS

- EDAMAME** (V) 5
Lightly salted, steamed soy beans.
- SPICY GARLIC EDAMAME** 8
Steamed soy beans sautéed with red pepper flakes, garlic, and seasoning.
- SHRIMP SHUMAI** 6
Steamed shrimp dumplings served with gyoza sauce.
(6 pieces)
- AGE DASHI TOFU** 8
Lightly fried tofu served in sweet tempura sauce, topped with grated ginger, scallions, and shaved Bonito flakes.
- SPRING ROLLS** (V) 6
2 Deep fried vegetable spring rolls served with sweet chili sauce on the side.
- CRAB RANGOON** 6
4 Fried dumplings with cream cheese and krab meat served with sweet chili sauce on the side.
- PORK GYOZA** 7
Pan-seared pork dumplings served with gyoza sauce.
(5 pieces)
- VEGI GYOZA** (V) 7
Pan-seared vegetable dumplings served with gyoza sauce. (5 pieces)
- TEMPURA APPETIZER** 10
2 pieces of shrimp tempura and 4 pieces of vegetable tempura served with sweet tempura sauce.
- FRIED CALAMARI** 10
Tempura fried calamari rings topped with parsley and sweet chili sauce on the side.
- TUNACADO** 12
Tempura fried avocado stuffed with spicy tuna and krabmix drizzled with eel sauce. Garnished with sriracha.

COLD APPETIZERS

- TUNA TATAKI** 11
Thinly sliced, seared tuna served with ponzu sauce.
- SASHIMI SAMPLER** 15
6 pieces of Chef's choice sashimi.
- SUSHI SAMPLER** 14
5 pieces of Chef's choice nigiri.

- TUNA TARTAR** 11
Diced fresh tuna and avocado tossed with spicy mayo, masago, and scallions. Garnished with wasabi-yuzu dressing.

- SALMON CARPACCHIO** 13
Thinly sliced fresh salmon topped with scallions, masago, crispy rice balls, sunomono sauce and ponzu sauce.

- TUNA KOBACHI** 14
Cubed fresh tuna tossed in spicy sesame dressing, scallions, and masago. Served with cubed avocado.

- JALAPEÑO PEPPER HAMACHI** 15
Thinly sliced fresh yellowtail topped with sliced jalapeños and ponzu sauce.

SALADS AND SIDES

- HOUSE SALAD** (V) SM 3/LG 6
Freshly cut romaine lettuce garnished with purple cabbage and carrots, drizzled with house ginger dressing

- AVOCADO SALAD** (V) 4
Small house salad topped with freshly sliced avocado and house ginger dressing.

- SEAWEED SALAD** (V) 5
Marinated seaweed served with sesame oil dressing.

- BABY OCTOPUS SALAD** 7
Cooked, marinated baby octopus. Served cold.

- IKA SALAD** 7
Cooked, marinated squid. Served cold.

- SUNOMONO** 12
Thinly sliced cucumber topped with a variety of shellfish. Served with sunomono sauce.

- TUNA AVOCADO SALAD** 14
Large house salad topped with fresh, cubed tuna and avocado. Served with sesame seeds and oil, and a side of house ginger dressing.

- SIDE OF RICE** 2
Steamed white rice, garnished with sesame seeds. Served warm.

- SIDE OF SUSHI RICE** 3
Steamed white rice, mixed with sushi rice vinegar and garnished with sesame seeds. Served at room temperature.

- MISO SOUP** 3
Made with fish-based broth and miso paste. Served with tofu, scallions, and seaweed.

- ONION SOUP** 3
Clear soup made with chicken-based broth, onions, and garlic. Served with chives.



DINNER MENU

DINNER FROM SUSHI BAR

All sushi bar dinners served with soup and salad

CHIRASHI 28

Assortment of Chef's choice sashimi over sushi rice with wasabi Japanese seasoning.

SUSHI REGULAR 25

7 pcs Chef's choice nigiri and a California Roll.

SUSHI DELUXE 30

9 pcs Chef's choice nigiri and a Spicy Tuna Roll.

SASHIMI REGULAR 28

12 pcs Chef's choice sashimi.

SASHIMI DELUXE 34

18 pcs Chef's choice sashimi.

SUSHI AND SASHIMI COMBO 34

5 pcs Chef's choice nigiri and 9 pcs Chef's choice sashimi and a Crunch Shrimp Roll.

UNA DON 28

Barbecued eel over a bed of steamed white rice with bonito Japanese seasoning.

TEKKA DON 28

Fresh tuna over a bed of sushi rice with wasabi Japanese seasoning.

SUSHI FOR TWO 60

14 pcs of Chef's choice nigiri, Spicy Tuna Roll, Salmon Roll, and Shrimp Tempura Roll.

DINNER FROM KITCHEN

All kitchen dinners served with soup and salad

TERIYAKI

Served with steamed rice and vegetables

-- CHICKEN TERIYAKI 15

Sautéed chicken breast glazed with teriyaki sauce.

-- SALMON TERIYAKI 20

Sautéed salmon glazed with teriyaki sauce.

-- STEAK TERIYAKI 26

Sautéed NY Strip steak glazed with teriyaki sauce.

-- SHRIMP TERIYAKI 19

Sautéed shrimp glazed with teriyaki sauce.

TEMPURA

Served with sweet tempura sauce and steamed rice

-- VEGETABLE TEMPURA 14

10 pcs tempura vegetables.

-- CHICKEN & VEGETABLE TEMPURA 17

5 pcs tempura chicken and 5 pcs tempura vegetables.

-- SHRIMP & VEGETABLE TEMPURA 20

5 pcs tempura shrimp and 5 pcs tempura vegetables.

KATSU

Served with katsu sauce and steamed rice

-- CHICKEN KATSU 16

Panko-battered and fried chicken cutlet.

-- PORK KATSU 17

Panko-battered and fried pork cutlet.

YAKI UDON

Made with thick, rice flour udon noodles

-- VEGI YAKI UDON 15

Udon noodles and vegetables sautéed with teriyaki glaze.

-- CHICKEN YAKI UDON 18

Udon noodles and vegetables sautéed with teriyaki glaze, topped with teriyaki chicken.

TEMPURA UDON 17

Thick, rice flour noodles served in a traditional Kakejiru broth with tempura shrimp and vegetables on the side.

NEW MOON BEEF 20

Thinly sliced, marinated beef sautéed with onions and garnished with scallions. Served with steamed rice.

RAMEN 13

-- TONKOTSU or MISO

Noodles, pork chashu, fish cakes, half of an egg, shiitake mushroom, scallion, and sesame.

KID'S MENU

-- KID'S CHICKEN TERIYAKI 8

Chicken teriyaki and french fries.

-- KID'S CHICKEN TEMPURA 8


Tempura chicken and french fries.


BEVERAGES


FOUNTAIN DRINKS (REFILLS) 3.50


Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Pink Lemonade, Mr. Pibb, Club Soda. Freshly brewed Unsweetened tea.


IMPORTANT INFORMATION

 **NOTICE:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

 ANY CUSTOMIZED ROLL MAY BE SUBJECT TO A PRICE INCREASE. CUSTOM ROLLS CANNOT BE RETURNED.

 PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING. MOST ROLLS HAVE **SESAME SEEDS** ON THE OUTSIDE.

 PARTIES OF SIX OR MORE MAY BE CHARGED 18% GRATUITY

 VEGETARIAN OPTIONS



DINNER MENU