# Y

# DINNER MENU

# New Moon

-NEW MOON SUSHI

# **APPETIZERS**

EDAMAME
Lightly salted, steamed soy beans.

SPICY GARLIC EDAMAME
7
Steamed soy beans sautéed with red pepper flakes, garlic, and seasoning.

SHRIMP SHUMAI 5
Steamed shrimp dumplings served with gyoza sauce.
(6 pieces)

AGE DASHI TOFU
7
Lightly fried tofu served in sweet tempura sauce,
topped with grated ginger, scallions, and shaved Bonito
flakes.

**SPRING ROLLS**2 Deep fried vegetable spring rolls served with sweet chili sauce.

PORK GYOZA 6
Pan-seared pork dumplings served with gyoza sauce.
(5 pieces)

**VEGI GYOZA**Pan-seared vegetable dumplings served with gyoza sauce. (5 pieces)

**TEMPURA APPETIZER** 8 2 pieces of shrimp tempura and 4 pieces of vegetable tempura served with sweet tempura sauce.

FRIED CALAMARI

Tempura fried calamari rings topped with sweet chili sauce and minced parsley.

**TUNACADO**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
6 pieces of Chef's choice sashimi.

SUSHI SAMPLER
5 pieces of Chef's choice nigiri.

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

### **SALMON CARPACCHIO**

TIINA TARTAR

13

Thinly sliced fresh salmon topped with scallions, masago, sunomono sauce and ponzu sauce.

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

# JALAPEÑO PEPPER HAMACHI

13

Thinly sliced fresh yellowtail topped with sliced jalapeños and ponzu sauce.

# SALADS AND SIDES

HOUSE SALAD SM 3/LG 6
Freshly cut romaine lettuce garnished with purple

cabbage and carrots, drizzled with house ginger dressing

**AVOCADO SALAD**Small house salad topped with freshly sliced avocado and house ginger dressing.

**SEAWEED SALAD**Marinated seaweed served with sesame oil dressing.

BABY OCTOPUS SALAD
Cooked, marinated baby octopus. Served cold.

IKA SALAD
Cooked, marinated squid. Served cold.

SUNOMONO

Thinly sliced cucumber topped with a variety of shellfish. Served with sunomono sauce.

### TUNA AVOCADO SALAD

14

6

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**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 2.5
Made with fish-based broth and miso paste. Served with tofu, scallions, and seaweed.

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

CHIRASHI	28
GNIKASNI Assortment of Chef's choice sashimi over sushi ric	
SUSHI REGULAR 7 pcs Chef's choice nigiri and a California Roll.	25
SUSHI DELUXE 9 pcs Chef's choice nigiri and a Spicy Tuna Roll.	30
SASHIMI REGULAR 12 pcs Chef's choice sashimi.	28
SASHIMI DELUXE 18 pcs Chef's choice sashimi.	34
SUSHI AND SASHIMI COMBO 5 pcs Chef's choice nigiri and 9 pcs Chef's choice sashimi and a Crunch Shrimp Roll.	34
UNA DON Barbecued eel over a bed of steamed white rice.	28
<b>TEKKA DON</b> Fresh tuna over a bed of sushi rice.	28
<b>SUSHI FOR TWO</b> 14 pcs of Chef's choice nigiri, Spicy Tuna Roll, Salm Roll, and Shrimp Tempura Roll.	<b>58</b> non
DINNER FROM KITCHEN All kitchen dinners served with soup and salad	
TERIYAKI Served with steamed rice and vegetables	
<b>CHICKEN TERIYAKI</b> Sautéed chicken breast glazed with teriyaki sauc	<b>14</b> ce.
SALMON TERIYAKI	17
Sautéed salmon glazed with teriyaki sauce.	24
	e.
Sautéed salmon glazed with teriyaki sauce STEAK TERIYAKI	e. 17
Sautéed salmon glazed with teriyaki sauce.  STEAK TERIYAKI Sautéed NY Strip steak glazed with teriyaki sauc  SHRIMP TERIYAKI	
Sautéed salmon glazed with teriyaki sauce.  STEAK TERIYAKI Sautéed NY Strip steak glazed with teriyaki sauc  SHRIMP TERIYAKI Sautéed shrimp glazed with teriyaki sauce.  TEMPURA	

5 pcs tempura shrimp and 5 pcs tempura vegetables.

DINNER FROM SUSHI BAR

# KATSU

Served with katsu sauce and steamed rice

CHICKEN KATSU Panko-battered and fried chicken cutlet.	14
PORK KATSU	15

YAKI UDON
Made with thick, rice flour udon noodles

Panko-battered and fried pork cutlet.

VEGI YAKI UDON	13
Udon noodles and vegetables sautéed with teriyaki	
glaze.	

16 -- CHICKEN YAKI UDON Udon noodles and vegetables sautéed with teriyaki glaze, topped with teriyaki chicken.

### **TEMPURA UDON** 15

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

### **NEW MOON BEEF** 16

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

### 12 RAMEN

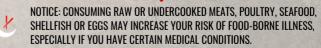
-- TONKOTSU or MISO

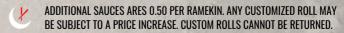
Noodles, pork chashu, fish cakes, half of an egg, shiitake mushroom, scallion, and sesame.

# **KID'S MENU**

KID'S CHICKEN TERIYAKI Chicken teriyaki and french fries.	8
KID'S CHICKEN TEMPURA	8

Tempura chicken and french fries.





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

