

New Moon

-NEW MOON SUSHI -

APPETIZERS

EDAMAME	4
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	5
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	6
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	9
Tempura fried calamari rings topped with sweet chili sauce and minced parsley.	
TUNACADO	10
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	14
6 pieces of Chef's choice sashimi.	
SUSHI SAMPLER	12
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 CARPACCIO	13
Thinly sliced fresh salmon topped with scallions, masago, 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	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	4
Small house salad topped with freshly sliced avocado and house ginger dressing.	

SEAWEED SALAD	5
Marinated seaweed served with sesame oil dressing.	

BABY OCTOPUS SALAD	6
Cooked, marinated baby octopus. Served cold.	

IKA SALAD	6
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	2.5
Made with fish-based broth and miso paste. Served with tofu, scallions, and seaweed.	

ONION SOUP	2.5
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.	
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.	
TEKKA DON	28
Fresh tuna over a bed of sushi rice.	
SUSHI FOR TWO	58
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	14
Sautéed chicken breast glazed with teriyaki sauce.	
-- SALMON TERIYAKI	17
Sautéed salmon glazed with teriyaki sauce.	
-- STEAK TERIYAKI	24
Sautéed NY Strip steak glazed with teriyaki sauce.	
-- SHRIMP TERIYAKI	17
Sautéed shrimp glazed with teriyaki sauce.	

TEMPURA

Served with sweet tempura sauce and steamed rice

-- VEGETABLE TEMPURA	12
10 pcs tempura vegetables.	
-- CHICKEN & VEGETABLE TEMPURA	15
5 pcs tempura chicken and 5 pcs tempura vegetables.	
-- SHRIMP & VEGETABLE TEMPURA	18
5 pcs tempura shrimp and 5 pcs tempura vegetables.	

KATSU

Served with katsu sauce and steamed rice

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

YAKI UDON

Made with thick, rice flour udon noodles

-- VEGI YAKI UDON	13
Udon noodles and vegetables sautéed with teriyaki glaze.	
-- CHICKEN YAKI UDON	16
Udon noodles and vegetables sautéed with teriyaki glaze, topped with teriyaki chicken.	

TEMPURA UDON

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

NEW MOON BEEF

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

RAMEN

-- TONKOTSU or MISO	12
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.	

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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.



ADDITIONAL SAUCES ARE \$0.50 PER RAMEKIN. 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



DINNER MENU