

New Moon

-NEW MOON SUSHI -

APPETIZERS

EDAMAME (V)	6
Lightly salted, steamed soy beans.	
SPICY GARLIC EDAMAME	10
Steamed soy beans sautéed with red pepper flakes, garlic, and seasoning.	
SHRIMP SHUMAI	6
6 Pieces of steamed shrimp dumplings served with gyoza sauce.	
AGE DASHI TOFU	9
Lightly fried tofu served in sweet tempura sauce, topped with grated ginger, scallions, and shaved Bonito flakes.	
SPRING ROLLS (V)	7
2 Deep fried vegetable spring rolls served with sweet chili sauce on the side.	
CRAB RANGOON	7
4 Fried dumplings with cream cheese and crab meat served with sweet chili sauce on the side.	
PORK GYOZA	8
5 Pieces of pan-seared pork dumplings served with gyoza sauce.	
VEGI GYOZA (V)	8
5 Pieces of pan-seared vegetable dumplings served with gyoza sauce.	
TEMPURA APPETIZER	12
2 pieces of shrimp tempura and 4 pieces of vegetable tempura served with sweet tempura sauce.	
FRIED CALAMARI	12
Tempura fried calamari rings topped with parsley and sweet chili sauce on the side.	
TUNACADO	13
Tempura fried avocado stuffed with spicy tuna and krabmix, drizzled with eel sauce. Garnished with sriracha.	

COLD APPETIZERS

TUNA TATAKI	13
Thinly sliced, seared tuna served with ponzu sauce.	
SASHIMI SAMPLER (GF)	16
6 pieces of Chef's choice sashimi.	
SUSHI SAMPLER (GF)	16
5 pieces of Chef's choice nigiri.	

TUNA TARTAR 14

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

SALMON CARPACCIO 15

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

TUNA KOBACHI 17

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

JALAPEÑO PEPPER HAMACHI 17

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)	6
Small house salad topped with freshly sliced avocado and house ginger dressing.	
SEAWEED SALAD (V)	6
Marinated seaweed served with sesame oil dressing and sesame seeds.	
BABY OCTOPUS SALAD	8
Cooked, marinated baby octopus. Served cold.	
IKA SALAD	8
Cooked, marinated squid. Served cold.	
SUNOMONO	13
Thinly sliced cucumber topped with a variety of shellfish. Served with sunomono sauce.	
TUNA AVOCADO SALAD	16
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 a fish-based broth and miso paste. Served with tofu, scallions, and seaweed.	
ONION SOUP	3
Clear soup made with a 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 32

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

SUSHI REGULAR 28

7 pieces of Chef's choice nigiri and a California Roll.

SUSHI DELUXE 33

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

SASHIMI REGULAR 31

12 pieces of Chef's choice sashimi.

SASHIMI DELUXE 38

18 pieces of Chef's choice sashimi.

SUSHI AND SASHIMI COMBO 37

5 pieces of Chef's choice nigiri, 9 pieces of Chef's choice sashimi, and a Crunch Shrimp Roll.

UNA DON 31

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

TEKKA DON 32

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

SUSHI FOR TWO 66

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

DINNER FROM KITCHEN

All kitchen dinners served with soup and salad

TERIYAKI

Served with steamed rice and vegetables

-- CHICKEN TERIYAKI 18

Sautéed chicken breast topped with teriyaki sauce and sesame seeds.

-- SALMON TERIYAKI 24

Sautéed salmon glazed with teriyaki sauce.

-- STEAK TERIYAKI 28

Sautéed NY Strip steak topped with teriyaki sauce and scallions.

-- SHRIMP TERIYAKI 22

Sautéed shrimp topped with teriyaki sauce and sesame seeds.

TEMPURA

Served with sweet tempura sauce and steamed rice

-- VEGETABLE TEMPURA 18

10 pieces of tempura vegetables.

-- CHICKEN & VEGETABLE TEMPURA 20

5 pieces of tempura chicken and 5 pieces of tempura vegetables.

-- SHRIMP & VEGETABLE TEMPURA 24

5 pieces of tempura shrimp and 5 pieces of tempura vegetables.

KATSU

Served with katsu sauce and steamed rice

-- CHICKEN KATSU 20

Panko-battered fried chicken cutlet.

-- PORK KATSU 20

Panko-battered fried pork cutlet.

YAKI UDON

Made with thick, rice flour udon noodles

-- VEGI YAKI UDON 18

Udon noodles and vegetables sautéed with teriyaki glaze.

-- CHICKEN YAKI UDON 21

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

TEMPURA UDON 21

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

NEW MOON BEEF 23

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

RAMEN 14

-- TONKOTSU or MISO broth

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

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 4

Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Pink Lemonade, Mr. Pibb, Club Soda, and freshly brewed unsweet tea.

No refills: Ginger Ale, Cranberry Juice, Apple Juice, Green Tea, Jasmine Tea, and Perrier

 **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  GLUTEN FREE OPTIONS

DINNER MENU