

New Moon

-NEW MOON SUSHI -

APPETIZERS

EDAMAME

Lightly salted, steamed soy beans

SPICY GARLIC EDAMAME

Steamed soy beans sautéed with red pepper flakes, garlic, and seasoning

SHRIMP SHUMAI

Steamed shrimp dumplings served with gyoza sauce (6 pieces)

AGE DASHI TOFU

Lightly fried tofu served in sweet tempura sauce, topped with grated ginger, scallions, and shaved Bonito flakes

SPRING ROLLS

Deep fried vegetable spring rolls served with sweet chili sauce

PORK GYOZA

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

VEGI (YASAI) GYOZA

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

TEMPURA APPETIZER

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

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

TUNA TARTAR

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

SALMON CARPACCHIO

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

TUNA KOBACHI

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

JALAPEÑO PEPPER HAMACHI

Thinly sliced fresh yellowtail topped with sliced jalapeños and ponzu sauce

SALADS AND SIDES

HOUSE SALAD

SM /LG

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

Large house salad topped with fresh, cubed tuna and avocado. Served with sesame seeds, sesame oil and a side of house ginger dressing

SIDE OF RICE

Steamed white rice, garnished with sesame seeds. Served warm

SIDE OF SUSHI RICE

Steamed white rice, mixed with sushi rice vinegar and garnished with sesame seeds. Served at room temperature

MISO SOUP

Made with Bonito 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



APPETIZERS, SIDES, AND SALADS

DINNER FROM SUSHI BAR

All sushi bar dinners served with soup and salad

CHIRASHI

Assortment of Chef's choice sashimi over sushi rice

SUSHI REGULAR

7 pcs Chef's choice nigiri and a California Roll

SUSHI DELUXE

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

SASHIMI REGULAR

12 pcs Chef's choice sashimi

SASHIMI DELUXE

18 pcs Chef's choice sashimi

SUSHI AND SASHIMI COMBO

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

UNA DON

Barbecued eel over a bed of steamed white rice

TEKKA DON

Fresh tuna over a bed of sushi rice

SUSHI FOR TWO

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

Sautéed chicken breast glazed with teriyaki sauce

-- SALMON TERIYAKI

Sautéed salmon glazed with teriyaki sauce

-- STEAK TERIYAKI

Sautéed NY Strip steak glazed with teriyaki sauce

-- SHRIMP TERIYAKI

Sautéed shrimp glazed with teriyaki sauce

TEMPURA

Served with sweet tempura sauce and steamed rice

-- VEGETABLE TEMPURA

10 pcs tempura vegetables

-- CHICKEN & VEGETABLE TEMPURA

5 pcs tempura chicken and 5 pcs tempura vegetables

-- SHRIMP & VEGETABLE TEMPURA

5 pcs tempura shrimp and 5 pcs tempura vegetables

KATSU

Served with katsu sauce and steamed rice

-- CHICKEN KATSU

Panko-battered and fried chicken cutlet

-- PORK KATSU

Panko-battered and fried pork cutlet

YAKI UDON

Made with thick, rice flour udon noodles

-- VEGI YAKI UDON

Udon noodles and vegetables sautéed with teriyaki glaze

-- CHICKEN YAKI UDON

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

BEVERAGES

SODA

Coke, Diet Coke, Sprite, Cherry Coke, Pink Lemonade, Fuze Sweet Tea, Mr. Pibb, Club Soda

UNSWEETENED TEA

GREEN TEA (NO REFILL)

BOTTLED WATER (NO REFILL)

PERRIER PREMIUM SPARKLING WATER (NO REFILL)

GINGER ALE/ROOT BEER (NO REFILL)

JUICES (NO REFILL)

Orange Juice, Apple Juice, Cranberry Juice

RAMUNE (NO REFILL)

Original or Strawberry flavored

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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.



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