

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, topped with 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 hot.	

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.	

LUNCH MENU





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LUNCH FROM KITCHEN

All boxes served with soup, salad, spring rolls, gyoza, and rice

CHICKEN TERIYAKI BOX 10
Sautéed chicken breast glazed with teriyaki sauce.

SALMON TERIYAKI BOX 12
Sautéed salmon glazed with teriyaki sauce.

TEMPURA BOX 12
2 pcs shrimp tempura and 4 pcs vegetable tempura served with sweet tempura sauce.

PORK or CHICKEN KATSU BOX 11
Breadcrumb-battered and fried pork OR chicken served with katsu sauce.

NEW MOON BEEF BOX 12
Sautéed, thinly sliced, marinated beef and onions. Garnished with scallions.

LUNCH FROM SUSHI BAR

All sushi bar lunches served with soup or salad

LUNCH SUSHI 15
5 pieces of Chef's choice nigiri and a California Roll.

LUNCH SASHIMI 18
9 pieces of Chef's choice sashimi and a bowl of steamed rice.

***VEGI MAKI TRIO** 10
Cucumber roll, avocado roll, and kampyo roll.

2 ROLL LUNCH SPECIAL (\$12)
All lunch roll specials served with soup or salad

HOSOMAKI
Slender roll with choice of 1 of the following: cucumber, avocado, kampyo, or asparagus.

TUNA or SALMON ROLL
Traditional tuna slender roll or salmon slender roll.

YELLOWTAIL ROLL
Traditional slender roll with yellowtail and scallions.

VEGETABLE ROLL
Avocado, cucumber, asparagus and carrot roll.

CALIFORNIA ROLL
Krabmix, cucumber, and avocado roll.

PHILLY ROLL
Smoked salmon, cream cheese, and avocado roll.

***EEL ROLL**
Barbecued eel and cucumber roll topped with eel sauce.

CRAB DELIGHT ROLL
Krabmix roll and masago on outside.

SPICY TUNA ROLL
Seasoned, spicy minced tuna and scallion roll.

SPICY SALMON ROLL
Seasoned, spicy salmon and scallion roll.

***CHICKEN TEMPURA ROLL**
Tempura chicken and avocado roll topped with spicy mayo.

***ORLANDO ROLL**
Krabstick, cucumber, avocado, and cream cheese roll. Deep fried and topped with spicy mayo and eel sauce.

***YAM YAM ROLL**
Tempura sweet potato and avocado roll topped with spicy mayo.

TAMPA ROLL
Tempura white fish, avocado, and wasabi mayo roll wrapped in masago and topped with eel sauce. (5 pieces)

***SHRIMP TEMPURA ROLL**
Shrimp tempura, avocado, and cucumber roll topped with eel sauce. Seaweed on outside. (6 pieces)

No substitutions accepted

BEVERAGES

FOUNTAIN DRINKS (REFILLS) 3
Coke, Diet Coke, Sprite, Cherry Coke, Pink Lemonade, Fuze Sweet Tea, Mr. Pibb, Club Soda. Freshly brewed Unsweetened tea.

CANNED DRINKS (NO REFILLS) 2
Canada Dry Ginger Ale, A&W Root Beer.

JUICES (NO REFILLS) 3.5
Orange Juice, Apple Juice, Cranberry Juice.



(*) Indicates no raw fish. 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.



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



CUSTOM ROLLS MAY BE SUBJECT TO A PRICE INCREASE. RETURNS FOR CUSTOM ROLLS NOT ACCEPTED.