

# **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

#### FRIFD 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 SOLIP

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

# LUNCH FROM KITCHEN

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

# **CHICKEN TERIYAKI BOX**

Sautéed chicken breast glazed with teriyaki sauce

### SALMON TERIYAKI BOX

Sautéed salmon glazed with teriyaki sauce

# **TEMPURA BOX**

2 pcs shrimp tempura and 4 pcs vegetable tempura served with sweet tempura sauce

### PORK or CHICKEN KATSU BOX

Breadcrumb-battered and fried pork OR chicken served with katsu sauce

#### **NEW MOON BEEF BOX**

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**

5 pcs of Chef's choice nigiri and a California Roll

# **LUNCH SASHIMI**

9 pcs of Chef's choice sashimi and a bowl of steamed rice

#### \*VEGI MAKI TRIO

Cucumber roll, avocado roll, and kampyo roll

# 2 ROLL LUNCH SPECIAL (11:30-3:00)

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 wrapped in masago

# SPICY TUNA ROLL

Spicy, seasoned, minced fresh tuna and scallion roll

#### SPICY SALMON ROLL

Spicy, seasoned, minced fresh 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**

#### 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)

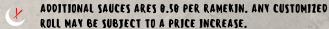
Orange Juice, Apple Juice, Cranberry Juice

#### RAMUNE (NO REFILL)

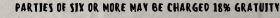
Original or Strawberry flavored



NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.



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



(\*) SIGNIFIES NO RAW INGREDIENTS USED

