

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

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

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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



(*) SIGNIFIES NO RAW INGREDIENTS USED



LUNCH MENU