

New Moon

-NEW MOON SUSHI -

ALCOHOLIC BEVERAGES

DOMESTIC BEERS 3.5

Bud Light, Michelob Ultra

IMPORTED BEERS (12 oz) 4.5

Kirin Light, Kirin Ichiban, Corona, Stella

IMPORTED BEERS (16 oz) 6

Asahi Super Dry, Sapporo

WHITE WINE 6

Chardonnay, Pinot Grigio, Riesling, Moscato

BLUSH WINE 6

White Zinfandel

RED WINE 6

Cabernet Sauvignon, Merlot, Pinot Noir

HANA FUJI SAKE 6

White Peach, Lychee

HOUSE PLUM WINE 6

Koshu Plum Wine

HOUSE HOT SAKE SM 5 / LG 8

COCKTAILS

SAKE BOMB 9

Small house hot sake and choice of Kirin Light or Kirin Ichiban

BANZAI 8

House Plum Wine with cold sake shot

APPLETINI 6

Vodka, green apple pucker, melon liqueur, sour mix, and sprite

LYCHEETINI 6

Vodka, lychee syrup, sour mix, and sprite

PEACHTINI 6

Bacardi Peach Red, white peach syrup, cranberry juice, and sprite

COCKTAILS CONT'D

VERY BERRY TINI 6

Berry vodka, huckleberry syrup, sour mix, and sprite

PINEAPPLE UPSIDE-DOWN CAKE 7

Whipped vodka, pineapple juice, and grenadine

TOKYO ROSE 6

Vodka, triple sec, cranberry juice, and lime

COCO COSMO 6

Coconut rum, triple sec, cranberry juice, and lime

PASSIONFRUIT PUNCH 6

Passionfruit rum, cranberry juice, and sprite

GOLDEN TONGUE 7

Mango rum, pineapple rum, and orange juice

CARIBBEAN PINEAPPLE 6

Coconut rum and pineapple juice

KINKY MARTINI 8

Pink or Blue Kinky liqueur, vodka, and sprite

GREY GOOSE MELON MARTINI 9

Grey Goose Le Melon Vodka, melon schnapps, sour mix, and sprite

SHIMMERTINI 7

Viniq liqueur, coconut vodka, and sprite

BLUE MOON MARTINI 7

Vodka, blue curaçao, fresh lemon juice, and sprite

MACADAMIA NUT MARTINI 9

Macadamia nut liqueur, Rum Chata, and milk

MARGARITA 8

PATRÓN MARGARITA 10

Tequila, triple sec, fresh lime juice, sour mix, and sprite

LONG ISLAND ICED TEA 8

Vodka, gin, rum, tequila, sour mix, and coke

CUCUMBER SHOCHU COCKTAIL 9

Ichigo Premium Barley Shochu, freshly muddled cucumber, fresh lemon juice, and simple syrup

MONSTER MARTINI 6

Rum, blue curaçao, melon schnapps, pineapple juice, and sprite



ALCOHOLIC BEVERAGES



Tenryo Koshu
(300mL, 16% ABV, \$24)

Brewed using multiple ingredients including Nadeshiko flower sake yeast, then bottle-aged for three years at a low temperature. Rich, dry, and smooth.



Tomio Hanaichirin
(180mL 15.8% ABV, \$18)

Brewed in Fushimi, Kyoto, using its clear, high quality spring water called "Fushimizu." Floral aroma with a lightly dry, but rich flavor.



Chobei
(300mL, 15% ABV, \$23)

Named after the founder of Ozeki Sake. Light with plenty of fruit and melon aromas to accompany the dry finish. Pairs very well with sashimi and tempura dishes.



Zen
(300mL 15% ABV, \$16)

Brewed using Iwate Gin Otome brewing rice and produced during cold temperatures, with traditional Nanbu Toji (brewmaster) techniques. Medium dry finish, but very light.



Bunraku
(300mL, 16% ABV, \$23)

Fermented and processed using micro organisms such as lactic acid bacterium. Intense melon and fruit notes, refreshingly clean and dry.



Shirakawago Sasanigori
(300mL, 16% ABV, \$16)

Premium unfiltered sake (nigori) made with Hidahomare rice and Moromi (sake-mash). Hints of coconut and pepper aromas with a semi-sweet, smooth, creamy finish.



Itami Onigoroshi
(300mL, 15% ABV, \$15)

A refined sake from the birthplace of sake, Itami. Floral palate with hints of pear and rice. Extra dry and crisp.



Sesshu Otokoyama
(300mL, 16% ABV, \$15)

Produced in the Itami region using prized Yamada Nishiki rice. Has a fruity aroma with a strong, dry finish.



Hananomai Katana
(180mL, 16% ABV, \$8)

Rich aromas of spiced papaya and yam with tangy citrus, radish, and turnip flavors. Dry, yet fruity and complements Japanese cuisine well.



Karatamba
(300mL, 15% ABV, \$14)

Originally created by the Tanba Toji (brewmasters) and has an earthy, caramel aroma. Extra dry and smooth.



Homare Aladdin
(300mL, 15% ABV, \$14)

Light and crisp with a strong fruit and melon flavor. Slightly tart finish, but mellow and minimally dry.



Yaegaki
(300mL, 15% ABV, \$13)

Has a mild bread and melon aroma with a honey, lemon, and apple flavor. Slightly dry, yet fruity and tart.



Ozeki Dry
(375mL, 14.5% ABV, \$11)

A great sake for first-time sake drinkers. Has a smooth and agreeable taste with hints of fruit. Pairs very well with sashimi, shrimp, and chicken dishes.



Shirosasa Nigori
(300mL, 13% ABV, \$11)

Unfiltered, full-bodied nigori sake with a sweet finish, but less sweet compared to other nigori sakes. Makes a good aperitif or dessert wine.



Ozeki Nigori
(375mL, 16% ABV, \$11)

Has a smooth, velvety texture and a coconut-like aroma, reminiscent of coconut milk. Full-bodied with a sweet, creamy finish.



Hana Sparkling Sake
(250mL, 7% ABV, \$14)

A sweet, refreshingly bubbly, low-alcohol sake. The carbonation gives this sake a fun feeling, perfect as a dessert. Choose from 3 different flavors: Sakura, White Peach, and Yuzu.



ALCOHOL WILL NOT BE SERVED TO CUSTOMERS UNDER THE AGE OF 21, AS REQUIRED BY LAW



CUSTOMER MUST PROVIDE A VALID GOVERNMENT-ISSUED ID TO PURCHASE ALCOHOL, IF ASKED



THE OWNER, CHEFS, SERVERS, AND STAFF RESERVE THE RIGHT TO REFUSE SERVICE OF ALCOHOLIC BEVERAGES TO CUSTOMERS



ALCOHOLIC BEVERAGES WILL NOT BE SERVED TO CUSTOMERS WHO ARE INCOHERENT, DISRUPTIVE, OR OTHERWISE UNFIT FOR FURTHER CONSUMPTION



IMPORTED JAPANESE COLD SAKES