

New Moon

-NEW MOON SUSHI -



ALCOHOLIC BEVERAGES

DOMESTIC BEERS	6
Bud Light, Michelob Ultra	
IMPORTED BEERS	7
Kirin Light, Kirin Ichiban, Asahi, Sapporo, Corona, Stella	
WHITE WINE	7
Chardonnay, Pinot Grigio, Riesling, Moscato	
RED WINE	7
Cabernet Sauvignon, Merlot, Pinot Noir	
HOUSE PLUM WINE	7
Koshu Plum Wine	
HOUSE HOT SAKE	SM 8 / LG 12

COCKTAILS

SAKE BOMB	14
Small house hot sake and choice of Kirin Light or Kirin Ichiban	
BANZAI	10
Cold Sake and Plum Wine	
APPLETINI	8
Vodka, green apple pucker, melon liqueur, sour mix, and sprite	
LYCHEETINI	8
Vodka, lychee syrup, sour mix, and sprite	
PEACHTINI	8
Peach Rum, peach syrup, cranberry juice, and sprite	
VERY BERRY TINI	8
Berry vodka, huckleberry syrup, sour mix, and sprite	
TOKYO ROSE	8
Vodka, triple sec, cranberry juice, and lime	
COCO COSMO	8
Coconut rum, triple sec, cranberry juice, and lime	

COCKTAILS CONT'D

PINEAPPLE UPSIDE-DOWN CAKE	8
Whipped cream flavored vodka, pineapple juice, and grenadine	
PASSIONFRUIT PUNCH	8
Passionfruit rum, cranberry juice, and sprite	
MOJITO	9
Rum, simple syrup, lime, mint, and club soda	
COCONUT MOJITO	10
Coconut rum, simple syrup, lime, mint, and club soda	
LEMON DROP	8
Vodka, lemon juice, sour mix, and sprite	
GREY GOOSE MELON MARTINI	13
Grey Goose Vodka, melon schnapps, sour mix, and sprite	
MOSCOW MULE	9
Vodka, lime juice, mint, and ginger beer	
BLUE MOON	8
Vodka, blue curaçao, fresh lemon juice, and sprite	
MACADAMIA NUT MARTINI	10
Macadamia nut liqueur, Rum Chata, and whipped cream	
MARGARITA	9
PATRÓN MARGARITA	13
Tequila, triple sec, fresh lime juice, sour mix, and sprite	
LONG ISLAND ICED TEA	10
Vodka, gin, rum, tequila, sour mix, and coke	
YUZU SOUR	10
Vodka, Japanese yuzu sake, bitters, and sprite	
OVERCAST SKY	8
Gin, blue curaçao, lemon juice, club soda, and grenadine	

ALCOHOL BEVERAGES



Tenryo Kosu (300mL, 16% ABV, \$29)

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, \$23)

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, \$29)

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, \$19)

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, \$26)

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, \$22)

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, \$22)

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, \$19)

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



Yuki Nigori (375mL, 10% ABV, \$19)

A silky aroma in a full-bodied, creamy and unfiltered sake. Lightly tart, fresh fruit balances the sweetness. (White Peach and Lychee flavor available)



Karatamba (300mL, 15% ABV, \$22)

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



Homare Aladdin (300mL, 15% ABV, \$23)

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



Kiri (Pear or White Peach) (500mL, 9% ABV, \$25)

Brewed from 70% polished rice infused with the natural essence of Pear or white peach. Clear and smooth.



Ozeki Dry (375mL, 14.5% ABV, \$16)

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.



Snow Beauty (300mL, 14.7% ABV, \$22)

Velvety in texture with a pleasant fragrance of freshly steamed rice, this nigori sake (roughly filtered sake) is a traditional favorite. Creamy with a mild sweetness, this sake is deliciously unique.







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

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, \$17)

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



ALCOHOL BEVERAGES