

New Moon

-NEW MOON SUSHI -

APPETIZERS

- EDAMAME** (V) 5
Lightly salted, steamed soy beans.
- SPICY GARLIC EDAMAME** 9
Steamed soy beans sautéed with red pepper flakes, garlic, and seasoning.
- SHRIMP SHUMAI** 6
6 Pieces of steamed shrimp dumplings served with gyoza sauce.
- AGE DASHI TOFU** 9
Lightly fried tofu served in sweet tempura sauce, topped with grated ginger, scallions, and shaved Bonito flakes.
- SPRING ROLLS** (V) 6
2 Deep fried vegetable spring rolls served with sweet chili sauce on the side.
- CRAB RANGOON** 7
4 Fried dumplings with cream cheese and krab meat served with sweet chili sauce on the side.
- PORK GYOZA** 8
5 Pieces of pan-seared pork dumplings served with gyoza sauce.
- VEGI GYOZA** (V) 8
5 Pieces of pan-seared vegetable dumplings served with gyoza sauce.
- TEMPURA APPETIZER** 11
2 pieces of shrimp tempura and 4 pieces of vegetable tempura served with sweet tempura sauce.
- FRIED CALAMARI** 12
Tempura fried calamari rings topped with parsley and sweet chili sauce on the side.
- TUNACADO** 13
Tempura fried avocado stuffed with spicy tuna and krabmix, drizzled with eel sauce. Garnished with sriracha.

COLD APPETIZERS

- TUNA TATAKI** 13
Thinly sliced, seared tuna served with ponzu sauce.
- SASHIMI SAMPLER** (GF) 16
6 pieces of Chef's choice sashimi.
- SUSHI SAMPLER** (GF) 16
5 pieces of Chef's choice nigiri.

- TUNA TARTAR** 13
Diced fresh tuna and avocado tossed with spicy mayo, masago, scallions, and wasabi-yuzu dressing.

- SALMON CARPACCHIO** 15
Thinly sliced fresh salmon topped with scallions, masago, crispy rice balls, sunomono sauce, and ponzu sauce.

- TUNA KOBACHI** 16
Cubed fresh tuna tossed in spicy sesame dressing, scallions, and masago. Served with cubed avocado.

- JALAPEÑO PEPPER HAMACHI** 16
Thinly sliced fresh yellowtail topped with sliced jalapeños and ponzu sauce.

SALADS AND SIDES

- HOUSE SALAD** (V) SM 3/LG 6
Freshly cut romaine lettuce garnished with purple cabbage and carrots, drizzled with house ginger dressing

- AVOCADO SALAD** (V) 5
Small house salad topped with freshly sliced avocado and house ginger dressing.

- SEAWEED SALAD** (V) 6
Marinated seaweed served with sesame oil dressing and sesame seeds.

- BABY OCTOPUS SALAD** 8
Cooked, marinated baby octopus. Served cold.

- IKA SALAD** 8
Cooked, marinated squid. Served cold.

- SUNOMONO** 13
Thinly sliced cucumber topped with a variety of shellfish. Served with sunomono sauce.

- TUNA AVOCADO SALAD** 16
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 warm.

- SIDE OF SUSHI RICE** 3
Steamed white rice, mixed with sushi rice vinegar and garnished with sesame seeds. Served at room temperature.

- MISO SOUP** 3
Made with a fish-based broth and miso paste. Served with tofu, scallions, and seaweed.

- ONION SOUP** 3
Clear soup made with a chicken-based broth, onions, and garlic. Served with chives.



DINNER MENU

DINNER FROM SUSHI BAR

All sushi bar dinners served with soup and salad

- CHIRASHI** 30
Assortment of Chef's choice sashimi over sushi rice with wasabi Japanese seasoning.
- SUSHI REGULAR** 27
7 pieces of Chef's choice nigiri and a California Roll.
- SUSHI DELUXE** 32
9 pieces of Chef's choice nigiri and a Spicy Tuna Roll.
- SASHIMI REGULAR** 30
12 pieces of Chef's choice sashimi.
- SASHIMI DELUXE** 36
18 pieces of Chef's choice sashimi.
- SUSHI AND SASHIMI COMBO** 36
5 pieces of Chef's choice nigiri, 9 pieces of Chef's choice sashimi, and a Crunch Shrimp Roll.
- UNA DON** 30
Barbecued eel over a bed of steamed white rice with bonito Japanese seasoning.
- TEKKA DON** 30
Fresh tuna over a bed of sushi rice with wasabi Japanese seasoning.
- SUSHI FOR TWO** 64
14 pcs of Chef's choice nigiri, Spicy Tuna Roll, Salmon Roll, and a Shrimp Tempura Roll.

DINNER FROM KITCHEN

All kitchen dinners served with soup and salad

TERIYAKI

Served with steamed rice and vegetables

- **CHICKEN TERIYAKI** 17
Sautéed chicken breast topped with teriyaki sauce and sesame seeds.
- **SALMON TERIYAKI** 22
Sautéed salmon glazed with teriyaki sauce.
- **STEAK TERIYAKI** 27
Sautéed NY Strip steak topped with teriyaki sauce and scallions.
- **SHRIMP TERIYAKI** 20
Sautéed shrimp topped with teriyaki sauce and sesame seeds.

TEMPURA

Served with sweet tempura sauce and steamed rice

- **VEGETABLE TEMPURA** 17
10 pieces of tempura vegetables.
- **CHICKEN & VEGETABLE TEMPURA** 19
5 pieces of tempura chicken and 5 pieces of tempura vegetables.
- **SHRIMP & VEGETABLE TEMPURA** 22
5 pieces of tempura shrimp and 5 pieces of tempura vegetables.

KATSU

Served with katsu sauce and steamed rice

- **CHICKEN KATSU** 19
Panko-battered fried chicken cutlet.
- **PORK KATSU** 19
Panko-battered fried pork cutlet.
- YAKI UDON**
Made with thick, rice flour udon noodles
- **VEGI YAKI UDON** 17
Udon noodles and vegetables sautéed with teriyaki glaze.
- **CHICKEN YAKI UDON** 20
Udon noodles and vegetables sautéed with teriyaki glaze, topped with teriyaki chicken.

TEMPURA UDON 20

Thick, rice flour noodles served in a traditional Kakejiru broth with tempura shrimp and vegetables on the side.

NEW MOON BEEF 21

Thinly sliced, marinated beef sautéed with onions and garnished with scallions. Served with steamed rice.

RAMEN 14

- **TONKOTSU or MISO broth**
Noodles, pork chashu, fish cakes, half of an egg, shiitake mushroom, scallion, and sesame seeds.

KID'S MENU


- **KID'S CHICKEN TERIYAKI** 8
Chicken teriyaki and french fries.
- **KID'S CHICKEN TEMPURA** 8
Tempura chicken and french fries.


BEVERAGES

FOUNTAIN DRINKS 4

Coke, Diet Coke, Coke Zero, Sprite, Cherry Coke, Pink Lemonade, Mr. Pibb, Club Soda, and freshly brewed unsweet tea.

No refills: Ginger Ale, Cranberry Juice, Apple Juice, Green Tea, Jasmine Tea, and Perrier

 **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.

 ANY CUSTOMIZED ROLL MAY BE SUBJECT TO A PRICE INCREASE. CUSTOM ROLLS CANNOT BE RETURNED.

 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

 VEGETARIAN OPTIONS  GLUTEN FREE OPTIONS



DINNER MENU