

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
Steamed shrimp dumplings served with gyoza sauce (6 pieces)
- 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 crab meat served with sweet chili sauce on the side.
- PORK GYOZA** 8
Pan-seared pork dumplings served with gyoza sauce. (5 pieces)
- VEGI GYOZA** (V) 8
Pan-seared vegetable dumplings served with gyoza sauce. (5 pieces)
- 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 CARPACCIO 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, topped with house ginger dressing.

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

- 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 hot.

- 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 fish-based broth and miso paste. Served with tofu, scallions, and seaweed.

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

LUNCH MENU



LUNCH FROM KITCHEN

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

- CHICKEN TERIYAKI BOX** 13
Sautéed chicken breast glazed with teriyaki sauce.
- SALMON TERIYAKI BOX** 15
Sautéed salmon glazed with teriyaki sauce.
- TEMPURA BOX** 15
2 pieces shrimp tempura and 4 pieces vegetable tempura served with sweet tempura sauce.
- PORK or CHICKEN KATSU BOX** 14
Breadcrumbs-battered and fried pork OR chicken served with katsu sauce.
- NEW MOON BEEF BOX** 15
Sautéed, thinly sliced, marinated beef and onions. Garnished with scallions.
- TONKOTSU or MISO RAMEN** 14
Noodles, pork chashu, fish cakes, half of an egg, shiitake mushroom, scallion, and sesame.

LUNCH FROM SUSHI BAR

All sushi bar lunches served with soup or salad

- LUNCH SUSHI** 19
5 pieces of Chef's choice nigiri and a California Roll.
- LUNCH SASHIMI** (GF) 19
9 pieces of Chef's choice sashimi and a bowl of steamed rice.

2 ROLL LUNCH SPECIAL (\$14)

All lunch roll specials served with soup or salad

- *HOSOMAKI** (V) (GF)
Slender roll with choice of 1 of the following: cucumber, avocado, kampyo, or asparagus.
- TUNA ROLL** (GF)
Traditional tuna slender roll.
- SALMON ROLL** (GF)
Traditional salmon slender roll.
- YELLOWTAIL ROLL** (GF)
Traditional slender roll with yellowtail and scallions.
- *VEGETABLE ROLL** (V) (GF)
Avocado, cucumber, asparagus and carrot inside.
- *CALIFORNIA ROLL**
Krabmix, cucumber, and avocado inside.
- PHILLY ROLL** (GF)
Smoked salmon, cream cheese, and avocado inside.

*EEL ROLL

Barbecued eel and cucumber inside and topped with eel sauce.

CRAB DELIGHT ROLL

Krabmix inside and topped with masago.

SPICY TUNA ROLL (GF)

Seasoned, spicy minced tuna and scallion inside.

SPICY SALMON ROLL (GF)

Seasoned, spicy salmon and scallion inside.

*CHICKEN TEMPURA ROLL

Tempura chicken and avocado inside and topped with spicy mayo.

*ORLANDO ROLL

Krabstick, cucumber, avocado, and cream cheese inside. Deep fried and topped with spicy mayo and eel sauce.

*YAM YAM ROLL (V)

Tempura sweet potato and avocado inside and topped with spicy mayo.

TAMPA ROLL

Tempura white fish, avocado, and wasabi mayo inside, topped with masago and eel sauce. (5 pieces)

*SHRIMP TEMPURA ROLL

Shrimp tempura, avocado, and cucumber inside and topped with eel sauce. Seaweed on outside. (6 pieces)

- No substitutions accepted -

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



(*) Indicates no raw fish. 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.



TEMPURA OR ANYTHING FRIED IS USED IN THE SAME OIL AS SHRIMP



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



CUSTOM ROLLS MAY BE SUBJECT TO A PRICE INCREASE. RETURNS FOR CUSTOM ROLLS ARE NOT ACCEPTED.



VEGETARIAN OPTIONS



GLUTEN FREE OPTIONS



LUNCH MENU