

12 MOONS

EIGHT LUNCH SPECIALS

AVAILABLE 7 DAYS A WEEK 11AM-4PM

8.95 EA

SOUP & PLATE



TOP
miso udon



RIGHT
pork
humbao

MISO UDON
SERVED WITH CUCUMBER ROLL
tempura shrimp,
tofu inari, flour noodles,
green onions,
miso broth seaweed

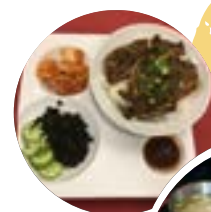
PORK HUMBAO
pork humbao, mixed greens, daikon,
carrots, bell pepper, takuan, japanese
cucumbers, pickled ginger, house
vinaigrette, fried wonton strips, green
onions, sesame seeds

HAKO BENTO BOX

PORK KATSU
pork katsu, seaweed,
rice, shredded daikon,
mini house salad,
cucumber sunomono,
red pepper, katsu
sauce, miso soup

GALBI RIB BENTO
galbi rib, kimchee,
cucumber sunomono,
seaweed, rice,
green onions korean
bbq sauce

TERIYAKI SALMON
tempura vegetable,
takuan, rice, mini
house salad, green
onions, teriyaki sauce,
seaweed, miso soup



LEFT
galbi rib bento



BOTTOM
teriyaki salmon

WOK ALL WOK ITEMS COME WITH CUCUMBER SUNOMONO



TOP
spicy
eggplant
with beef



RIGHT
veggie stir
fry

SPICY EGGPLANT
with BEEF 🌶️
japanese eggplant,
beef, garlic, ginger,
soy sauce, sesame oil,
steamed rice

GARLIC CHICKEN
with BROCCOLI
chicken breast,
broccoli, carrot,
tossed in garlic
sauce, steamed rice

VEGGIE
STIR FRY 🌱
atsuage, broccoli,
carrot, green
onions, garlic, soy
sauce, steamed rice

A 15% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE,
PRIVATE DINING ROOM RESERVATIONS, AND COUPON OR COMP PAYMENT.
WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE OUR GUEST WITH FOOD INTOLER-
ANCES AND ALLERGIES, WE ARE UNABLE TO GUARANTEE THAT DISHES WILL BE COMPLETELY
ALLERGEN FREE.
ALL PRICES DO NOT INCLUDE SALES TAX.

8 for 8.95



SPICY



VEGGIE