

HOUSE ROLLS

SPIDER ROLL 🍣
HAND ROLL 12 | FULL ROLL 20
tempura soft shell crab | avocado
cucumber | kaiware sprouts | crab meat
tobiko | sesame seeds | unagi sauce

RAINBOW ROLL 🍣 🌱
FULL ROLL 18
california roll | 5 types of fish or shell fish

SALMON SKIN ROLL 🍣
HAND ROLL 9 | FULL ROLL 15
crispy broiled salmon skin | cucumber
kaiware sprouts | yamagobo
sesame seeds

SEATTLE ROLL 🍣
FULL ROLL 15
flash fried salmon | avocado and cream
cheese roll with unagi sauce

CALIFORNIA ROLL 🍣
HAND ROLL 7 | FULL ROLL 10
red crab meat | avocado | sesame seeds
cucumber | tobiko

VEGETABLE ROLL 🍣 🌱
HAND ROLL 6 | FULL ROLL 8
cucumber | avocado | kaiware sprouts
takuan yamagobo | sesame seeds

SPICY TUNA ROLL 🍣 🌶️ 🌱
HAND ROLL 6 | FULL ROLL 10
spicy tuna mix | scallions | cucumber
sesame seeds

TEMPURA SHRIMP ROLL
HAND ROLL 6 | FULL ROLL 10
tempura shrimp | spicy mayo
sesame seeds | unagi sauce

UNAGI ROLL
HAND ROLL 8 | FULL ROLL 13
unagi | cucumber | sesame seeds | unagi sauce

EBI CRUNCH ROLL
HAND ROLL 5 | FULL ROLL 10
cooked shrimp | spicy mayo | tempura
crumble | sesame seeds

TIGER ROLL 🍣 🌶️
FULL ROLL 15
spicy tuna | cucumber | atlantic salmon
black tobiko | wasabi | ginger chipotle
mayo sauce

AVOCADO CRUNCH ROLL 🍣
HAND ROLL 4 | FULL ROLL 8
avocado | tempura crumble | sesame seeds
sriracha

SMALL ROLLS

SALMON MAKI 🍣
6
small roll with salmon

KAPPA MAKI 🍣 🌱
4
small roll with cucumber

TEKKA MAKI 🍣
9
small roll with yellowfin tuna

SPECIAL ROLLS

CHOMOLUNGMA AVALANCHE 🍣
FULL ROLL 26
fried avocado & cream cheese roll
baked spicy scallop and crab
tobiko | green onions
unagi sauce | spicy mayo

FLYING DRAGON
HAND ROLL 12 | FULL ROLL 25
tempura shrimp roll | unagi
sliced avocado | unagi sauce

SHIBUMI 🍣
HAND ROLL 12 | FULL ROLL 20
tempura shrimp-avocado roll
crab meat | sesame seeds
unagi sauce | tobiko

INFERNO
ROLL 21 🍣 🌶️
10 pc large roll with spicy tuna mix
scallions | cucumber | tempura
shrimp wasabi tobiko | jalapeno
sriracha

TEMPURA LOBSTER ROLL
FULL ROLL 27
tempura lobster | cucumber
avocado | spicy mayonnaise
unagi sauce

LAS VEGAS ROLL 🍣 🌶️
FULL ROLL 21
10 pc large roll | crab
tempura shrimp | avocado | cucumber
cream cheese topping | spicy tuna
spicy mayo | tempura crumble

COMBO

CHIRASHI DON 🍣
35
2 pc sashimi cut | yellow fin tuna
salmon | yellowtail | hokkigai
hokkaido scallop | shrimp
egg omelet | tofu curd | salmon roe
sushi rice

NIGIRI & ROLL 🍣
28
chef's choice of one roll
5 pc of nigiri

SASHIMI SMALL 🍣 🌱
28
yellow fin tuna | atlantic salmon
yellowtail | sashimi style

NIGIRI LARGE 🍣
35
chef's choice of one roll
8 pc of nigiri

SASHIMI LARGE 🍣 🌱
59
yellow fin tuna | atlantic salmon
yellowtail | hokkigai | hokkaido
scallop | salmon roe | octopus
sashimi style

NIGIRI &
SASHIMI
SHELLFISH

NIGIRI COMES WITH 1PC
SASHIMI COMES WITH 3PC

HOTATE (HOKKAIDO SCALLOP) 🍣 🌶️
NIGIRI 5 | SASHIMI 14

EBI (COOKED SHRIMP) 🍣
NIGIRI 4 | SASHIMI 8

UNI (SEA URCHIN) SEASONAL 🍣 🌱
NIGIRI 10 | SASHIMI 21

TAKO (OCTOPUS) 🍣
NIGIRI 5 | SASHIMI 12

HOKKIGAI
(ARCTIC SURF CLAM) 🍣 🌱
NIGIRI 5 | SASHIMI 14

MIRUGAI (GEODUCK CLAM)
SEASONAL 🍣 🌱
NIGIRI 5 | SASHIMI 14

FISH

NIGIRI COMES WITH 1PC
SASHIMI COMES WITH 3PC

YELLOW FIN TUNA 🍣 🌱
NIGIRI 6 | SASHIMI 15

SALMON 🍣 🌱
NIGIRI 4 | SASHIMI 9

HAMACHI (YELLOWTAIL) 🍣 🌱
NIGIRI 4 | SASHIMI 10

STEELHEAD OCEAN TROUT 🍣 🌱
NIGIRI 5 | SASHIMI 12

IZUMIDAI (RED TILAPIA) 🍣 🌱
NIGIRI 3
5PC THIN SASHIMI 8

UNAGI (FRESHWATER EEL)
NIGIRI 6 | SASHIMI 15

OTHERS

IKURA (SALMON ROE) 🍣 🌱
1 PC GUNKAN 6 | SASHIMI CUP 10

TOBIKO (FLYING FISH ROE) 🍣 🌱
1 PC GUNKAN 4 | SASHIMI CUP 8

TAMAGO (SWEET EGG OMELET)
1 PC NIGIRI 3 | 3 PC SASHIMI 5

INARI (SWEET TOFU POUCH)
1 PC NIGIRI - 3

15% SERVICE CHARGE WILL BE ADDED TO A COUPON OR
COMP PAYMENT AND FOR PARTIES OF 6 OR MORE.
PRIVATE DINING ROOM AVAILABLE FOR RESERVATIONS.

WHILE WE WILL DO OUR VERY BEST TO ACCOMMODATE
OUR GUEST WITH FOOD INTOLERANCES AND
ALLERGIES, WE ARE UNABLE TO GUARANTEE THAT
DISHERS WILL BE COMPLETELY ALLERGEN FREE.

CONSUMING RAW OR UNDERCOOKED ITEMS MAY IN-
CREASE YOUR RISK OF FOOD BORNE ILLNESS.
ALL PRICES DO NOT INCLUDE SALES TAX.



SMALL PLATES

EDAMAME 5

salt | shichimi blend of 7 Japanese spices

FRIED SPRING ROLLS

vegetable | sweet chili sauce 3 EA. | 5
salmon | teriyaki 4 EA. | 9

TEMPURA PLATE

with dipping sauce
7 PC. VEG | 8
7 PC. SHRIMP | 16
2 SOFT-SHELL CRABS | 21
COMBO 4PC. VEG AND 3 PC. SHRIMP | 11

HUMBAGO

freshly baked buns, choice of filling
PORK FILLING | MUSTARD SAUCE | 8
DUCK FILLING | PLUM SAUCE | 9

FIRE DUSTED CALAMARI 8

daikon | spicy mayo | scallions

TWICE FRIED CHICKEN KARAAGE 6

marinated chicken
thigh cubes | spicy mayo
tonkatsu sauce | lemon wedge

FIRECRACKER SHRIMP 12 PC. 10

fried baby shrimp | korean chili pepper | szechuan pepper sauce

GOYZA 5 PCS. 7

pork with dipping sauce | scallions

12 MOONS WINGS 17

choice of
house sweet & hot chili sauce
pickled thai chili
sesame | scallions

jakarta sauce
garlic | ginger | lemongrass

BBQ KUROBUTA PORK 9

japanese berkshire pork loin
chinese mustard | sesame seeds
scallions | hoisin | char sui sauce

NOODLES

PHO

SM 6 | LG 8

rice noodles | shaved onions | scallions | cilantro | jalapeños | bean sprouts
lime | thai basil

ADD SEAFOOD SM 12 | LG 16

ADD CHICKEN (BREAST) OR BEEF (SLICED RAW AND SLOW COOKED BEEF BRISKET)
SM 9 | LG 15

ADD DUCK (LG ONLY) 17

SAPPORO MISO RAMEN 12

ramen noodles | hearty red miso broth
wok fired bean sprouts | scallions
cooked ground pork | sesame seeds
sweet corn | butter | soft egg
EXTRA NOODLES | 3
EXTRA EGG | 2

TOKYO SHOYU RAMEN 12

ramen noodles | soy flavored chicken
broth | wok fired bean sprouts | scallions
menma pickled bamboo shoots |
soy simmered boneless chicken
sesame seeds | nori | soft egg
EXTRA NOODLES | 3
EXTRA EGG | 2

UDON

SM 6 | LG 9

flour noodle | scallions | udon broth
seaweed

ADD BEEF 4 | PORK 5

LANZHOU 11 | LG 19

wheat noodles | slow cooked beef
brisket | bone-in oxtail
shaved daikon | scallions
cilantro | chili oil

STIR FRIED VEGGIE CHOW FUN 14

eggplant | rice noodles | cabbage | bean
sprouts | shimeji mushrooms | scallions

ADD EGG 2 | CHICKEN 3 | BEEF 4

STIR FRIED PAD THAI 15

pad thai noodle
salted dried shrimp | cilantro
pickled thai red chilies
cabbage | eggs | shimeji
mushrooms | tofu | bean sprouts
scallions | peanuts
pad thai sauce
ADD CHICKEN 3 | BEEF 4
SHRIMP 5

STIR FRIED CHOW MEIN NOODLES 14

served fried or soft | carrots
onions | bean sprouts | soy sauce
shimeji mushrooms | oyster sauce
scallions

ADD CHICKEN 3 | BEEF 4
SHRIMP 5

TO ANY NOODLE DISH
ADD SEAFOOD 12
ADD DELUXE SEAFOOD 16

SOUP & SALADS

HOUSE SALAD 8

mixed greens | daikon | carrots
bell peppers | takuan | japanese
cucumbers | pickled ginger
fried wonton strips | scallions
sesame seeds

choice of
creamy white miso dressing
soy vinaigrette, house dressing
ADD CHICKEN 3 | SHRIMP 5
SALMON 10

HOUSE MISO 5

fresh dashi broth | white miso | shimeji
mushrooms | scallions | silk tofu

SASHIMI SALAD 22

baby greens | shredded carrot
red radish | kaiware | sesame seeds
salmon | cooked ebi | hamachi
izumidai | scallions
choice of
creamy white miso dressing,
soy vinaigrette, house dressing

WONTON SOUP 8

chicken wontons | scallions
chicken broth

DINNER SETS

ALL DINNER SETS COME WITH TSUKEMONO PICKLES, STEAMED RICE, HOUSE MISO SOUP

KOREAN BULGOGI STEAK 31

robata grilled 8oz. flat iron steak
bulgogi marinade | house made kimchi
korean BBQ sauce | scallions
bean sprouts namul | sesame seeds
steamed rice
ADD GRILLED LOBSTER TAIL | 25

BBQ DUCK 39

half chinese style
bbq duck | steamed
buns | plum sauce | kimchi

TWICE FRIED CHICKEN KARAAGE 21

marinated chicken thigh cubes breaded
shredded cabbage with spicy mayo
soft tofu with ginger and dashi | lemon

KUROBUTA TONKATSU 23

thick cut Japanese Berkshire pork loin
cutlet panko breaded and deep fried
shredded cabbage
soy ginger vinaigrette | spicy mustard
tonkatsu sauce

SABA SHIOYAKI 21

salted and grilled Norwegian
mackerel | shredded daikon
lemon wedge | ponzu sauce
kaiware sprouts | scallions

GALBI RIB 31

broiled galbi rib | takuan
kimchi | korean bbq sauce
lettuce | sesame seeds
scallions

DONBURI

INGREDIENTS PREPARED
OVER RICE

TERIYAKI DON GRILLED SALMON 14 GRILLED CHICKEN 12

teriyaki sauce | takuan
beni shouga | steamed rice
scallions | sesame seeds

CHOMOLUNGMA DON 20

baked spicy scallop and crab
tobiko | scallions | unagi
sauce | spicy mayo | steamed rice
tempura crumbles

BBQ DUCK DON 16

slow roasted duck | duck jus
plum sauce | scallions | sesame seeds
steamed rice

GALBI RIB DON 15

broiled galbi rib | steamed rice
takuan | shibazuke | beni shouga
sesame seeds | scallions
korean bbq sauce

WOK FIRED

INGREDIENTS COOKED IN WOK
AT HIGH HEAT

HONG KONG FRIED RICE 22

rice | shrimp | pulled bbq duck | eggs
bbq pork | cabbage | scallions

MONGOLIAN BEEF OR CHICKEN 18

top sirloin or chicken breast | garlic
scallions | chili paste | pickled thai
red chilies | sesame oil | soy sauce
steamed rice
ADD SHRIMP 5

CRAB FRIED RICE 35

pulled crab meat | crab claws
egg | ginger | cabbage | scallion

12 MOONS FRIED RICE 10

egg | cabbage | scallions
sesame oil | carrots
ADD BEEF 4 | CHICKEN 4
BBQ PORK 3 | DUCK 4
KIMCHI 2 | SHRIMP 6
SHIMEJI MUSHROOM 4
SCALLOP 5

TO ANY WOK FIRED DISH
ADD SEAFOOD 12
ADD DELUXE SEAFOOD 16

SIDES

VEGGIES

with garlic sauce, ginger sauce or
oyster sauce

CHOY SUM | 5

BABY BOK CHOY | 6

AMERICAN BROCCOLI | 6

KALE | 5

CABBAGE | 5

SEASONAL VEGETABLE
PRICE AND PREPARATION VARY
Ask your server for details

RICE & PICKLES

SUSHI RICE | 4

STEAMED RICE | 3

TSUKEMONO | 5

variety of pickled vegetables
yamagobo | takana mustard greens
takuan radish | kyuri cucumber

SEAWEED OR JAPANESE SQUID SALAD 6

marinated squid or green seaweed
sesame | soy vinaigrette

HOUSE MADE KIMCHI 3

GOHAN SET 7

steamed rice | miso soup
small tsukemono pickle plate

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