



MOON

THAI & JAPANESE



JAPANESE MENU



I started out when I was a boy in my mother's kitchen. We cooked food to sell in the morning market, back in Thailand. I helped her with everything, from pounding a mortar to make curry paste, to climbing a coconut tree to get coconut. I came to the United States and worked as a chef to support myself while attending college. In 2000, I opened my first Moon Thai & Japanese restaurant in Coral Gables. My mother gave me a passion for cooking and I love what I am doing – I wouldn't trade it for anything. Thank you for your support.

Jack Punma



TOFU SOUP

1 Miso Soup

Tofu, Seaweed, Scallion \$3.00

2 Clam Miso Soup

Clam, Enoki, Tofu \$6.00

APPETIZERS & SALADS FROM THE SUSHI BAR

3 Green Salad

Fresh Green Salad with Homemade Dressing
Choice of Miso, Ginger, or Peanut Dressing \$3.00



8 Kamikaze Salad

Mixed Conch, Octopus, Imitation Crab, Masago and Cucumber with Spicy Kimchee Sauce \$14.00

4 Seaweed Salad \$5.00



9 Hawaiian Poke Salad*

Tuna, salmon, seaweed salad, ikura, quail egg and takuan (pickled daikon) \$14.00

5 Crab Avocado Salad

Imitation Crab Meat, Masago, and Avocado mixed with Japanese Mayo \$8.00



10 Sunomono*

Imitation Crab Meat \$7.00
Octopus or Shrimp or Conch \$9.00
Mix \$10.00

6 Salmon Salad

Green Salad with Grilled Salmon served with Miso Wasabi Dressing \$17.00



11 Tuna Tataki*

Seared Tuna and Ponzu Sauce \$16.00

7 Spicy Tuna Salad*

With Thinly Sliced Cucumber & Spicy Kimchee Sauce \$14.00

* This item contains raw fish.
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APPETIZERS & SALADS FROM THE SUSHI BAR



12 Tuna Ukke*
Raw Tuna in Spicy Sauce mixed with
Masago, Scallion and Sesame Oil \$14.00

13 Dynamite Mussels \$9.00



14 Kanisu
Imitation Crab, Avocado, Masago, wrapped with Paper
Thin Cucumber with Vinegar Sauce \$9.00

15 Sakesu*
Salmon, Imitation Crab, Cream Cheese, Scallion wrapped
with Paper Thin Cucumber with Vinegar Sauce \$12.00



16 Usuzukuri*
Paper Thin Sliced Raw Fish with Ponzu Sauce
Salmon \$15.00
Tuna or Yellow Tail \$17.00
Mix \$20.00
Fish of the day Market Price

17 Tuna Taro*
Taro Chips loaded with Tuna, Masago, Avocado,
Jalapeno and splashed with Spicy Sauce \$12.00



18 Baked Alaskan King Crab
Spicy mayo, cheddar cheese and parmesan cheese. \$35.00



19 Hamachi Jalapeño*
Spicy ponzu and yuzu sauce \$22.00



20 King Crab Kanisu
Avocado with vinegar sauce wrapped in cucumber \$22.00



21 Lobster Miso
Avocado and masago wrapped in cucumber \$19.00



22 Moon Kimono*
Spicy tuna, spring mix, spicy mayo, cucumber,
avocado and tobiko \$16.00

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APPETIZERS & SALADS FROM THE SUSHI BAR



- 23 **Salmon, Tuna & Hamachi Carpaccio***
with avocado, balsamic vinegar and sesame oil \$17.00



- 24 **Sound of the Sea***
Salmon, tuna, uni, yellowtail, ikura, madai, ebi and lobster \$28.00



- 25 **Spicy Madai***
Red tobiko, jalapeños and cherry tomatoes, served with yuzu wasabi dressing \$18.00



- 26 **Wakeme Iro Iro**
Mixed seaweed and Cucumber Salad \$7.00



- 27 **Seared Tuna over Crispy Rice***
Kimchee sauce, spicy mayo, wasabi sauce, tobiko, masago and bonito flakes. \$16.00



- 28 **Tako Lemon Su***
Thinly sliced boiled Octopus with Lemon-Lime Juice \$7.00



- 29 **Aburi Salmon**
Seared Salmon w/ Yuzu Truffle Ponzu \$8.00



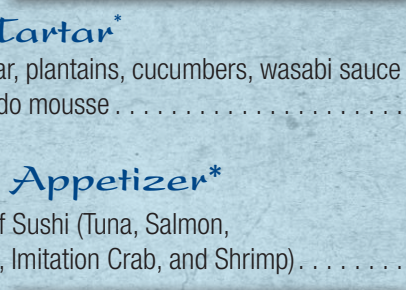
- 30 **Tunacado Salad***
Chopped Tuna, Avocado, House Salad Spring Mix w/ Yuzu Wasabi Dressing, sprinkled Rice Crisp on top \$10.00



- 31 **Salmon Truffles***
Smoked Salmon wrapped around Cream Cheese and served flambé. Garnished with Ikura, Avocado and drizzled in our special Yuzu and Truffle Sauce \$15.00



- 32 **Toro Tartar***
Black caviar, plantains, cucumbers, wasabi sauce and avocado mousse \$24.00



- 33 **Sushi Appetizer***
5 Pieces of Sushi (Tuna, Salmon, White Fish, Imitation Crab, and Shrimp). \$12.00



- 34 **Sashimi Appetizer ***
Assorted Fresh Fish (Chef's Choice) \$17.00

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APPETIZERS FROM THE KITCHEN



- 35 Chicken Yakitori**
Grilled Chicken with Scallion on a skewer \$6.00



- 36 Shrimp Shumai**
Steamed Dumplings with Shumai Sauce \$7.00



- 37 Gyoza**
Japanese Style Beef and Cabbage Dumplings \$7.00

- 38 Hamachi Kama**
Grilled Jaw with Salt and Ponzu Sauce \$14.00



- 39 Tempura Appetizer**
Two Pieces of Shrimp and Assorted Vegetables \$9.00

- 40 Edamame**
Steamed Soybeans \$5.00



- 41 Tofu Steak**
Grilled Tofu with Teriyaki Sauce \$7.00

- 42 Rock Shrimp Tempura** \$9.00

DINNER FROM THE KITCHEN

Served with rice and miso soup or salad



- 43 Chicken Teriyaki**
With Greens, Asparagus, Roasted Okra \$18.00

- 44 Steak Teriyaki (12 oz)**
With Greens, Asparagus, Roasted Okra \$24.00

- 45 Chicken Katsu**
Breaded & Fried Chicken \$15.00

- 46 Shrimp and Vegetable Tempura** \$18.00

- 47 Salmon with Sweet Soy Sauce**
With Greens, Asparagus, Roasted Okra \$22.00

- 48 New York Strip (16 oz)**
With Spicy Ponzu Sauce, Sauteed Mixed Mushrooms \$34.00



- 49 Rib Eye Steak (16 oz)**
With Shiso Lime Sauce, Sauteed Mixed Mushrooms \$34.00



- 50 Galbi**
Korean style marinated and grilled short ribs served on a bed of onions on a hot plate \$22.00

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SUSHI COMBINATIONS

Served with miso soup or green salad



- 51 Sushi Combo A***
10 pieces of sushi
Omakase (chef's choice) \$28.00



- 52 Sushi Combo B***
15 pieces sushi
Omakase (chef's choice) \$38.00



- 53 Chirashi***
Variety of Fish on Sushi Rice \$25.00
- 54 Unagi Don**
BBQ Eel on Sushi Rice \$25.00
- 55 Vegetable Dinner***
6 Pieces Sushi and 1 Vegetable Roll \$13.00
- 56 Lady Special***
Rainbow Roll or Dancing Eel Roll and 4 Pieces Sushi \$17.00
- 57 Roll Combo***
Combination of California Roll, Tuna Roll and JB Roll \$16.00

SUSHI & SASHIMI COMBINATIONS

Served with miso soup or green salad

**Assorted Sushi, Sashimi,
Rolls and Special Appetizer**



- 58 Zen (For One)***
1 California Roll, 8 Sashimi and 6 Sushi \$35.00

- 59 You & Me (For Two)***
16 Sashimi, 12 Sushi, 1 California with
Masago Roll and JB Roll \$65.00



- 60 Sumo (For Three)***
20 Sashimi, 18 Sushi, 1 California with Masago,
JB Roll, Tuna Roll, and Appetizer Chef's Choice \$100.00
- 61 Titanic (For Four)***
20 Sashimi, 24 Sushi, 1 California with Masago,
JB Roll, Shrimp Tempura Roll, Tuna Roll, and
Appetizer Chef's Choice \$140.00

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SASHIMI COMBINATIONS

Served with rice and miso soup or salad



- 62 Sashimi Combo A***
Omakase (chef's choice) \$40.00



- 63 Sashimi Combo B***
Omakase (chef's choice) \$55.00

DINNER COMBINATIONS

Served with miso soup or green salad.



- 64 Geisha***
3 Piece Sushi, 6 Piece Sashimi, 1 California Roll,
and Shrimp Tempura \$20.00

- 65 Samurai***
3 Piece Sushi, 6 Piece Sashimi, 1 California Roll,
and Chicken Teriyaki \$20.00

A LA CARTE

AMA EBI*5	MASAGO*4	TOBIKO*4	SURF CLAM*4	SMOKED SALMON . . .5
CONCH*5	OCTOPUS*4	TUNA*5	COBIA*4	MAINE LOBSTER . . .8
EEL*5	QUAIL EGG*1	HOKKAIDO SCALLOP* .8	TAMAGO2	KING CRAB9
HAMACHI*5	SALMON*4	IKA*4	SOCKEYE SALMON* . .6	
IKURA*5	SHRIMP*4			

Ask server for daily fresh catch

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CHEF'S RECOMENDED ROLLS



66 Spicy Shrimp Roll
Shrimp Katsu with Mango, Avocado & Spicy Chili Sauce,
served with Spicy Mayo & Eel Sauce \$12.00



72 Magic Moon Roll
Inside out with Shrimp Tempura, Avocado, Asparagus,
Cucumber, Cream Cheese, Spicy Mayo, topped with
Avocado, Mango, Red Tobiko & Tempura Flakes \$14.00

67 Norwegian Roll*
Salmon, Cream Cheese, Cucumber & Scallion topped
with Smoked Salmon, Ikura Capers, Onion Rings &
Kimchee Sauce \$14.00



68 Spicy Lover Roll*
Spicy Tuna, Cucumber, Tempura Flakes Roll, topped
with Spicy Tuna, Jalapeno, Cilantro & Spicy Wasabi \$14.00

73 American Dream Roll
Inside out with Shrimp Tempura, Eel, Cream Cheese &
Cucumber, then topped with Baked Salmon,
Spicy Mayo & Masago Sauce \$16.00



69 Lobster Bomb Roll
Lobster Katsu, Avocado, Cucumber & Spicy Mayo
topped with Lobster, Masago & Cream Cheese \$28.00



74 Cowboy Roll
(100% USDA certified Angus, pasture and natural grass fed,
antibiotic and hormone free) NY Strip, cucumber, avocado,
asparagus, cream cheese, sweet potato tempura. \$22.00



70 Four Season Roll*
Inside out with Tuna, Salmon, White Fish & Avocado,
then topped with Crab, Tobiko (Red, Green, Black & Gold)
& Tempura Flakes \$14.00



75 King Crab Roll
King crab, cucumber, avocado and tobiko \$28.00

71 Spicy Yellowtail Roll*
Yellowtail, cucumber, avocado, Japanese red pepper,
kimchee sauce on top, with dry tuna flakes \$17.00

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CHEF'S RECOMENDED ROLLS



- 76 Surf and Turf**
Grilled lobster, NY Strip, shrimp tempura, spicy tuna, baby arugula \$28.00



- 78 Wellington Dragon***
Shrimp tempura with avocado, asparagus, scallion, and cucumber, topped with spicy tuna and avocado, tempura flakes and 3 sauces \$18.00



- 77 USA Rolls***
Lobster tempura inside, tuna, salmon, yellowtail, eel on top and tobiko \$28.00



- 79 Osaka Roll***
Spicy yellowtail, cucumber, avocado on top with seared hamachi, jalapeno and red tobiko. \$22.00

MOON SPECIAL ROLLS

California Rolls

- 80 California Roll***
Imitation Crab Meat, Avocado and Cucumber. \$5.50



- 81 Tuna California Roll***
Tuna, Avocado and Cucumber. \$8.00

- 82 Salmon California Roll***
Salmon, Avocado and Cucumber. \$8.00



- 83 Rainbow Roll***
California Roll with Tuna, Salmon and White Fish on top . . . \$11.00

Krab & Cooked Shrimp Rolls

- 84 Boston Roll**
Cooked Shrimp, Boston Lettuce, Scallion, Cucumber and Japanese Mayo. \$9.00

- 85 Monster Roll**
Avocado, Cucumber, Lettuce, Japanese Mayo inside and Imitation Crab Meat on top. \$9.00



- 86 Miami Hurricane Roll**
Imitation Crab Meat, Cooked Shrimp, Lettuce, Cucumber, Cream Cheese, Scallion and Japanese Mayo. \$10.00

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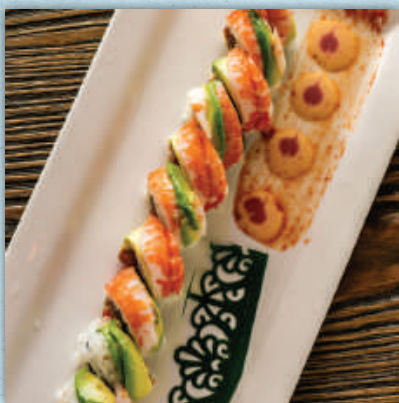
MOON SPECIAL ROLLS

Tuna & Spicy Tuna Rolls



87 **Tekka (Tuna Roll)*** \$5.50

88 **Spicy Tuna Roll***
Tuna, Scallion, Masago, Cucumber,
Japanese Mayo and Spicy Sauce \$10.00



89 **Dance with Shrimp Roll***
Spicy Tuna inside with Shrimp and Avocado on top. \$13.00

90 **Key West Roll***
Spicy Tuna inside and BBQ Eel on top with Eel Sauce. \$15.00

91 **Las Olas Roll***
Spicy Tuna inside and Tuna on top. \$13.00

Yellow Tail Rolls



92 **Negihama Roll***
Yellow Tail and Scallion. \$7.00

93 **Margarita Roll***
Yellow Tail, Masago, Japanese Mayo, Scallion,
Cucumber and Spicy Sauce \$12.00

Japanese Bagel Rolls



94 **Japanese Bagel Roll***
Salmon, Cream Cheese and Scallion \$8.00

95 **Atlantic Roll***
Cooked Salmon, Cream Cheese and Scallion \$8.00

96 **J.J.J. Roll***
Tuna, Salmon, Yellow Tail and Cream Cheese,
served Tempura Style with Eel Sauce \$10.00

Eel Rolls with Eel Sauce

97 **Eel Roll**
BBQ Eel and Cucumber \$11.00



98 **Playboy Roll**
BBQ Eel, Shrimp, Imitation Crab Meat, Masago,
Cream Cheese and Scallions and then Tempura. \$13.00

99 **Dancing Eel Roll***
California Roll with BBQ Eel on top \$14.00

100 **Eel Lovers Roll**
BBQ Eel, Cucumber, Cream Cheese, Scallions
with BBQ Eel on top \$15.00

Large Rolls



101 **Futomaki Roll**
Imitation Crab, Tamago, Cucumber, Spinach,
Masago and Marinated Japanese Squash \$10.00

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MOON SPECIAL ROLLS

Protein Diet Rolls without Rice



102 Sweet Dream Roll*
Tuna, Salmon, Yellow Tail, Imitation Crab Meat, Masago, Asparagus and Scallions \$18.00

103 Paradise Roll*
White Fish, Imitation Crab Meat, Carrot, Asparagus, Scallion then cooked Tempura Style and served with Sliced Onion with Ponzu and Eel Sauce \$11.00

Tempura Rolls with Eel Sauce

104 Shrimp Tempura Roll
Shrimp Tempura, Cucumber, Lettuce, Scallion and Japanese Mayo. \$10.00

105 Mexican Roll
Shrimp Tempura, Cucumber, Scallion and Spicy Mayo Sauce. \$10.00



106 Siam River Roll
Shrimp Tempura, Japanese Mayo, Cucumber & Lettuce topped with cooked Conch, Masago and Avocado \$15.00

107 Sloppy J. Roll
Shrimp Tempura, Avocado, and Japanese Mayo, topped with Tuna, Salmon and Yellow Tail \$14.00

108 Sea of Love Roll*
Shrimp Tempura, BBQ Eel, Masago, Cucumber, Avocado, Scallion, Asparagus, and Spicy Mayo inside, Tuna Tataki on top with Tempura Flakes. \$18.00

109 Spider Roll
Deep Fried Soft Shell Crab, Asparagus, Masago, Avocado and Japanese Mayo \$12.00

110 Dragon Roll
Deep Fried Sweet Shrimp, Masago, Scallion and Japanese Mayo. \$13.00

Dynamite Rolls

111 Dynamite Roll*
Cooked White Fish, Imitation Crab, Masago, Scallion, Japanese Mayo with Eel Sauce \$8.00

112 Yokohama Roll*
Imitation Crab Meat and Cucumber inside with Avocado and Dynamite Scallops on top. \$14.00



113 Volcano Roll
Imitation Crab Meat, Cucumber and Cream Cheese inside with Avocado and Dynamite Conch on top. \$14.00



114 Lobster Roll
Lobster Tempura, Imitation Crab, Carrot, Asparagus, Radish Sprouts inside out with Red & Green Tobiko, served with Dynamite Lobster Tail, Sautéed Spinach & Mushroom with Wasabi Mayo Sauce on the side \$32.00

Vegetable Rolls

115 Vegetable Roll
Assorted Fresh Vegetables \$7.00



116 Kappa Roll
Cucumber Roll. \$4.00

117 Popeye Roll
Spinach, Cucumber and Spicy Mayo \$6.00

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MOON SPECIAL ROLLS

Assorted Fish Rolls



118 Florida Roll*
Tuna, Yellow Tail, Avocado, Scallion and Masago \$13.00

119 Rising Sun Roll*
Imitation Crab Meat, Cucumber, Scallion, Cream Cheese, and Salmon on top. \$12.00



120 Santa Monica Blvd. Roll*
Imitation Crab Meat, Avocado, Scallion, Masago, Cucumber inside, with Tuna, Salmon, Yellow Tail, White Fish, Eel and Shrimp on top. \$20.00



121 Indie Salmon*
Inside out salmon, cream cheese, asparagus, masago, the whole roll tempura \$14.00



122 Beauty & the Beast Roll*
Imitation Crab Meat, Avocado, Cream Cheese & Scallion topped with Half Tuna, Half Eel and Eel Sauce \$14.00



123 Aventura Roll
Eel, Soft-Shell Crab and Masago, topped with Conch, Masago, and Mayo \$17.00



124 BlueFin Roll*
Bluefin tuna, scallion and fresh wasabi \$16.00

HAND ROLLS*

Custom made to order



Spicy Tuna Hand Roll*



Shrimp & Crab Hand Roll*

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