



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

APPETIZERS & SALADS FROM THE SUSHI BAR

2 Green Salad

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

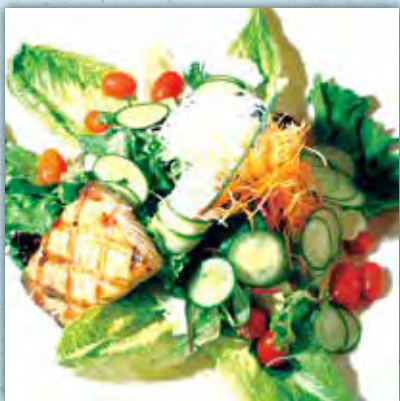


3 Seaweed Salad..... \$7.00



4 Crab Avocado Salad

Imitation Crab Meat, Masago, and
Avocado mixed with Japanese Mayo..... \$10.00



5 Salmon Salad

Green Salad with Grilled Salmon served
with Miso Wasabi Dressing..... \$19.00



6 Spicy Tuna Salad*

With Thinly Sliced Cucumber & Spicy Kimchee Sauce \$16.00



7 Kamikaze Salad

Mixed Conch, Octopus, Imitation Crab, Masago & Cucumber
with Spicy Kimchee Sauce \$16.00



8 Sunomono*

Imitation Crab Meat \$9.00
Octopus or Shrimp or Conch..... \$11.00
Mix..... \$16.00



9 Tuna Tataki*

Seared Tuna and Ponzu Sauce \$18.00



10 Tuna Ukke*

Raw Tuna in Spicy Sauce mixed with
Masago, Scallion and Sesame Oil \$16.00

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APPETIZERS & SALADS FROM THE SUSHI BAR

11 **Dynamite Mussels** \$11.00



12 **Kanisu**
Imitation Crab, Avocado, Masago, wrapped with Paper Thin Cucumber with Vinegar Sauce. \$11.00

13 **Sakesu***
Salmon, Imitation Crab, Cream Cheese, Scallion wrapped with Paper Thin Cucumber with Vinegar Sauce \$14.00



14 **Usuzukuri***
Paper Thin Sliced Raw Fish with Ponzu Sauce
Salmon \$17.00
Tuna or Yellow Tail \$19.00
Mix \$22.00
Fish of the day Market Price

15 **Tuna Taro***
Taro Chips loaded with Tuna, Masago, Avocado, Jalapeno and splashed with Spicy Sauce. \$16.00



16 **Baked Alaskan King Crab**
Spicy mayo, cheddar cheese and parmesan cheese. \$55.00



17 **Hamachi Jalapeño***
Spicy ponzu and yuzu sauce \$24.00



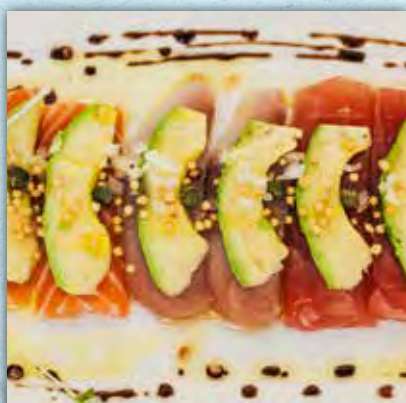
18 **King Crab Kanisu**
Avocado with vinegar sauce wrapped in cucumber \$35.00



19 **Lobster Miso**
Avocado and masago wrapped in cucumber \$21.00



20 **Moon Kimono***
Spicy tuna, spring mix, spicy mayo, cucumber, avocado and tobiko \$18.00



21 **Salmon, Tuna & Hamachi Carpaccio***
with avocado, balsamic vinegar and sesame oil \$19.00



22 **Sound of the Sea***
Salmon, tuna, uni, yellowtail, ikura, madai, ebi and lobster \$30.00

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APPETIZERS & SALADS FROM THE SUSHI BAR



23 Spicy Madai*
 Red tobiko, jalapeños and cherry tomatoes, served with yuzu wasabi dressing \$20.00



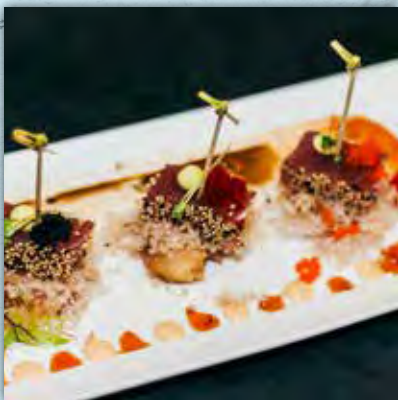
28 Tunacado Salad*
 Chopped Tuna, Avocado, House Salad Spring Mix w/ Yuzu Wasabi Dressing, sprinkled Rice Crisp on top \$12.00



24 Wakeme Iro Iro
 Mixed seaweed and Cucumber Salad \$9.00



30 Toro Tartar*
 Black caviar, plantains, cucumbers, wasabi sauce and avocado mousse \$26.00



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



32 Sashimi Appetizer *
 Assorted Fresh Fish (Chef's Choice) \$22.00



26 Tako Lemon Su*
 Thinly sliced boiled Octopus with Lemon-Lime Juice \$9.00



27 Aburi Salmon
 Seared Salmon w/ Yuzu Truffle Ponzu \$10.00

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APPETIZERS FROM THE KITCHEN



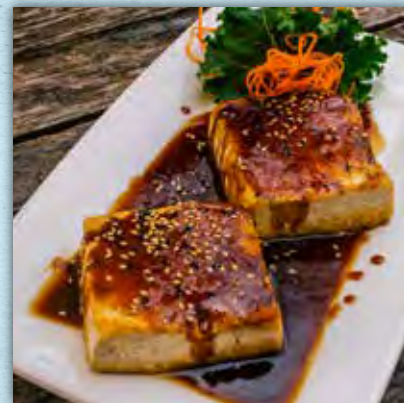
- 33 Shrimp Shumai**
Steamed Dumplings with Shumai Sauce \$9.00



- 36 Tempura Appetizer**
Two Pieces of Shrimp and Assorted Vegetables \$11.00



- 34 Gyoza**
Japanese Style Beef and Cabbage Dumplings \$9.00



- 37 Edamame**
Steamed Soybeans \$7.00

- 35 Hamachi Kama**
Grilled Jaw with Salt and Ponzu Sauce \$16.00

- 38 Tofu Steak**
Grilled Tofu with Teriyaki Sauce \$9.00

DINNER FROM THE KITCHEN

Served with rice and miso soup or salad



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

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

- 41 Chicken Katsu**
Breaded & Fried Chicken \$18.00

- 42 Shrimp and Vegetable Tempura** . \$18.00

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

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SUSHI COMBINATIONS

Served with miso soup or green salad



- 44 Sushi Combo A***
10 pieces of sushi
Omakase (chef's choice) \$30.00



- 45 Sushi Combo B***
15 pieces sushi
Omakase (chef's choice) \$42.00

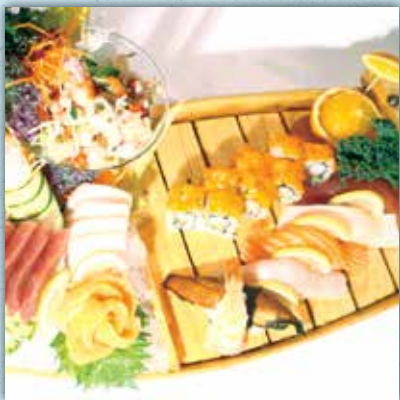


- 46 Chirashi***
Variety of Fish on Sushi Rice. \$28.00
- 47 Unagi Don**
6 Pieces BBQ Eel on Sushi Rice \$28.00
- 48 Lady Special***
Rainbow Roll or Dancing Eel Roll and 4 Pieces Sushi \$20.00
- 49 Roll Combo***
Combination of California Roll, Tuna Roll and JB Roll \$19.00

SUSHI & SASHIMI COMBINATIONS

Served with miso soup or green salad

*Assorted Sushi, Sashimi,
Rolls and Special Appetizer*



- 50 Zen (For One)***
1 California Roll, 8 Sashimi and 6 Sushi \$45.00

- 51 You & Me (For Two)***
14 Sashimi, 12 Sushi, 1 California with
Masago Roll and JB Roll. \$70.00



- 52 Sumo (For Three)***
18 Sashimi, 16 Sushi, 1 California with Masago,
JB Roll, Tuna Roll, and Appetizer Chef's Choice \$115.00
- 53 Titanic (For Four)***
20 Sashimi, 24 Sushi, 1 California with Masago,
JB Roll, Shrimp Tempura Roll, Tuna Roll, and
Appetizer Chef's Choice \$170.00

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SASHIMI COMBINATIONS

Served with rice and miso soup or salad



- 54 **Sashimi Combo A***
Omakase (chef's choice) \$60.00



- 55 **Sashimi Combo B***
Omakase (chef's choice) \$85.00

DINNER COMBINATIONS

Served with miso soup or green salad.



- 56 **Geisha***
3 Piece Sushi, 6 Piece Sashimi, 1 California Roll,
and Shrimp Tempura \$22.00

- 57 **Samurai***
3 Piece Sushi, 6 Piece Sashimi, 1 California Roll,
and Chicken Teriyaki \$22.00

A LA CARTE

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

Ask server for daily fresh catch

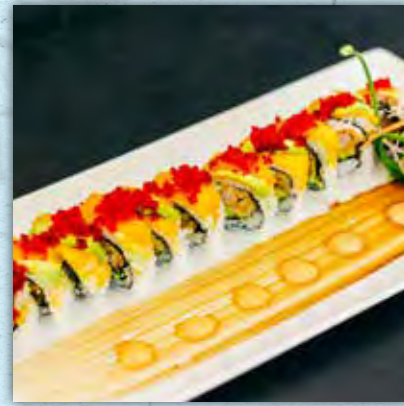
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CHEF'S RECOMENDED ROLLS

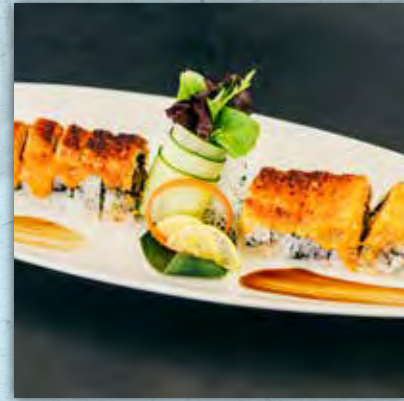


58 Spicy Shrimp Roll
Shrimp Katsu with Mango, Avocado & Spicy Chili Sauce,
served with Spicy Mayo & Eel Sauce \$14.00



63 Magic Moon Roll
Inside out with Shrimp Tempura, Avocado, Asparagus,
Cucumber, Cream Cheese, Spicy Mayo, topped with
Avocado, Mango, Red Tobiko & Tempura Flakes. \$16.00

59 Norwegian Roll*
Salmon, Cream Cheese, Cucumber & Scallion topped
with Smoked Salmon, Ikura Capers, Onion Rings &
Kimchee Sauce \$16.00



60 Spicy Lover Roll*
Spicy Tuna, Cucumber, Tempura Flakes Roll, topped
with Spicy Tuna, Jalapeno, Cilantro & Spicy Wasabi \$16.00

64 American Dream Roll
Inside out with Shrimp Tempura, Eel, Cream Cheese &
Cucumber, then topped with Baked Salmon,
Spicy Mayo & Masago Sauce \$18.00



61 Lobster Bomb Roll
Lobster Katsu, Avocado, Cucumber & Spicy Mayo
topped with Lobster, Masago & Cream Cheese \$34.00



65 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. \$24.00



62 Four Season Roll*
Inside out with Tuna, Salmon, White Fish & Avocado,
then topped with Crab, Tobiko (Red, Green, Black & Gold)
& Tempura Flakes \$16.00



66 King Crab Roll
King crab, cucumber, avocado and tobiko \$45.00

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CHEF'S RECOMENDED ROLLS



- 67 Surf and Turf**
Grilled lobster, NY Strip, shrimp tempura, spicy tuna, baby arugula \$30.00



- 69 Wellington Dragon***
Shrimp tempura with avocado, asparagus, scallion, and cucumber, topped with spicy tuna and avocado, tempura flakes and 3 sauces \$20.00



- 68 USA Rolls***
Lobster tempura inside, tuna, salmon, yellowtail, eel on top and tobiko \$34.00



- 70 Osaka Roll***
Spicy yellowtail, cucumber, avocado on top with seared hamachi, jalapeno and red tobiko. \$24.00

MOON SPECIAL ROLLS

California Rolls

- 71 California Roll***
Imitation Crab Meat, Avocado and Cucumber. \$7.50



- 72 Tuna California Roll***
Tuna, Avocado and Cucumber. \$10.00

- 73 Salmon California Roll***
Salmon, Avocado and Cucumber. \$10.00



- 74 Rainbow Roll***
California Roll with Tuna, Salmon and White Fish on top . . . \$13.00

Krab & Cooked Shrimp Rolls

- 75 Boston Roll**
Cooked Shrimp, Boston Lettuce, Scallion, Cucumber and Japanese Mayo. \$11.00

- 76 Monster Roll**
Avocado, Cucumber, Lettuce, Japanese Mayo inside and Imitation Crab Meat on top. \$11.00



- 77 Miami Hurricane Roll**
Imitation Crab Meat, Cooked Shrimp, Lettuce, Cucumber, Cream Cheese, Scallion and Japanese Mayo. \$12.00

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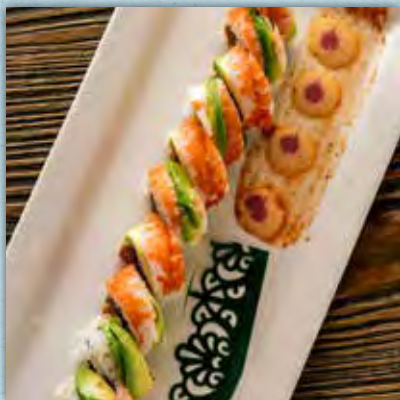
MOON SPECIAL ROLLS

Tuna & Spicy Tuna Rolls



78 **Tekka (Tuna Roll)*** \$7.50

79 **Spicy Tuna Roll***
Tuna, Scallion, Masago, Cucumber,
Japanese Mayo and Spicy Sauce \$12.00



80 **Dance with Shrimp Roll***
Spicy Tuna inside with Shrimp and Avocado on top. \$15.00

81 **Key West Roll***
Spicy Tuna inside and BBQ Eel on top with Eel Sauce. \$17.00

82 **Las Olas Roll***
Spicy Tuna inside and Tuna on top. \$15.00

Yellow Tail Rolls



83 **Negihama Roll***
Yellow Tail and Scallion. \$9.00

84 **Spicy Yellowtail Roll***
Yellowtail, cucumber, avocado, Japanese red pepper,
kimchee sauce on top, with dry tuna flakes \$19.00

Japanese Bagel Rolls



85 **Japanese Bagel Roll***
Salmon, Cream Cheese and Scallion. \$10.00

86 **Atlantic Roll***
Cooked Salmon, Cream Cheese and Scallion. \$10.00

87 **J.J.J. Roll***
Tuna, Salmon, Yellow Tail and Cream Cheese,
served Tempura Style with Eel Sauce \$12.00

Eel Rolls with Eel Sauce

88 **Eel Roll**
BBQ Eel and Cucumber \$13.00



89 **Playboy Roll**
BBQ Eel, Shrimp, Imitation Crab Meat, Masago,
Cream Cheese and Scallions and then Tempura. \$15.00

90 **Dancing Eel Roll***
California Roll with BBQ Eel on top \$16.00

91 **Eel Lovers Roll**
BBQ Eel, Cucumber, Cream Cheese, Scallions
with BBQ Eel on top \$17.00

Large Rolls



92 **Futomaki Roll**
Imitation Crab, Tamago, Cucumber, Spinach,
Masago and Marinated Japanese Squash \$12.00

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MOON SPECIAL ROLLS

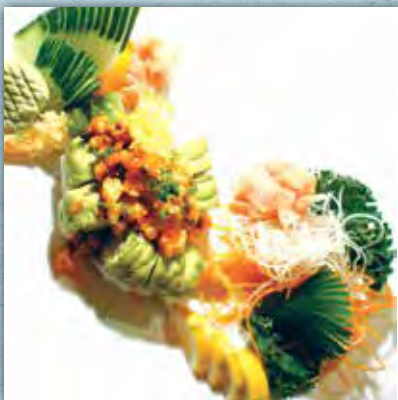
Protein Diet Rolls without Rice



- 93 Sweet Dream Roll***
Tuna, Salmon, Yellow Tail, Imitation Crab Meat, Masago, Asparagus and Scallions \$20.00
- 94 Paradise Roll***
White Fish, Imitation Crab Meat, Carrot, Asparagus, Scallion then cooked Tempura Style and served with Sliced Onion with Ponzu and Eel Sauce \$13.00

Tempura Rolls with Eel Sauce

- 95 Shrimp Tempura Roll**
Shrimp Tempura, Cucumber, Lettuce, Scallion and Japanese Mayo \$12.00
- 96 Mexican Roll**
Shrimp Tempura, Cucumber, Scallion and Spicy Mayo Sauce. \$12.00



- 97 Siam River Roll**
Shrimp Tempura, Japanese Mayo, Cucumber & Lettuce topped with cooked Conch, Masago and Avocado \$17.00
- 98 Sloppy J. Roll**
Shrimp Tempura, Avocado, and Japanese Mayo, topped with Tuna, Salmon and Yellow Tail \$16.00
- 99 Sea of Love Roll***
Shrimp Tempura, BBQ Eel, Masago, Cucumber, Avocado, Scallion, Asparagus, and Spicy Mayo inside, Tuna Tataki on top with Tempura Flakes. \$20.00
- 100 Spider Roll**
Deep Fried Soft Shell Crab, Asparagus, Masago, Avocado and Japanese Mayo \$14.00
- 101 Dragon Roll**
Deep Fried Sweet Shrimp, Masago, Scallion and Japanese Mayo \$15.00

Dynamite Rolls

- 102 Yokohama Roll***
Imitation Crab Meat and Cucumber inside with Avocado and Dynamite Scallops on top. \$16.00



- 103 Volcano Roll**
Imitation Crab Meat, Cucumber and Cream Cheese inside with Avocado and Dynamite Conch on top \$16.00



- 104 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 \$34.00

Vegetable Rolls

- 105 Vegetable Roll**
Assorted Fresh Vegetables \$9.00



- 106 Kappa Roll**
Cucumber Roll. \$6.00

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MOON SPECIAL ROLLS

Assorted Fish Rolls



107 Florida Roll*
Tuna, Yellow Tail, Avocado, Scallion and Masago \$15.00

108 Rising Sun Roll*
Imitation Crab Meat, Cucumber, Scallion, Cream Cheese, and Salmon on top \$14.00



109 Santa Monica Blvd. Roll*
Imitation Crab Meat, Avocado, Scallion, Masago, Cucumber inside, with Tuna, Salmon, Yellow Tail, White Fish, Eel and Shrimp on top. \$22.00



110 Beauty & the Beast Roll*
Imitation Crab Meat, Avocado, Cream Cheese & Scallion topped with Half Tuna, Half Eel and Eel Sauce \$16.00



111 Aventura Roll
Eel, Soft-Shell Crab and Masago, topped with Conch, Masago, and Mayo \$19.00



112 BlueFin Roll*
Bluefin tuna, scallion and fresh wasabi \$18.00

HAND ROLLS*

Custom made to order



Spicy Tuna Hand Roll*



Shrimp & Crab Hand Roll*

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