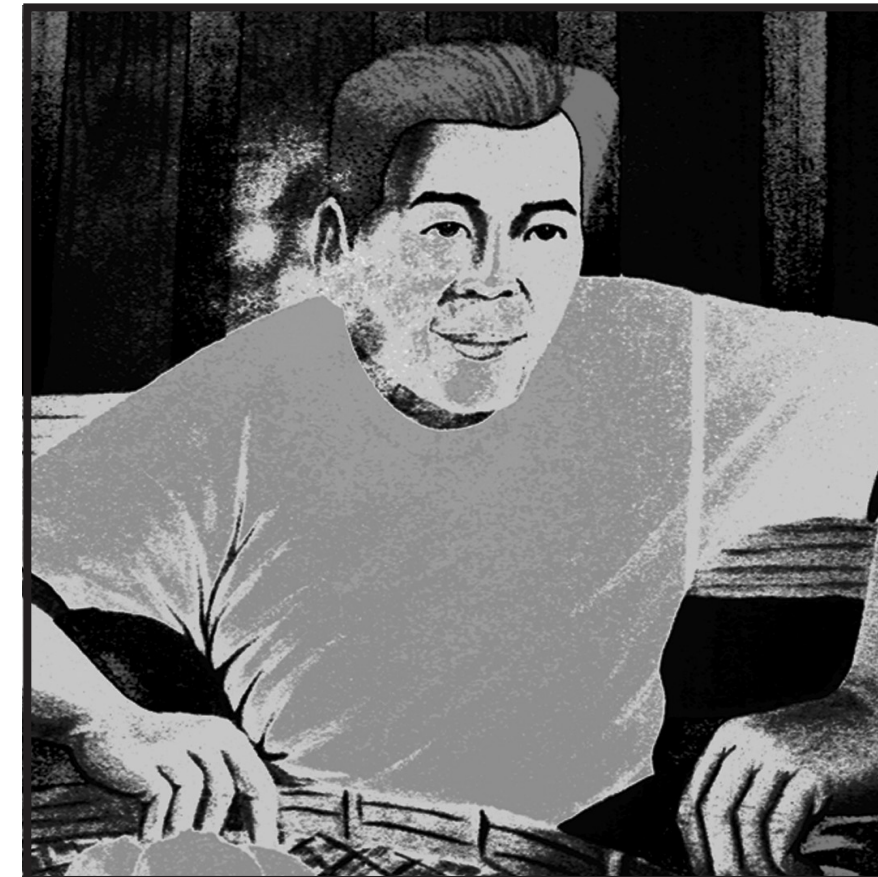


Moon

THAI & JAPANESE



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

JAPANESE MENU

TOFU SOUP

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| 1 | MISO SOUP <i>Tofu, Seaweed, Scallion</i> | 4 |
| 2 | GREEN SALAD <i>Fresh Green Salad with Homemade Dressing Choice of Miso, Ginger, or Peanut Dressing</i> | 4 |
| 3 | SEAWEED SALAD | 7 |
| 4 | CRAB AVOCADO SALAD <i>Imitation Crab Meat, Masago, and Avocado mixed with Japanese Mayo</i> | 10 |
| 5 | SALMON SALAD <i>Green Salad with Grilled Salmon served with Miso Wasabi Dressing</i> | 19 |

APPETIZERS & SALADS FROM THE SUSHI BAR

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| 6 | SPICY TUNA SALAD* <i>With Thinly Sliced Cucumber & Spicy Kimchee Sauce</i> | 16 |
| 7 | KAMIKAZE SALAD <i>Mixed Conch, Octopus, Imitation Crab, Masago & Cucumber with Spicy Kimchee Sauce</i> | 16 |
| 8 | SUNOMONO* <i>Imitation Crab Meat Octopus or Shrimp or Conch Mix</i> | 9 11 16 |
| 9 | TUNA TATAKI* <i>Seared Tuna and Ponzu Sauce</i> | 18 |
| 10 | TUNA UKKE* <i>Raw Tuna in Spicy Sauce mixed with Masago, Scallion and Sesame Oil</i> | 16 |
| 11 | DYNAMITE MUSSELS | 11 |

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|---|---|----|
| TUNA & SPICY TUNA ROLLS | | |
| 73 | TEKKA (TUNA ROLL)* | 9 |
| 74 | SPICY TUNA ROLL* <i>Tuna, Scallion, Masago, Cucumber, Japanese Mayo and Spicy Sauce</i> | 14 |
| 75 | DANCE WITH SHRIMP ROLL* <i>Spicy Tuna inside with Shrimp and Avocado on top</i> | 16 |
| 76 | KEY WEST ROLL* <i>Spicy Tuna inside and BBQ Eel on top with Eel Sauce</i> | 17 |
| 77 | LAS OLAS ROLL* <i>Spicy Tuna inside and Tuna on top</i> | 16 |
| YELLOW TAIL ROLLS | | |
| 78 | NEGIHAMA ROLL* <i>Yellow Tail and Scallion</i> | 11 |
| 79 | SPICY YELLOWTAIL ROLL* <i>Yellowtail, cucumber, avocado, Japanese red pepper, kimchee sauce on top, with dry tuna flakes</i> | 20 |
| JAPANESE BAGEL ROLLS | | |
| 80 | JAPANESE BAGEL ROLL* <i>Salmon, Cream Cheese and Scallion</i> | 12 |
| 81 | ATLANTIC ROLL* <i>Cooked Salmon, Cream Cheese and Scallion</i> | 12 |
| 82 | J.J.J. ROLL* <i>Tuna, Salmon, Yellow Tail and Cream Cheese, served Tempura Style with Eel Sauce</i> | 14 |
| EEL ROLLS WITH EEL SAUCE | | |
| 83 | EEL ROLL <i>BBQ Eel and Cucumber</i> | 14 |
| 84 | PLAYBOY ROLL <i>BBQ Eel, Shrimp, Imitation Crab Meat, Masago, Cream Cheese and Scallions and then Tempura</i> | 15 |
| 85 | DANCING EEL ROLL* <i>California Roll with BBQ Eel on top</i> | 18 |
| 86 | EEL LOVERS ROLL <i>BBQ Eel, Cucumber, Cream Cheese, Scallions with BBQ Eel on top</i> | 17 |
| LARGE ROLLS | | |
| 87 | FUTOMAKI ROLL <i>Imitation Crab, Tamago, Cucumber, Spinach, Masago and Marinated Japanese Squash</i> | 14 |
| MOON SPECIAL ROLLS <i>Protein Diet Rolls without Rice</i> | | |
| 88 | SWEET DREAM ROLL* <i>Tuna, Salmon, Yellow Tail, Imitation Crab Meat, Masago, Asparagus and Scallions</i> | 24 |
| 89 | PARADISE ROLL* <i>White Fish, Imitation Crab Meat, Carrot, Asparagus, Scallion then cooked Tempura Style and served with Sliced Onion with Ponzu and Eel Sauce</i> | 15 |
| TEMPURA ROLLS WITH EEL SAUCE | | |
| 90 | SHRIMP TEMPURA ROLL <i>Shrimp Tempura, Cucumber, Lettuce, Scallion and Japanese Mayo</i> | 14 |
| 91 | MEXICAN ROLL <i>Shrimp Tempura, Cucumber, Scallion and Spicy Mayo Sauce</i> | 14 |
| 92 | SIAM RIVER ROLL <i>Shrimp Tempura, Japanese Mayo, Cucumber & Lettuce topped with cooked Conch, Masago and Avocado</i> | 22 |
| 93 | SLOPPY J. ROLL <i>Shrimp Tempura, Avocado, and Japanese Mayo, topped with Tuna, Salmon and Yellow Tail</i> | 20 |
| 94 | SEA OF LOVE ROLL* <i>Shrimp Tempura, BBQ Eel, Masago, Cucumber, Avocado, Scallion, Asparagus, and Spicy Mayo inside, Tuna Tataki on top with Tempura Flakes</i> | 24 |
| 95 | SPIDER ROLL <i>Deep Fried Soft Shell Crab, Asparagus, Masago, Avocado and Japanese Mayo</i> | 16 |
| 96 | DRAGON ROLL <i>Deep Fried Sweet Shrimp, Masago, Scallion and Japanese Mayo</i> | 15 |
| DYNAMITE ROLLS | | |
| 97 | YOKOHAMA ROLL* <i>Imitation Crab Meat and Cucumber inside with Avocado and Dynamite Scallops on top</i> | 20 |
| 98 | VOLCANO ROLL <i>Imitation Crab Meat, Cucumber and Cream Cheese inside with Avocado and Dynamite Conch on top</i> | 20 |
| 99 | LOBSTER ROLL <i>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</i> | 34 |
| VEGETABLE ROLLS | | |
| 100 | VEGETABLE ROLL <i>Assorted Fresh Vegetables</i> | 12 |
| 101 | KAPPA ROLL <i>Cucumber Roll</i> | 7 |
| ASSORTED FISH ROLLS | | |
| 102 | FLORIDA ROLL* <i>Tuna, Yellow Tail, Avocado, Scallion and Masago</i> | 16 |
| 103 | RISING SUN ROLL* <i>Imitation Crab Meat, Cucumber, Scallion, Cream Cheese, and Salmon on top</i> | 16 |
| 104 | SANTA MONICA BLVD. ROLL* <i>Imitation Crab Meat, Avocado, Scallion, Masago, Cucumber inside, with Tuna, Salmon, Yellow Tail, White Fish, Eel and Shrimp on top</i> | 28 |
| 105 | BEAUTY & THE BEAST ROLL* <i>Imitation Crab Meat, Avocado, Cream Cheese & Scallion topped with Half Tuna, Half Eel and Eel Sauce</i> | 20 |
| 106 | AVENTURA ROLL <i>Eel, Soft-Shell Crab and Masago, topped with Conch, Masago, and Mayo</i> | 22 |
| 107 | BLUEFIN ROLL* <i>Bluefin tuna, scallion and fresh wasabi</i> | 20 |
| HAND ROLLS* <i>Custom made to order</i> | | |
| | <i>Spicy Tuna Hand Roll* Shrimp & Crab Hand Roll*</i> | |

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| 12 | KANISU <i>Imitation Crab, Avocado, Masago, wrapped with Paper Thin Cucumber with Vinegar Sauce</i> | 12 |
| 13 | SAKESU* <i>Salmon, Imitation Crab, Cream Cheese, Scallion wrapped with Paper Thin Cucumber with Vinegar Sauce</i> | 15 |
| 14 | USUZUKURI* <i>Paper Thin Sliced Raw Fish with Ponzu Sauce</i> | |
| | <i>Salmon</i> | 17 |
| | <i>Tuna or Yellow Tail</i> | 19 |
| | <i>Mix</i> | 22 |
| | <i>Fish of the day</i> | Market Price |
| 15 | TUNA TARO* <i>Taro Chips loaded with Tuna, Masago, Avocado, Jalapeno and splashed with Spicy Sauce</i> | 16 |
| 16 | HAMACHI JALAPEÑO* <i>Spicy ponzu and yuzu sauce</i> | 24 |
| 17 | LOBSTER MISO <i>Avocado and masago wrapped in cucumber</i> | 28 |
| 18 | MOON KIMONO* <i>Spicy tuna, spring mix, spicy mayo, cucumber, avocado and tobiko</i> | 18 |
| 19 | SALMON, TUNA & HAMACHI CARPACCIO* <i>with avocado, balsamic vinegar and sesame oil</i> | 19 |
| 20 | SOUND OF THE SEA* <i>Salmon, tuna, uni, yellowtail, ikura, madai, ebi and lobster</i> | 30 |
| 21 | SPICY MADAI* <i>Red tobiko, jalapeños and cherry tomatoes, served with yuzu wasabi dressing</i> | 26 |
| 22 | SEARED TUNA OVER CRISPY RICE* <i>Kimchee sauce, spicy mayo, wasabi sauce, tobiko, masago and bonito flakes</i> | 16 |
| 23 | TAKO LEMON SU* <i>Thinly sliced boiled Octopus with Lemon-Lime Juice</i> | 14 |
| 24 | ABURI SALMON <i>Seared Salmon w/ Yuzu Truffle Ponzu</i> | 14 |
| 25 | TUNACADO SALAD* <i>Chopped Tuna, Avocado, House Salad Spring Mix w/ Yuzu Wasabi Dressing, sprinkled Rice Crisp on top</i> | 16 |
| 26 | HAWAIIAN POKE SALAD* <i>Tuna, salmon, seaweed salad, ikura, quail egg and takuan (pickled daikon)</i> | 22 |
| 27 | SALMON TRUFFLES* <i>Smoked Salmon wrapped around Cream Cheese and served flambé. Garnished with Ikura, Avocado and drizzled in our special Yuzu and Truffle Sauce</i> | 17 |

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| 28 | TORO TARTAR* <i>Black caviar, plantains, cucumbers, wasabi sauce and avocado mousse</i> | 26 |
| 29 | SUSHI APPETIZER* <i>5 Pieces of Sushi (Tuna, Salmon, White Fish, Imitation Crab, and Shrimp)</i> | 16 |
| 30 | SASHIMI APPETIZER * <i>Assorted Fresh Fish (Chef's Choice)</i> | 22 |
| APPETIZERS FROM THE KITCHEN | | |
| 31 | SHRIMP SHUMAI <i>Steamed Dumplings with Shumai Sauce</i> | 10 |
| 32 | GYOZA <i>Japanese Style Beef and Cabbage Dumplings</i> | 10 |
| 33 | HAMACHI KAMA <i>Grilled Jaw with Salt and Ponzu Sauce</i> | 24 |
| 34 | TEMPURA APPETIZER <i>Two Pieces of Shrimp and Assorted Vegetables</i> | 14 |
| 35 | EDAMAME <i>Steamed Soybeans</i> | 10 |
| 36 | TOFU STEAK <i>Grilled Tofu with Teriyaki Sauce</i> | 10 |

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| DINNER FROM THE KITCHEN | | |
| <i>Served with rice and miso soup or salad</i> | | |
| 37 | CHICKEN TERIYAKI <i>Grilled Chicken with Teriyaki Sauce and Sesame Seeds</i> | 22 |
| 38 | STEAK TERIYAKI (12 OZ) <i>Grilled Steak with Teriyaki Sauce and Sesame Seeds</i> | 30 |
| 39 | CHICKEN KATSU <i>Breaded & Fried Chicken</i> | 22 |
| 40 | SHRIMP AND VEGETABLE TEMPURA | 24 |
| 41 | SALMON WITH SWEET SOY SAUCE <i>Grilled Salmon with Teriyaki Sauce and Sesame Seeds</i> | 28 |

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| SUSHI COMBINATIONS | | |
| <i>Served with miso soup or green salad</i> | | |
| 42 | SUSHI COMBO A* <i>Omakase (chef's choice)</i> | 40 |
| 43 | SUSHI COMBO B* <i>Omakase (chef's choice)</i> | 60 |
| 44 | CHIRASHI* <i>Variety of Fish on Sushi Rice</i> | 38 |
| 45 | UNAGI DON <i>BBQ Eel on Sushi Rice</i> | 28 |

SUSHI & SASHIMI COMBINATIONS
Served with miso soup or green salad

ASSORTED SUSHI, SASHIMI, ROLLS AND SPECIAL APPETIZER

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| 46 | ZEN (FOR ONE)* <i>California Roll, Sashimi and Sushi</i> | 45 |
| 47 | YOU & ME (FOR TWO)* <i>Sashimi, Sushi, California with Masago Roll and JB Roll</i> | 70 |
| 48 | SUMO (FOR THREE)* <i>Sashimi, Sushi, California with Masago, JB Roll, Tuna Roll, and Appetizer Chef's Choice</i> | 115 |
| 49 | TITANIC (FOR FOUR)* <i>Sashimi, Sushi, California with Masago, JB Roll, Shrimp Tempura Roll, Tuna Roll, and Appetizer Chef's Choice</i> | 170 |

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| SASHIMI COMBINATIONS | | |
| <i>Served with miso soup or salad</i> | | |
| 50 | SASHIMI COMBO A* <i>Omakase (chef's choice)</i> | 70 |
| 51 | SASHIMI COMBO B* <i>Omakase (chef's choice)</i> | 95 |

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| DINNER COMBINATIONS | | |
| <i>Served with miso soup or green salad</i> | | |
| 52 | GEISHA* <i>3 Piece Sushi, 6 Piece Sashimi, 1 California Roll, and Shrimp Tempura</i> | 26 |
| 53 | SAMURAI* <i>3 Piece Sushi, 6 Piece Sashimi, 1 California Roll, and Chicken Teriyaki</i> | 26 |

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| A LA CARTE | | |
| <i>Nigiri or Sashimi 2 Pieces Per Order, Priced Daily</i> | | |
| <i>Ama Ebi*</i> | <i>Quail Egg*</i> | <i>Surf Clam*</i> |
| <i>Conch*</i> | <i>Salmon*</i> | <i>Tamago</i> |
| <i>Eel*</i> | <i>Shrimp*</i> | <i>Smoked Salmon</i> |
| <i>Hamachi*</i> | <i>Tobiko*</i> | <i>Otoro*</i> |
| <i>Ikura*</i> | <i>Tuna*</i> | <i>Chutoro*</i> |
| <i>Masago*</i> | <i>Hokkaido Scallop*</i> | <i>Madai*</i> |
| <i>Octopus*</i> | <i>Ika*</i> | <i>Kampachi*</i> |

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| CHEF'S RECOMMENDED ROLLS | | |
| 54 | SPICY SHRIMP ROLL <i>Shrimp Katsu with Mango, Avocado & Spicy Chili Sauce, served with Spicy Mayo & Eel Sauce</i> | 16 |
| 55 | NORWEGIAN ROLL* <i>Salmon, Cream Cheese, Cucumber & Scallion topped with Smoked Salmon, Ikura Capers, Onion Rings & Kimchee Sauce</i> | 18 |
| 56 | SPICY LOVER ROLL* <i>Spicy Tuna, Cucumber, Tempura Flakes Roll, topped with Spicy Tuna, Jalapeno, Cilantro & Spicy Wasabi</i> | 20 |
| 57 | LOBSTER BOMB ROLL <i>Lobster Katsu, Avocado, Cucumber & Spicy Mayo topped with Lobster, Masago & Cream Cheese</i> | 34 |

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| 58 | FOUR SEASON ROLL* <i>Inside out with Tuna, Salmon, White Fish & Avocado, then topped with Crab, Tobiko (Red, Green, Black & Gold) & Tempura Flakes</i> | 20 |
| 59 | MAGIC MOON ROLL <i>Inside out with Shrimp Tempura, Avocado, Asparagus, Cucumber, Cream Cheese, Spicy Mayo, topped with Avocado, Mango, Red Tobiko & Tempura Flakes</i> | 18 |
| 60 | AMERICAN DREAM ROLL <i>Inside out with Shrimp Tempura, Eel, Cream Cheese & Cucumber, then topped with Baked Salmon, Spicy Mayo & Masago Sauce</i> | 22 |
| 61 | COWBOY ROLL <i>(100% USDA certified Angus, pasture and natural grass fed, antibiotic and hormone free) NY Strip, cucumber, avocado, asparagus, cream cheese, sweet potato tempura</i> | 29 |
| 62 | SURF AND TURF* <i>Grilled lobster, NY Strip, shrimp tempura, spicy tuna, baby arugula</i> | 30 |
| 63 | USA ROLLS* <i>Lobster tempura inside, tuna, salmon, yellowtail, eel on top and tobiko</i> | 34 |
| 64 | WELLINGTON DRAGON* <i>Shrimp tempura with avocado, asparagus, scallion, and cucumber, topped with spicy tuna and avocado, tempura flakes and 3 sauces</i> | 22 |
| 65 | OSAKA ROLL* <i>Spicy yellowtail, cucumber, avocado on top with seared hamachi, jalapeno and red tobiko</i> | 24 |

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| MOON SPECIAL ROLLS | | |
| <i>California Rolls</i> | | |
| 66 | CALIFORNIA ROLL* <i>Imitation Crab Meat, Avocado and Cucumber</i> | 9 |
| 67 | TUNA CALIFORNIA ROLL* <i>Tuna, Avocado and Cucumber</i> | 12 |
| 68 | SALMON CALIFORNIA ROLL* <i>Salmon, Avocado and Cucumber</i> | 12 |
| 69 | RAINBOW ROLL* <i>California Roll with Tuna, Salmon and White Fish on top</i> | 16 |

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| CRAB & COOKED SHRIMP ROLLS | | |
| 70 | BOSTON ROLL <i>Cooked Shrimp, Boston Lettuce, Scallion, Cucumber and Japanese Mayo</i> | 12 |
| 71 | MONSTER ROLL <i>Avocado, Cucumber, Lettuce, Japanese Mayo inside and Imitation Crab Meat on top</i> | 12 |
| 72 | MIAMI HURRICANE ROLL <i>Imitation Crab Meat, Cooked Shrimp, Lettuce, Cucumber, Cream Cheese, Scallion and Japanese Mayo</i> | 14 |

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