

MOONSTONE *To Go*

MODERN ASIAN CUISINE AT ITS FINEST

The New York Times



Newsday



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Business Hours:

Lunch

Mon - Sun 11:30 am - 4 pm

Dinner

Sun - Thurs 5 pm - 10 pm

Fri & Sat 5 pm - 11 pm



SOUP		Sm.	Lg.
Served with Crispy Noodles	Miso Soup	5.	8.
	Shrimp Wonton Soup <i>with scallion broth</i>		14.
	Wonton Soup <i>(Pork or Chicken)</i>	6.	10.
	Egg Drop Soup <i>with thin sliced button mushroom</i>	5.	8.
	Wonton Egg Drop Soup <i>(Pork or Chicken)</i>	7.	12.
	Vegetarian Hot and Sour Soup ^{V S}	6.	10.
	Chicken Cream Corn Soup	6.	10.
	Snow Crab and Sweet Corn Soup	8.	14.
	Roast Duck Noodle Soup <i>(for two)</i>		15.
	Silken Tofu and Vegetable Soup ^V <i>with Konnyaku noodles (for two)</i>		11.
	Tom Yum Koong ^S <i>(for two) (Gulf Prawn or New Zealand Mussel) with mushroom, lemongrass, galanga, cilantro, fresh lime</i>		16.
	House Special Wonton Soup <i>(for two) with shrimp, chicken, roast pork, mushroom, spinach</i>		17.
	Shredded Duck and Fish Maw Soup <i>(for two) with chicken and "Jin Wa" Ham consommé</i>		18.

SALAD			
	Moonstone Field Green Salad ^V <i>with house ginger dressing</i>		9.
	Japanese Seaweed Salad ^V <i>green seaweed with sesame vinaigrette</i>		11.
	Spicy Kani Crunch Salad ^S <i>with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch</i>		14.
	Tako Salad <i>with torched octopus, green apple batons, avocado, cucumber wasabi dressing</i>		13.
	Sashimi Salad <i>with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette</i>		15.
	Grilled Salmon Skin Salad <i>with mesclun greens, cucumber wheels, onion soy dressing, bonito shavings</i>		13.
	Fried Calamari Salad <i>with organic greens, golden raisins, Granny Smith apple, ginger dressing</i>		13.
	Avocado Salad ^V <i>with fresh mixed greens, cherry tomatoes, roasted sesame dressing</i>		11.
	Grilled Chicken and Mango Salad <i>with heart of romaine, radicchio, ripe mango, edamame, chia mango dressing, wonton crisps</i>		15.
	Wok Seared Lemongrass Prawn Salad <i>with edamame, avocado, cashews, heart of romaine, roasted garlic onion dressing</i>		17.
	Tuna Tataki Salad ^S <i>with iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette</i>		17.

HOT APPETIZERS			
	Roast Pork Egg Roll		4.
	Steamed Edamame ^V <i>lightly salted</i>		9.
	Spicy Edamame ^{V S} <i>with miso chili</i>		10.
	Vegetable and Mushroom Spring Roll ^V (2)		6.
	Crispy Roast Duck Spring Roll (2)		8.
	Lava Roll ^S (8) <i>crispy squid and avocado roll topped with toasted spicy Cajun crawfish</i>		19.
	Rock Shrimp Tempura ^S <i>with spicy aioli</i>		15.
	Scallion Pancake ^V (8)		7.
	Shrimp and Vegetable Tempura (4)		17.
	Glazed Barbecued Dragon Tail Spare Ribs	(5) Sm. 16	(10) Lg. 29.
	Lacquered Roast Pork <i>mostly lean, flame-broiled</i>		16.
	Sesame Shrimp Toast (5) <i>with Chinese mantou</i>		9.
	Pan-Asian Spicy Chicken Wings ^S (6)		12.
	Crispy Five Spice Chicken Wings (6) <i>with Asian honey mustard dipping sauce</i>		11.
	Salt and Pepper Calamari <i>with sweet chili dipping sauce</i>		13.
	Puffed Rice Shrimp Ball (4) <i>with garlic chili rémoulade</i>		11.
	Fried Lobster and Shrimp Wontons (8) <i>with cream cheese filling, sweet and pungent dipping sauce</i>		14.
	Crispy Filet of Sole Typhoon Shelter Style ^S <i>with fried minced garlic, onion chips, chili pepper</i>		14.
	Imperial Beef Short Rib (8) <i>char-broiled</i>		19.
	Chicken or Steak Satay (3) <i>with mild spice peanut sauce</i>		10.
	Szechuan Crispy Eggplant ^{V S} <i>with peanuts, caramel</i>		12.

Cold Noodle with Sesame Sauce ^V with chilled egg noodles, peanuts 12.

Chef's Dan Dan Noodles ^S
with hand pulled noodles, peanuts, minced pork or beef 16.

Live Soft Shell Crab * MP.
Salt and Roasted Garlic / Black Bean Sauce / Spicy Garlic Sauce ^S / Spicy Chili Sauce ^S

BO BO PLATTER

Tasting of: Vegetable Spring Roll, Barbecued Dragon Tail Spare Ribs,
Sesame Shrimp Toast, Chicken Satay, Steak Satay, Crispy Chicken Wings 40.

MOONSTONE'S LETTUCE WRAP

with Pistachio and House Hoisin Sauce

Chicken 13. | Shrimp 14. | Beef 13. | Vegetarian ^V 13.

DIM SUM

Steamed Szechuan Pork Dumplings ^S (6) with watercress, peanut chili oil 9.

Crabmeat and Pork Soup Dumplings (6) with our supreme broth 13.

Pork Pot Stickers (6) with napa cabbage 10.

Pan Fried Gyoza (Pork or Vegetable ^V) (6) 10.

Steamed Crystal Shrimp Dumpling (4) 9.
with sliced whole shrimp, bamboo shoots

Steamed Shu Mai (Pork or Chicken) (4) with shiitake mushrooms 8.

Steamed Chicken and Garlic Chive Dumpling (4) 8.

Steamed Vegetable Dumpling ^V with edamame, tofu (4) 8.

CHEF'S STEAMED DIM SUM PLATTER (10)

18.

Crystal Shrimp Dumpling, Pork Shu Mai, Chicken Shu Mai,
Chicken and Garlic Chive Dumpling, Vegetable Dumpling

COLD

APPETIZERS

Tiradito Moonstone Style 16.

Octopus / Scallop / Fluke / Striped Bass

Sushi Appetizer (6) 14.

Sashimi Appetizer (8) 18.

Yellowtail Sashimi Jalapeño ^S with yuzu soy 16.

Seafood Ceviche with salmon, white fish, cooked shrimp, scallop 17.

Bigeye Tuna or Scottish Salmon Tartare 16.
with diced mango, avocado, caviar

Crispy Tuna Pizza ^S (8) 18.
with crispy rice tortilla, tuna sashimi, jalapeño pepper, tomatoes

Black Pepper Tuna Tataki ^S with seaweed salad, ponzu sauce 17.

Sashimi Tacos 18.
with tuna, salmon, hamachi, scallop, chef's mango salsa

PORK / BEEF

Served with
White Rice or
Brown Rice

Sm. Lg.
Skirt Steak Teriyaki outer skirt (12 oz.) with steamed vegetable medley 30.

Beef Steak Teriyaki 36.
prime cut filet mignon (12 oz.) with steamed vegetable medley

Hunan Beef / Pork Tenderloin ^S with chili black bean sauce 22.

Mongolian Beef ^S with crispy cellophane noodles 24.

Crispy Beef with celery and carrot batons 24.

Shredded Beef Szechuan ^S with five spice tofu 16. 22.

Beef with Broccoli / String Beans /
Asparagus / Gai Lan (Chinese broccoli) 16. 22.

Moo Shu Pork / Beef with Mandarin pancakes (4) (no rice) 20.

Beef Oyster Sauce with Abalone mushroom 22.

Pepper Steak with Onion 16. 22.

Sesame Beef 22.

Tangerine Beef ^S 22.

Beef Spicy Garlic Sauce ^S 16. 22.

Beef / Roast Pork with Fresh Vegetables 22.

Roast Pork with Broccoli /
String Beans / Asparagus / Gai Lan (Chinese broccoli) 14. 20.

Crispy Sliced Pork Peking Style with pineapple chunks 20.

Beef / Roast Pork Sha Cha ^S 16. 22.

Sweet and Sour Pork Tenderloin with tropical fruits 20.

Shredded Pork Spicy Garlic Sauce ^S 14. 20.

Thrice Cooked Pork Tenderloin ^S 14. 20.

Drunken Pork Tenderloin with fresh garlic, sweet and tangy 20.

**CHICKEN /
DUCK**

Served with
White Rice or
Brown Rice

	Sm.	Lg.
Chicken Teriyaki <i>with steamed vegetable medley</i>		22.
Hunan Chicken ⁵ <i>with chili black bean sauce</i>		20.
Mango Chicken with Honey Walnuts ⁵		21.
Kung Pao Chicken ⁵ <i>with peanuts, Bird's Eye chili peppers</i>	14.	20.
Sesame Chicken		20.
Chicken Spicy Garlic Sauce ⁵	14.	20.
Chicken with Broccoli / String Bean / Asparagus / Gai Lan (<i>Chinese broccoli</i>)	14.	20.
Crispy Lemon Chicken <i>with Champagne lemon sauce</i>		20.
General Tso's Chicken ⁵		20.
Chicken Black Bean Sauce	14.	20.
Wok Cashew Chicken	14.	20.
Sweet and Sour Chicken <i>with tropical fruits</i>		20.
Thai Curry Chicken ⁵	14.	20.
Chicken with Fresh Vegetables		20.
Chicken Sha Cha ⁵ <i>with pineapple chunks</i>	14.	20.
Moo Shu Chicken <i>with Mandarin pancakes (4) (no rice)</i>		20.
Tangerine Chicken ⁵		20.
Sanpei Chicken Claypot ⁵ <i>with Chinese sausage, cloud ear mushroom, basil</i>		22.
Crispy Smoked Duck <i>on the bone (Half / Whole)</i>		24. / 43.

SEAFOOD

Served with
White Rice or
Brown Rice

Scottish Salmon Teriyaki <i>with steamed vegetable medley</i>		24.
Jumbo Shrimp Teriyaki <i>with steamed vegetable medley</i>		26.
Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>		25.
Classic Shrimp with Lobster Sauce	17.	24.
Wok Seared Gulf Prawn <i>with Kung Pao vegetables</i>		24.
Sweet and Sour Jumbo Shrimp <i>with tropical fruits</i>		24.
Moo Shu Shrimp <i>with Mandarin pancakes (4) (no rice)</i>		22.
Sea Scallop and Lobster Tail Hot Pot ⁵ <i>with spicy garlic sauce</i>		39.
Kung Pao Shrimp ⁵ <i>with peanuts, Bird's Eye chili peppers</i>	17.	24.
Shrimp with Broccoli / String Beans / Asparagus / Gai Lan (<i>Chinese broccoli</i>)	17.	24.
Green Prawn <i>with selected fresh green vegetables</i>		24.
White Prawn <i>with white lily bulb, snow pea leaves</i>		28.
Black Prawn <i>with black bean sauce</i>	17.	24.
Shrimp Spicy Garlic Sauce ⁵	17.	24.
Sha Cha Prawn ⁵ <i>with pineapple chunks</i>	17.	24.
General Tso's Shrimp ⁵		24.
Jumbo Curry Prawn ⁵	17.	24.
Black Forest Sea Scallop <i>with cracked black pepper sauce</i>		29.
Prawn Duet <i>Grand Marnier & Salt and Pepper styles</i>		26.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>		24.
Braised Halibut Claypot <i>with eggplant, string beans, shiitake mushrooms</i>		23.
Kung Fu Halibut ⁵ <i>with mala sauce</i>		22.
Thai Curry Squid ⁵ <i>with fried tofu</i>		21.
Hong Kong XO Squid <i>with snow pea pods, cloud ear mushrooms</i>		21.
Squid with Black Bean Sauce <i>with bell pepper, red onion</i>		21.
Kung Pao Fish ⁵ <i>with fresh sole, leek, chili, peanuts</i>		22.
Ocean Delicacies <i>with prawn, squid, scallop, lobster</i>		45.
Live Lobster (<i>Nova Scotia</i>) (2-2½ lbs) *		MP.
<i>Cantonese Style / Street Café Style ⁵ / Ginger and Scallion / Black Bean Sauce</i>		
Red Snapper* - <i>Florida; firm and meaty with distinctive sweet flavor</i>		MP.
<i>Crispy Fried with Sweet and Pungent Garlic Sauce or Spicy Thai Chili Sauce ⁵</i>		
Black Seabass* - <i>North Carolina; wild bass, tender and flaky</i>		MP.
<i>Steamed with red chili and minced garlic, sizzling scallion oil ⁵</i>		
Bronzini* - <i>Mediterranean; lean white fish, mild and moist</i>		MP.
<i>Steamed one side with fresh seasoned garlic, one side with black bean relish</i>		
<i>Grilled with extra virgin olive oil and ginger lemon zest</i>		
Chilean Seabass - <i>Antarctica; large deep sea fish, center cut</i>		35.
<i>Miso Marinate Grilled with citrus miso glaze and sautéed snow pea leaves</i>		

* Seasonal Availability

CHEF'S SPECIALTIES Served with White Rice or Brown Rice

- Pan-Seared French Cut Lamb Chops** 38.
Spring Onion Style: Light crispy and savory tender lamb rack tossed with spring onions, bell peppers and roasted garlic sprinkles.
Merlot Sauce Style: Wok-seared tender lamb rack dazzled with chef's Merlot Demi-Glace accompanied with steamed baby bok choy.
- Kowloon Ribeye Steak** 30.
Chunks of ribeye steak sautéed with asparagus, red and yellow cherry tomatoes with house black pepper sauce.
- Mandarin Filet Mignon (12oz. Boneless Tenderloin)** 36.
Prime center cut filet mignon broiled to your liking. Served on sautéed asparagus with chef's special fusion sauce.
- Lemongrass Chicken** 22.
Stir-fried sliced chicken breast with diced bell peppers and lemongrass with delectable light brown sauce accompanied with sautéed garlic spinach.
- Honey Chicken with Mixed Roasted Nuts** 23.
Chunks of white meat chicken lightly battered and fried until crispy brown with chef's sweet and tangy brown sauce sprinkled with roasted peanuts, cashews and walnuts.
- Mongolian Lamb Chops⁵** 38.
Wok charred lamb chops with scallions, onion and chili peppers with spicy golden brown sauce.
- Wok Tossed Steak Kew⁵** 30.
Stir-fried ribeye steak with King Oyster mushroom, snow pea pods and hot cowhorn peppers in Szechuan mala sauce.
- | |
|---|
| Beijing Duck (Half / Whole) 29. / 54.
<i>Served with Mandarin pancakes, spring onion, cucumber batons and house hoisin sauce.</i> |
|---|
- Dragon and Phoenix** 37.
Dragon: Stir fry lobster tail meat and jumbo prawn sautéed with chef's light sauce
Phoenix: Crispy fried chunks of white meat chicken with tangy Peking sauce topped with honey walnuts.
- Happy Moonstone Family** 26.
Sautéed sliced pork tenderloin, beef, chicken, jumbo shrimp and sea scallops with Buddha's harmonized vegetables.
- Sizzling Mandarin Paradox** 26.
Tender slices of flank steak, fresh sea scallops, bell peppers, asparagus and broccoli sautéed with chef's black pepper sauce.
- Filet Mignon with Chinese Broccoli (12oz. Boneless Medallion)** 36.
Char-broiled filet mignon medallion on a bed of sautéed Chinese broccoli with chef's Porcini mushroom sauce.
- Sha Cha Beef Tenderloin⁵** 30.
Stir-fried chunks of beef tenderloin with sliced celery and pineapple chunks with Cantonese Sha Cha Sauce also known as "Chinese Royal Bar-B-Q Sauce".
- Under The Bridge Spicy Prawn⁵** 26.
Ocean prawn dry sautéed with fierce fire with minced pork, egg, garlic and hot cowhorn peppers.
- Moonstone Fusion Prawn** 26.
Sauteed jumbo prawn with chef's special lightly spicy fusion sauce served on stir fry asparagus.
- Steamed Jumbo Prawn** 29.
Butterflied jumbo prawn steamed with seasoned fresh and roasted garlic garnished with baby bok choy and glass noodles.
- Stir Fried Jumbo Prawn Szechuan** 26.
Wild caught lightly battered jumbo prawn sautéed with diced bell peppers, onions and Heaven Facing chili sauce.
- Surf and Turf** 63.
Succulent lobster tail meat and jumbo prawn sautéed with chef's light sauce and wok-seared sliced filet mignon with house black pepper sauce(12oz.).
- Red Sea Delight⁵** 40.
Wild caught jumbo prawn, Diver sea scallop and Canadian lobster tail meat sautéed with chef's Szechuan red chili sauce.
- Lake Tung Ting Shrimp and Chicken** 26.
Sautéed jumbo shrimp and sliced white meat chicken with broccoli florets, fresh mushrooms, red bell peppers and snow pea pods in delicate egg white sauce.
- Mongolian Feast⁵** 27.
Wok charred sliced flank steak, white meat chicken and jumbo shrimp with red onions and green scallions in spicy brown sauce with crispy cellophane noodles.
- Tangerine Sea Scallops⁵** 29.
Lightly battered crispy sea scallops with chef's light spicy tangerine sauce accompanied with steamed broccoli florets.
- Moonstone Three Treasures⁵** 26.
Sliced flank steak, white meat chicken and char siu roast pork with broccoli, bell peppers, cloud ear mushrooms sautéed in spicy garlic sauce.

Steamed Chilean Seabass Two Way	35.
<i>Sliced center cut Chilean Seabass filet steamed on side with black bean sauce, one side with ginger garlic sauce.</i>	
Wor Shu Boneless Duck^S	30.
<i>Half boneless roasted duck, tender and crispy served on bed of sautéed vegetables with chef's chili Szechuan sauce.</i>	
Grilled XO Lamb Chops	39.
<i>Grilled tender lamb rack wok tossed with chef's XO fusion sauce accompanied with sautéed asparagus and fresh mushrooms.</i>	
Bourbon Soy Marinated Skirt Steak	30.
<i>Lightly sea salt seasoned outer skirt, char-broiled to your liking, dressed with chef's sweet soy bourbon jus accompanied with steamed baby bok choy.</i>	
Red King Crabs (wild caught, Alaska) (2 lbs.)*	MP.
<i>Steamed with Fresh Garlic / Typhoon Shelter Style^S / Singapore Curry Sauce^S</i>	

	Sm.	Lg.
VEGETABLE		
<i>Served with White Rice or Brown Rice</i>		
Asian Green Stir Fry ^{V^S} with fried tofu, spicy Szechuan sauce		17.
Moo Shu Vegetable ^V with Mandarin pancakes (4) (no rice)		18.
Sautéed Spinach ^V with wok shallots, soya, onion chips		17.
Quartet of Exotic Mushrooms with snow peas pods, XO sauce		19.
Stir Fried String Beans with preserved olive, minced pork	11.	16.
Sautéed Asparagus, Lily Bulb and Winter Bamboo Shoots ^V with black pepper sauce		18.
Sautéed Snow Pea Leaves with Snow Crab with clouds of egg white		24.
Szechuan Ma-Po Tofu ^S with minced beef, red chili		16.
Crispy Sesame Tofu ^V with fresh fruit and greens		17.
Buddha's Claypot ^V with tofu, bok choy, wild mushrooms, eggplant		18.
Sautéed Chinese Eggplant / Broccoli / String Bean ^{V^S} with spicy garlic sauce	11.	16.
Seasonal Green Vegetables ^V with choices of oyster sauce / garlic / ginger		
Baby Bok Choy / Gai Lan / Snow Pea Leaves	16. / 17. / 21.	

NOODLES & RICE		
Sautéed Brown Rice with Vegetables ^V	10.	15.
Wok Fried Rice Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	10.	15.
Yang Chow Style Fried Rice with roast pork, chicken, shrimp		16.
Crunchy Seafood Fried Rice with minced shrimp, Snow Crab, scallop, radish séche, XO sauce		19.
Lotus Sticky Rice with sun dried shrimp, Chinese sausage, diced shiitake mushroom, cilantro		18.
Thai Chicken Fried Rice ^S with pineapple, golden raisins, cashews		16.
Chinese Sausage Fried Rice with scrambled eggs		15.
Sake Braised Hand Pulled Noodles with shredded roast duck		19.
Pad Thai Noodles ^S (with peanuts) Beef / Chicken / Shrimp / Vegetables ^V		17.
Stir Fried Egg Noodles with Bean Sprouts ^V with supreme soya sauce		15.
Wok Braised Ramen Noodles with Shrimp Wontons with chili oil vinegar dipping sauce		18.
Moonstone's Lo Mein Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	10.	15.
Chow Fun Noodles Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	11.	16.
Wild Mushroom Chow Fun ^V with King Trumpet, Shiitake, White Button, Shimeji, Abalone Mushrooms		16.
Jumbo Prawn and Lobster Chow Fun with light XO sherry broth		35.
Chow Mei Fun Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	10.	15.
Singapore Mei Fun Noodles ^S with curry flavor, chicken, shrimp		17.
Cantonese Chow Mein (Pan Fried Noodles)		
Mixed Vegetables ^V		19.
Roast Pork / Beef / Chicken		21.
Jumbo Shrimp		23.
Seafood (shrimp, squid, scallop, lobster)		39.
Eight Treasure Sticky Rice with Whole Lobster* with XO sauce, fried garlic sprinkles		MP.
Crispy Noodles with Whole Lobster* with ginger and scallion sauce		MP.
Steamed White Rice / Brown Rice ^V	3.	6.

Moonstone Sushi

SUSHI / SASHIMI A LA CARTE

(2 pieces per order)

Tuna

Tuna (<i>Maguro Akami</i>)	8.
Otoro (<i>Fatty Tuna</i>)	MP.
Albacore Tuna (<i>Longfin</i>)	8.
Super White Tuna (<i>Shiro Maguro</i>)	7.
Pan Seared Tuna	7.

White Fish

Yellowtail (<i>Hamachi</i>)	7.
Fluke (<i>Hirame</i>)	7.
Striped Bass (<i>Suzuki</i>)	7.
Mackerel (<i>Saba</i>)	7.
Amber Jack (<i>Kanpachi</i>)	8.
Japanese Snapper (<i>Tai</i>)	8.

Salmon

Scottish Salmon (<i>Sake</i>)	7.
Smoked Salmon	7.

Roe

Flying Fish Roe (<i>Masago</i>)	7.
Salmon Roe (<i>Ikura</i>)	11.
Caviar (<i>Tobiko</i>) (<i>Red /Black /Wasabi</i>)	7.

Shell Fish

Crabmeat (<i>Kani</i>)	6.
Red Clam (<i>Hokkigai</i>)	7.
Shrimp (<i>Ebi</i>)	7.
Sweet Shrimp (<i>Boton Ebi</i>)	12.
Sea Scallop (<i>Hotategai</i>)	8.
Sea Urchin (<i>Uni</i>)	15.

Others

Fresh Water Eel (<i>Unagi</i>)	7.
Squid (<i>Ika</i>)	7.
Octopus (<i>Tako</i>)	7.
Egg Omelet (<i>Tamago</i>)	5.

CLASSIC ROLL / HAND ROLL

All rolls available with Kelp Seaweed, Soy Paper and Brown Rice

Cooked

California <i>crabmeat, cucumber, avocado, flying fish roe</i>	7.
Shrimp Tempura <i>shrimp tempura, asparagus, cucumber, avocado, tobiko</i>	10.
Toasted Salmon Skin <i>toasted salmon skin, eel, cucumber</i>	10.
Boston <i>shrimp, cucumber, lettuce</i>	8.
Spider <i>fried soft shell crab, avocado, cucumber, tobiko</i>	12.
Eel Avocado / Cucumber	9.
Caterpillar <i>Shrimp Tempura, cucumber topped with avocado</i>	12.
Shrimp and Mango	8.
Eastern <i>shrimp, tamago, cucumber, avocado, tobiko</i>	8.
Dragon <i>eel, cucumber topped with avocado and tobiko</i>	12.
Spicy Kani ^S <i>spicy crabmeat, crunch, cucumber, flying fish roe</i>	8.
Philadelphia <i>smoked salmon, cream cheese, cucumber</i>	9.
Grilled Salmon and Asparagus	8.
Lobster Roll <i>cooked lobster, asparagus, avocado, tobiko</i>	28.

Raw Fish

Alaska <i>Salmon, avocado, cucumber</i>	9.
Black Pepper Tuna	8.
Spicy Tuna / Crunch ^S	7.
Yellowtail Jalapeño ^S	7.
Yellowtail Scallion	7.
Spicy Salmon ^S	7.
Spicy Yellowtail ^S	7.
Tuna Avocado / Cucumber	8.
Salmon Avocado / Cucumber	8.
Spicy Sea Scallop ^S	10.
Rainbow	12.

Vegetable

Avocado ^V	6.
Asparagus ^V	6.
Cucumber ^V	6.
Avocado Cucumber ^V	7.
Fried Sweet Potato ^V	7.
Vegetable ^V	8.
Futomaki <i>crabmeat, tamago, avocado, cucumber, oshinko</i>	9.

Special Lunch Menu Also Available

SUSHI CHEF'S SPECIAL ROLLS

Rocky Road	17.	Hidden Dragon	18.
<i>shrimp tempura, crabmeat, cucumber, avocado topped with grilled salmon skin, eel glaze and white sesame</i>		<i>lobster salad, cucumber, crunch topped with cooked shrimp, grilled eel, sliced avocado, black tobiko with spicy mayo and eel glaze</i>	
Caribbean	17.	Mars	17.
<i>spicy lobster salad, mango, asparagus topped with spicy tuna, avocado and shredded coconut</i>		<i>shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic aioli</i>	
Unforgettable	18.	Gladiator	18.
<i>crabmeat, cooked shrimp, avocado, asparagus battered and fried topped with spicy salmon crunch, tobiko and cucumber wasabi</i>		<i>soft shell crab tempura, avocado, topped with spicy lobster salad, pan seared black pepper tuna with eel glaze and spicy mayo</i>	
New York New York	16.	Yellow Submarine	17.
<i>crabmeat, shredded red delicious apple, avocado, topped with spicy tuna, red tobiko and green apple mayo</i>		<i>grilled eel, lobster salad, avocado topped with yellowtail, sliced mango, green tobiko, scallions with wasabi and mango mayo sauce</i>	
Tiger	16.	Entourage	18.
<i>cooked tiger shrimp, avocado, cucumber, crunch topped with salmon and seaweed salad</i>		<i>fried shrimp tempura, spicy scallop, topped with spicy lobster salad, avocado and crunch</i>	
Volcano Blast	16.	Mine Easer	18.
<i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli</i>		<i>tuna, salmon, crabmeat, tamago, tobiko wrapped with cucumber without rice with chef's spicy sesame soy dipping sauce</i>	
Tattoo	17.	Two Hotties	17.
<i>white tuna, grilled eel, avocado, lettuce topped with tuna, salmon and red tobiko</i>		<i>spicy salmon, avocado, cucumber, topped with pan seared black pepper tuna, crunch, spicy mayo and wasabi aioli</i>	
Scorpion King	17.	Origami	16.
<i>fried soft shell crab, cucumber, flying fish roe, topped with ripe mango, avocado, eel glaze and mango sauce</i>		<i>grilled eel, cream cheese, avocado, cooked shrimp and tobiko wrapped with soy paper with cusabi sauce and eel glaze</i>	
Wild Tuna	16.		
<i>white tuna, avocado, asparagus topped with tuna, sliced mango, spicy rémoulade and kaiware</i>			

SUSHI ENTRÉE

Sushi		Sushi and Sashimi (Regular)	49.
Regular	26.	<i>12 pcs sashimi / 6 pcs sushi / 1 tricolor roll</i>	
<i>8 pcs chef selected sushi / 1 california roll</i>		Sushi and Sashimi (Deluxe)	89.
Deluxe	42.	<i>18 pcs sashimi / 10 pcs sushi / 2 chef's special rolls</i>	
<i>12 pcs chef selected sushi / chef's special roll</i>		Maki Combo Platter	29.
Sashimi		<i>tuna / salmon / yellowtail scallion / crunchy eel roll</i>	
Regular	33.	Temaki Platter (Hand Roll)	32.
<i>16 pcs daily special sashimi</i>		<i>shrimp tempura / salmon skin / eel soft shell crab / california roll</i>	
Deluxe	42.	Vegetable Maki Platter ^V	20.
<i>20 pcs daily special sashimi</i>		<i>cucumber / avocado / asparagus / fried sweet potato</i>	
Unagi Don	28.	Moonstone Poke Bowl	29.
<i>grilled eel with seasoned rice</i>		<i>Choice of fish: Bigeye tuna/salmon/yellowtail/albacore tuna/black pepper tuna/cooked shrimp</i>	
Chirashi	29.	<i>Choice of base: sushi rice/brown rice/mixed greens</i>	
<i>chef's arrangement of fresh fish with sushi rice</i>			

S- Spicy V- Vegetarian

Consuming raw or uncooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Gluten Free Menu

SOUP *Crispy Noodles are NOT Gluten Free*

	Sm.	Lg.
Miso Soup	5.	8.
Egg Drop Soup <i>with thin sliced button mushrooms</i>	5.	8.
Chicken Cream Corn Soup	6.	10.
Silken Tofu and Vegetable Soup ^V <i>with Konnyaku noodles</i>	8.	11.

NOODLE AND RICE

Sautéed Brown Rice ^V <i>with mixed vegetables</i>	15.
Wok Fried Rice <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable^V</i>	15.
Chow Mei Fun <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable^V</i>	15.
Chow Fun Noodles <i>Fresh Pork / Beef / Chicken / Shrimp Wild Mushrooms^V / Vegetable^V</i>	16.

MAIN COURSE *Served with White Rice or Brown Rice*

SUSHI

Chirashi <i>Chef's arrangement of fresh fish with sushi rice</i>	29.
Sushi and Maki <i>8pcs chef selected sushi Wild Tuna Roll: white tuna, avocado, asparagus topped with Bigeye tuna and sliced mango with spicy remoulade</i>	37.

SEAFOOD

Shrimp with String Beans	24.
Steamed Jumbo Prawn <i>with seasoned fresh garlic, baby bok choy, glass noodles</i>	29.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	24.
Green Prawn <i>with selected fresh green vegetables</i>	24.
Stir Fry Jumbo Prawn Szechuan ^S <i>lightly battered with Heaven Facing chili sauce, steamed baby bok choy</i>	26.
Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	25.
Lake Tung Ting Prawn and Lobster <i>with sautéed vegetables, delicate egg white sauce</i>	38.
Sautéed Squid with Black Bean Sauce <i>with bell peppers, red onions</i>	21.
Kung Pao Fish ^S <i>with fresh sole, leek, chili, peanuts</i>	22.
Grilled Scottish Salmon <i>with pencil asparagus, wild mushroom sauce</i>	24.
Sautéed Sea Scallops <i>with ginger and scallion</i>	29.
Grilled Miso Chilean Seabass <i>with sautéed snow pea leaves</i>	35.
Whole Live Lobster (Nova Scotia) <i>(2-2½ lbs) * Cantonese Style</i>	MP.

APPETIZER

Steamed Edamame ^V <i>lightly salted</i>	9.
Spicy Edamame ^{VS} <i>with miso chili</i>	10.
Moonstone Field Green Salad ^V <i>with house ginger dressing</i>	9.
Moonstone Lettuce Wrap <i>with pistachio Chicken / Shrimp / Beef / Vegetarian^V</i>	14.
Shrimp and Mango Roll	8.
Yellowtail Jalapeño Roll ^S	7.
Tuna Avocado / Cucumber Roll	8.
Alaska Roll <i>with salmon, avocado, cucumber</i>	9.
Boston Roll <i>with cooked shrimp, cucumber, lettuce</i>	8.
Grilled Salmon and Asparagus Roll	8.
Sushi Appetizer (6)	14.
Sashimi Appetizer (8)	18.

MEAT

Lemongrass Chicken <i>with wok garlic spinach</i>	22.
Chicken Spicy Garlic Sauce ^S <i>with broccoli florets, bell peppers</i>	20.
Thai Curry Chicken ^S	20.
Chicken and Fresh Vegetables <i>with asparagus, bok choy, broccoli, fresh mushrooms</i>	20.
Beef with Asparagus	22.
Mongolian Beef ^S <i>with crispy cellophane noodles</i>	24.
Kowloon Ribeye Steak <i>with cherry tomatoes, asparagus, black pepper sauce</i>	30.
Bourbon Soy Marinated Skirt Steak <i>broiled with chef's sweet soy bourbon jus, steamed baby bok choy</i>	30.
Pan Seared French Cut Lamb Chops <i>with spring onion, roasted garlic</i>	38.
Hunan Pork Tenderloin ^S <i>with chili black bean sauce</i>	22.

VEGETABLES

Vegetarian's Paradise ^V <i>with fried tofu</i>	17.
Stir Fry String Bean ^{VS} <i>with spicy garlic sauce</i>	16.
Wok Baby Bok Choy ^V <i>with fresh ginger</i>	16.
Sautéed Gai Lan ^V (Chinese broccoli) <i>with fresh garlic</i>	17.
Stir Fry Snow Pea Leaves ^V <i>with fresh shallots</i>	21.

Event Catering Menu To Go

APPETIZER

Edamame (Steamed or spicy)	45.	Jumbo Bo Bo Platter	140.
Roasted Pork Egg Roll (20)	65.	6 Roast Pork Egg Rolls, 12 pcs. Shrimp Toasts, 12 pcs. Chicken Wings, 9 pcs. Chicken Satay, 9 pcs. Steak Satay, 12pcs. Barbecued Spare Ribs	
Vegetable Spring Roll (20)	50.		
Pork Pot Sticker (40)	55.	SALAD	
Chicken or Steak Satay (30)	85.	House Field Green Salad	30.
Crispy Chicken Wings (40)	60.	Spicy Kani Crunch Salad	70.
Barbecued Spare Ribs (30)	75.	Grilled Chicken and Mango Salad	65.
Shrimp and Vegetable Tempura (20)	75.	Wok Seared Lemongrass Prawn Salad	75.
Salt and Pepper Calamari	55.	Tuna Tataki Salad	75.

ENTRÉE

(Each Tray Serve Five To Seven Guests)

General Tso's Chicken ⁵	70.	Sesame Beef	75.
Wok Cashew Chicken	70.	Shrimp with Fresh Green Vegetables	80.
Chicken Teriyaki	75.	Shrimp with Honey Walnuts	85.
Beef with Broccoli	75.	Kung Pao Shrimp ⁵ (with peanuts)	80.
Pepper Steak with Onion	75.	Sautéed Fresh Vegetables	60.

NOODLES and RICE

(Choice of Roast Pork, Beef, Chicken, Shrimp, Vegetable)

Moonstone Lo Mein	50.
Chow Mei Fun	50.
Wok Fried Rice	50.

SUSHI / ROLL / SASHIMI PLATTER

(All Rice on Outside / Brown Rice and Soy Paper Available)

5 Rolls / 32 Pcs. Platter (Serve 2-3 Guests)	35.
<i>1 Spicy Tuna Crunch, 1 Salmon Avocado, 1 Seared Tuna Scallion, 1 California, 1 Rainbow</i>	
8 Rolls / 50 Pcs. Platter (Serve 4-6 Guests)	60.
<i>1 Spicy Salmon Crunch, 1 Spicy Tuna Crunch, 1 Tuna Avocado 1 Salmon Jalapeño, 1 Shrimp Mango, 1 Yellowtail Scallion, 1 California, 1 Hidden Dragon</i>	
15 Rolls / 96 Pcs. Platter (Serve 10-12 Guests)	115.
<i>2 Spicy Tuna Crunch, 2 Spicy Kani, 2 Alaska, 2 California, 2 Seared Tuna Scallion 2 Yellowtail Jalapeño, 1 Rainbow, 1 Dragon, 1 Gladiator</i>	
Carb-Free Platter / 40 Pcs. (Serve 4-6 Guests)	95.
<i>1 Futomaki Naturo, 1 Spicy Tuna Naruto, 1 Salmon Avocado Naruto, 1 Rainbow Naruto, Sashimi: 4 Tuna, 3 Salmon, 3 Yellowtail, 3 Fluke, 3 Super White Tuna</i>	
Sushi Platter / 42 Pcs. (Serve 4-6 Guests)	105.
<i>6 Tuna, 6 Salmon, 6 Shrimp, 6 Yellowtail, 6 Fluke, 2 Tuna Roll</i>	
Sushi Platter / 72 Pcs. (Serve 10-12 Guests)	195.
<i>10 Tuna, 10 Salmon, 10 Shrimp, 10 Yellowtail, 10 Fluke 10 Super White Tuna, 1 Tuna Roll, 1 Salmon Roll</i>	
Sushi and Rolls Platter / 40 Pcs. (Serve 3-4 Guests)	65.
<i>2 Tuna, 2 Salmon, 2 Shrimp, 2 Yellowtail, 2 Fluke 1 Spicy Tuna Crunch, 1 Alaska, 1 Shrimp Tempura, 1 Yellowtail Scallion, 1 California,</i>	
Sushi and Rolls Platter / 68 Pcs. (Serve 6-8 Guests)	110.
<i>4 Tuna, 4 Salmon, 4 Shrimp, 4 Yellowtail, 4 Fluke 2 Spicy Salmon Crunch, 2 Tuna Avocado, 2 Yellowtail Jalapeño, 2 California,</i>	
Sushi and Rolls Platter / 106 Pcs. (Serve 10-12 Guests)	165.
<i>4 Tuna, 4 Salmon, 4 Shrimp, 4 Yellowtail, 4 Fluke 3 Spicy Yellowtail Crunch, 3 Caterpillar, 3 Alaska, 3 California, 1 Wild Tuna</i>	
Sashimi Platter / 60 Pcs. (Serve 10-12 Guests)	180.
<i>10 Tuna, 10 Salmon, 10 Yellowtail, 10 Octopus, 10 Whitefish 10 White Tuna (Substitution Available Upon Request)</i>	