

# MOONSTONE

## Lunch Menu

Available Mon-Fri (11:30am – 3:30pm) (Exclude Holidays)

### ASIAN CUISINE

All Entrée / Dim Sum served with Choice of Soup, Appetizer or Soft Drink / Juice

Selected Red / White / Rosé / Sparkling Wine / Skyy Martini \$10 Glass

### SOUP / APPETIZER / SOFT DRINK

Choose One

Miso Soup  
Wonton Soup  
(Pork or Chicken)  
Egg Drop Soup  
with sliced button mushrooms

Wonton Egg Drop Soup  
(Pork or Chicken)  
Vegetarian Hot and Sour Soup <sup>V S</sup>  
Roast Pork Egg Roll  
Vegetable and Mushroom Spring Roll <sup>V</sup>  
Crispy Five Spice Chicken Wings

Crispy Roast Duck Spring Roll  
Puffed Rice Shrimp Ball  
Sesame Shrimp Toast  
Fried Lobster and Shrimp Wontons  
Choice of Soft Drink / Juice

### DIM SUM

Choose Two or Three 17. / 22.

Pork Pot Stickers (4)  
Pan Fried Gyoza (5) (Pork or Vegetable <sup>V</sup>)  
Steamed Crystal Shrimp Dumplings (4)  
Szechuan Dumplings with Peanut Chili Oil <sup>S (5)</sup> (Pork or Shrimp)

Steamed Shu Mai (4) (Pork or Chicken)  
Steamed Chicken and Garlic Chive Dumplings (4)  
Steamed Vegetable Dumplings <sup>V</sup> (4)  
Crabmeat and Pork Soup Dumplings (6) (\$5 supplemental)

### ENTRÉE

Choose One

(All Entrée served with Steamed White Rice, Brown Rice or Roast Pork Fried Rice)

#### Meat

Barbecued Dragon Tail Spare Ribs 18.  
Crispy Beef 19.  
Thrice Cooked Pork Tenderloin <sup>S</sup> 17.  
Beef with Broccoli / String Beans /  
Asparagus / Gai Lan / Fresh Vegetables 18.  
Sweet and Sour Pork / Chicken 17.  
Shredded Pork Spicy Garlic Sauce <sup>S</sup> 17.  
Pepper Steak with Onion 18.  
Kung Pao Chicken <sup>S</sup> with peanuts 17.  
General Tso's Chicken <sup>S</sup> 17.  
Chicken Spicy Garlic Sauce <sup>S</sup> 17.  
Chicken / Roast Pork with Broccoli /  
String Beans / Asparagus / Gai Lan /  
Fresh Vegetables 17.  
Chicken with Black Bean Sauce 17.  
Wok Cashew Chicken 17.  
Roast Pork / Beef / Chicken Sha Cha <sup>S</sup> 18.  
Sesame Chicken / Beef 18.  
Mango Chicken with Honey Walnuts <sup>S</sup> 18.  
Thai Curry Chicken <sup>S</sup> 17.  
Mongolian Beef <sup>S</sup> 18.  
Crispy Sliced Pork Peking Style 17.  
Shredded Beef Szechuan <sup>S</sup> 18.

#### Seafood

Shrimp with Lobster Sauce 19.  
Kung Fu Fish <sup>S</sup> 18.  
with fresh sole, mala sauce  
Squid with Black Bean Sauce 18.  
Sweet and Sour Shrimp 19.  
Kung Pao Shrimp <sup>S</sup> 19.  
with peanuts  
Sea Scallop Spicy Garlic Sauce <sup>S</sup> 20.  
Shrimp with Broccoli / String Bean  
Asparagus / Gai Lan / Fresh Vegetables 19.  
General Tso's Shrimp <sup>S</sup> 19.  
Jumbo Prawn Szechuan <sup>S</sup> 19.

#### Mixed

Moonstone Three Treasures <sup>S</sup> 20.  
flank steak, chicken, roast pork  
with vegetables in spicy garlic sauce  
Shrimp and Scallop Spicy Garlic Sauce <sup>S</sup> 20.  
Triple Crown <sup>S</sup> 20.  
roast pork, chicken, beef with  
fresh vegetables in brown spicy sauce  
Sautéed Two Delicacies 20.  
shrimp and beef with vegetables  
in black pepper sauce  
Hunan Beef and Chicken <sup>S</sup> 18.  
with chili black bean sauce

#### Vegetable

Chinese Eggplant / Broccoli /  
String Bean Spicy Garlic Sauce <sup>V S</sup> 16.  
Szechuan Ma-Po Tofu <sup>S</sup> 16.  
with minced beef  
Sautéed Fresh Vegetables <sup>V</sup> 16.  
with fried tofu  
Crispy Sesame Tofu <sup>V</sup> 16.  
with fresh fruit and greens  
**Noodles (no rice)**  
Roast Duck Noodle Soup 16.  
Chow Fun 15.  
Roast Pork / Beef / Chicken / Shrimp /  
Vegetable <sup>V</sup>  
Lo Mein 15.  
Roast Pork / Beef / Chicken / Shrimp /  
Vegetable <sup>V</sup>  
Pad Thai Noodles <sup>S</sup> with peanuts 16.  
Beef / Chicken / Shrimp / Vegetable <sup>V</sup>  
Chef's Dan Dan Noodles <sup>S</sup> 15.  
with peanuts, Minced Pork or Beef  
Braised Ramen Noodles 15.  
with Shrimp Wontons  
with chili oil vinegar dipping sauce  
Stir Fried Egg Noodles 15.  
with Bean Sprouts <sup>V</sup>  
with supreme soya sauce

Gluten Free Dishes Available

<sup>S</sup>-Spicy <sup>V</sup>-Vegetarian

Please alert your server for any dietary restriction. No sharing please

# MOONSTONE

## Lunch Special

Available Mon-Fri (11:30am – 3:30pm) (Exclude Holidays)

### JAPANESE CUISINE

All Entrée served with Miso Soup, Green Salad, Pork Gyoza or Soft Drink / Juice  
Skyy Martini / Cold or Hot Sake \$10

<b>Sushi Lunch</b> 20. <i>6pc. chef selected sushi / california roll or spicy tuna roll</i>	<b>Salmon Sushi Lunch</b> 20. <i>6pc. salmon sushi / alaska roll</i>
<b>Sashimi Lunch</b> 20. <i>12pc. chef selected sashimi</i>	<b>Tuna Sushi Lunch</b> 20. <i>6pc. tuna sushi / tuna avocado roll</i>
<b>Sushi and Sashimi Lunch</b> 22. <i>4pcs sushi, 6pcs sashimi / eel avocado roll</i>	<b>Unagi Don</b> 20. <i>grilled eel with seasoned rice</i>
<b>Temaki Lunch (Hand Roll)</b> 21. <i>spicy kani / tuna / eel / eastern roll</i>	<b>Shrimp Lovers Lunch</b> 20. <i>3pcs. shrimp tempura / 3pcs ebi sushi shrimp avocado roll</i>
<b>Chicken Teriyaki</b> 19. <i>steamed vegetables / white or brown rice</i>	<b>Salmon Teriyaki</b> 23. <i>steamed vegetables / white or brown rice</i>
<b>Shrimp Teriyaki</b> 21. <i>steamed vegetables / white or brown rice</i>	<b>Moonstone Poké Bowl</b> 20. <i>Choice of fish: Bigeye tuna / salmon / yellowtail / Albacore tuna / black pepper tuna / cooked shrimp Choice of base: sushi rice / brown rice / mixed greens</i>

### Any Two or Three Rolls

17. / 22.

California Roll
Shrimp Tempura Roll *
Toasted Salmon Skin Roll
Boston Roll
Spider Roll *
Eel Avocado / Cucumber Roll
Caterpillar Roll *
Shrimp Mango Roll
Eastern Roll
Dragon Roll *
Spicy Kani Roll <sup>S</sup>
Philadelphia Roll
Grilled Salmon Asparagus Roll
Alaska Roll
Black Pepper Tuna Roll
Spicy Tuna / Crunch Roll <sup>S</sup>
Yellowtail Jalapeño Roll <sup>S</sup>
Yellowtail Scallion Roll
Spicy Salmon Roll <sup>S</sup>
Spicy Yellowtail Roll <sup>S</sup>
Tuna Avocado / Cucumber Roll
Salmon Avocado / Cucumber Roll
Spicy Sea Scallop Roll <sup>S</sup>
Rainbow Roll *
Avocado / Asparagus / Cucumber Roll <sup>V</sup>
Avocado Cucumber Roll <sup>V</sup>
Fried Sweet Potato Roll <sup>V</sup>
Vegetable Roll <sup>V</sup>
Futomaki

### Salads

<b>Grilled Chicken and Mango Salad</b> 18. <i>with heart of romaine, radicchio, ripe mango, edamame, chia mango dressing, wonton crisps</i>
<b>Wok Seared Lemongrass Prawn Salad</b> 20. <i>with edamame, avocado, cashews, heart of romaine, roasted garlic onion dressing</i>
<b>Tuna Tataki Salad <sup>S</sup></b> 20. <i>with Iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette</i>
<b>Spicy Kani Crunch Salad <sup>S</sup></b> 18. <i>with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch</i>
<b>Tako Salad</b> 17. <i>with torched octopus, green apple batons, avocado, cucumber wasabi dressing</i>
<b>Sashimi Salad</b> 19. <i>with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette</i>
<b>Grilled Salmon Skin Salad</b> 17. <i>with mesclun greens, cucumber wheels, onion soy dressing, bonito shavings</i>
<b>Fried Calamari Salad</b> 17. <i>with organic greens, golden raisins, Granny Smith Apples, ginger dressing</i>
<b>Avocado Salad</b> 15. <i>with fresh mixed greens, cherry tomatoes, roasted sesame dressing</i>

### Chef's Special Rolls

<b>M16</b> 20. <i>shrimp tempura, cream cheese, cucumber topped with grilled eel, smoked salmon and sliced jalapeño peppers</i>
<b>Russian Roulette</b> 20. <i>spicy tuna, crunch, avocado, asparagus, topped with spicy lobster salad and red tobiko</i>
<b>Lava</b> 21. <i>crispy squid and avocado roll topped with toasted spicy Cajun crawfish</i>
<b>Alligator</b> 20. <i>spicy yellowtail, crunch, cucumber, avocado topped with grilled eel and fried onion chips</i>
<b>Crowd Pleaser</b> 20. <i>fried soft shell crab, mango, lettuce topped with spicy crunchy tuna and black caviar</i>
<b>Volcano Blast <sup>S</sup></b> 19. <i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli</i>
<b>Mars</b> 20. <i>shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic rémoulade</i>
<b>Salmon Fever</b> 20. <i>toasted salmon skin, cucumber, avocado topped with salmon and kaiware</i>
<b>Two Hotties</b> 20. <i>spicy salmon, avocado, cucumber, topped with pan-seared black pepper tuna, crunch, spicy mayo and wasabi sauce</i>

<sup>S</sup>-Spicy <sup>V</sup>-Vegetarian

\* \$4 supplemental

Consuming raw or uncooked meat, fish, shellfish or fresh shell eggs

may increase risk of food borne illness especially if you have certain medical conditions.

Please alert your server for any dietary restrictions. No sharing please.