

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 ^{vs}

Roast Pork Egg Roll
Vegetable and Mushroom Spring Roll ^v
Crispy Five Spice Chicken Wings
Crispy Roast Duck Spring Roll
Puffed Rice Shrimp Ball
Sesame Shrimp Toast
Fried Lobster and Shrimp Wontons
with cream cheese filling

California Roll
Spicy Tuna Roll
Salmon Roll
Yellowtail Jalapeño Roll
Sushi Trio
Tuna/Salmon/Yellowtail
Choice of Soft Drink / Juice

DIM SUM

Choose Two or Three 17./22.

Pork Pot Stickers (4)
Pan Fried Gyoza (5) *(Pork or Vegetable^v)*
Steamed Crystal Shrimp Dumplings (4)
Szechuan Dumplings with Peanut Chili Oil ^{s(5)} *(Pork or Shrimp)*

Steamed Shu Mai (4) *(Pork or Chicken)*
Steamed Chicken and Garlic Chive Dumplings (4)
Steamed Vegetable Dumplings ^v (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 ^s 17.
Beef with Broccoli / String Beans /
Asparagus / Gai Lan / Fresh Vegetables 18.
Sweet and Sour Pork / Chicken 17.
Shredded Pork Spicy Garlic Sauce ^s 17.
Pepper Steak with Onion 18.
Kung Pao Chicken ^s *with peanuts* 17.
General Tso's Chicken ^s 17.
Chicken Spicy Garlic Sauce ^s 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 ^s 18.
Sesame Chicken / Beef 18.
Mango Chicken with Honey Walnuts ^s 18.
Thai Curry Chicken ^s 17.
Mongolian Beef ^s 18.
Crispy Sliced Pork Peking Style 17.
Shredded Beef Szechuan ^s 18.

Seafood

Shrimp with Lobster Sauce 19.
Kung Fu Fish ^s 18.
with fresh sole, mala sauce
Squid with Black Bean Sauce 18.
Sweet and Sour Shrimp 19.
Kung Pao Shrimp ^s 19.
with peanuts
Sea Scallop Spicy Garlic Sauce ^s 20.
Shrimp with Broccoli / String Bean
Asparagus / Gai Lan / Fresh Vegetables 19.
General Tso's Shrimp ^s 19.
Jumbo Prawn Szechuan ^s 19.
Mixed
Moonstone Three Treasures ^s 20.
*flank steak, chicken, roast pork
with vegetables in spicy garlic sauce*
Shrimp and Scallop Spicy Garlic Sauce ^s 20.
Triple Crown ^s 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 ^s 18.
with chili black bean sauce

Vegetable

Chinese Eggplant / Broccoli /
String Bean Spicy Garlic Sauce ^{vs} 16.
Szechuan Ma-Po Tofu ^s 16.
with minced beef
Sautéed Fresh Vegetables ^v 16.
with fried tofu
Crispy Sesame Tofu ^v 16.
with fresh fruit and greens
Noodles (no rice)
Roast Duck Noodle Soup 16.
Chow Fun 15.
*Roast Pork / Beef / Chicken / Shrimp /
Vegetable^v*
Lo Mein 15.
*Roast Pork / Beef / Chicken / Shrimp /
Vegetable^v*
Pad Thai Noodles ^s *with peanuts* 16.
Beef / Chicken / Shrimp / Vegetable^v
Chef's Dan Dan Noodles ^s 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^v
with supreme soya sauce*

Gluten Free Dishes Available

^S-Spicy ^V-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

Sushi Lunch 20. <i>6pc. chef selected sushi / california roll or spicy tuna roll</i>	Salmon Sushi Lunch 20. <i>6pc. salmon sushi / alaska roll</i>
Sashimi Lunch 20. <i>12pc. chef selected sashimi</i>	Tuna Sushi Lunch 20. <i>6pc. tuna sushi / tuna avocado roll</i>
Sushi and Sashimi Lunch 22. <i>4pcs sushi, 6pcs sashimi / eel avocado roll</i>	Unagi Don 20. <i>grilled eel with seasoned rice</i>
Temaki Lunch (Hand Roll) 21. <i>spicy kani / tuna / eel / eastern roll</i>	Shrimp Lovers Lunch 20. <i>3pcs. shrimp tempura / 3pcs ebi sushi shrimp avocado roll</i>
Chicken Teriyaki 19. <i>steamed vegetables / white or brown rice</i>	Salmon Teriyaki 23. <i>steamed vegetables / white or brown rice</i>
Shrimp Teriyaki 21. <i>steamed vegetables / white or brown rice</i>	Moonstone Poké Bowl 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 ^S
Philadelphia Roll
Grilled Salmon Asparagus Roll
Alaska Roll
Black Pepper Tuna Roll
Spicy Tuna / Crunch Roll ^S
Yellowtail Jalapeño Roll ^S
Yellowtail Scallion Roll
Spicy Salmon Roll ^S
Spicy Yellowtail Roll ^S
Tuna Avocado / Cucumber Roll
Salmon Avocado / Cucumber Roll
Spicy Sea Scallop Roll ^S
Rainbow Roll *
Avocado / Asparagus / Cucumber Roll ^V
Avocado Cucumber Roll ^V
Fried Sweet Potato Roll ^V
Vegetable Roll ^V
Futomaki

Salads

Grilled Chicken and Mango Salad 18.
with heart of romaine, radicchio, ripe mango, edamame, chia mango dressing, wonton crisps

Wok Seared Lemongrass Prawn Salad 20.
with edamame, avocado, cashews, heart of romaine, roasted garlic onion dressing

Tuna Tataki Salad ^S 20.
with Iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette

Spicy Kani Crunch Salad ^S 18.
with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch

Tako Salad 17.
with torched octopus, green apple batons, avocado, cucumber wasabi dressing

Sashimi Salad 19.
with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette

Grilled Salmon Skin Salad 17.
with mesclun greens, cucumber wheels, onion soy dressing, bonito shavings

Fried Calamari Salad 17.
with organic greens, golden raisins, Granny Smith Apples, ginger dressing

Avocado Salad 15.
with fresh mixed greens, cherry tomatoes, roasted sesame dressing

Chef's Special Rolls

M16 20.
shrimp tempura, cream cheese, cucumber topped with grilled eel, smoked salmon and sliced jalapeño peppers

Russian Roulette 20.
spicy tuna, crunch, avocado, asparagus, topped with spicy lobster salad and red tobiko

Lava 21.
crispy squid and avocado roll topped with toasted spicy Cajun crawfish

Crowd Pleaser 20.
fried soft shell crab, mango, lettuce topped with spicy crunchy tuna and black caviar

Southern Comfort 20.
spicy lobster salad, sweet potato tempura, asparagus topped with pan-seared blackened tuna with spicy garlic aioli

Volcano Blast ^S 19.
spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli

Mars 20.
shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic rémoulade

Salmon Fever 20.
toasted salmon skin, cucumber, avocado topped with salmon and kaiware

Two Hotties 20.
spicy salmon, avocado, cucumber topped with pan-seared black pepper tuna, crunch, spicy mayo and wasabi sauce

^S-Spicy ^V-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.