

<b>SOUP</b>		<i>Sm.</i>	<i>Lg.</i>
<i>Served with Crispy Noodles</i>	Miso Soup	5.	8.
	Shrimp Wonton Soup <i>with scallion broth</i>		17.
	Wonton Soup <i>(Pork or Chicken)</i>	8.	14.
	Egg Drop Soup <i>with thin sliced button mushroom</i>	5.	8.
	Wonton Egg Drop Soup <i>(Pork or Chicken)</i>	9.	16.
	Vegetarian Hot and Sour Soup <sup>V</sup> <sup>S</sup>	8.	14.
	Chicken Cream Corn Soup	8.	14.
	Snow Crab and Sweet Corn Soup	12.	22.
	Roast Duck Noodle Soup <i>(for two)</i>		18.
	Silken Tofu and Vegetable Soup <sup>V</sup> <i>with Konnyaku noodles (for two)</i>		16.
	Tom Yum Koong <sup>S</sup> <i>(for two) (Gulf Prawn or New Zealand Mussel) with mushroom, lemongrass, galanga, cilantro, fresh lime</i>		19.
	House Special Wonton Soup <i>(for two) with shrimp, chicken, roast pork, mushroom, spinach</i>		20.
	Shredded Duck and Fish Maw Soup <i>(for two) with chicken and "Jin Wa" Ham consommé</i>		23.

<b>SALAD</b>			
	Moonstone Field Green Salad <sup>V</sup> <i>with house ginger dressing</i>		12.
	Japanese Seaweed Salad <sup>V</sup> <i>green seaweed with sesame vinaigrette</i>		14.
	Spicy Kani Crunch Salad <sup>S</sup> <i>with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch</i>		17.
	Tako Salad <i>with torched octopus, green apple batons, avocado, cucumber wasabi dressing</i>		18.
	Sashimi Salad <i>with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette</i>		20.
	Grilled Salmon Skin Salad <i>with mesclun greens, cucumber wheels, onion soy dressing, tobiko</i>		18.
	Fried Calamari Salad <i>with organic greens, golden raisins, Granny Smith apple, ginger dressing</i>		18.
	Avocado Salad <sup>V</sup> <i>with fresh mixed greens, cherry tomatoes, roasted sesame dressing</i>		16.
	Grilled Chicken and Mango Salad <i>with heart of romaine, radicchio, ripe mango, edamame, mango vinaigrette, lotus crisps</i>		20.
	Wok Seared Lemongrass Prawn Salad <i>with edamame, avocado, cashews, heart of romaine, roasted garlic onion dressing</i>		22.
	Tuna Tataki Salad <sup>S</sup> <i>with iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette</i>		22.

<b>HOT APPETIZERS</b>			
	Roast Pork Egg Roll		6.
	Steamed Edamame <sup>V</sup> <i>with sea salt</i>		12.
	Spicy Edamame <sup>V</sup> <sup>S</sup> <i>with miso chili</i>		13.
	Vegetable and Mushroom Spring Roll <sup>V</sup> (2)		9.
	Crispy Roast Duck Spring Roll (2)		12.
	Lava Roll <sup>S</sup> (8) <i>crispy squid and avocado roll topped with toasted spicy Cajun crawfish</i>		23.
	Rock Shrimp Tempura <sup>S</sup> <i>with spicy aioli</i>		20.
	Scallion Pancake <sup>V</sup> (8)		12.
	Shrimp and Vegetable Tempura (4)		22.
	Glazed Barbecued Dragon Tail Spare Ribs (5) <i>Sm.</i> 21 (10) <i>Lg.</i> 38.		
	Lacquered Roast Pork <i>mostly lean, flame-broiled</i>		20.
	Sesame Shrimp Toast (5) <i>with Chinese mantou</i>		13.
	Pan-Asian Spicy Chicken Wings <sup>S</sup> (6)		15.
	Crispy Five Spice Chicken Wings (6) <i>with Asian honey mustard dipping sauce</i>		15.
	Salt and Pepper Calamari <i>with sweet chili dipping sauce</i>		18.
	Puffed Rice Shrimp Ball (4) <i>with garlic chili remoulade</i>		16.
	Fried Lobster and Shrimp Wontons (8) <i>with cream cheese filling, sweet and pungent dipping sauce</i>		18.
	Crispy Filet of Sole Typhoon Shelter Style <sup>S</sup> <i>with fried minced garlic, onion chips, chili pepper</i>		19.
	Creekstone Beef Short Rib (6) <i>char-broiled</i>		23.

Chicken or Steak Satay (3) with mild spice peanut sauce	15.
Szechuan Crispy Eggplant <sup>V</sup> <sup>S</sup> with peanuts, caramel	16.
Cold Noodle with Sesame Sauce <sup>V</sup> with chilled egg noodles, peanuts	16.
Chef's Dan Dan Noodles <sup>S</sup> (Minced Pork or Beef) with hand pulled noodles, peanuts	20.
Live Soft Shell Crab *	MP
Salt and Roasted Garlic / Black Bean Sauce / Spicy Garlic Sauce <sup>S</sup> / Spicy Chili Sauce <sup>S</sup>	

### BO BO PLATTER

59.

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

### MOONSTONE'S LETTUCE WRAP

with Pistachio and House Hoisin Sauce

Chicken 17. | Shrimp 18. | Beef 17. | Vegetarian <sup>V</sup> 17.

### DIM SUM

Szechuan Dumplings with peanut chili oil <sup>S</sup> (pork or shrimp) (8)	13.
Crabmeat and Pork Soup Dumplings (6) with our supreme broth	15.
Pork Pot Stickers (6) with napa cabbage	12.
Pan Fried Gyoza (Pork or Vegetable <sup>V</sup> ) (6)	12.
Steamed Crystal Shrimp Dumpling (4) with sliced whole shrimp, bamboo shoots	11.
Steamed Shu Mai (Pork or Chicken) (4) with shiitake mushrooms	10.
Steamed Chicken and Garlic Chive Dumpling (4)	10.
Steamed Vegetable Dumpling <sup>V</sup> with edamame, tofu (4)	10.

### CHEF'S STEAMED DIM SUM PLATTER (10)

22.

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

### COLD APPETIZERS

Sushi Appetizer (6)	19.
Sashimi Appetizer (8)	24.
Yellowtail Sashimi Jalapeño <sup>S</sup> with yuzu soy	21.
Bigeye Tuna or Scottish Salmon Tartare with diced mango, avocado, caviar	21.
Crispy Tuna Pizza <sup>S</sup> (8)	23.
with house crispy rice tortilla, tuna sashimi, jalapeño pepper, tomatoes	
Black Pepper Tuna Tataki <sup>S</sup> with seaweed salad, ponzu sauce	22.

### PORK / BEEF

Served with  
White Rice or  
Brown Rice

Skirt Steak Teriyaki outer skirt (12 oz.) with steamed vegetable medley	Lg. 37.
Beef Steak Teriyaki prime cut filet mignon (12 oz.) with steamed vegetable medley	43.
Hunan Beef / Pork Tenderloin <sup>S</sup> with chili black bean sauce	26.
Mongolian Beef <sup>S</sup> with crispy cellophane noodles	28.
Crispy Beef with celery and carrot batons	28.
Shredded Beef Szechuan <sup>S</sup> with five spice tofu	26.
Beef with Broccoli / String Beans / Asparagus / Gai Lan (Chinese broccoli)	26.
Moo Shu Pork / Beef with Mandarin pancakes (4) (no rice)	24.
Beef Oyster Sauce with Abalone mushroom	26.
Pepper Steak with Onion	26.
Sesame Beef	26.
Tangerine Beef <sup>S</sup>	26.
Beef Spicy Garlic Sauce <sup>S</sup>	26.
Beef / Roast Pork with Fresh Vegetables	26.
Roast Pork with Broccoli / String Beans / Asparagus / Gai Lan (Chinese broccoli)	23.
Crispy Sliced Pork Peking Style with pineapple chunks	24.
Beef / Roast Pork Sha Cha <sup>S</sup>	26.
Sweet and Sour Pork Tenderloin with tropical fruits	23.
Shredded Pork Spicy Garlic Sauce <sup>S</sup>	23.
Twice Cooked Pork Tenderloin <sup>S</sup>	23.
Drunken Pork Tenderloin with fresh garlic, sweet and tangy	23.

		Lg.
<b>CHICKEN /</b>	Chicken Teriyaki <i>with steamed vegetable medley</i>	26.
<b>DUCK</b>	Hunan Chicken <sup>S</sup> <i>with chili black bean sauce</i>	23.
<i>Served with</i>	Mango Chicken with Honey Walnuts <sup>S</sup>	25.
<i>White Rice or</i>	Kung Pao Chicken <sup>S</sup> <i>with peanuts, Bird's Eye chili peppers</i>	23.
<i>Brown Rice</i>	Sesame Chicken	23.
	Chicken Spicy Garlic Sauce <sup>S</sup>	23.
	Chicken with Broccoli / String Bean / Asparagus / Gai Lan ( <i>Chinese broccoli</i> )	23.
	Crispy Lemon Chicken <i>with Champagne lemon sauce</i>	24.
	General Tso's Chicken <sup>S</sup>	23.
	Chicken Black Bean Sauce	23.
	Wok Cashew Chicken	23.
	Sweet and Sour Chicken <i>with tropical fruits</i>	23.
	Thai Curry Chicken <sup>S</sup>	23.
	Chicken with Fresh Vegetables	24.
	Chicken Sha Cha <sup>S</sup> <i>with pineapple chunks</i>	23.
	Moo Shu Chicken <i>with Mandarin pancakes (4) (no rice)</i>	23.
	Tangerine Chicken <sup>S</sup>	23.
	Sanbei Chicken Claypot <sup>S</sup> <i>with Chinese sausage, cloud ear mushroom, basil</i>	25.
	Crispy Smoked Duck <i>on the bone (Half / Whole)</i>	28. / 51.

<b>SEAFOOD</b>	Scottish Salmon Teriyaki <i>with steamed vegetable medley</i>	29.
<i>Served with</i>	Jumbo Shrimp Teriyaki <i>with steamed vegetable medley</i>	32.
<i>White Rice or</i>	Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	31.
<i>Brown Rice</i>	Classic Shrimp with Lobster Sauce	29.
	Wok Seared Gulf Prawn <i>with Kung Pao vegetables</i>	30.
	Sweet and Sour Jumbo Shrimp <i>with tropical fruits</i>	30.
	Moo Shu Shrimp <i>with Mandarin pancakes (4) (no rice)</i>	28.
	Sea Scallop and Lobster Tail Hot Pot <sup>S</sup> <i>with spicy garlic sauce</i>	45.
	Kung Pao Shrimp <sup>S</sup> <i>with peanuts, Bird's Eye chili peppers</i>	30.
	Shrimp with Broccoli / String Beans / Asparagus / Gai Lan ( <i>Chinese broccoli</i> )	30.
	Green Prawn <i>with selected fresh green vegetables</i>	30.
	White Prawn <i>with white lily bulb, snow pea leaves</i>	34.
	Black Prawn <i>with black bean sauce</i>	30.
	Shrimp Spicy Garlic Sauce <sup>S</sup>	30.
	Sha Cha Prawn <sup>S</sup> <i>with pineapple chunks</i>	30.
	General Tso's Shrimp <sup>S</sup>	30.
	Jumbo Curry Prawn <sup>S</sup>	30.
	Black Forest Sea Scallop <i>with cracked black pepper sauce</i>	35.
	Prawn Duet <i>Grand Marnier &amp; Salt and Pepper styles</i>	32.
	Grilled Wild Prawn <i>with sautéed bean sprouts</i>	30.
	Braised Halibut Claypot <sup>S</sup> <i>with eggplant, string beans, shiitake mushrooms</i>	27.
	Kung Fu Halibut <sup>S</sup> <i>with mala sauce</i>	26.
	Thai Curry Squid <sup>S</sup> <i>with fried tofu</i>	25.
	Hong Kong XO Squid <i>with snow pea pods, cloud ear mushrooms</i>	25.
	Squid with Black Bean Sauce <i>with bell pepper, red onion</i>	25.
	Kung Pao Fish <sup>S</sup> <i>with fresh sole, leek, chili, peanuts</i>	26.
	Ocean Delicacies <i>with prawn, squid, scallop, lobster</i>	50.
	Live Lobster ( <i>Nova Scotia</i> ) (2-2½ lbs) *	MP.
	<i>Cantonese Style / Street Café Style <sup>S</sup> / 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 <sup>S</sup></i>	
	Black Seabass* - <i>North Carolina; wild bass, tender and flaky</i>	MP.
	<i>Steamed with fresh ginger, sizzling scallion oil <sup>S</sup></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>	
	Grilled Chilean Seabass - <i>Antarctica; large deep sea fish, center cut</i>	40.
	<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

<b>Pan-Seared French Cut Lamb Chops</b>	44.
<i>Spring Onion Style: Light crispy and savory tender lamb rack tossed with spring onions, bell peppers and roasted garlic sprinkles.</i>	
<i>Merlot Sauce Style: Wok-seared tender lamb rack dazzled with chef's Merlot Demi-Glace accompanied with steamed baby bok choy.</i>	
<b>Kowloon Ribeye Steak</b>	37.
<i>Chunks of ribeye steak sautéed with asparagus, red and yellow cherry tomatoes with house black pepper sauce.</i>	
<b>Mandarin Filet Mignon (12oz. Boneless Tenderloin)</b>	43.
<i>Prime center cut filet mignon flame broiled to your liking. Served on sautéed asparagus with chef's special fusion sauce.</i>	
<b>Lemongrass Chicken</b>	26.
<i>Stir-fried sliced chicken breast with diced bell peppers and lemongrass with delectable light brown sauce accompanied with sautéed garlic spinach.</i>	
<b>Honey Chicken with Mixed Roasted Nuts</b>	27.
<i>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.</i>	
<b>Mongolian Lamb Chops<sup>S</sup></b>	44.
<i>Wok charred lamb chops with scallions, onion and chili peppers with spicy golden brown sauce.</i>	
<b>Wok Tossed Steak Kew<sup>S</sup></b>	37.
<i>Stir-fried ribeye steak with King Oyster mushroom, zucchini and hot cowhorn peppers in Szechuan spicy doubanjiang.</i>	
<b>Beijing Duck (7 lbs.) (Half / Whole)</b>	35. / 64.
<i>Served with Mandarin pancakes, spring onion, cucumber batons and house hoisin sauce.</i>	
<b>Dragon and Phoenix</b>	43.
<i>Dragon: Stir fry lobster tail meat and jumbo prawn sautéed with chef's light sauce</i>	
<i>Phoenix: Crispy fried chunks of white meat chicken with tangy Peking sauce topped with honey walnuts.</i>	
<b>Happy Moonstone Family</b>	31.
<i>Sautéed sliced pork tenderloin, beef, chicken, jumbo shrimp and sea scallops with Buddha's harmonized vegetables.</i>	
<b>Sizzling Mandarin Paradox</b>	30.
<i>Tender slices of flank steak, fresh sea scallops, bell peppers, asparagus and broccoli sautéed with chef's black pepper sauce.</i>	
<b>Filet Mignon with Chinese Broccoli (12oz. Boneless Medallion)</b>	43.
<i>Char-broiled filet mignon medallion on a bed of sautéed Chinese broccoli with chef's Porcini mushroom sauce.</i>	
<b>Sha Cha Beef Tenderloin<sup>S</sup></b>	37.
<i>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".</i>	
<b>Under The Bridge Spicy Prawn<sup>S</sup></b>	31.
<i>Ocean prawn dry sautéed with fierce fire with minced pork, egg, garlic and hot cowhorn peppers.</i>	
<b>Moonstone Fusion Prawn</b>	31.
<i>Sauteed jumbo prawn with chef's special lightly spicy fusion sauce served on stir fry asparagus.</i>	
<b>Steamed Jumbo Prawn</b>	34.
<i>Butterflied jumbo prawn steamed with seasoned fresh and roasted garlic garnished with baby bok choy and glass noodles.</i>	
<b>Stir Fried Jumbo Prawn Szechuan</b>	31.
<i>Wild caught lightly battered jumbo prawn sautéed with diced bell peppers, onions and Heaven Facing chili sauce.</i>	
<b>Surf and Turf</b>	70.
<i>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.).</i>	
<b>Red Sea Delight<sup>S</sup></b>	45.
<i>Wild caught jumbo prawn, Diver sea scallop and Canadian lobster tail meat sautéed with chef's Szechuan red chili sauce.</i>	
<b>Lake Tung Ting Shrimp and Chicken</b>	30.
<i>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.</i>	
<b>Mongolian Feast<sup>S</sup></b>	31.
<i>Wok charred sliced flank steak, white meat chicken and jumbo shrimp with onions and green scallions in spicy brown sauce with crispy cellophane noodles.</i>	
<b>Tangerine Sea Scallops<sup>S</sup></b>	35.
<i>Lightly battered crispy sea scallops with chef's light spicy tangerine sauce accompanied with steamed broccoli florets.</i>	
<b>Moonstone Three Treasures<sup>S</sup></b>	30.
<i>Sliced flank steak, white meat chicken and char siu roast pork with broccoli, bell peppers, cloud ear mushrooms sautéed in spicy garlic sauce.</i>	

<b>Steamed Chilean Seabass Two Way</b>	40.
<i>Sliced center cut Chilean Seabass filet steamed one side with black bean sauce, one side with ginger garlic sauce.</i>	
<b>Wor Shu Boneless Duck<sup>S</sup></b>	34.
<i>Half boneless roasted duck, tender and crispy served on bed of sautéed vegetables with chef's chili Szechuan sauce.</i>	
<b>Grilled XO Lamb Chops</b>	44.
<i>Grilled tender lamb rack wok tossed with chef's XO fusion sauce accompanied with sautéed asparagus and fresh mushrooms.</i>	
<b>Bourbon Soy Marinated Skirt Steak</b>	37.
<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>	

	Lg.
<b>VEGETABLE</b>	
	21.
<i>Served with</i>	
<i>White Rice or</i>	
<i>Brown Rice</i>	
<b>Asian Green Stir Fry<sup>V S</sup></b> with fried tofu, spicy Szechuan sauce	21.
<b>Moo Shu Vegetable<sup>V</sup></b> with Mandarin pancakes (4) (no rice)	22.
<b>Sautéed Spinach<sup>V</sup></b> with wok shallots, soya, onion chips	20.
<b>Quartet of Exotic Mushrooms</b> with baby bok choy, XO sauce	24.
<b>Stir Fried String Beans</b> with preserved olive, minced pork	19.
<b>Sautéed Asparagus, Lily Bulb and Winter Bamboo Shoots<sup>V</sup></b> with black pepper sauce	22.
<b>Sautéed Snow Pea Leaves with Snow Crab</b> with clouds of egg white	28.
<b>Szechuan Ma-Po Tofu<sup>S</sup></b> with minced beef, red chili	20.
<b>Crispy Sesame Tofu<sup>V</sup></b>	21.
<b>Buddha's Claypot<sup>V</sup></b> with tofu, bok choy, wild mushrooms, eggplant	22.
<b>Sautéed Chinese Eggplant / Broccoli / String Bean<sup>V S</sup></b> with spicy garlic sauce	19.
<b>Wok Charred Zucchini and King Trumpet Mushrooms</b> with Belacan shrimp sauce	21.
<b>Seasonal Green Vegetables<sup>V</sup></b> with choices of oyster sauce / garlic / ginger	
Baby Bok Choy / Gai Lan / Snow Pea Leaves	19. / 21. / 24.

<b>NOODLES &amp; RICE</b>	
<b>Sautéed Brown Rice with Vegetables<sup>V</sup></b>	18.
<b>Wok Fried Rice</b> Roast Pork / Beef / Chicken / Shrimp / Vegetables <sup>V</sup>	18.
<b>Yang Chow Style Fried Rice</b> with roast pork, chicken, shrimp	20.
<b>Crunchy Seafood Fried Rice</b> with minced shrimp, Snow Crab, scallop, XO sauce	23.
<b>Lotus Sticky Rice</b> with sun dried shrimp, Chinese sausage, diced shiitake mushroom	21.
<b>Thai Chicken Fried Rice<sup>S</sup></b> with pineapple, golden raisins, cashews	20.
<b>Chinese Sausage Fried Rice</b> with scrambled eggs	19.
<b>Sake Braised Hand Pulled Noodles</b> with shredded roast duck	23.
<b>Pad Thai Noodles<sup>S</sup></b> (w/ peanuts, egg) Beef / Chicken / Shrimp / Vegetables <sup>V</sup>	20.
<b>Stir Fried Egg Noodles with Bean Sprouts<sup>V</sup></b> with supreme soya sauce	18.
<b>Wok Braised Ramen Noodles with Shrimp Wontons</b> with light Scallion Shoyu broth	21.
<b>Moonstone's Lo Mein</b> Roast Pork / Beef / Chicken / Shrimp / Vegetables <sup>V</sup>	18.
<b>Chow Fun Noodles</b> Roast Pork / Beef / Chicken / Shrimp / Vegetables <sup>V</sup>	19.
<b>Wild Mushroom Chow Fun<sup>V</sup></b> with King Trumpet, Shiitake, White Button, Shimeji, Abalone Mushrooms	19.
<b>Jumbo Prawn and Lobster Chow Fun</b> with light XO sherry broth	42.
<b>Chow Mei Fun</b> (w/ egg) Roast Pork / Beef / Chicken / Shrimp / Vegetables <sup>V</sup>	18.
<b>Singapore Mei Fun Noodles<sup>S</sup></b> with curry flavor, chicken, shrimp, egg	20.
<b>Cantonese Chow Mein</b> (Pan Fried Noodles)	
Mixed Vegetables <sup>V</sup>	22.
Roast Pork / Beef / Chicken	24.
Jumbo Shrimp	26.
Seafood (shrimp, squid, scallop, lobster)	45.
<b>Eight Treasure Sticky Rice with Whole Lobster*</b> with XO sauce, fried garlic sprinkles	MP.
<b>Crispy Noodles with Whole Lobster*</b> with ginger and scallion sauce	MP.
<b>Steamed White Rice / Brown Rice<sup>V</sup></b>	4. 8.

## Moonstone Sushi

### SUSHI / SASHIMI A LA CARTE

(2 pieces per order)

#### Tuna

Tuna ( <i>Maguro Akami</i> )	12.
Otoro ( <i>Fatty Tuna</i> )	MP.
Super White Tuna ( <i>Shiro Maguro</i> )	11.
Pan Seared Tuna	11.

#### White Fish

Yellowtail ( <i>Hamachi</i> )	11.
Fluke ( <i>Hirame</i> )	11.
Striped Bass ( <i>Suzuki</i> )	11.
Japanese Snapper ( <i>Tai</i> )	12.

#### Others

Fresh Water Eel ( <i>Unagi</i> )	11.
Squid ( <i>Ika</i> )	11.
Octopus ( <i>Tako</i> )	11.
Egg Omelet ( <i>Tamago</i> )	9.

#### Salmon

Scottish Salmon	11.
Smoked Salmon	11.

#### Roe

Salmon Roe ( <i>Ikura</i> )	16.
Caviar ( <i>Tobiko</i> ) ( <i>Red/Black/Wasabi</i> )	11.

#### Shell Fish

Crabmeat ( <i>Kani</i> )	10.
Red Clam ( <i>Hokkigai</i> )	11.
Shrimp ( <i>Ebi</i> )	11.
Sweet Shrimp ( <i>Boton Ebi</i> )	17.
Sea Scallop ( <i>Hotategai</i> )	12.
Sea Urchin ( <i>Uni</i> )	21.

### 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>	11.
Shrimp Tempura <i>shrimp tempura, asparagus, cucumber, avocado, tobiko</i>	14.
Toasted Salmon Skin <i>toasted salmon skin, eel, cucumber</i>	14.
Boston <i>shrimp, cucumber, lettuce</i>	12.
Spider <i>fried soft shell crab, avocado, cucumber, tobiko</i>	16.
Eel Avocado / Cucumber	13.
Caterpillar <i>Shrimp Tempura, cucumber topped with avocado</i>	16.
Shrimp and Mango	12.
Eastern <i>shrimp, tamago, cucumber, avocado, tobiko</i>	12.
Dragon <i>eel, cucumber topped with avocado and tobiko</i>	16.
Spicy Kani <sup>S</sup> <i>spicy crabmeat, crunch, cucumber, flying fish roe</i>	12.
Philadelphia <i>smoked salmon, cream cheese, cucumber</i>	13.
Grilled Salmon and Asparagus	12.
Lobster Tempura Roll <i>lobster tempura, asparagus, avocado, tobiko</i>	34.

#### Raw Fish

Alaska <i>salmon, avocado, cucumber</i>	13.
Black Pepper Tuna	12.
Spicy Tuna / Crunch <sup>S</sup>	11.
Yellowtail Jalapeño <sup>S</sup>	11.
Yellowtail Scallion	11.
Spicy Salmon <sup>S</sup>	11.
Spicy Yellowtail <sup>S</sup>	11.
Tuna Avocado / Cucumber	12.
Salmon Avocado / Cucumber	12.
Spicy Sea Scallop <sup>S</sup>	14.
Rainbow	17.

#### Vegetable

Avocado <sup>V</sup>	10.
Asparagus <sup>V</sup>	10.
Cucumber <sup>V</sup>	10.
Avocado Cucumber <sup>V</sup>	11.
Fried Sweet Potato <sup>V</sup>	11.
Vegetable <sup>V</sup>	12.
Futomaki <i>crabmeat, tamago, avocado, cucumber, oshinko</i>	13.

*Special Lunch Menu Also Available*

## SUSHI CHEF'S SPECIAL ROLLS

<b>Rocky Road</b> <i>shrimp tempura, crabmeat, cucumber, avocado topped with grilled salmon skin, eel glaze and white sesame</i>	21.	<b>Hidden Dragon</b> <i>lobster salad, cucumber, crunch topped with cooked shrimp, grilled eel, sliced avocado, black tobiko with spicy mayo and eel glaze</i>	22.
<b>Caribbean</b> <i>spicy lobster salad, mango, asparagus topped with spicy tuna, avocado and shredded coconut</i>	21.	<b>Mars</b> <i>shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic aioli</i>	21.
<b>Unforgettable</b> <i>crabmeat, cooked shrimp, avocado, asparagus battered and fried topped with spicy salmon crunch, tobiko and cucumber wasabi</i>	22.	<b>Gladiator</b> <i>soft shell crab tempura, avocado, topped with spicy lobster salad, pan seared black pepper tuna with eel glaze and spicy mayo</i>	22.
<b>Scorpion King</b> <i>fried soft shell crab, cucumber, flying fish roe, topped with ripe mango, avocado, eel glaze and mango sauce</i>	21.	<b>Yellow Submarine</b> <i>grilled eel, lobster salad, avocado topped with yellowtail, sliced mango, green tobiko, scallions with wasabi and mango mayo sauce</i>	21.
<b>Tiger</b> <i>cooked tiger shrimp, avocado, cucumber, crunch topped with salmon and seaweed salad</i>	20.	<b>Entourage</b> <i>fried shrimp tempura, spicy scallop, topped with spicy lobster salad, avocado and crunch</i>	22.
<b>Volcano Blast</b> <i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli</i>	20.	<b>Mine Easer</b> <i>tuna, salmon, crabmeat, tamago, tobiko wrapped with cucumber without rice with chef's spicy sesame soy dipping sauce</i>	22.
<b>Tattoo</b> <i>white tuna, grilled eel, avocado, lettuce topped with tuna, salmon and red tobiko</i>	21.	<b>Two Hotties</b> <i>spicy salmon, avocado, cucumber, topped with pan seared black pepper tuna, crunch, spicy mayo and wasabi aioli</i>	21.
<b>New York New York</b> <i>crabmeat, cooked shrimp, red delicious apple, avocado, topped with spicy tuna, red tobiko and green apple mayo</i>	21.	<b>Origami</b> <i>grilled eel, cream cheese, avocado, cooked shrimp and tobiko wrapped with soy paper with cusabi sauce and eel glaze</i>	20.
<b>Wild Tuna</b> <i>white tuna, avocado, asparagus topped with tuna, sliced mango, spicy remoulade and kaiware</i>	20.		

## SUSHI ENTRÉE

<b>Sushi Regular</b> <i>8 pcs chef selected sushi / 1 california roll</i>	36.	<b>Sushi and Sashimi (Regular)</b> <i>12 pcs sashimi / 6 pcs sushi / 1 tricolor roll</i>	62.
<b>Sushi Deluxe</b> <i>12 pcs chef selected sushi / chef's special roll</i>	55.	<b>Sushi and Sashimi (Deluxe)</b> <i>18 pcs sashimi / 10 pcs sushi / 2 chef's special rolls</i>	110.
<b>Sashimi Regular</b> <i>16 pcs daily special sashimi</i>	45.	<b>Maki Combo Platter</b> <i>tuna / salmon / yellowtail scallion / crunchy eel roll</i>	36.
<b>Sashimi Deluxe</b> <i>20 pcs daily special sashimi</i>	54.	<b>Temaki Platter (Hand Roll)</b> <i>shrimp tempura / salmon skin / eel soft shell crab / california roll</i>	40.
<b>Unagi Don</b> <i>grilled eel with seasoned rice</i>	35.	<b>Vegetable Maki Platter<sup>V</sup></b> <i>cucumber / avocado / asparagus / fried sweet potato</i>	28.
<b>Chirashi</b> <i>chef's arrangement of fresh fish with sushi rice</i>	38.	<b>Moonstone Poke Bowl</b> <i>Choice of fish: Bigeye tuna / salmon / yellowtail / black pepper tuna / cooked shrimp Choice of base: sushi rice / brown rice / mixed greens</i>	38.

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	8.	14.
Silken Tofu and Vegetable Soup <sup>V</sup> <i>with Konnyaku noodles</i>	10.	16.

### NOODLE AND RICE

Sautéed Brown Rice <sup>V</sup> <i>with mixed vegetables</i>	18.
Wok Fried Rice <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable <sup>V</sup></i>	18.
Chow Mei Fun <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable <sup>V</sup></i>	18.
Chow Fun Noodles <i>Fresh Pork / Beef / Chicken / Shrimp Wild Mushrooms <sup>V</sup> / Vegetable <sup>V</sup></i>	19.

### MAIN COURSE *Served with White Rice or Brown Rice*

#### SUSHI

Chirashi <i>Chef's arrangement of fresh fish with sushi rice</i>	38.
Sushi and Maki <i>8pcs chef selected sushi Wild Tuna Roll: white tuna, avocado, asparagus topped with Bigeye tuna and sliced mango with spicy rémoulade</i>	49.

#### SEAFOOD

Shrimp with String Beans	30.
Steamed Jumbo Prawn <i>with seasoned fresh garlic, baby bok choy, glass noodles</i>	34.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	30.
Green Prawn <i>with selected fresh green vegetables</i>	30.
Stir Fry Jumbo Prawn Szechuan <sup>S</sup> <i>lightly battered with Heaven Facing Chili sauce, steamed baby bok choy</i>	31.
Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	31.
Lake Tung Ting Prawn and Lobster <i>with sautéed vegetables, delicate egg white sauce</i>	47.
Sautéed Squid with Black Bean Sauce <i>with bell peppers, red onions</i>	25.
Kung Pao Fish <sup>S</sup> <i>with fresh sole, leek, chili, peanuts</i>	26.
Grilled Scottish Salmon <i>with pencil asparagus, wild mushroom sauce</i>	29.
Sautéed Sea Scallops <i>with ginger and scallion</i>	34.
Grilled Miso Chilean Seabass <i>with sautéed snow pea leaves</i>	40.
Whole Live Lobster (Nova Scotia) <i>(2-2½ lbs) * Cantonese Style</i>	MP.

### APPETIZER

Steamed Edamame <sup>V</sup> <i>with sea salt</i>	12.
Spicy Edamame <sup>V</sup> <sup>S</sup> <i>with miso chili</i>	13.
Moonstone Field Green Salad <sup>V</sup> <i>with house ginger dressing</i>	12.
Moonstone Lettuce Wrap <i>with pistachio Chicken / Shrimp / Beef / Vegetarian <sup>V</sup></i>	18.
Shrimp and Mango Roll	12.
Yellowtail Jalapeño Roll <sup>S</sup>	11.
Tuna Avocado / Cucumber Roll	12.
Alaska Roll <i>with salmon, avocado, cucumber</i>	13.
Boston Roll <i>with cooked shrimp, cucumber, lettuce</i>	12.
Grilled Salmon and Asparagus Roll	12.
Sushi Appetizer (6)	19.
Sashimi Appetizer (8)	24.

#### MEAT

Lemongrass Chicken <i>with wok garlic spinach</i>	26.
Chicken Spicy Garlic Sauce <sup>S</sup> <i>with broccoli florets, bell peppers</i>	23.
Thai Curry Chicken <sup>S</sup>	23.
Chicken and Fresh Vegetables <i>with asparagus, bok choy, broccoli, fresh mushrooms</i>	24.
Beef with Asparagus	26.
Mongolian Beef <sup>S</sup> <i>with crispy cellophane noodles</i>	28.
Kowloon Ribeye Steak <i>with cherry tomatoes, asparagus, black pepper sauce</i>	37.
Bourbon Soy Marinated Skirt Steak <i>broiled with chef's sweet soy bourbon jus, steamed baby bok choy</i>	37.
Pan Seared French Cut Lamb Chops <i>with spring onion, roasted garlic</i>	44.
Hunan Pork Tenderloin <sup>S</sup> <i>with chili black bean sauce</i>	26.

#### VEGETABLES

Vegetarian's Paradise <sup>V</sup> <i>with fried tofu</i>	21.
Stir Fry String Bean <sup>V</sup> <sup>S</sup> <i>with spicy garlic sauce</i>	19.
Wok Baby Bok Choy <sup>V</sup> <i>with fresh ginger</i>	19.
Sautéed Gai Lan <sup>V</sup> (Chinese broccoli) <i>with fresh garlic</i>	21.
Stir Fry Snow Pea Leaves <sup>V</sup> <i>with fresh shallots</i>	24.



## Event Catering Menu To Go

### APPETIZER

Edamame ( <i>Steamed or spicy</i> )	60.	<b>Jumbo Bo Bo Platter</b>	195.
Roasted Pork Egg Roll (20)	100.	6 Roast Pork Egg Rolls, 12 pcs. Shrimp Toasts,	
Vegetable Spring Roll (20)	75.	12 pcs. Chicken Wings, 9 pcs. Chicken Satay,	
Pork Pot Sticker (40)	70.	9 pcs. Steak Satay, 12pcs. Barbecued Spare Ribs	
Chicken or Steak Satay (30)	130.	<b>SALAD</b> ( <i>Each Tray Serve Five To Seven Guests</i> )	
Crispy Chicken Wings (40)	85.	House Field Green Salad	40.
Barbecued Spare Ribs (30)	95.	Spicy Kani Crunch Salad	85.
Shrimp and Vegetable Tempura (20)	95.	Grilled Chicken and Mango Salad	85.
Salt and Pepper Calamari	75.	Wok Seared Lemongrass Prawn Salad	95.
		Tuna Tataki Salad	95.

### ENTRÉE

(Each Tray Serve Five To Seven Guests)

General Tso's Chicken <sup>S</sup>	80.	Sesame Beef	90.
Wok Cashew Chicken	80.	Shrimp with Fresh Green Vegetables	100.
Chicken Teriyaki	90.	Shrimp with Honey Walnuts	105.
Beef with Broccoli	90.	Kung Pao Shrimp <sup>S</sup> ( <i>with peanuts</i> )	100.
Pepper Steak with Onion	90.	Sautéed Fresh Vegetables	70.

### NOODLES and RICE

(Each Tray Serve Five To Seven Guests)

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

Moonstone Lo Mein	60.
Chow Mei Fun	60.
Wok Fried Rice	60.

### SUSHI / ROLL / SASHIMI PLATTER

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

<b>5 Rolls / 32 Pcs. Platter</b> ( <i>Serve 2-3 Guests</i> )	55.
<i>1 Spicy Tuna Crunch, 1 Salmon Avocado, 1 Seared Tuna Scallion, 1 California, 1 Rainbow</i>	
<b>8 Rolls / 50 Pcs. Platter</b> ( <i>Serve 4-6 Guests</i> )	90.
<i>1 Spicy Salmon Crunch, 1 Spicy Tuna Crunch, 1 Tuna Avocado</i>	
<i>1 Salmon Jalapeño, 1 Shrimp Mango, 1 Yellowtail Scallion, 1 California, 1 Hidden Dragon</i>	
<b>15 Rolls / 96 Pcs. Platter</b> ( <i>Serve 10-12 Guests</i> )	165.
<i>2 Spicy Tuna Crunch, 2 Spicy Kani, 2 Alaska, 2 California, 2 Seared Tuna Scallion</i>	
<i>2 Yellowtail Jalapeño, 1 Rainbow, 1 Dragon, 1 Gladiator</i>	
<b>Carb-Free Platter / 40 Pcs.</b> ( <i>Serve 4-6 Guests</i> )	145.
<i>1 Futomaki Naruto, 1 Spicy Tuna Naruto, 1 Salmon Avocado Naruto, 1 Rainbow Naruto,</i>	
<i>Sashimi: 4 Tuna, 3 Salmon, 3 Yellowtail, 3 Fluke, 3 Super White Tuna</i>	
<b>Sushi Platter / 42 Pcs.</b> ( <i>Serve 4-6 Guests</i> )	170.
<i>6 Tuna, 6 Salmon, 6 Shrimp, 6 Yellowtail, 6 Fluke, 2 Tuna Roll</i>	
<b>Sushi Platter / 72 Pcs.</b> ( <i>Serve 10-12 Guests</i> )	310.
<i>10 Tuna, 10 Salmon, 10 Shrimp, 10 Yellowtail, 10 Fluke</i>	
<i>10 Super White Tuna, 1 Tuna Roll, 1 Salmon Roll</i>	
<b>Sushi and Rolls Platter / 40 Pcs.</b> ( <i>Serve 3-4 Guests</i> )	100.
<i>2 Tuna, 2 Salmon, 2 Shrimp, 2 Yellowtail, 2 Fluke</i>	
<i>1 Spicy Tuna Crunch, 1 Alaska, 1 Shrimp Tempura, 1 Yellowtail Scallion, 1 California,</i>	
<b>Sushi and Rolls Platter / 68 Pcs.</b> ( <i>Serve 6-8 Guests</i> )	170.
<i>4 Tuna, 4 Salmon, 4 Shrimp, 4 Yellowtail, 4 Fluke</i>	
<i>2 Spicy Salmon Crunch, 2 Tuna Avocado, 2 Yellowtail Jalapeño, 2 California,</i>	
<b>Sushi and Rolls Platter / 106 Pcs.</b> ( <i>Serve 10-12 Guests</i> )	245.
<i>4 Tuna, 4 Salmon, 4 Shrimp, 4 Yellowtail, 4 Fluke</i>	
<i>3 Spicy Yellowtail Crunch, 3 Caterpillar, 3 Alaska, 3 California, 1 Wild Tuna</i>	
<b>Sashimi Platter / 60 Pcs.</b> ( <i>Serve 10-12 Guests</i> )	280.
<i>10 Tuna, 10 Salmon, 10 Yellowtail, 10 Octopus, 10 Whitefish</i>	
<i>10 White Tuna (Substitution Available Upon Request)</i>	

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