

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 \$13 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
Puffed Rice Shrimp Ball
Sesame Shrimp Toast
Fried Lobster and Shrimp Wontons
with cream cheese filling

California Roll
Shrimp Mango 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 22./27.

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 23.
Crispy Beef 25.
Twice Cooked Pork Tenderloin ^s 23.
Beef with Broccoli / String Beans /
Asparagus / Gai Lan / Fresh Vegetables 24.
Sweet and Sour Chicken 23.
Shredded Pork Spicy Garlic Sauce ^s 23.
Pepper Steak with Onion 24.
Kung Pao Chicken ^s *with peanuts* 23.
General Tso's Chicken ^s 23.
Chicken Spicy Garlic Sauce ^s 23.
Chicken / Roast Pork with Broccoli /
String Beans / Asparagus / Gai Lan /
Fresh Vegetables 23.
Chicken with Black Bean Sauce 23.
Wok Cashew Chicken 23.
Roast Pork / Beef / Chicken Sha Cha ^s 24.
Sesame Chicken / Beef 24.
Mango Chicken with Honey Walnuts ^s 24.
Thai Curry Chicken ^s 23.
Mongolian Beef ^s 24.
Crispy Sliced Pork Peking Style 23.
Shredded Beef Szechuan ^s 24.

Seafood

Shrimp with Lobster Sauce 25.
Kung Fu Fish ^s 24.
with fresh sole, mala sauce
Squid with Black Bean Sauce 24.
Sweet and Sour Shrimp 25.
Kung Pao Shrimp ^s 25.
with peanuts
Sea Scallop Spicy Garlic Sauce ^s 26.
Shrimp with Broccoli / String Bean
Asparagus / Gai Lan / Fresh Vegetables 25.
General Tso's Shrimp ^s 25.
Jumbo Prawn Szechuan ^s 25.

Mixed

Moonstone Three Treasures ^s 26.
*flank steak, chicken, roast pork
with vegetables in spicy garlic sauce*
Shrimp and Scallop Spicy Garlic Sauce ^s 26.
Triple Crown ^s 26.
*roast pork, chicken, beef with
fresh vegetables in brown spicy sauce*
Sautéed Two Delicacies 26.
*shrimp and beef with vegetables
in black pepper sauce*
Hunan Beef and Chicken ^s 24.
with chili black bean sauce

Vegetable

Chinese Eggplant / Broccoli /
String Bean Spicy Garlic Sauce ^{vs} 21.
Szechuan Ma-Po Tofu ^s 21.
with minced beef
Sautéed Fresh Vegetables ^v 21.
with fried tofu
Crispy Sesame Tofu ^v 21.

Noodles (no rice)

Roast Duck Noodle Soup 21.
Chow Fun 20.
*Roast Pork/Beef/Chicken/Shrimp/
Vegetable^v*
Lo Mein 20.
*Roast Pork/Beef/Chicken/Shrimp/
Vegetable^v*
Chow Mei Fun *with egg* 20.
*Roast Pork/Beef/Chicken/
Shrimp/Vegetable^v*
Pad Thai Noodles ^s *with peanuts, egg* 21.
Beef/Chicken/Shrimp/Vegetable^v
Chef's Dan Dan Noodles ^s 20.
with peanuts, Minced Pork or Beef
Braised Ramen Noodles
with Shrimp Wontons 20.
with light Scallion Shogyu broth
Stir Fried Egg Noodles
with Bean Sprouts ^v 20.
with supreme soya sauce

Gluten Free Dishes Available

^S-Spicy ^V-Vegetarian

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

Regular Take Out Menu Also Available

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 \$13

Sushi Lunch	26.	Salmon Sushi Lunch	26.
<i>6pc. chef selected sushi / california roll or spicy tuna roll</i>		<i>6pc. salmon sushi / alaska roll</i>	
Sashimi Lunch	26.	Tuna Sushi Lunch	26.
<i>12pc. chef selected sashimi</i>		<i>6pc. tuna sushi / tuna avocado roll</i>	
Sushi and Sashimi Lunch	28.	Unagi Don	26.
<i>4pcs sushi, 6pcs sashimi / eel avocado roll</i>		<i>grilled eel with seasoned rice</i>	
Temaki Lunch (Hand Roll)	27.	Shrimp Lovers Lunch	26.
<i>spicy kani / tuna / eel / eastern roll</i>		<i>3pcs. shrimp tempura / 3pcs ebi sushi shrimp avocado roll</i>	
Chicken Teriyaki	25.	Salmon Teriyaki	29.
<i>steamed vegetables / white or brown rice</i>		<i>steamed vegetables / white or brown rice</i>	
Shrimp Teriyaki	27.	Moonstone Poké Bowl	26.
<i>steamed vegetables / white or brown rice</i>		<i>Choice of fish: Bigeye tuna / salmon / yellowtail / black pepper tuna / cooked shrimp</i>	
		<i>Choice of base: sushi rice / brown rice / mixed greens</i>	

Any Two or Three Rolls

22. / 27.

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	24.
<i>with heart of romaine, radicchio, ripe mango, edamame, chia mango dressing, lotus crisps</i>	
Wok Seared Lemongrass Prawn Salad	26.
<i>with edamame, avocado, cashews, heart of romaine, roasted garlic onion dressing</i>	
Tuna Tataki Salad ^S	26.
<i>with Iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette</i>	
Spicy Kani Crunch Salad ^S	24.
<i>with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch</i>	
Tako Salad	22.
<i>with torched octopus, green apple batons, avocado, cucumber wasabi dressing</i>	
Sashimi Salad	24.
<i>with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette</i>	
Grilled Salmon Skin Salad	22.
<i>with mesclun greens, cucumber wheels, onion soy dressing, tobiko</i>	
Fried Calamari Salad	22.
<i>with organic greens, golden raisins, Granny Smith Apples, ginger dressing</i>	
Avocado Salad	20.
<i>with fresh mixed greens, cherry tomatoes, roasted sesame dressing</i>	

Chef's Special Rolls

Smokehouse	25.
<i>shrimp tempura, cream cheese, cucumber topped with grilled eel, smoked salmon and sliced jalapeño peppers</i>	
Russian Roulette	25.
<i>spicy tuna, crunch, avocado, asparagus, topped with spicy lobster salad and red tobiko</i>	
Lava	27.
<i>crispy squid and avocado roll topped with toasted spicy Cajun crawfish</i>	
Crowd Pleaser	25.
<i>fried soft shell crab, mango, lettuce topped with spicy crunchy tuna and black caviar</i>	
Southern Comfort	25.
<i>spicy lobster salad, sweet potato tempura, asparagus topped with pan-seared blackened tuna with spicy garlic aioli</i>	
Volcano Blast ^S	24.
<i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli</i>	
Mars	25.
<i>shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic rémoulade</i>	
Salmon Fever	25.
<i>toasted salmon skin, cucumber, avocado topped with salmon and kaiware</i>	
Two Hotties	25.
<i>spicy salmon, avocado, cucumber topped with pan-seared black pepper tuna, crunch, spicy mayo and wasabi sauce</i>	

^S-Spicy ^V-Vegetarian

* \$5 supplemental

Regular Take Out Menu Also Available

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.