

MOONSTONE *To Go*

MODERN ASIAN CUISINE AT ITS FINEST

The New York Times



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14 Northern Blvd., Great Neck, NY 11021

Business Hours:

Lunch

Mon - Sun 11:30 am - 3:30 pm

Dinner

Sun - Thurs 4:30 pm - 10 pm

Fri & Sat 4:30 pm - 11 pm

Closed on Tuesdays



SOUP		Sm.	Lg.
Served with Crispy Noodles	Miso Soup	6.	10.
	Shrimp Wonton Soup <i>with scallion broth</i>		18.
	Wonton Soup <i>(Pork or Chicken)</i>	9.	16.
	Egg Drop Soup <i>with thin sliced button mushroom</i>	6.	10.
	Wonton Egg Drop Soup <i>(Pork or Chicken)</i>	10.	18.
	Hot and Sour Soup ^S	8.	14.
	Chicken Cream Corn Soup	9.	16.
	Snow Crab and Sweet Corn Soup	13.	24.
	Roast Duck Noodle Soup <i>(for two)</i>		19.
	Silken Tofu and Vegetable Soup ^V <i>with Konnyaku noodles (for two)</i>		17.
	Tom Yum Koong ^S <i>(for two) (Gulf Prawn or New Zealand Mussel) with mushroom, lemongrass, galanga, cilantro, fresh lime</i>		20.
	House Special Wonton Soup <i>(for two) with shrimp, chicken, roast pork, mushroom, spinach</i>		22.
	Shredded Duck, Conpoy and Fish Maw Soup <i>(for two) with chicken and "Jin Wa" Ham consommé</i>		26.

SALAD			
	Moonstone Field Green Salad ^V <i>with house ginger dressing</i>		14.
	Japanese Seaweed Salad ^V <i>green seaweed with sesame vinaigrette</i>		15.
	Spicy Kani Crunch Salad ^S <i>with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch</i>		19.
	Tako Salad <i>with torched octopus, green apple batons, avocado, cucumber wasabi dressing</i>		20.
	Sashimi Salad <i>with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette</i>		22.
	Grilled Salmon Skin Salad <i>with mesclun greens, cucumber wheels, onion soy dressing, tobiko</i>		20.
	Fried Calamari Salad <i>with organic greens, golden raisins, Granny Smith apple, ginger dressing</i>		20.
	Avocado Salad ^V <i>with fresh mixed greens, cherry tomatoes, roasted sesame dressing</i>		18.
	Grilled Chicken and Mango Salad <i>with Iceberg lettuce, radicchio, ripe mango, edamame, mango vinaigrette, lotus crisps</i>		22.
	Wok Seared Lemongrass Prawn Salad <i>with edamame, avocado, cashews, Iceberg lettuce, roasted garlic onion dressing</i>		24.
	Tuna Tataki Salad ^S <i>with Iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette</i>		24.

HOT APPETIZERS			
	Roast Pork Egg Roll		7.
	Steamed Edamame ^V <i>with sea salt</i>		13.
	Spicy Edamame ^{VS} <i>with miso chili</i>		14.
	Vegetable and Mushroom Spring Roll ^V (2)		9.
	Crispy Rock Shrimp ^S <i>with spicy aioli</i>		20.
	Scallion Pancake ^V (8)		13.
	Shrimp Tempura (6)		24.
	Glazed Barbecued Dragon Tail Spare Ribs	(5) Sm. 22	(10) Lg. 39.
	Lacquered Roast Pork <i>mostly lean, flame-broiled</i>		21.
	Sesame Shrimp Toast (4) <i>with Chinese mantou</i>		14.
	Pan-Asian Spicy Chicken Wings ^S (6)		16.
	Crispy Chicken Wings (6) <i>with Asian honey mustard dipping sauce</i>		16.
	Salt and Pepper Calamari <i>with sweet chili dipping sauce</i>		20.
	Crispy Filet of Sole Typhoon Shelter Style ^S <i>with fried minced garlic, onion chips, chili pepper</i>		22.
	Creekstone Beef Short Rib (6) <i>char-broiled</i>		26.
	Chicken or Steak Satay (3) <i>with mild spice peanut sauce</i>		17.
	Cold Noodle with Sesame Sauce ^V <i>with chilled egg noodles, peanuts</i>		16.
	Chef's Dan Dan Noodles ^S <i>(Minced Pork or Beef) with hand pulled noodles, peanuts</i>		22.
	Live Soft Shell Crab *		MP.
	<i>Salt and Roasted Garlic / Black Bean Sauce / Spicy Garlic Sauce ^S / Spicy Chili Sauce ^S</i>		

BO BO PLATTER (Serves 3 to 5 people)

68.

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 20. | Shrimp 21. | Beef 20. | Vegetarian ^V 20.

DIM SUM

Szechuan Dumplings with peanut chili oil ^S (pork or shrimp) (8)	15.
Crabmeat and Pork Soup Dumplings (6) with our supreme broth	17.
Pork Pot Stickers (6) with napa cabbage	14.
Pan Fried Gyoza (Pork or Vegetable ^V) (6)	14.
Steamed Crystal Shrimp Dumpling (4) <i>with sliced whole shrimp, bamboo shoots</i>	13.
Steamed Shu Mai (Pork or Chicken) (4) with shiitake mushrooms	12.
Steamed Chicken and Garlic Chive Dumpling (4)	12.
Steamed Vegetable Dumpling ^V with edamame, tofu (4)	12.

CHEF'S STEAMED DIM SUM PLATTER (10)

26.

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

COLD APPETIZERS

Sushi Appetizer (6)	20.
Sashimi Appetizer (8)	25.
Yellowtail Sashimi Jalapeño ^S with yuzu soy	23.
Bigeye Tuna or Scottish Salmon Tartare <i>with diced mango, avocado, caviar</i>	22.
Crispy Tuna Pizza ^S (8) <i>with house crispy rice tortilla, tuna sashimi, jalapeño pepper, tomatoes</i>	25.
Black Pepper Tuna Tataki ^S with seaweed salad, ponzu sauce	24.

Lg.

PORK / BEEF

*Served with
White Rice or
Brown Rice*

Skirt Steak Teriyaki <i>outer skirt (12 oz.) with steamed vegetable medley</i>	39.
Beef Steak Teriyaki <i>prime cut filet mignon (12 oz.) with steamed vegetable medley</i>	46.
Hunan Beef / Pork Tenderloin ^S with chili black bean sauce	28.
Mongolian Beef ^S with crispy cellophane noodles	30.
Crispy Beef with celery and carrot batons	30.
Shredded Beef Szechuan ^S with five spice tofu	28.
Beef with Broccoli / String Beans / Eggplant Asparagus / Gai Lan (Chinese broccoli)	28.
Moo Shu Pork / Beef with Mandarin pancakes (4) (no rice)	26.
Beef Oyster Sauce with Abalone mushroom	28.
Pepper Steak with Onion	28.
Sesame Beef	28.
Tangerine Beef ^S	28.
Beef Spicy Garlic Sauce ^S	28.
Beef / Roast Pork with Fresh Vegetables	28.
Roast Pork with Broccoli / String Beans / Asparagus / Gai Lan (Chinese broccoli)	25.
Crispy Sliced Pork Peking Style with pineapple chunks	26.
Beef / Roast Pork Sha Cha ^S	28.
Shredded Pork Spicy Garlic Sauce ^S	25.
Twice Cooked Pork Tenderloin ^S	25.
Drunken Pork Tenderloin with fresh garlic, sweet and tangy	25.

	Lg.
CHICKEN / DUCK	
<i>Served with White Rice or Brown Rice</i>	
Chicken Teriyaki <i>with steamed vegetable medley</i>	28.
Hunan Chicken ^S <i>with chili black bean sauce</i>	25.
Mango Chicken with Honey Walnuts ^S	27.
Kung Pao Chicken ^S <i>with peanuts, Bird's Eye chili peppers</i>	25.
Sesame Chicken	25.
Chicken Spicy Garlic Sauce ^S	25.
Chicken with Broccoli / String Bean / Eggplant Asparagus / Gai Lan <i>(Chinese broccoli)</i>	25.
Crispy Lemon Chicken <i>with Champagne lemon sauce</i>	26.
General Tso's Chicken ^S	25.
Chicken Black Bean Sauce	25.
Wok Cashew Chicken	25.
Sweet and Sour Chicken <i>with tropical fruits</i>	25.
Thai Curry Chicken ^S	25.
Chicken with Fresh Vegetables	26.
Chicken Sha Cha ^S <i>with pineapple chunks</i>	25.
Moo Shu Chicken <i>with Mandarin pancakes (4) (no rice)</i>	25.
Tangerine Chicken ^S	25.
Sanbei Chicken Claypot ^S <i>with Chinese sausage, cloud ear mushroom, basil</i>	27.
Crispy Smoked Duck <i>on the bone (Half / Whole)</i>	30. / 55.

SEAFOOD	
<i>Served with White Rice or Brown Rice</i>	
Scottish Salmon Teriyaki <i>with steamed vegetable medley</i>	31.
Jumbo Shrimp Teriyaki <i>with steamed vegetable medley</i>	34.
Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	33.
Classic Shrimp with Lobster Sauce	31.
Wok Seared Gulf Prawn <i>with Kung Pao vegetables</i>	32.
Sweet and Sour Jumbo Shrimp <i>with tropical fruits</i>	32.
Moo Shu Shrimp <i>with Mandarin pancakes (4) (no rice)</i>	30.
Sea Scallop and Lobster Tail Hot Pot ^S <i>with spicy garlic sauce</i>	48.
Kung Pao Shrimp ^S <i>with peanuts, Bird's Eye chili peppers</i>	32.
Shrimp with Broccoli / String Beans / Eggplant Asparagus / Gai Lan <i>(Chinese broccoli)</i>	32.
Green Prawn <i>with selected fresh green vegetables</i>	32.
White Prawn <i>with sautéed snow pea leaves</i>	36.
Black Prawn <i>with black bean sauce</i>	32.
Shrimp Spicy Garlic Sauce ^S	32.
Sha Cha Prawn ^S <i>with pineapple chunks</i>	32.
General Tso's Shrimp ^S	32.
Jumbo Curry Prawn ^S	32.
Black Forest Sea Scallop <i>with cracked black pepper sauce</i>	37.
Prawn Duet <i>Grand Marnier & Salt and Pepper styles</i>	34.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	32.
Braised Halibut Claypot ^S <i>with eggplant, string beans, shiitake mushrooms</i>	29.
Kung Fu Halibut ^S <i>with mala sauce</i>	28.
Thai Curry Squid ^S <i>with fried tofu</i>	27.
Hong Kong XO Squid <i>with snow pea pods, cloud ear mushrooms</i>	27.
Squid with Black Bean Sauce <i>with bell pepper, red onion</i>	27.
Kung Pao Fish ^S <i>with fresh sole, leek, chili, peanuts</i>	28.
Ocean Delicacies <i>with prawn, squid, scallop, lobster</i>	53.
Live Lobster <i>(Nova Scotia) (2-2½ lbs) *</i>	MP.
<i>Cantonese Style / Street Café Style ^S / Ginger and Scallion / Black Bean Sauce</i>	
Red Snapper* - <i>Florida; firm and meaty with distinctive sweet flavor</i>	53.
<i>Crispy Fried with Sweet and Pungent Garlic Sauce or Spicy Thai Chili Sauce ^S</i>	
Black Seabass* - <i>North Carolina; wild bass, tender and flaky</i>	41.
<i>Steamed with fresh ginger, sizzling scallion oil ^S</i>	
Bronzini* - <i>Mediterranean; lean white fish, mild and moist</i>	40.
<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>	42.
<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	47.
<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>	
Kowloon Ribeye Steak	39.
<i>Chunks of ribeye steak sautéed with asparagus, red and yellow cherry tomatoes with house black pepper sauce.</i>	
Mandarin Filet Mignon (12oz. Boneless Tenderloin)	46.
<i>Prime center cut filet mignon flame broiled to your liking. Served on sautéed asparagus with chef's special fusion sauce.</i>	
Lemongrass Chicken	28.
<i>Stir-fried sliced chicken breast with diced bell peppers and lemongrass with delectable light brown sauce accompanied with sautéed garlic spinach.</i>	
Honey Chicken with Mixed Roasted Nuts	29.
<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>	
Mongolian Lamb Chops⁵	47.
<i>Wok charred lamb chops with scallions, onion and chili peppers with spicy golden brown sauce.</i>	
Wok Tossed Steak Kew⁵	39.
<i>Stir-fried ribeye steak with Shimeji mushroom, zucchini and hot cowhorn peppers in Szechuan spicy doubanjiang.</i>	
Beijing Duck (7 lbs.) (Half / Whole)	37./69.
<i>Served with Mandarin pancakes, spring onion, cucumber batons and house hoisin sauce.</i>	
Dragon and Phoenix	46.
<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>	
Happy Moonstone Family	33.
<i>Sautéed sliced char-siu roast pork, beef, chicken, jumbo shrimp and sea scallops with Buddha's harmonized vegetables.</i>	
Sizzling Mandarin Paradox	32.
<i>Tender slices of flank steak, fresh sea scallops, bell peppers, asparagus and broccoli sautéed with chef's black pepper sauce.</i>	
Filet Mignon with Chinese Broccoli (12oz. Boneless Medallion)	46.
<i>Char-broiled filet mignon medallion on a bed of sautéed Chinese broccoli with chef's Porcini mushroom sauce.</i>	
Sha Cha Beef Tenderloin⁵	39.
<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>	
Under The Bridge Spicy Prawn⁵	33.
<i>Ocean prawn dry sautéed with fierce fire with minced pork, egg, garlic and hot cowhorn peppers.</i>	
Moonstone Fusion Prawn	33.
<i>Sautéed jumbo prawn with chef's special lightly spicy fusion sauce served on stir fry asparagus and snow pea pods.</i>	
Steamed Jumbo Prawn	36.
<i>Butterflied jumbo prawn steamed w/ seasoned fresh and roasted garlic garnished with baby bok choy and glass noodles.</i>	
Stir Fried Jumbo Prawn Szechuan	33.
<i>Wild caught lightly battered jumbo prawn sautéed with diced bell peppers, onions and Heaven Facing chili sauce.</i>	
Surf and Turf	73.
<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>	
Red Sea Delight⁵	48.
<i>Wild caught jumbo prawn, Diver sea scallop and Canadian lobster tail meat sautéed with chef's Szechuan red chili sauce.</i>	
Lake Tung Ting Shrimp and Chicken	32.
<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>	
Mongolian Feast⁵	33.
<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>	
Tangerine Sea Scallops⁵	37.
<i>Lightly battered crispy sea scallops with chef's light spicy tangerine sauce accompanied with steamed broccoli florets.</i>	
Moonstone Three Treasures⁵	32.
<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>	

Steamed Chilean Seabass Two Way	42.
<i>Sliced center cut Chilean Seabass filet steamed one side with black bean sauce, one side with ginger garlic sauce.</i>	
Wor Shu Boneless Duck^S	36.
<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	47.
<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	39.
<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.

VEGETABLE	Asian Green Stir Fry^{VS} with fried tofu, spicy Szechuan sauce	23.
<i>Served with White Rice or Brown Rice</i>	Moo Shu Vegetable^V with Mandarin pancakes (4) (no rice)	24.
	Sautéed Spinach^V with wok shallots, soya, onion chips	22.
	Quartet of Exotic Mushrooms with baby bok choy, XO sauce	26.
	Stir Fried String Beans with preserved olive, minced pork	21.
	Sautéed Snow Pea Leaves with Snow Crab with clouds of egg white	30.
	Szechuan Ma-Po Tofu^S with minced beef, red chili	22.
	Crispy Sesame Tofu^V	22.
	Buddha's Claypot^V with tofu, bok choy, wild mushrooms, eggplant	24.
	Sautéed Chinese Eggplant / Broccoli / String Bean^{VS} with spicy garlic sauce	21.
	Wok Charred Zucchini and White Button Mushrooms with Belacan shrimp sauce	23.
Seasonal Green Vegetables^V with choices of oyster sauce / garlic / ginger Baby Bok Choy / Gai Lan / Snow Pea Leaves	21. / 23. / 26.	

NOODLES & RICE	Sautéed Brown Rice with Vegetables^V	20.
	Wok Fried Rice Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	20.
	Yang Chow Style Fried Rice with roast pork, chicken, shrimp	22.
	Crunchy Seafood Fried Rice with minced shrimp, Snow Crab, scallop, XO sauce	26.
	Lotus Sticky Rice with sun dried shrimp, Chinese sausage, diced shiitake mushroom	23.
	Thai Chicken Fried Rice^S with pineapple, golden raisins, cashews	22.
	Chinese Sausage Fried Rice with scrambled eggs	21.
	Sake Braised Hand Pulled Noodles with shredded roast duck	26.
	Pad Thai Noodles^S (w/ peanuts, egg) Beef / Chicken / Shrimp / Vegetables ^V	22.
	Stir Fried Egg Noodles with Bean Sprouts^V with supreme soya sauce	20.
	Wok Braised Ramen Noodles with Shrimp Wontons with light Scallion Shoyu broth	23.
	Moonstone's Lo Mein Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	20.
	Chow Fun Noodles Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	21.
	Wild Mushroom Chow Fun^V with Shiitake, White Button, Shimeji, Abalone Mushrooms	21.
	Jumbo Prawn and Lobster Chow Fun with light XO sherry broth	45.
	Chow Mei Fun (w/ egg) Roast Pork / Beef / Chicken / Shrimp / Vegetables ^V	20.
	Singapore Mei Fun Noodles^S with curry flavor, chicken, shrimp, egg	22.
	Cantonese Chow Mein (Pan Fried Noodles)	
	Mixed Vegetables^V	24.
	Roast Pork / Beef / Chicken	26.
	Jumbo Shrimp	28.
	Seafood (shrimp, squid, scallop, lobster)	48.
	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	4. 8.

Moonstone Sushi

SUSHI / SASHIMI A LA CARTE

(2 pieces per order)

Tuna

Tuna (<i>Maguro Akami</i>)	13.
Otoro (<i>Fatty Tuna</i>)	MP.
Super White Tuna (<i>Shiro Maguro</i>)	12.
Pan Seared Tuna	12.

White Fish

Yellowtail (<i>Hamachi</i>)	12.
Fluke (<i>Hirame</i>)	12.
Striped Bass (<i>Suzuki</i>)	12.
Japanese Snapper (<i>Tai</i>)	13.

Others

Fresh Water Eel (<i>Unagi</i>)	12.
Squid (<i>Ika</i>)	12.
Octopus (<i>Tako</i>)	12.
Egg Omelet (<i>Tamago</i>)	10.

Salmon

Scottish Salmon	12.
Smoked Salmon	12.

Roe

Salmon Roe (<i>Ikura</i>)	17.
Caviar (<i>Tobiko</i>) (<i>Red/Black/Wasabi</i>)	12.

Shell Fish

Crabmeat (<i>Kani</i>)	11.
Red Clam (<i>Hokkigai</i>)	12.
Shrimp (<i>Ebi</i>)	12.
Sweet Shrimp (<i>Boton Ebi</i>)	18.
Sea Scallop (<i>Hotategai</i>)	13.

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>	12.
Shrimp Tempura <i>shrimp tempura, asparagus, cucumber, avocado, tobiko</i>	15.
Toasted Salmon Skin <i>toasted salmon skin, eel, cucumber</i>	15.
Boston <i>shrimp, cucumber, lettuce</i>	13.
Spider <i>fried soft shell crab, avocado, cucumber, tobiko</i>	17.
Eel Avocado / Cucumber	14.
Caterpillar <i>Shrimp Tempura, cucumber topped with avocado</i>	17.
Shrimp and Mango	13.
Eastern <i>shrimp, tamago, cucumber, avocado, tobiko</i>	13.
Dragon <i>eel, cucumber topped with avocado and tobiko</i>	17.
Spicy Kani ^S <i>spicy crabmeat, crunch, cucumber, flying fish roe</i>	13.
Philadelphia <i>smoked salmon, cream cheese, cucumber</i>	14.
Grilled Salmon and Asparagus	13.
Lobster Tempura Roll <i>lobster tempura, asparagus, avocado, tobiko</i>	35.

Raw Fish

Alaska <i>salmon, avocado, cucumber</i>	14.
Black Pepper Tuna	13.
Spicy Tuna / Crunch ^S	12.
Yellowtail Jalapeño ^S	12.
Yellowtail Scallion	12.
Spicy Salmon ^S	12.
Spicy Yellowtail ^S	12.
Tuna Avocado / Cucumber	13.
Salmon Avocado / Cucumber	13.
Spicy Sea Scallop ^S	15.
Rainbow	18.

Vegetable

Avocado ^V	11.
Asparagus ^V	11.
Cucumber ^V	11.
Avocado Cucumber ^V	12.
Fried Sweet Potato ^V	12.
Vegetable ^V	13.
Futomaki <i>crabmeat, tamago, avocado, cucumber, oshinko</i>	14.

Special Lunch Menu Also Available

SUSHI CHEF'S SPECIAL ROLLS

Rocky Road <i>shrimp tempura, crabmeat, cucumber, avocado topped with grilled salmon skin, eel glaze and white sesame</i>	23.	Hidden Dragon <i>lobster salad, cucumber, crunch topped with cooked shrimp, grilled eel, sliced avocado, black tobiko with spicy mayo and eel glaze</i>	24.
Caribbean <i>spicy lobster salad, mango, asparagus topped with spicy tuna, avocado and shredded coconut</i>	23.	Mars <i>shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic aioli</i>	23.
Unforgettable <i>crabmeat, cooked shrimp, avocado, asparagus battered and fried topped with spicy salmon crunch, tobiko and cucumber wasabi</i>	24.	Gladiator <i>soft shell crab tempura, avocado, topped with spicy lobster salad, pan seared black pepper tuna with eel glaze and spicy mayo</i>	24.
Scorpion King <i>fried soft shell crab, cucumber, flying fish roe, topped with ripe mango, avocado, eel glaze and mango sauce</i>	23.	Yellow Submarine <i>grilled eel, lobster salad, avocado topped with yellowtail, sliced mango, green tobiko, scallions with wasabi and mango mayo sauce</i>	23.
Tiger <i>cooked tiger shrimp, avocado, cucumber, crunch topped with salmon and seaweed salad</i>	22.	Entourage <i>fried shrimp tempura, spicy scallop, topped with spicy lobster salad, avocado and crunch</i>	24.
Volcano Blast <i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli</i>	22.	Mine Easer <i>tuna, salmon, crabmeat, tamago, tobiko wrapped with cucumber without rice with chef's spicy sesame soy dipping sauce</i>	24.
Tattoo <i>white tuna, grilled eel, avocado, lettuce topped with tuna, salmon and red tobiko</i>	23.	Two Hotties <i>spicy salmon, avocado, cucumber, topped with pan seared black pepper tuna, crunch, spicy mayo and wasabi aioli</i>	23.
New York New York <i>crabmeat, cooked shrimp, red delicious apple, avocado, topped with spicy tuna, red tobiko and green apple mayo</i>	23.	Wild Tuna <i>white tuna, avocado, asparagus topped with tuna, sliced mango, spicy rémoulade and kaiware</i>	22.
Origami <i>grilled eel, cream cheese, avocado, cooked shrimp and tobiko wrapped with soy paper with cusabi sauce and eel glaze</i>	22.	Lava <i>crispy squid and avocado roll top with toasted spicy cajun crawfish</i>	26.

SUSHI ENTRÉE

Sushi Regular <i>8 pcs chef selected sushi / 1 california roll</i>	40.	Sushi and Sashimi (Regular) <i>12 pcs sashimi / 6 pcs sushi / 1 tricolor roll</i>	72.
Sushi Deluxe <i>12 pcs chef selected sushi / chef's special roll</i>	62.	Sushi and Sashimi (Deluxe) <i>18 pcs sashimi / 10 pcs sushi / 2 chef's special rolls</i>	124.
Sashimi Regular <i>16 pcs daily special sashimi</i>	52.	Maki Combo Platter <i>tuna / salmon / yellowtail scallion / crunchy eel roll</i>	39.
Sashimi Deluxe <i>20 pcs daily special sashimi</i>	63.	Temaki Platter (Hand Roll) <i>shrimp tempura / salmon skin / eel soft shell crab / california roll</i>	44.
Unagi Don <i>grilled eel with seasoned rice</i>	37.	Vegetable Maki Platter^V <i>cucumber / avocado / asparagus / fried sweet potato</i>	32.
Chirashi <i>chef's arrangement of fresh fish with sushi rice</i>	40.	Moonstone Poke Bowl <i>Choice of fish: Bigeye tuna / salmon / yellowtail / black pepper tuna / cooked shrimp Choice of base: sushi rice / brown rice / mixed greens</i>	41.

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	6.	10.
Egg Drop Soup <i>with thin sliced button mushrooms</i>	6.	10.
Chicken Cream Corn Soup	9.	16.
Silken Tofu and Vegetable Soup ^V <i>with Konnyaku noodles</i>	11.	17.

NOODLE AND RICE

Sautéed Brown Rice ^V <i>with mixed vegetables</i>	20.
Wok Fried Rice <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable ^V</i>	20.
Chow Mei Fun <i>Fresh Pork / Beef / Chicken / Shrimp / Vegetable ^V</i>	20.
Chow Fun Noodles <i>Fresh Pork / Beef / Chicken / Shrimp Wild Mushrooms ^V / Vegetable ^V</i>	21.

MAIN COURSE *Served with White Rice or Brown Rice*

SUSHI

Chirashi <i>Chef's arrangement of fresh fish with sushi rice</i>	40.
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>	54.

SEAFOOD

Shrimp with String Beans	32.
Steamed Jumbo Prawn <i>with seasoned fresh garlic, baby bok choy, glass noodles</i>	36.
Grilled Wild Prawn <i>with sautéed bean sprouts</i>	32.
Green Prawn <i>with selected fresh green vegetables</i>	32.
Stir Fry Jumbo Prawn Szechuan ^S <i>lightly battered with Heaven Facing Chili sauce, steamed baby bok choy</i>	33.
Crispy Shrimp with Honey Walnuts <i>with Grand Marnier Mayo Sauce</i>	33.
Lake Tung Ting Prawn and Lobster <i>with sautéed vegetables, delicate egg white sauce</i>	50.
Sautéed Squid with Black Bean Sauce <i>with bell peppers, red onions</i>	27.
Kung Pao Fish ^S <i>with fresh sole, leek, chili, peanuts</i>	28.
Grilled Scottish Salmon <i>with pencil asparagus, wild mushroom sauce</i>	31.
Sautéed Sea Scallops <i>with ginger and scallion</i>	37.
Grilled Miso Chilean Seabass <i>with sautéed snow pea leaves</i>	42.
Whole Live Lobster (Nova Scotia) <i>(2-2½ lbs) * Cantonese Style</i>	MP.

APPETIZER

Steamed Edamame ^V <i>with sea salt</i>	13.
Spicy Edamame ^V ^S <i>with miso chili</i>	14.
Moonstone Field Green Salad ^V <i>with house ginger dressing</i>	14.
Moonstone Lettuce Wrap <i>with pistachio Chicken / Shrimp / Beef / Vegetarian ^V</i>	21.
Shrimp and Mango Roll	13.
Yellowtail Jalapeño Roll ^S	12.
Tuna Avocado / Cucumber Roll	13.
Alaska Roll <i>with salmon, avocado, cucumber</i>	14.
Boston Roll <i>with cooked shrimp, cucumber, lettuce</i>	13.
Grilled Salmon and Asparagus Roll	13.
Sushi Appetizer (6)	20.
Sashimi Appetizer (8)	25.

MEAT

Lemongrass Chicken <i>with wok garlic spinach</i>	28.
Chicken Spicy Garlic Sauce ^S <i>with broccoli florets, bell peppers</i>	25.
Thai Curry Chicken ^S	25.
Chicken and Fresh Vegetables <i>with asparagus, bok choy, broccoli, fresh mushrooms</i>	26.
Beef with Asparagus	28.
Mongolian Beef ^S <i>with crispy cellophane noodles</i>	30.
Kowloon Ribeye Steak <i>with cherry tomatoes, asparagus, black pepper sauce</i>	39.
Bourbon Soy Marinated Skirt Steak <i>broiled with chef's sweet soy bourbon jus, steamed baby bok choy</i>	39.
Pan Seared French Cut Lamb Chops <i>with spring onion, roasted garlic</i>	47.
Hunan Pork Tenderloin ^S <i>with chili black bean sauce</i>	28.

VEGETABLES

Vegetarian's Paradise ^V <i>with fried tofu</i>	23.
Stir Fry String Bean ^V ^S <i>with spicy garlic sauce</i>	21.
Wok Baby Bok Choy ^V <i>with fresh ginger</i>	21.
Sautéed Gai Lan ^V (Chinese broccoli) <i>with fresh garlic</i>	23.
Stir Fry Snow Pea Leaves ^V <i>with fresh shallots</i>	26.

Event Catering Menu To Go

APPETIZER

Edamame (<i>Steamed or spicy</i>)	66.	Jumbo Bo Bo Platter	225.
Roasted Pork Egg Roll (20)	119.	6 Roast Pork Egg Rolls, 12 pcs. Shrimp Toasts, 12 pcs. Chicken Wings, 9 pcs. Chicken Satay, 9 pcs. Steak Satay, 12 pcs. Barbecued Spare Ribs	
Vegetable Spring Roll (20)	76.		
Pork Pot Sticker (40)	80.	SALAD (<i>Each Tray Serve Five To Seven Guests</i>)	
Chicken or Steak Satay (30)	145.	House Field Green Salad	47.
Crispy Chicken Wings (40)	90.	Spicy Kani Crunch Salad	97.
Barbecued Spare Ribs (30)	100.	Grilled Chicken and Mango Salad	94.
Shrimp and Vegetable Tempura (30)	102.	Wok Seared Lemongrass Prawn Salad	102.
Salt and Pepper Calamari	85.	Tuna Tataki Salad	102.

ENTRÉE

(Each Tray Serve Five To Seven Guests)

General Tso's Chicken ⁵	85.	Sesame Beef	95.
Wok Cashew Chicken	85.	Shrimp with Fresh Green Vegetables	109.
Chicken Teriyaki	95.	Shrimp with Honey Walnuts	112.
Beef with Broccoli	95.	Kung Pao Shrimp ⁵ (<i>with peanuts</i>)	109.
Pepper Steak with Onion	95.	Sautéed Fresh Vegetables	78.

NOODLES and RICE

(Each Tray Serve Five To Seven Guests)

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

Moonstone Lo Mein	68.
Chow Mei Fun	68.
Wok Fried Rice	68.

SUSHI / ROLL / SASHIMI PLATTER

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

5 Rolls / 32 Pcs. Platter (<i>Serve 2-3 Guests</i>)	56.
<i>1 Spicy Tuna Crunch, 1 Salmon Avocado, 1 Seared Tuna Scallion, 1 California, 1 Rainbow</i>	
8 Rolls / 50 Pcs. Platter (<i>Serve 4-6 Guests</i>)	92.
<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>	
15 Rolls / 96 Pcs. Platter (<i>Serve 10-12 Guests</i>)	176.
<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>	
Carb-Free Platter / 40 Pcs. (<i>Serve 4-6 Guests</i>)	156.
<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>	
Sushi Platter / 42 Pcs. (<i>Serve 4-6 Guests</i>)	186.
<i>6 Tuna, 6 Salmon, 6 Shrimp, 6 Yellowtail, 6 Fluke, 2 Tuna Roll</i>	
Sushi Platter / 72 Pcs. (<i>Serve 10-12 Guests</i>)	350.
<i>10 Tuna, 10 Salmon, 10 Shrimp, 10 Yellowtail, 10 Fluke</i>	
<i>10 Super White Tuna, 1 Tuna Roll, 1 Salmon Roll</i>	
Sushi and Rolls Platter / 40 Pcs. (<i>Serve 3-4 Guests</i>)	110.
<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>	
Sushi and Rolls Platter / 68 Pcs. (<i>Serve 6-8 Guests</i>)	192.
<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>	
Sushi and Rolls Platter / 106 Pcs. (<i>Serve 10-12 Guests</i>)	269.
<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>	
Sashimi Platter / 60 Pcs. (<i>Serve 10-12 Guests</i>)	330.
<i>10 Tuna, 10 Salmon, 10 Yellowtail, 10 Octopus, 10 Whitefish</i>	
<i>10 White Tuna (Substitution Available Upon Request)</i>	