

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 19. / 24.

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 20.
Crispy Beef 21.
Thrice Cooked Pork Tenderloin ^S 19.
Beef with Broccoli / String Beans /
Asparagus / Gai Lan / Fresh Vegetables 20.
Sweet and Sour Pork / Chicken 19.
Shredded Pork Spicy Garlic Sauce ^S 19.
Pepper Steak with Onion 20.
Kung Pao Chicken ^S *with peanuts* 19.
General Tso's Chicken ^S 19.
Chicken Spicy Garlic Sauce ^S 19.
Chicken / Roast Pork with Broccoli /
String Beans / Asparagus / Gai Lan /
Fresh Vegetables 19.
Chicken with Black Bean Sauce 19.
Wok Cashew Chicken 19.
Roast Pork / Beef / Chicken Sha Cha ^S 20.
Sesame Chicken / Beef 20.
Mango Chicken with Honey Walnuts ^S 20.
Thai Curry Chicken ^S 19.
Mongolian Beef ^S 20.
Crispy Sliced Pork Peking Style 19.
Shredded Beef Szechuan ^S 20.

Seafood

Shrimp with Lobster Sauce 21.
Kung Fu Fish ^S 20.
with fresh sole, mala sauce
Squid with Black Bean Sauce 20.
Sweet and Sour Shrimp 21.
Kung Pao Shrimp ^S 21.
with peanuts
Sea Scallop Spicy Garlic Sauce ^S 22.
Shrimp with Broccoli / String Bean
Asparagus / Gai Lan / Fresh Vegetables 21.
General Tso's Shrimp ^S 21.
Jumbo Prawn Szechuan ^S 21.

Mixed

Moonstone Three Treasures ^S 22.
*flank steak, chicken, roast pork
with vegetables in spicy garlic sauce*
Shrimp and Scallop Spicy Garlic Sauce ^S 22.
Triple Crown ^S 22.
*roast pork, chicken, beef with
fresh vegetables in brown spicy sauce*
Sautéed Two Delicacies 22.
*shrimp and beef with vegetables
in black pepper sauce*
Hunan Beef and Chicken ^S 20.
with chili black bean sauce

Vegetable

Chinese Eggplant / Broccoli /
String Bean Spicy Garlic Sauce ^{VS} 18.
Szechuan Ma-Po Tofu ^S 18.
with minced beef
Sautéed Fresh Vegetables ^V 18.
with fried tofu
Crispy Sesame Tofu ^V 18.
with fresh fruit and greens
Noodles (no rice)
Roast Duck Noodle Soup 18.
Chow Fun 17.
*Roast Pork / Beef / Chicken / Shrimp /
Vegetable ^V*
Lo Mein 17.
*Roast Pork / Beef / Chicken / Shrimp /
Vegetable ^V*
Pad Thai Noodles ^S *with peanuts* 18.
Beef / Chicken / Shrimp / Vegetable ^V
Chef's Dan Dan Noodles ^S 17.
with peanuts, Minced Pork or Beef
Braised Ramen Noodles 17.
*with Shrimp Wontons
with chili oil vinegar dipping sauce*
Stir Fried Egg Noodles 17.
*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	22.	Salmon Sushi Lunch	22.
<i>6pc. chef selected sushi / california roll or spicy tuna roll</i>		<i>6pc. salmon sushi / alaska roll</i>	
Sashimi Lunch	22.	Tuna Sushi Lunch	22.
<i>12pc. chef selected sashimi</i>		<i>6pc. tuna sushi / tuna avocado roll</i>	
Sushi and Sashimi Lunch	24.	Unagi Don	22.
<i>4pcs sushi, 6pcs sashimi / eel avocado roll</i>		<i>grilled eel with seasoned rice</i>	
Temaki Lunch (Hand Roll)	23.	Shrimp Lovers Lunch	22.
<i>spicy kani / tuna / eel / eastern roll</i>		<i>3pcs. shrimp tempura / 3pcs ebi sushi shrimp avocado roll</i>	
Chicken Teriyaki	21.	Salmon Teriyaki	25.
<i>steamed vegetables / white or brown rice</i>		<i>steamed vegetables / white or brown rice</i>	
Shrimp Teriyaki	23.	Moonstone Poké Bowl	22.
<i>steamed vegetables / white or brown rice</i>		<i>Choice of fish: Bigeye tuna / salmon / yellowtail / Albacore tuna / black pepper tuna / cooked shrimp</i>	
		<i>Choice of base: sushi rice / brown rice / mixed greens</i>	

Any Two or Three Rolls

19. / 24.

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	21.
<i>with heart of romaine, radicchio, ripe mango, edamame, chia mango dressing, wonton crisps</i>	
Wok Seared Lemongrass Prawn Salad	23.
<i>with edamame, avocado, cashews, heart of romaine, roasted garlic onion dressing</i>	
Tuna Tataki Salad ^S	23.
<i>with Iceberg lettuce, mixed field greens, seaweed, spicy soy vinaigrette</i>	
Spicy Kani Crunch Salad ^S	19.
<i>with cucumber, crispy crabmeat, yuzu citrus vinaigrette, crunch</i>	
Tako Salad	19.
<i>with torched octopus, green apple batons, avocado, cucumber wasabi dressing</i>	
Sashimi Salad	21.
<i>with tuna, salmon, white fish, baby arugula, spinach, savory soy vinaigrette</i>	
Grilled Salmon Skin Salad	19.
<i>with mesclun greens, cucumber wheels, onion soy dressing, bonito shavings</i>	
Fried Calamari Salad	19.
<i>with organic greens, golden raisins, Granny Smith Apples, ginger dressing</i>	
Avocado Salad	17.
<i>with fresh mixed greens, cherry tomatoes, roasted sesame dressing</i>	

Chef's Special Rolls

M16	22.
<i>shrimp tempura, cream cheese, cucumber topped with grilled eel, smoked salmon and sliced jalapeño peppers</i>	
Russian Roulette	22.
<i>spicy tuna, crunch, avocado, asparagus, topped with spicy lobster salad and red tobiko</i>	
Lava	24.
<i>crispy squid and avocado roll topped with toasted spicy Cajun crawfish</i>	
Crowd Pleaser	22.
<i>fried soft shell crab, mango, lettuce topped with spicy crunchy tuna and black caviar</i>	
Southern Comfort	22.
<i>spicy lobster salad, sweet potato tempura, asparagus topped with pan-seared blackened tuna with spicy garlic aioli</i>	
Volcano Blast ^S	21.
<i>spicy tuna, cucumber, avocado topped with spicy salmon and cusabi aioli</i>	
Mars	22.
<i>shrimp tempura, shredded apple, spicy kani topped with spicy Bigeye tuna, orange tobiko and chili garlic rémoulade</i>	
Salmon Fever	22.
<i>toasted salmon skin, cucumber, avocado topped with salmon and kaiware</i>	
Two Hotties	22.
<i>spicy salmon, avocado, cucumber topped with pan-seared black pepper tuna, crunch, spicy mayo and wasabi sauce</i>	

^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.