

BEEF

Broccoli Beef <i>GFO</i>	Stir-fried beef with broccoli & carrots with brown sauce.....	13.50
Beef Vegetables <i>GFO</i>		13.50
 Mongolian Beef <i>GFO</i>	Onion and green onions.....	13.50
 Black Pepper Beef <i>GFO</i>	Onion, pepper, snow peas, bell pepper.....	13.50
 Thai Basil Beef <i>GFO</i>	Jalapeno, basil, onion, zucchini, snow peas, bok choy, asparagus, mushroom, celery, broccoli	13.50
 Kung Pao Beef <i>GFO</i>	Onion, asparagus, bell pepper, snow peas, celery, peanuts, dry chili, zucchini, broccoli, bok choy, mushroom	13.50
Beef Fried Rice (Brown rice add \$1) <i>GFO</i>	Egg, white onion, peas & carrots.....	13.50
Beef Pad Thai Noodle <i>GFO</i>	Broad rice noodles sautéed w. bean sprouts, egg, scallion, with fresh toasted peanuts	13.50
 Beef Drunken Noodle <i>GFO</i>	Broad rice noodles sautéed w. jalapeno, basil, carrots, onion, bean sprouts	13.50
Beef Fun in Black (Pad See Yu) <i>GFO</i>	Thai country style chow fun noodles w. broccoli, egg, carrot	13.50
 Beef Thai Style Fried Rice <i>GFO</i>	Onion, mixed peas, egg, basil, jalapeno & pineapple.....	13.50
Beef Chinese Lo Mein	Green onion, bean sprouts, carrots, onion, napa.....	13.50
 Green Curry Beef <i>GFO</i>	Spicy green curry slow cooked w. coconut milk & mixed vegetable	15.60
 Panang Curry Beef <i>GFO</i>	Spicy red curry slow cooked w. coconut milk, kaffir leaves, basil & mixed veggies	15.60
Massaman Curry Beef <i>GFO</i>	Onion, bell pepper, sweet potatoes.....	15.60

VEGETABLE

 Kung Pao Vegetables or Tofu <i>GFO</i>	Onion, asparagus, bell pepper, snow peas, celery, peanuts, dry chili, zucchini, broccoli, bok choy, mushroom	13.00
Cashew Nut Vegetables or Tofu <i>GFO</i>	Onion, green/red pepper, asparagus, snow peas, cashew nuts, zucchini, bok choy, broccoli, celery, mushroom.	13.00
 Garlic Vegetables or Tofu <i>GFO</i>	Celery, bamboo, bell pepper, snow peas, zucchini, broccoli, black fungus	13.00
 Sesame Tofu		13.00
Assorted Vegetables <i>GFO</i>	Stir fried assorted vegetables in a light sauce.....	13.00
 Thai Basil Vegetables or Tofu <i>GFO</i>	Sauteed in a sweet and spicy basil sauce....	13.00
 Garlic Eggplant <i>GFO</i>	Celery, bamboo, bell pepper, snow peas, zucchini, broccoli, black fungus	13.00
 Thai Basil Eggplant <i>GFO</i>	Jalapeno, basil, onion, zucchini, snow peas, bok choy, asparagus, mushroom, celery, broccoli	13.00
Vegetables or Tofu Fried Rice (Brown rice add \$1) <i>GFO</i>	Egg, white onion, peas & carrots.....	13.00
Vegetables or Tofu Pad Thai Noodle <i>GFO</i>	Broad rice noodles sautéed w. bean sprouts, egg, scallion, with fresh toasted peanuts	13.00
 Vegetables or Tofu Drunken Noodle <i>GFO</i>	Broad rice noodles sautéed w. jalapeno, basil, carrots, onion, bean sprouts	13.00
Vegetables or Tofu Fun in Black (Pad See Yu) <i>GFO</i>	Thai country style chow fun noodles w. broccoli, egg, carrot	13.00
 Vegetables or Tofu Thai Style Fried Rice <i>GFO</i>	Onion, mixed peas, egg, basil, jalapeno & pineapple	13.00
Vegetables or Tofu Chinese Lo Mein	Green onion, bean sprouts, carrots, onion, napa.	13.00
 Green Curry Vegetables or Tofu <i>GFO</i>	Spicy green curry slow cooked w. coconut milk & mixed vegetable	13.50
 Panang Curry Vegetables or Tofu <i>GFO</i>	Spicy red curry slow cooked w. coconut milk, kaffir leaves, basil & mixed veggies	13.50
Massaman Curry Vegetables or Tofu <i>GFO</i>	Onion, bell pepper, sweet potatoes.....	13.50

 Hot & Spicy *GFO* - Gluten -Free Option

SEAFOOD

Honey Walnut Shrimp.....	14.50
 Thai Basil Shrimp <i>GFO</i>	14.50
Jalapeno, basil, onion, zucchini, snow peas, bok choy, asparagus, mushroom, celery, broccoli	
 Sesame Shrimp <i>GFO</i>	14.50
Cashew Shrimp <i>GFO</i>	14.50
Onion, green/red pepper, asparagus, snow peas, cashew nuts, zucchini, bok choy, broccoli, celery, mushroom.	
 Mongolian Shrimp <i>GFO</i> Onion and green onions.....	14.50
Broccoli Shrimp <i>GFO</i> Stir-fried shrimp w. broccoli & carrots w. brown sauce.....	14.50
 Kung Pao Shrimp <i>GFO</i>	14.50
Onion, asparagus, bell pepper, snow peas,celery, peanuts, dry chili, zucchini, broccoli, bok choy, mushroom	
Sweet & Sour Shrimp <i>GFO</i>	14.50
Shrimp or Combo Fried Rice (Brown rice add \$1) <i>GFO</i>	14.50
Egg, white onion, peas & carrots	
Shrimp or Combo Pad Thai Noodle <i>GFO</i>	14.50
Broad rice noodles sautéed w. bean sprouts, egg, scallion, with fresh toasted peanuts	
 Shrimp or Combo Drunken Noodle <i>GFO</i>	14.50
Broad rice noodles sautéed w. jalapeno, basil, carrots, onion, bean sprouts	
Shrimp or Combo Fun in Black (Pad See Yu) <i>GFO</i>	14.50
Thai country style chow fun noodles w. broccoli, egg, carrot	
 Shrimp or Combo Thai Style Fried Rice <i>GFO</i>	14.50
Onion, mixed peas, egg, basil, jalapeno & pineapple	
Shrimp or Combo Chinese Lo Mein.....	14.50
Green onion, bean sprouts, carrots, onion, napa.	
 Green Curry Shrimp or Combo <i>GFO</i>	16.60
Spicy green curry slow cooked w. coconut milk & mixed vegetable	
 Panang Curry Shrimp or Combo <i>GFO</i>	16.60
Spicy red curry slow cooked w. coconut milk, kaffir leaves, basil & mixed veggies	
Massaman Curry Shrimp or Combo <i>GFO</i> Onion, bell pepper, sweet potatoes.....	16.60

CHICKEN

Broccoli Chicken <i>GFO</i>	Stir-fried chicken w/ broccoli & carrots with brown sauce	13.50
 Sesame Chicken		13.50
 Thai Basil Chicken <i>GFO</i>	Jalapeno, basil, onion, zucchini, snow peas, bok choy, asparagus, mushroom, celery, broccoli	13.50
Sweet & Sour Chicken <i>GFO</i>		13.50
 Kung Pao Chicken <i>GFO</i>	Onion, asparagus, bell pepper, snow peas,celery, peanuts, dry chili, zucchini, broccoli, bok choy, mushroom	13.50
 Black Pepper Chicken <i>GFO</i>	Onion, pepper, snow peas, bell pepper.....	13.50
Cashew Chicken <i>GFO</i>	Onion, green/red pepper, asparagus, snow peas, cashew nuts, zucchini, bok choy, broccoli, celery, mushroom.	13.50
 Jalapeno Chicken <i>GFO</i>	Jalapeno, bell pepper, onion.....	13.50
 Garlic Chicken <i>GFO</i>	Celery, bamboo, bell pepper, snow peas, zucchini, broccoli, black fungus	13.50
 Orange Chicken	bell pepper, onion.....	13.50
Chicken Fried Rice (Brown rice add \$1) <i>GFO</i>	Egg, white onion, peas & carrots	13.50
Chicken Pad Thai Noodle <i>GFO</i>	Broad rice noodles sautéed w. bean sprouts, egg, scallion, with fresh toasted peanuts	13.50
 Chicken Drunken Noodle <i>GFO</i>	Broad rice noodles sautéed w. jalapeno, basil, carrots, onion, bean sprouts	13.50
Chicken Fun in Black (Pad See Yu) <i>GFO</i>	Thai country style chow fun noodles w. broccoli, egg, carrot	13.50
 Chicken Thai Style Fried Rice <i>GFO</i>	Onion, mixed peas, egg, basil, jalapeno & pineapple	13.50
Chicken Chinese Lo Mein	Green onion, bean sprouts, carrots, onion, napa....	13.50
 Green Curry Chicken <i>GFO</i>	Spicy green curry slow cooked w. coconut milk & mixed vegetable	14.50
 Panang Curry Chicken <i>GFO</i>	Spicy red curry slow cooked w. coconut milk, kaffir leaves, basil & mixed veggies	14.50
Massaman Curry Chicken <i>GFO</i>	Onion, bell pepper, sweet potatoes.....	14.50

EAST MOON

ASIAN BISTRO & SUSHI

Thai • Chinese • Japanese

Lunch Menu

Mon. - Sun. 11:00 am – 3:00 pm

Lunch Entrees: Served with rice (fried rice or brown rice extra \$1), vege egg roll, soup or salad

HOT APPETIZERS

Edamame <i>GFO</i>	6.75
🌶️ Spicy or Garlic Edamame <i>GFO</i>	7.75
Vegetable Egg Roll (3)	8.50
Summer Roll (2) - not fried	8.80
Shrimp Shumai (4) Steamed / pan-fried	8.80
Gyoza (6) (steamed or pan-fried)	9.35
Crab Cheese Wonton (5)	8.80
Fried Calamari	14.00
Avocado Cheese Wonton (4)	8.80
Tempura Shrimp & Vegetable Appetizer	10.90
Vegetable Tempura Appetizer	10.90
Chicken Lettuce Wraps <i>GFO</i>	13.00

Seafood Dynamite	13.00
Rock shrimp, scallops, calamari, mussels, crabmeat, mushrooms, bell pepper, onion mayonnaise & masago	
Baked Green Mussels (5)	12.50
Baked w/mayonnaise sauce	
🌶️ Grilled Squid	14.00
choice of spicy mayo or teriyaki sauce	
Hamachi Kama (seasonal)	14.50
Yellowtail collar, seasalt (choice of ponzu or teriyaki sauce)	
🌶️ Rock Shrimp Tempura	11.95
Served with spicy chili sauce	
Lobster Dynamite *	15.50
Lobster, rock shrimp, scallops, calamari, mussels, crabmeat, mushrooms, bell pepper, onion mayonnaise & masago	

RAMEN NOODLES (NEW)

Miso Broth 18.15

Spicy ground pork, soft boiled egg, bean sprouts, carrot, green onion bok choy and seaweed

Tonkatsu Broth 18.15

Marinated pork belly, soft boiled egg, bean sprouts, carrot bok choy, green onion and black fungus

Shoyu Broth (soy sauce base) 18.15

Clear Broth, Marinated Pork Belly, Green Onion, Bean Sprouts, Bok Choy, Corn, Soft Boiled Egg, Nori

🌶️ Seafood Broth 22.15

Lobster, imitation crabmeat, soft boiled egg, bean sprouts, carrot bok choy, green onion and black fungus

Cream Tofu Vegetable Ramen 16.75



BENTO LUNCH BOX \$16.60

Each box come with rice (fried rice or brown rice extra \$1), soup, salad, cream cheese wonton (2pcs), Choose 1 entree & 1 side

ENTREE

~ Chicken Teriyaki

~ Salmon Teriyaki

~ Shrimp Teritaki

~ Shrimp & Vegetable Tempura

SIDE

~ California Roll (4 pcs)

~ Sushi * (4 pcs)

~ Sashimi * (4 pcs)

SUSHI LUNCH SPECIAL MON – SUN FROM 11:00 AM – 3:00 PM

Choose Any of Two Rolls \$16.10 ~ Any Three Rolls \$20.25 (Served w. Soup and Salad)

Tuna *

Salmon *

Yellowtail & Scallion Roll *

Yellowtail & Jalapeno Roll *

Tuna Avocado Roll *

Salmon & Jalapeno *

Philadelphia Roll *

Alaska Roll *

Spicy Tuna Roll w. Avocado *

Spicy Salmon Roll w. Mango *

Spicy Yellowtail Roll w. Apple *

California Roll

Eel Avocado Roll

Eel Cucumber Roll

Boston Roll

Avocado Roll

Asparagus Roll

Cucumber Roll

Sweet Potato Tempura Roll

Vegetable Roll

Vegetable Tempura Roll

🌶️ Hot & Spicy

GFO - Gluten -Free Option

* These items may be served raw or undercooked, or contain raw or undercooked ingredients, Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.