

MOONPALACE ASIAN BISTRO

Tel: 949.476.1818 Fax: 949.476.1828

頭枱 **APPETIZERS**

日本枝豆 **Edamame**

Young, tender Japanese soy bean, served warm and salted. 3

辣日本枝豆 **Spicy Edamame**

Young, tender Japanese soy bean, served with spicy garlic favorite. 5

生菜包 **Lettuce Wraps**

Shitake mushrooms, onions, Chinese yigma in hoisin honey sauce,
Served on crispy rice noodles with chilled lettuce cups.

豆腐 Tofu...8 雞 Chicken...10 蝦 Shrimp...12 雞蝦 Chicken & Shrimp...13

炸餛飩 **Fried Wonton**

Lightly fried pork & shrimp wonton (8pcs). 6

日式餃子 **Gyoza**

Japanese pork & vegetable fried dumplings, served with ponzu sauce (6pcs). 6

日式炸蝦 **Shrimp Tempura**

Lightly fried in tempura batter (6pcs). 8

軟殼蟹 **Soft Shell Crab**

Served crispy with ponzu sauce (2pcs). 9

炸彈 **Dynamite**

Baked clam, scallop, mushroom and vegetable with creamy chili sauce. 9

焗青口 **Baked Mussels**

Baked mussels with creamy chili sauce. 7

點心 **DIM SUM**

燒賣 **Pork Shu Mai** - Filled with pork, shrimp & Chinese mushroom (6pcs). 5

蝦餃 **Shrimp Har Gow** - Filled with shrimp (6pcs). 6

帶子餃 **Scallop Gow** - With scallop, shrimp & vegetable (4pcs). 5

叉燒包 **BBQ Pork Buns** - BBQ pork in white sticky dough (4pcs). 4

雞包 **Chicken Buns** - Ground chicken & vegetable in white sticky dough (4pcs). 4

蒸蔬菜餃 **Vegetable Dumpling** - Filled with mix vegetable (6pcs). 6

蒸蝦水餃 **Shrimp Dumpling** - Filled with shrimp & vegetable (6pcs). 7

雞春捲 **Chicken Spring Roll** - Crispy roll, with chicken & vegetable (4pcs). 5

素菜春捲 **Vegetable Spring Roll** - Crispy roll, with shredded vegetable (4pcs). 4

蔗蝦 **Shrimp with Sugar Cane** - Deep fried ground shrimp with sugar cane (3pcs). 7

蟹鉗 **Shrimp with Crab** - Deep fried ground shrimp with crab (3pcs). 8

芝麻球 **Sesame Rice Ball** - Deep fried sweet sesame rice ball (4pcs). 4

SALADS

Moon House Salad

Fresh lettuce, cucumber & tomato, served with ginger dressing. 4

Cucumber Sunomono Salad

Japanese recipe with cucumber, seaweed, and sweet & sour sauce. 5

Mixed Spring Green

With our homemade ginger dressing. 6

Oriental Chicken Salad

Chicken meat, lettuce, mixed green, walnuts, tangerines, wonton skin with ginger dressing. 10

Salmon Skin Salad

Crispy salmon skin, mixed green, cucumber, yama gobo with ponzu sauce. 10

Shrimp and Avocado Salad

Shrimp, avocado, lettuce, mixed green with ginger dressing. 12

Octopus Salad

Octopus, mixed green, cucumber with miso dressing. 12

Crab Leg Salad

Crab leg, mixed green, cucumber with ponzu sauce. 12

Sashimi Salad

Fresh assorted sashimi over mixed green with ponzu sauce. 14

湯 SOUPS

味噌湯 Miso Soup

Traditional Japanese recipe with tofu, seaweed & green onion (Bowl). 3

玉米雞湯 Cream Corn Soup

Cream corn, chicken & egg (Bowl). 4

酸辣湯 Hot and Sour Soup

Chicken, tofu, bamboo shoots, black fungus, mushroom, white pepper & vinegar (Bowl). 4

雲吞湯 Wonton Soup

Pork and shrimp wonton with chicken, BBQ pork and vegetable (Bowl). 5

海鮮豆付湯 Seafood Tofu Soup

Shrimp, scallop, crab meat & tofu (Bowl). 5

蝦鍋巴湯 Shrimp and Sizzling Rice Soup

Shrimp, crispy rice & vegetable (Bowl). 5

FRESH ASIAN FAVORITES

Each dish served with steamed white rice, add house green salad...2

陳皮 Orange Peel

Tossed with fresh orange peel and red chili for a spicy and citrus combination.

雞 **Chicken** 9 墨魚 **Calamari** 12 牛 **Beef** 12 蝦 **Shrimp** 13 帶子 **Scallops** 13 兩樣 **Combo** (any 2 items) 15

宮保 Kung Pao

Quick-fried with peanuts, red chili pepper and scallions, traditional hot favorite.

豆腐 **Tofu** 8 雞 **Chicken** 9 墨魚 **Calamari** 12 牛 **Beef** 12 蝦 **Shrimp** 13 帶子 **Scallops** 13
兩樣 **Combo** (any 2 items) 15

甜酸 Sweet & Sour

Fresh pineapple chunks, green bell pepper and onions in our favorites sweet & sour sauce.

雞 **Chicken** 10 豬 **Pork** 10 蝦 **Shrimp** 13 魚 **Fish** 13 兩樣 **Combo** (any 2 items) 15

招牌 House special

Toasted with butter, scallions and chef special chili pepper sauce.

雞 **Chicken** 10 牛 **Beef** 12 墨魚 **Calamari** 12 蝦 **Shrimp** 13 兩樣 **Combo** (any 2 items) 15

蔥爆 Mongolian

Soy, sweet oyster sauce and garlic wok'd with green onion and bamboo shoots.

雞 **Chicken** 10 牛 **Beef** 12 雞牛 **Chicken & Beef** 13

椒鹽 Pepper & Salt

Toasted with onions, garlic, chili, salt, pepper and make crispy.

豆腐 **Tofu** 8 雞 **Chicken** 9 墨魚 **Calamari** 12 蝦 **Shrimp** 13 魚 **Fish** 13 帶子 **Scallops** 13
兩樣 **Combo** (any 2 items) 15

豉汁 Black Beans

Garlic, soy and black beans wok-tossed with onions and green bell peppers.

雞 **Chicken** 10 牛 **Beef** 12 魚 **Fish** 13 蝦 **Shrimp** 13 帶子 **Scallops** 13 兩樣 **Combo** (any 2 items) 15

鐵板 Sizzling

Garlic, soy and oyster sauce with mushrooms, carrots, broccoli, snow peas on a sizzling platter.

雞 **Chicken** 12 牛 **Beef** 14 魚 **Fish** 15 蝦 **Shrimp** 15 帶子 **Scallops** 15 兩樣 **Combo** (any 2 items) 17

蘑菇 Mushroom or 四季豆 Green beans or 雪豆 Snow Peas or

蘆筍 Asparagus or 芥蘭 Broccoli

雞 **Chicken** 10 牛 **Beef** 12 蝦 **Shrimp** 13 帶子 **Scallops** 13 (Asparagus add...2)

廚師推介 Chef's Recommendation

北京片皮鴨 Peking Duck

Traditional home recipe of tender roasted ducking & crispy skins rubbed with honey, creating juicy meat, served with hoisin honey sauce, scallions and thin Chinese pancakes. (Half) 16 (Whole) 28

We Do Not Use MSG.

18% gratuity is added to all parties of 8 or more.

ASIAN CLASSICS

Each dish served with steamed white rice, add house green salad...2

腰果雞或蝦 Cashew Chicken or Shrimp

Diced chicken or shrimp, stir-fried with celery and cashews. Chicken 10 Shrimp 13

麻婆豆腐 Ma-Po Tofu

Soft tofu simmered in a spicy garlic sauce. With broccoli 8 with chicken 9 with beef 10

西汁合桃蝦 Walnut Shrimp

Lightly battered shrimp and honey glazed walnuts folded in a rich creamy sauce. 13

幹燒大蝦 House Specialty Jumbo Shrimp

Crispy shrimp with chili sweet and sour sauce. 16

雙色蝦 Two Flavors Shrimp

A combination of sautéed and chili sweet and sour sauce. 18

蒸或炸魚 Steamed or Deep Fried Fish

Steamed or deep fried whole sole fish. 16

炒雜菜 Vegetable Platter

Stir-fried broccoli, carrot, baby bok choy, Chinese mushrooms, in a light brown sauce. 9

炒蘆筍 Asparagus

Stir-fried asparagus in a light garlic sauce. 12

四季豆 Green Beans

Stir-fried green beans with light garlic. 7

魚香茄子 Eggplant

Wok-fried with scallions in a fiery sauce. 8

炒青江菜 Baby Bok Choy

Stir-fried baby bok choy in a light garlic sauce. 6

粉，面，炒飯 NOODLES AND RICE

炒麵 Chow Mein

Thin Chinese noodles wok-fried with green, onion, carrots, and bean sprouts in a light, mild sauce.

蔬菜 Vegetable...7 雞 Chicken...8 叉燒 BBQ Pork...8 牛肉 Beef...10 蝦 Shrimp...12
帶子 Scallops...12 海鮮 Seafood - shrimp, scallops and crab meat...14

兩面黃炒麵 Double Pan Fried Noodle

Semi-crisp egg noodles wok-tossed with vegetable in a tasty oyster sauce or wok-tossed with bell peppers, onions in a black bean sauce.

蔬菜 Vegetable...8 雞 Chicken...9 叉燒 BBQ Pork...9 牛肉 Beef...11 蝦 Shrimp...13
帶子 Scallop...13 海鮮 Seafood - shrimp, scallops and crab meat...15

炒粉 Chow Fun

Wide rice noodles stir-fried with mixed vegetable in a tasty oyster sauce or Stir-fried with bell peppers, onion in a black bean sauce.

蔬菜 Vegetable...8 雞 Chicken...9 叉燒 BBQ Pork...9 牛肉 Beef...11 蝦 Shrimp...13
帶子 Scallop...13 海鮮 Seafood - shrimp, scallops and crab meat...15

星洲炒米粉 Singapore Style Noodles

Thin curry-flavored rice noodles stir-fried with chicken, shrimp, BBQ pork and vegetable. 13

宮保炒麵 Kung Pao Chow Mein

Garlic, scallions, peanuts, seared red chili peppers tossed with our classic kung pao sauce.
雞 Chicken...12 蝦 Shrimp...14 雞蝦 Chicken & Shrimp...15

炒飯 Fried Rice

Rice wok-fried with egg, peas, carrots, and green onion.

雞 Chicken...8 叉燒 BBQ Pork...8 牛肉 Beef...10 蝦 Shrimp...12 帶子 Scallops...12
揚洲 Yang Chow - pork, shrimp and chicken...10

本樓 **House special** – pork, shrimp, scallops and crab...13

鳳梨炒飯 **Pineapple Fried Rice**

Rice wok-fried with fresh pineapple, served on a fresh pineapple.

雞 **Chicken**...13 蝦 **Shrimp**...15 雞蝦 **Chicken & Shrimp**...16

咖喱炒飯 **Curry Fried Rice**

Rice wok-fried with chicken, shrimp, egg, peas, carrots, cashew and curry. 13

SUSHI AND SASHIMI

	Sushi	Sashimi
Tuna – Maguro	4	10
Bluefin tuna – Maguro	6	14
Fatty tuna – Toro	Market Price	
Salmon – Sake	4	8
Yellowtail – Hamachi	5	11
Albacore – Shiromaguro	4	10
Octopus – Tako	4	9
Shrimp – Ebi	4	9
Sweet shrimp – Ama Ebi	7	18
Scallop – Kobashira	5	-
Eel – Unagi	5	13
Crab leg – Kani	5	-
Sea Urchin – Uni	6	18
Salmon roe – Ikura	5	-
Surf clam - Hokkigai	4	8
Squid - Ika	4	8
Mackerel – Saba	4	-
Egg – Tamago	3	-

SUSHI CUT AND HAND ROLLS

Cucumber Roll - A classic, traditional roll. (Cut) 4 (Hand) 3

Vegetable Roll - Cucumber, asparagus, yama gobo. (Cut) 6 (Hand) 4

Tuna Roll - Fresh bluefin tuna. (Cut) 7 (Hand) 5

California Roll - Crab meat, avocado, cucumber, sesame seeds. (Cut) 6 (Hand) 4

Crunchy California Roll - California roll rolled in tempura crumbs with sweet unagi sauce. 7

Shrimp Tempura Roll - Shrimp tempura, avocado, cucumber. (Cut) 8 (Hand) 5

Crunchy Shrimp Tempura Roll - Shrimp tempura roll rolled in tempura crumbs with sweet unagi sauce. 9

Spicy Tuna Roll - Fresh tuna, cucumber, Japanese sesame oil & chili paste. (Cut) 6 (Hand) 4

Spicy Scallop Roll - Scallops, cucumber, chili paste. (Cut) 8 (Hand) 5

Spicy Albacore Roll - Albacore, cucumber, Japanese sesame oil & chili paste. (Cut) 8 (Hand) 5

Salmon Skin Roll - Crispy salmon skin, cucumber, yama gobo. (Cut) 8 (Hand) 5

Spider Roll - Crispy soft shell crab, crab meat, avocado, cucumber with unagi sauce. (Cut) 10 (Hand) 6

Rainbow Roll - California roll topped with variety of fresh fish & avocado. 12

Dynamite Roll - California roll with baked scallops, shrimp & cream sauce. 12

Volcano Roll - Spicy tuna, crab meat, avocado, cream cheese, make crispy and spicy. 12

Caterpillar Roll - Fresh water eel with cucumber inside topped with avocado. 12

Dragon Roll - California roll covered head-to-toe with fresh water eel and unagi sauce. 15

Lobster Roll - Lobster meat, asparagus with soy paper. 15

Moon House Roll - Tuna, salmon, yellowtail, white fish, crab leg, fish roe, with cucumber wrap. 15

SUSHI BAR FAVORITES

Seared Tuna Tataki - Seared tuna with crispy onions, served with ponzu sauce. 15

Seared Albacore - Seared albacore with crispy garlic, served with ponzu sauce. 13

Sushi Platter - Tuna, salmon, yellowtail, albacore, white fish, shrimp, octopus, egg and California roll. 17

Sashimi Platter - Tuna, salmon, yellowtail, albacore, and white fish (15pcs). 21

Barbequed Eel Bowl - Barbequed fresh water eel on rice with our favorite eel sauce. 15

DESSERTS

Ice Cream – Choice of ice cream with fresh fruits and cookies (green tea, vanilla, mango). 4

Mochi Ice Cream – Japanese rice cake with your choice of ice cream filling (green tea, vanilla, mango). 4

Tempura Ice Cream – Choice of ice cream deep fried with tempura style (green tea, vanilla, mango). 6

Tempura Banana – Lightly fried banana with tempura style, served with vanilla ice cream. 7

Fresh Pineapple. 5