



d o w n t o w n

b e a r d e n

c e d a r b l u f f

506 s. gay st.

5130 kingston pk.

260 n peters rd.

865.633.8539

865.588.9811

865.500.6262

appetizers / soup

edamame warm with sea salt or chilled with sweet soy vinaigrette 5

crab and asiago dip served warm with sriracha, scallion, and naan 9

fantasy shrimp panko fried shrimp tossed in a sweet chilli aioli served on a bed of rice with scallion 12

pork / shrimp dumplings choice of pork or shrimp dumplings served with sweet soy vinaigrette 10

miso soup white miso soup with seaweed, tofu, and scallion sm 4 lg 6

shrimp soup spicy garlic miso broth soup with shrimp, carrot, snow pea, and mushroom 6

salad

cucumber salad marinated cucumber with daikon and red pepper 4

avocado & tomato salad fresh avocado slices, tomato, red onion, lime, sea salt, and cilantro oil 8

seaweed salad assorted seaweed with cucumber 8

nama house mixed greens, tomato, carrot, cucumber, daikon, wasabi peas, and sweet soy vinaigrette sm 5 lg 10

mixed green & avocado mixed greens, avocado, cucumber, daikon, edamame, tomato with cilantro oil, fresh lime juice, & sea salt 12

add: sesame crusted salmon 7 sauteed shrimp 9 *filet tips 8 candied rock shrimp 8

*seared tuna 9 tofu 4

hot nama

***sesame beef** crispy fried filet tips, tossed with asparagus, red pepper, red onion, shiitake mushroom in a savory sesame sauce served over rice 22

***asian bbq salmon** sauteed broccoli, red pepper, red onion, topped with seared asian bbq salmon, served with crispy wonton strips and a lemon wedge 23

the bowl sauteed shiitake mushroom, snow peas, carrot, bok choy, red pepper, asparagus, scallion, served with a sweet soy vinaigrette and crispy wonton strips 14

with: *filet tips 20 shrimp 21 pork 18 tofu 16

shrimp egg drop soup rice, carrots, snow pea, mushrooms, garlic, scallion, egg, and shrimp served in a spicy miso broth and crispy wonton strips 14

***advisory: served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.**

nigiri / sashimi

*tuna maguro 9/14

*salmon sake 7/11

*yellowtail hamachi 9/14

*escolar shiro maguro 9/14

eel unagi 8/13

smoked salmon kunsei sake 9/14

maki

*tuna 9

*negi hama 8

avocado 5

*salmon 7

crab 7

cucumber 4

rolls

*ex-girlfriend crab, panko shrimp, cream cheese, cucumber topped with eel, avocado, spicy scallops, eel sauce & fantasy sauce 18

*moon special double nori roll with crab, avocado, cucumber, tempura fried smoked salmon, spicy aioli, cream cheese topped with salmon, avocado, and house-seaweed salad 18

*atlantic crunchy shrimp, avocado, spicy aioli topped with salmon, scallion, ponzu, and shili garlic sauce 15

*soy joy spicy tuna, seared albacore, cucumber, tempura crunchies, wrapped in soy paper topped with fantasy sauce, eel sauce, wasabi aioli, and scallion 15

*boston crab, avocado, cucumber topped with tuna, avocado, and chili garlic sauce 17

*rainbow crab, avocado, cucumber topped with salmon, tuna, yellowtail, white fish, shrimp, and avocado 16

cali crab, avocado, and cucumber 9

philly smoked salmon, cream cheese, avocado topped with scallion 9

crunchy shrimp crunchy shrimp, avocado, spicy aioli topped with tempura crunchies 9

tempura crab, smoked salmon, cream cheese, avocado – tempura fried and topped with fantasy sauce, eel sauce, masago, and scallion 16

pizza crab, smoked salmon, avocado baked with tnt sauce and topped with bonito flakes, scallion, and eel sauce 13

vegetarian rolls

crispy veggie tempura fried asparagus, gobo, cucumber, sprouts, kanpyo, topped with tempura sweet potato and avocado 12

pina pineapple, red pepper, cucumber topped with avocado, coconut milk, and basil 12

wine / beer / sake ***ask your server about our premium / seasonal selections**

house wine 6oz / 9oz / bottle - 7.5 / 10.5 / 28
cabernet, merlot, pinot noir, pinot grigio,
chardonnay

house sake sm / lg - 7 / 11

infused sake sm / lg - 9 / 13 apple,
cucumber, 'mango tango'

draft/craft beer 5

domestic beer 4