



Sushi Lunch Bento Box (Serving until 3.00 PM)

All serving with green salad (Substitution additional prices)

- * **Box1. Pad Thai with Chicken** \$16
(4pcs California Roll, 1pc each of tuna, salmon and shrimp Nigiri, 2pcs Fried Pork Gyoza)
- * **Box2. Fried Rice with Chicken** \$16
(4pcs California Roll, 1pc each of tuna, salmon and shrimp Nigiri, 2pcs Fried Pork Gyoza)
- * **Box3. Unagi Don** \$17
(4pcs California Roll, 1pc each of tuna, salmon and shrimp Nigiri, 2pcs Fried Pork Gyoza)
- * **Box4. Sashimi Combo** \$17
(4pcs California Roll, 1pc each of tuna, salmon and shrimp Nigiri, 2pcs Fried Pork Gyoza)
- * **Box5. Spicy Tuna Combo** \$17
(8 pcs spicy tuna roll, 3 pcs tuna nigiri, 2pcs Fried Pork Gyoza)
- * **Box6. Spicy Salmon Combo** \$17
(8 pcs spicy salmon roll, 3 pcs salmon nigiri, 2pcs Fried Pork Gyoza)
- Box7. Vegan Bento Box** \$15
(8 pcs vegan roll and fried tofu teriyaki with rice, 2pcs Crispy Spring Rolls)
- * **Box8. Shrimp and Vegetable Tempura** \$16
(4pcs California Roll, 1pc each of tuna, salmon and shrimp Nigiri, 2pcs Fried Pork Gyoza)

Sushi Starters

- Seaweed Salad \$7
- Spicy Octopus Salad \$10
- *Spicy Tuna Salad \$10
- *Sushi Appetizer \$11
(Chef 's choice of Nigiri 5pcs)
- *Sashimi Appetizer \$16
(Chef 's choice of Sashimi 8pcs)
- Kani Salad \$10
- Tuna tataki \$12

Japanese sushi combo

- ***Sushi Combo** \$26
7 pcs of chef 's choice Nigiri and Spicy Tuna Roll
- ***Sashimi Deluxe** \$32
15 pcs of chef 's choice varieties Sashimi
- ***Sushi and Sashimi Dinner** \$30
6 pcs of chef 's choice Nigiri and 8 pcs of chef choice Sashimi
- Unagi Don** \$26
10 pcs BBQ Eel Over the bed of Sushi Rice

Luna's Signature Rolls (10 pieces)

Our Sauces ; Spicy Mayo, Wasabi Mayo, Eel Sauce are made from Vegan Base , no animal products.

- * **Red Mustang Roll** (Shrimp Tempura, Crab, Cream Cheese, Cucumber topped w/ Spicy Tuna, Onion tartar, Spicy Mayo, Sweet Chili sauce) \$17
- * **Yellowtail Lover Roll** (Yellowtail, Asparagus, Avocado topped w/ Yellowtail, Jalapeños, Kimchee Sauce, Spicy Mayo) \$18
- Double Shrimp Roll** (Shrimp Tempura, Cucumber, Cream Cheese topped w/ Ebi, Sliced Avocado, Spicy Mayo,) \$16
- Smoked Salmon Crunchy Roll** (Smoked Salmon, Crunchy, Cucumber topped w/ Smoked Salmon, Crunchy, Eel Sauce) \$17
- * **Luna Special Roll** (Octopus, Yellowtail, Tuna, Asparagus topped w/ Salmon, Red Snapper, Spicy Mayo, Sweet Chili Sauce, Onion tartar) \$17
- Monster Roll** (Soft Shell Crab Tempura, Crab, Cream Cheese, Cucumber topped w/ Baked Spicy Crab, Crunchy, Scallion, Eel Sauce) \$18
- * **Angry Tuna Roll** (Spicy tuna, Avocado, Crunchy on top with tuna, Spicy mayo, Eel sauce, Onion tartar and Chili flake) \$18
- Fire Dragon Roll** (Shrimp Tempura, Asparagus, Cucumber topped with Unagi, Avocado, Eel Sauce, Sliced Almond) \$18
- Banner Elk Roll (Deep Fried)** (Spicy tuna, Avocado, Salmon on top with crunchy, crab, Spicy Mayo and Eel Sauce) \$16
- Las Vegas Roll (Deep Fried)** (Eel, Crab, Cream Cheese, then tempura deep fried, topped w/ Spicy Mayo, Eel Sauce, Crunchy) \$15
- Crispy Vegan Roll (Deep Fried)** \$14
Tofu, Shitake Mushroom, Avocado, Bell Pepper rolled then tempura deep fried, Topped Vegan Mayo, Sweet Chili Sauce, Sliced Almond
- ***Rainbow Roll** (California Roll topped w/ Tuna, Salmon, Red Snapper) \$17

Mini Signature Rolls (5 pieces)

- Futomaki Roll** Japanese sweet omelette, avocado, yellow radish, cucumber, Asparagus, top with onion tartar \$10
- * **Snow White Roll** Mango, crab, cream cheese, avocado, top with tempura flakes white tuna, onion tartar and Spicy mayo \$11
- * **Sunshine Roll** Salmon, avocado, cream cheese, top with salmon, spicy mayo and onion tartar. \$11
- * **Bali Roll** Tuna, avocado, mango top with tuna, tempura flakes and spicy kimchee sauce. \$11
- * **Black Bear Roll** Tuna, yellow tail, avocado, yellow radish, cream cheese, masago, top with jalapeño spicy kimchee sauce and spicy mayo \$11
- * **Atlantic Roll** Avocado, cream cheese, cucumber, crab top with smoke salmon, spicy mayo and onion tartar. \$11
- * **Louisiana Roll** Shrimp, avocado, mango, cream cheese top with yellowtail and spicy kimchee sauce. \$11
- * **High Country Roll** Salmon, yellowtail, avocado, cucumber top with white tuna onion tartar and spicy mayo. \$11
- * **Faroe-island Roll** Salmon, crab, cream cheese, avocado top with salmon, spicy mayo and onion tartar. \$11
- Yellow Rabbit Roll** Mango, avocado, Inari, bell pepper, yellow radish topped vegan mayo. \$10

Classic Sushi Rolls (8 pieces)

- California Roll** (Crab Stick, Avocado, Cucumber) \$8
- Boston Roll** (Ebi Shrimp, Avocado, Cucumber & Vegan Mayo) \$8
- Philly Roll** (Smoked Salmon, Avocado, Cream Cheese) \$9
- Sweet Potato Tempura Roll** (Sweet Potato Tempura, Eel Sauce) \$8
- * **Spicy Tuna Roll** (Spicy Tuna, Cucumber, Spicy Mayo Sauce) \$9
- * **Spicy Salmon Roll** (Fresh Salmon, Cucumber, Spicy Mayo Sauce) \$9
- * **Spicy Yellowtail Roll** (Yellowtail, Cucumber, Jalapeño, Spicy Mayo Sauce) \$10
- Spicy Shrimp Roll** (Cook Shrimp, Spicy Mayo and Tempura Crunchy) \$9
- Shrimp Tempura Roll** (Shrimp Tempura, Cucumber, Asparagus, Masago, Eel Sauce) \$9
- Spider Roll (5 pcs)** (Soft Shell Crab Tempura, Cucumber, Asparagus, Masago, Eel Sauce) \$12
- Dynamite Roll** (California Roll base topped w/ Baked Spicy Crab, Crunchy, Scallion, Spicy Mayo, Eel Sauce) \$13
- Vegan Roll** (Asparagus, Avocado, Cucumber, Bell Pepper w/ Sweet Chili Sauce) \$9
- * **Three Oceans Roll (5 pcs)** (Tuna, Salmon, White Fish topped w/ Masago, Spicy Mayo) \$10
- Crunchy Shrimp Roll (5 pcs)** (Shrimp Tempura, Crab, Cucumber, Crunchy w/ Eel Sauce) \$8

Mono Maki Sushi Rolls

- (6 pcs wrapped with seaweed outside)
- *Tuna \$9
 - *Fresh Salmon \$7
 - *Yellowtail \$8
 - Red Snapper \$7
 - Shrimp Or Crab \$7
 - Avocado, Cucumber Or Asparagus \$6

Double Stuff Rolls (8 pcs)

- Choose one of the ingredients to add up from Avocado, Asparagus, Cucumber, Cream Cheese
- *Tuna \$10
 - *Fresh Salmon \$9
 - Smoked Salmon \$9
 - Shrimp \$8
 - *Yellowtail \$9
 - Unagi \$10
 - Crab \$8

Nigiri Sashimi

- (2 pcs on Nigiri)
(3 pcs on Sashimi)
- *Tuna \$8/10
 - *Fresh Salmon \$7/9
 - *Yellowtail \$7/9
 - *Red Snapper \$6/8
 - Shrimp \$6/8
 - Smoked Salmon \$7/9
 - Octopus \$7/9
 - Unagi (BBQ Eel) (2pcs on Sashimi) \$8/8
 - Masago (2pcs on Sashimi) \$7/8
 - Omelette \$5/6
 - Inari (Tofu Bag) \$5 (Nigiri only)
 - Crab \$6/7
 - White Tuna \$7/9

MENU SUSHI



Consuming undercooked meat, poultry, shellfish or egg will increase the risk of food borne illness.
*Indicates that the menu item is raw. An 20% gratuity will be added to all parties of six or more.



Thai Recommendation

All the dishes come with jasmine rice add \$2 for brown rice

Kaw Soi (No Rice) \$18

It is served with soft and crispy egg noodle, chicken, shrimp and broccoli floating in curry sauce.

Serve with a side of fresh cabbage, red onion and lime

The Luna Fried Rice \$19

Stir-Fried rice with curry powder, shrimp, lump crab meat, egg, carrot, broccoli, onion

raisin topped with cashew nut and pineapple

Chicken Madness \$17

Thai style ground chicken, stir fried with eggplant, Yellow Squash, onion, basil leaves and bell pepper in basil sauce

Crispy Sliced Boneless Duck with choice of sauce \$24

* Spicy Basil sauce

* Garlic Sauce

* Red Curry Sauce

Pepper Steak \$20

Stir-Fried tender beef with onion, bell pepper, scallion and mushrooms on house special sauce

Chicken Teriyaki \$19

Marinated grilled chicken served with teriyaki sauce and steam mix vegetables

Ka Nom Jeen (No Rice) \$18

Rice noodle with shrimp, lump crab meat and fish ball in curry sauce

Seafood Paradise \$23

Stir-Fried Shrimp, mussel, squid and Scallop with mushroom, carrot, bell pepper, onion, scallion, zucchini,

pineapple and cashew nut in prik pow sauce

Crispy Luna Fish \$19

Crispy fillet fish stir-fried with pineapple, red bell pepper, carrot, onion and scallions on sweet and

sour sauce

Pho (Beef Noodle Soup) \$14

Beef and meat ball. Garnish with onion, cilantro and scallions

Pho (Seafood Noodle Soup) \$17

Shrimp, squid, mussels and Scallop. Garnish with onion, cilantro and scallions

Spicy Medium Spicy Very Spicy

MENU THAI FOOD

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness, especially if you have certain medical condition. Please advise us of any food allergies you may have.



Thai Dishes

Select a Protein for your dish below
(Protein determines the price of the dish)

Chicken, Pork, Tofu or Vegetables \$16

Beef, Shrimp, Crispy Chicken or Grilled Chicken \$19

Seafood \$23

Crispy Fillet Fish (Only on Sautéed & Curry Dishes) \$19

Noodle

Pad Thai Noodle

The most famous Thai rice noodle dish, stir fried with egg, cabbage, peanuts and scallions

Pad See Eew

Stir fried flat rice noodle with egg, broccoli, carrot and onion in sweet soy sauce

Drunken Noodle (Pad Kee Mao)

Sautéed flat rice noodle with bell pepper, Yellow Squash, carrot, onion and egg in Thai basil sauce

Fried Rice

Thai Fried Rice

Stir fried rice with egg, broccoli, carrot, onion and scallions

Basil Fried Rice

This is one of the fried rice most often ordered by natives. Stir fried rice with egg, bell pepper, scallion, Yellow Squash, carrot, onion and basil leaves in the hot basil chili sauce

Sautéed Dishes

(Serve with white rice, Add\$2 for brown rice)

Ginger

Stir fried with mushroom, carrot, red bell pepper, onion and broccoli

Basil

Stir fried with mushroom, carrot, red bell pepper, onion, bamboo, Yellow Squash and basil leaves

Garlic

Stir fried with fresh garlic, carrot, onion, mushroom and Yellow Squash

Mixed Vegetables

Stir fried mixed vegetables in lightly brown sauce

Cashew Nut

Stir fried with mushroom, carrot, red bell pepper, onion, scallion, Yellow Squash, pineapple and cashew nut

Curry Dishes

(Serve with jasmine rice, Add\$2 for brown rice)

Red Curry

Curry paste mixed with coconut milk, bamboo, bell pepper, carrot, eggplant, Yellow Squash and basil leaves

Green Curry

Curry paste mixed with coconut milk, bamboo, bell pepper, carrot, eggplant, broccoli, Yellow Squash and basil leaves

Panang Curry

Curry paste mixed with coconut milk, bell pepper, Yellow Squash, broccoli, carrot and basil leaves

Yellow Curry

Curry paste mixed with coconut milk, bell pepper, carrot, sweet potatoes and pineapple



Soup and Salad

Miso soup \$4

Tom Yum Soup \$8

(Chicken, Shrimp or Veggie & Tofu)

Thai hot & sour soup with bell pepper, tomatoes, onion and mushroom and top with cilantro

Tom Kha Soup \$8

(Chicken, Shrimp or Veggie & Tofu)

Coconut broth with tomatoes, onion and mushroom and top with cilantro

Garden Salad \$7

(Green salad with ginger dressing or peanut dressing)

Papaya Salad \$9

(Shredded green papaya, tomatoes, and carrot with Thai style sauce)

Chicken Larb Salad \$9

(Ground chicken seasoned with lime juice, herbs, red onion, carrot, ground roasted rice and spices)



Thai Appetizers

Crispy Spring Rolls (4pcs) \$7

Stuffed with carrot, onion, cabbage, celery and bean thread noodle wrapped in spring roll wrap Served with sweet and sour sauce

Fresh Summer Rolls (2pcs) \$7

Add \$2 for *Raw Tuna or Shrimp

Green leaf lettuce, carrot, cucumber and basil leaves wrapped in rice paper.

Served with hoisin sauce topped with peanut

Curry Puff (3pcs) \$8

Thin pastry filled with potatoes, corn, onion and celery flavored in touch of curry, deep fried served with cucumber sauce

Crab Rangoon (4pcs) \$7

Wonton wrap with stuffed crab, cream cheese and onion. Served with sweet and sour sauce

Shumai (6pcs) \$8

Steamed shrimp dumpling.

Served with dark ginger sauce

Gyoza (6pcs) \$9

Steamed or Fried pork dumpling.

Served with dark ginger sauce

Edamame \$6

Steamed soy bean dust with sea salt

Fried Calamari \$11

Crispy Fried Tofu \$7

Shrimp & Veggie Tempura \$13

DESSERT

(All dessert drizzle with chocolate syrup, caramel syrup and whipped cream)

Fried Ice Cream \$7

Mango Delight with Coconut Sticky Rice (Seasonal) \$8

Fried Banana with vanilla Ice Cream \$7

Fried Cheesecake \$7

Kid's Menu (For Children 10&Under Age)

Chicken Lomien Noodle \$12

Crispy chicken with Jasmine Rice \$10

Egg Fried Rice \$7

Side Order

Side of Jasmine Rice, Brown Rice or Sushi Rice \$2.00

Side of sauce \$0.75

Side of coconut sticky rice \$3.00