



OUR FISH IS ALWAYS FRESH, NEVER FROZEN, FROM SUSTAINABLE FISHERIES AROUND THE GLOBE;
OUR VEGETABLES SEASONALLY & LOCALLY SOURCED TO SERVE FARM TO TABLE;
WE ONLY USE JAPANESE KOSHIHIKARI BROWN RICE KNOWN FOR ITS DIETARY BENEFITS;
AND OUR SAUCES ARE MADE IN-HOUSE ONSITE. KNOW WHAT YOU PUT INTO YOUR BODY AND ENJOY! BON APPÉTIT.

SALADS

MIXED GREENS ORGANIC FIELD GREEN SALAD, CUCUMBER, AVOCADO AND HEIRLOOM TOMATO WITH HOUSE WHITE BALSAMIC VINAIGRETTE

SEAWEED SALAD ASSORTED JAPANESE SEAWEED TOPPED WITH GRAPEFRUIT, ASPARAGUS, AVOCADO & SOY CITRUS SESAME VINAIGRETTE

* COLD DISHES

SPICY TUNA CRISPY RICE PAN FRIED CRISPY RICE TOPPED WITH SPICY TUNA & SERRANO PEPPER

CARPACCIO THINLY SLICED SALMON WITH GINGER, GARLIC, CILANTRO, ARUGULA, CHERRY TOMATOES & TRUFFLE OIL

SHAVED ICE OYSTERS ON A HALF SHELL WITH CILANTRO, CHAMPAGNE VINEGAR CHILI & ASIAN PEAR SHAVED ICE GRANITE

YELLOWTAIL JALAPEÑO THINLY SLICED & TOPPED WITH JALAPEÑO, CILANTRO, GARLIC & YUZU CITRUS SOY

SALMON ROSE (2 PIECES) PONZU MARINATED SALMON WITH A LIGHT SEAR, SPICY CRAB MIX & CRISPY ONION
*SUBSTITUTE FOR YELLOWTAIL

SAIKYO MISO SCALLOP SAIKYO MISO GARLIC MARINATED SCALLOP, LIGHTLY SEARED, TOPPED WITH LOCAL UNI, SHISO, & KIZAMI WASABI

* USUZUKURI (THIN SLICED SASHIMI CHILLED OVER ICE)

SALMON SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH & KIZAMI WASABI WITH HOUSE PONZU SAUCE
*SUBSTITUTE FOR ALASKAN WILD KING SALMON

BLUEFIN TUNA SERVTD WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH, KIZAMI WASABI & HOUSE KOIKUCHI SOY SAUCE

YELLOWTAIL SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH & KIZAMI WASABI WITH YUZU CITRUS SOY SAUCE

HOT DISHES

MISO SOUP TOFU, FRESH WAKAME SEAWEED, MUSHROOM & SCALLIONS WITH WHITE MISO BROTH

CLAM MISO SOUP LIVE MANILA CLAM, MUSHROOM & SCALLIONS WITH WHITE MISO BROTH

EDAMAME STEAMED JAPANESE SOY BEANS WITH SEA SALT

GARLIC EDAMAME STEAMED JAPANESE SOY BEANS WITH FRESH CHOPPED GARLIC AND SESAME CHILI OIL (SPICY)

SHISHITO PEPPERS SAUTÉED JAPANESE PEPPERS IN YUAN SAUCE TOPPED WITH DRIED BONITO FLAKES (SPICY)

SPICY BAKED MUSSELS BAKED WITH GARLIC, CITRUS DYNAMITE, PICKLED JALAPENO, MASAGO, SHALLOTS & PARMESAN CHEESE

MISO EGGPLANT JAPANESE EGGPLANT SAUTÉED IN SAIKYO MISO WITH GREEN, RED & YELLOW BELL PEPPER

ASSORTED TEMPURA DEEP FRIED SHRIMP AND ASSORTED SEASONAL VEGETABLES WITH RADISH-GINGER DIPPING SAUCE

CHILEAN SEA BASS BROILED, MISO MARINATED, CHILEAN SEA BASS WITH A FRISEE SALAD

ROBATA (GRILLED SKEWER - 1 SKEWER PER ORDER)

MUSHROOM & ZUCCHINI PANKO SCALLOPS CHICKEN BACON WRAPPED ASPARAGUS

SALMON FILET MIGNON LAMB RIB YELLOW TAIL

PLATES

GRILLED SALMON SUSHI-GRADE SCOTTISH SALMON WITH SAUTÉED BABY POTATOES & SEASONAL VEGETABLES IN GARLIC HERB SAUCE

KIDS GRILLED SALMON SUSHI-GRADE SCOTTISH SALMON WITH BROWN RICE & SIDE OF HOUSE TERIYAKI SAUCE

FILET MIGNON (PRIME)WHITE TRUFFLE MASHED POTATOES, BUTTER GLAZED ASPARAGUS & MUSHROOMS W/ BOURBON SAUCE & HERB BUTTER

UNAGI DON BARBEQUE FRESH WATER EEL SERVED OVER SUSHI RICE

TAKE A PHOTO & TAG US! #FULLMOONSUSHISD - FIND US ON    /FULLMOONSUSHISD

FULL MOON SUSHI & KITCHEN BAR - 619.310.5571 - WWW.FULLMOONSANDIEGO.COM - 926 FIFTH AVENUE, SAN DIEGO, CA 92101

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS