Full Moon
SUSHI & KITCHEN BAR LOUNGE

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 $9

SEAWEED SALAD ASSORTED JAPANESE SEAWEED TOPPED WITH GRAPEFRUIT, ASPARAGUS, AVOCADO & SOY CITRUS SESAME VINAIGRETTE $15

*COLD DISHES

SPICY TUNA CRISPY RICE PAN FRIED CRISPY RICE TOPPED WITH SPICY TUNA & SERRANO PEPPER $18

CARPACCIO THINLY SLICED SALMON WITH GINGER, GARLIC, CILANTRO, ARUGULA, CHERRY TOMATOES & TRUFFLE OIL $20

SHAVED ICE OYSTERS ON A HALF SHELL WITH CILANTRO, CHAMPAGNE VINEGAR CHILI & ASIAN PEAR SHAVED ICE GRANITE $20

YELLOWTAIL JALAPEÑO THINLY SLICED & TOPPED WITH JALAPEÑO, CILANTRO, GARLIC & YUZU CITRUS SOY $22

SALMON ROSE (2 PIECES) PONZU MARINATED SALMON WITH A LIGHT SEAR, SPICY CRAB MIX & CRIPSY ONION $27

SAIKYO MISO SCALLOP SAIKYO MISO GARLIC MARINATED SCALLOP, LIGHTLY SEARED, TOPPED WITH LOCAL UNI, SHISO, & KIZAMI WASABI $32

*USUZUKURI (THIN SLICED SASHIMI CHILLED OVER ICE)

SALMON SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH & KIZAMI WASABI WITH HOUSE PONZU SAUCE $21
*SUBSTITUTE FOR ALASKAN WILD KING SALMON +$4

BLUEFIN TUNA SERVTED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH, KIZAMI WASABI & HOUSE KOIKUCHI SOY SAUCE $26

YELLOWTAIL SERVED WITH CILANTRO, SERRANO PEPPER, CHIVES, RED AMARANTH & KIZAMI WASABI WITH YUZU CITRUS SOY SAUCE $23

HOT DISHES

MISO SOUP TOFU, FRESH WAKAME SEAWEED, MUSHROOM & SCALLIONS WITH WHITE MISO BROTH $5

CLAM MISO SOUP LIVE MANILA CLAM, MUSHROOM & SCALLIONS WITH WHITE MISO BROTH $8

EDAMAME STEAMED JAPANESE SOY BEANS WITH SEA SALT $6

GARLIC EDAMAME STEAMED JAPANESE SOY BEANS WITH FRESH CHOPPED GARLIC AND SESAME CHILI OIL (SPICY + $1) $8

SHISHITO PEPPERS SAUTÉED JAPANESE PEPPERS IN YUAN SAUCE TOPPED WITH DRIED BONITO FLAKES (SPICY + $1) $10

CRAB CAKES PAN FRIED, FIRE ROASTED PEPPER JUMBO LUMP BLUE CRAB, & WASABI DILL AIOLI, WITH BALSAMIC MIXED GREENS $28

SPICY BAKED MUSSELS BAKED WITH GARLIC, CITRUS DYNAMITE, PICKLED JALAPENO, MASAGO, SHALLOTS & PARMESAN CHEESE $18

MISO EGGPLANT JAPANESE EGGPLANT SAUTÉED IN SAIKYO MISO WITH GREEN, RED & YELLOW BELL PEPPER $16

ASSORTED TEMPURA DEEP FRIED SHRIMP AND ASSORTED SEASONAL VEGETABLES WITH RADISH-GINGER DIPPING SAUCE $18

MISO BLACK COD BROILED, MISO MARINATED, BLACK COD WITH HOMEMADE PICKLED PLUM & FRISEE SALAD $28

ROBATA (GRILLED SKEWER - 1 SKEWER PER ORDER)

MUSHROOM & ZUCCHINI $6 TIGER SHRIMP $9 CHICKEN $7 BACON WRAPPED ASPARAGUS $7
SALMON $9 FILET MIGNON $8 LAMB RIB $12 YELLOW TAIL $9

PLATES

GRILLED SALMON SUSHI-GRADE SCOTTISH SALMON WITH SAUTÉED BABY POTATOES & SEASONAL VEGETABLES IN GARLIC HERB SAUCE $38

FILET MIGNON (PRIME)WHITE TRUFFLE MASHED POTATOES, BUTTER GLAZED ASPARAGUS & MUSHROOMS W/ BOURBON SAUCE & HERB BUTTER $42

UNAGI DON BARBEQUE FRESH WATER EEL SERVED OVER SUSHI RICE $32

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