



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.

*** TRADITIONAL ROLLS** (ALL ROLLS MADE WITH WASABI)

- NEGI HAMA (YELLOWTAIL & SCALLION) \$13
- TEKKA (BLUEFIN TUNA) \$15
- KAPPA (CUCUMBER) \$7
- NEGI TORO (FATTY TUNA & SCALLION) \$17
- TORO TAKU (FATTY TUNA & RADISH) \$17

SIGNATURE ROLLS (ADD OR SUBSTITUTE BLUE CRAB +\$5)

- NEW MOON (4 PCS) BAKED MIXED CRAB DYNAMITE IN SOY PAPER \$12
- HALF MOON (4 PCS) ROASTED GARLIC CHILI AIOLI WITH WHITE SHRIMP TEMPURA AND SHISHITO PEPPER IN SOY PAPER \$12
- *WAXING CRESCENT DEEP FRIED SOFTSHELL CRAB & SPICY CRAB MIX WITH CUCUMBER, SCALLION, MASAGO & SPRING MIX IN SOY PAPER \$28
- *SAILOR MOON SPICY CRAB MIX, AVOCADO, PICKLED JALAPENO, TOPPED WITH BROWN SUGAR SEARED SCALLOPS & GARLIC AIOLI \$38
- *WAXING GIBBOUS SPICY TUNA, SCALLION, & CUCUMBER, TOPPED WITH AN OLIVE OIL SEARED BLUEFIN TUNA AND SERRANO PEPPER \$25
- FULL MOON CRAB MEAT MIX, AVOCADO & ASPARAGUS TOPPED W/ SHRIMP, MUSHROOM, ONION & CRUNCH W/ HOUSE DYNAMITE & EEL SAUCE \$27
- WANING GIBBOUS BARBEQUE FRESH WATER EEL, TAMAGO AND CUCUMBER, TOPPED WITH AVOCADO, EEL SAUCE, AND MICRO CHIVES \$26
- *THIRD QUARTER SHRIMP TEMPURA WITH CRAB MEAT MIX & CUCUMBER, TOPPED WITH SPICY TUNA, EEL SAUCE, SERRANOS, & CRUNCH \$23
- WANING CRESCENT AVOCADO, CUCUMBER, ASPARAGUS, GOBO, OSHINKO, SHISO & SPRING MIX \$18
VEGETABLES TEMPURA STYLE + \$3
- *ECLIPSE CRAB MEAT MIX, AVOCADO, CUCUMBER, & ASPARAGUS, TOPPED WITH SEARED SALMON, SERRANO & WHITE TRUFFLE OIL \$23
- *HARVEST MOON CUCUMBER WRAP, SALMON, YELLOWTAIL, BLUEFIN TUNA, ALBACORE, OSHINKO, AVOCADO & SESAME PEPPER PONZU \$25
- *MILKY WAY CRAB MIX, CHU TORO, AVOCADO & HOUSE JALAPENO, TOPPED WITH SALMON, SEARED ORANGE FRUIT & GARLIC CHILI AIOLI \$33

CLASSIC ROLLS

- AVOCADO ROLL FRESH LOCAL AVOCADO AND SESAME SEEDS \$10
- CALIFORNIA ROLL CRAB MEAT MIX WITH AVOCADO AND CUCUMBER \$11
- *SALMON JALAPEÑO ROLL SALMON WITH HOMEMADE JALAPEÑO PICKLES AND CREAM CHEESE \$16
- *SPICY ALBACORE ROLL SPICY ALBACORE, SCALLION, GOBO AND CUCUMBER \$12
- *SPICY YELLOWTAIL ROLL SPICY YELLOWTAIL, SCALLION, JALAPEÑO PICKLES, & CUCUMBER, TOPPED WITH SPICY AIOLI & SERRANO \$16
- SHRIMP TEMPURA ROLL SHRIMP TEMPURA WITH ASPARAGUS, CUCUMBER, MIXED GREENS, TOPPED WITH MASAGO & EEL SAUCE \$17
- *SPICY TUNA ROLL SPICY TUNA WITH CUCUMBER AND SCALLIONS \$13

*** NIGIRI** (2PCS PER ORDER) **SASHIMI** (3PCS PER ORDER)

- MAGURO (TUNA) \$9/\$12
- SAKE (SALMON) \$8/\$11
- JAPANESE EGGPLANT \$8
- HAMACHI (YELLOWTAIL) \$9/\$12
- ALBACORE TATAKI \$9/12
- TAMAGO (EGG CUSTARD) \$10
- TUNA TATAKI (SEARED TUNA) \$12/\$15
- UNAGI (FRESH WATER EEL) \$10/\$13
- SABA (MACKEREL) \$7/\$10
- IKURA (SALMON EGG) \$8/\$11

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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