18% gratuity will be added to parties of 6 or more

MOON'S KITCHEN MENU

TTEOK-BOKKI: KOREAN SPICY RICECAKE

CAUTION: SERVED IN A HOTPOT. VERY HOT!

ALL of our tteok-bokki hotpots include 1 serving size of ricecakes, fishcakes, cabbage, onions, green onions, 1/2 boiled egg, and ramen noodles except T5. T5 served with udon noodle.



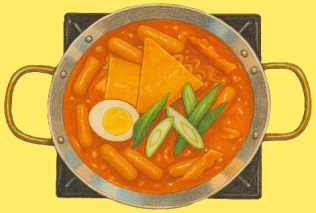
T1. Moon's Spicy Ricecake 문스 매운 떡볶이 15.99
Traditional spicy chili pepper sauce base.



T2. Prime Beef Brisket Spicy Ricecake 차돌 매운 떡볶이 18.99
Traditional spicy chili pepper sauce base topped with thin sliced USDA Prime beef brisket.



T3. Goongjoong Ricecake 궁중 떡볶이 17.99
Sweet & savory soy sauce base with bulgogi.
Sliced carrots included.



T4. Rosé Ricecake 로제 떡볶이 17.99
Spicy chili pepper sauce base mixed with heavy cream.
Topped with sliced cheddar cheese.



T5. Jjajang Udon Ricecake 짜장 우동 떡볶이 17.99
Black bean sauce base with a hint of chili pepper sauce.
Served with udon noodle.

Not spicy | Level 1 | Level 2 | Level 3 | Level 4 | Level 5

What is Tteok-bokki?
Tteok-bokki is a beloved Korean street food featuring rice cakes shaped like thick noodles, cut into bite-sized pieces. The traditional version is renowned for its fiery sauce made from chili paste and/or chili powder, delivering a delightful kick. However, many variations of tteok-bokki venture beyond tradition, incorporating diverse sauce bases and unique ingredients.



ADD-ON'S FOR TTEOK-BOKKI
떡볶이 추가메뉴

Thin Sliced Pork Belly 대패삼겹 4
Thin Sliced Prime Beef Brisket 차돌 6
Lit'l Beef Smokies 소세지 3.5
Cheese 치즈 2.5
White Rice 흰밥 2
Boiled Egg 삶은 계란 1pc 1.5
Perilla Leaves 깻잎 2.5
Ramen Noodle 라면사리 1.5
Chewy Wheat Noodle 쫄면사리 2
Udon Noodle 우동사리 2
Ricecake 떡사리 2.5

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GIMBAP: KOREAN RICE ROLL

ALL of our gimbaps include yellow pickled radish, cucumbers, carrots, egg, and fishcake. G3 has perilla leaves. G4 has purple cabbage instead of fishcake.

G1. Ham Gimbap 햄 김밥 7.99

G2. Bulgogi Gimbap 불고기 김밥 9.99

G3. Tuna Mayo Gimbap 참치마요 김밥 8.99

G4. Vegetable Gimbap 야채 김밥 7.99



Tuna Mayo Gimbap

CUPBAP: KOREAN RICE BOWL

SAUCE OPTIONS: MAYO OR SPICY MAYO

ALL of our cupbaps include sunny side up egg, seaweed flakes, yellow pickled radish, stir-fried glass noodle, and stir-fried kimchi.

C1. **Spam Cupbap 스팸 컵밥 9.99

C2. **Bulgogi Cupbap 불고기 컵밥 11.99

C3. **Spicy Pork Cupbap 제육 컵밥 11.99

C4. **Tuna Mayo Cupbap 참치마요 컵밥 10.99

C5. **Pork Katsu Cupbap 돈까스 컵밥 14.99
Can substitute for chicken katsu

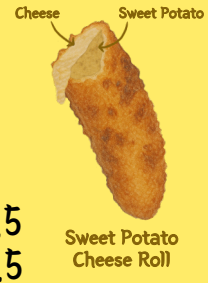


Bulgogi Cupbap
w/ Spicy Mayo

KOREAN-STYLE DEEP FRIED

A LA CARTE 단품튀김
1 each unless indicated

Shrimp 새우 2
Squid 오징어 2
Sweet Potato 고구마 1.5
Pumpkin 호박 1.5
Dumpling(2pcs) 만두(2개) 2.5
Gimmalli(2pcs) 김말이(2개) 1.5
Sweet potato cheese roll 고구마치즈롤 6
French Fries 감자튀김 5



Sweet Potato
Cheese Roll

MANDU: DUMPLINGS

M1. Steamed Pork Mandu 찐만두 (8 pcs) 9.99

M2. Fried Pork Mandu 군만두 (8 pcs) 9.99

M3. Bibim Pork Mandu 비빔만두 (8 pcs) 12.99
Fried dumplings served with a side of shredded cabbage, cucumber, and carrots mixed with tangy spicy red pepper sauce.



Bibim Mandu

**MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Why is my pork katsu pink inside? 돈가스 고기가 붉은색을 띠는 이유

Our pork katsu is cooked at a lower temperature to keep the meat tender. Although the pork is fully cooked to a safe internal temperature of at least 150 degree Fahrenheit, the inside may or may not still appear slightly pink. This can occur in fresh pork due to myoglobin, a natural protein in the meat that may retain a pink color when cooked at lower temperatures. This color does not indicate that the pork is undercooked — it is fully cooked and safe to eat.

저희 돈가스는 부드러운 식감을 위해 저온에서 조리됩니다. 내부 온도는 안전 기준인 최소 화씨 150도 이상으로 충분히 익혀지지만, 속이 약간 분홍색으로 보일 수 있습니다. 이는 신선한 돼지고기에 포함된 미오글로빈(myoglobin)이라는 단백질이 저온 조리 시 색이 완전히 변하지 않을 수 있기 때문입니다. 이러한 색은 덜 익은 것이 아니며, 안전하게 드실 수 있습니다.

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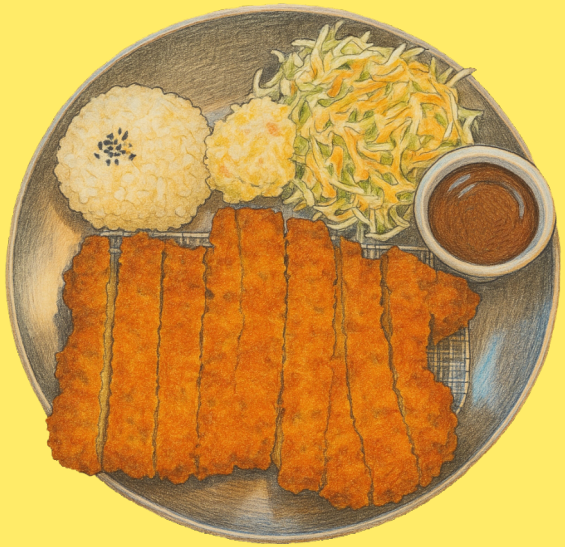
KATSU/CURRY

K1. Moon's Pork Katsu 문스 돈까스 18.99
Pork katsu served with rice, shredded cabbage salad, house-made potato salad, katsu sauce and salad dressing. Salad dressing contains mayonnaise.

Add Curry 커리추가 $5



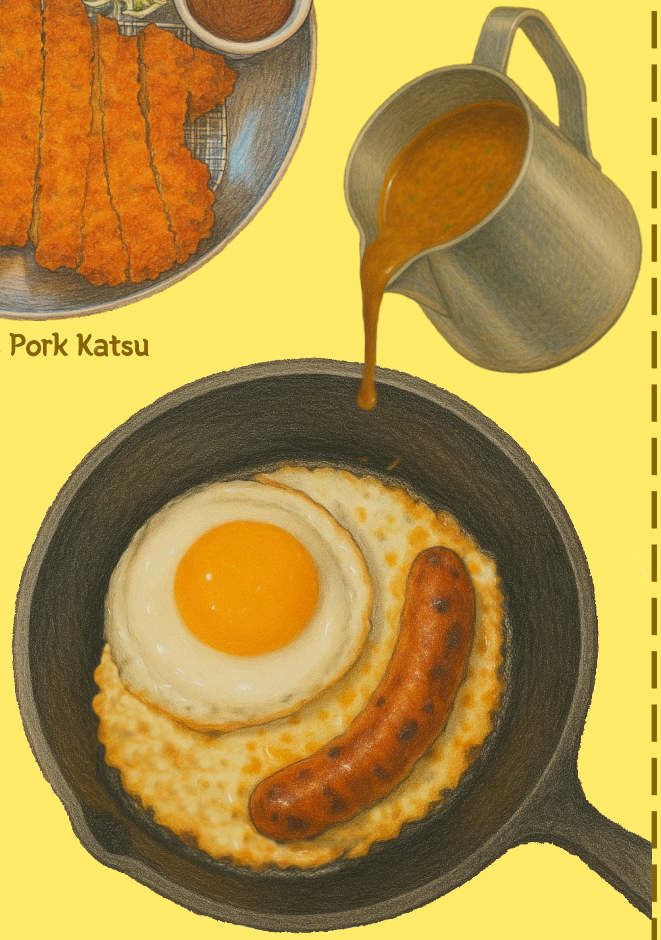
Moon's Pork Katsu

K2. Chicken Katsu 치킨 까스 18.99
Chicken katsu served with rice, shredded cabbage salad, house-made potato salad, katsu sauce and salad dressing. Salad dressing contains mayonnaise.

K3. **Pork Katsu Cheese Curry 돈까스 치즈 카레 15.99
Cheese melted on a skillet served with pork katsu, and rice topped with sunny side up fried egg. Curry made with Ghirardelli chocolate served on the side.
WARNING: Served in an extremely HOT skillet. Do not touch the skillet.

Cheese curry cannot be ordered for TAKEOUT

K4. **Chicken Sausage Cheese Curry 치킨 소세지 치즈 카레 14.99
Cheese melted on a skillet served with chicken sausage, and rice topped with sunny side up fried egg. Curry made with Ghirardelli chocolate served on the side.
WARNING: Served in an extremely HOT skillet. Do not touch the skillet.



Sausage Cheese Curry

Not spicy | Level 1 | Level 2 | Level 3 | Level 4 | Level 5

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SOUP/NOODLE

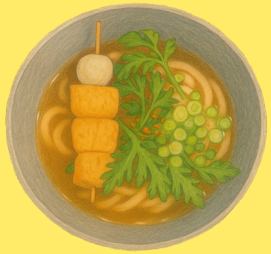
S1. Fishcake Soup 오뎅탕 14.99



Variety of fishcakes and shrimps cooked with Moon's veggie broth. Topped with crown daisy, chopped scallions, narutomaki fishcake, and a sprinkle of spicy powder.
ADD ramen noodle for $1.5 Udon noodle for $2

Add Bulgogi 불고기 추가 +$3

N1. Moon's Udon 문스 우동 11.99



Fishcake udon made with Moon's veggie broth. Topped with crown daisy, chopped scallions, narutomaki fishcake, and a sprinkle of spicy powder.

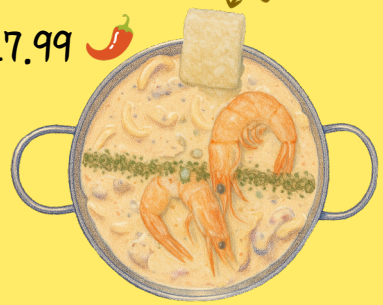
N2. Fried Tofu Udon 유부 우동 11.99



Made with Moon's veggie broth. Topped with soft fried tofu, crown daisy, chopped scallions, narutomaki fishcake, and a sprinkle of spicy powder.

Fried Mochi

N3. Seafood Creamy Udon 해물 크림 우동 17.99



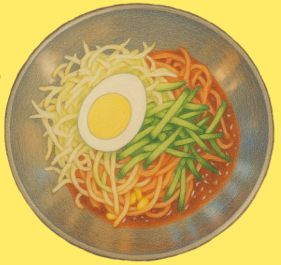
Udon covered in creamy sauce made with onions, scallions, squid, shrimp, mussels, and chili pepper flakes. Topped off with parsley powder and fried mochi.

N4. Janchi Kooksoo 잔치국수 13.99



Thin soft wheat noodles served in hot anchovy broth. Topped with shredded zucchini, kimchi, yellow pickled radish, egg, ground sesame seeds and seaweed flakes. Served with house-made sauce made with soy sauce and pepper. EXTRA NOODLE +$2

N5. Spicy Jjolmyun 쫄면 14.99



Cold chewy wheat noodle mixed with tangy and spicy chili sauce. Topped with shredded cabbage, cucumber, bean sprouts, and half of boiled egg with a hint of sesame seeds.
ADD Prime beef brisket +$4
ADD pork belly +$3

N6. Cold Soba Noodle 냉모밀 13.99



Soba noodle served in ice cold soy sauce base broth topped with seaweed flakes, ground white radish, chopped scallions, wasabi, and lemon slices.
AVAILABLE FROM JUNE - END OF SEPTEMBER

N7. Sliced Pork Belly Ramen 대패삼겹 라면 9.99



Korean Jin ramen cooked in veggie broth with scallions and egg. Topped with thin sliced pork belly.
SUBSTITUTE for Prime beef brisket +$2
ADD Prime beef brisket +$4

Not spicy | Level 1 | Level 2 | Level 3 | Level 4 | Level 5

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MOON'S NON-ALCOHOLIC BEVERAGES

Sikhye Slushy 식혜 슬러시 6

Traditional Korean sweet rice punch made into slushy



Dalgona Latte

Iced Mae Sil 아이스 매실차 5

Korean sweet and sour green plum tea

Iced Soo Jeong Gwa 아이스 수정과 5

Korean traditional sweet cinnamon punch

Iced Dalgona Latte 아이스 달고나 라떼 5.5

Coffee sweetened w/ condensed milk mixed w/ organic milk and dalgona chunks

Oat milk +$.5 / Decaf +$.5

Strawberry Matcha Latte 딸기 말차 라떼 7

Real strawberry purée mixed with organic milk and topped with matcha from Jeju, South Korea / Oat milk +$.5

Honeydew Smoothie 메론 스무디 6.5

Pear Smoothie 배 스무디 5.5

Peach Iced Tea 복숭아 아이스티 5.5

Lemon Iced Tea 레몬 아이스티 5.5

Green Grape Sparkling Ade 청포도 에이드 5

Jeju Hanrabong Sparkling Ade 제주 한라봉 에이드 5.5

Hanrabong is a type of orange that is only harvested in Jeju, Korea

Jeju Green Tangerine Ade 제주 청귤 에이드 5

Green tangerine is similar to a blend of lemon, lime, and mandarine orange

Passion Fruit Sparkling Ade 패션 후르츠 에이드 5.5

Mango Sparkling Ade 망고 에이드 5

Grapefruit Sparkling Ade 자몽 에이드 5.5

Peach Sparkling Ade 복숭아 에이드 5

CAN SODA

Coke/Diet Coke/Zero Coke/Sprite/Orange Fanta 2

MOON'S ALCOHOLIC BEVERAGES

Original Whiskey Highball 9

Mango Whiskey Highball 9.5

Green Tangerine Whiskey Highball 9.5
Soju can be added instead

Peach Soju Highball 9.5



Mango



Green Tangerine

BEER

Terra/Orion 8

Coors Light (can) 4

SOJU

Fresh/Original/Jinro 14

Green Grape/Strawberry/Peach/

Grapefruit/Lemon/Yogurt/Lychee 14

DESSERT



Banana Brûlée Brownie Cheesecake 7
바나나 브륄레 브라우니 치즈케이크

Rich dark chocolate brownie, creamy cheesecake topped with banana brûlée



Cinnamon Apple Crumble Cheesecake 8.5
시나몬 애플 크럼블 치즈케이크

apple caramelized in cinnamon sugar layered with vanilla bean cheesecake topped with peanut butter almond crumble



Pumpkin Basque Cheesecake 8 GLUTEN-FREE
호박 바스크 치즈케이크

Extra Creamy real pumpkin basque cheesecake with real pumpkin cream cheese frosting sprinkled with cinnamon powder on top