
BEVERAGES

Soda 3

Freshly Squeezed Lemonade 4

Freshly Brewed Iced Tea 4

Freshly Brewed Tea by the Pot 2.5

Bottled Water 2.5 / Perrier 3

APPETIZERS

Chinese Fried Calamari 12

Intensely seasoned w/ salt, fresh Thai chili peppers, garlic and onions, our version is an explosion of flavors for the more adventurous eater.

Wally's Grilled Shrimp 10

Succulent shrimp grilled w/ fresh garlic and sliced scallions. Inspired by his favorites, for his favorites.

Chicken Pot Stickers 8

The unique cooking method of grilling and steaming these delicate appetizers help punctuate the flavorful filling of freshly ground chicken and Chinese vegetables.

Vegetable Pot Stickers 7

A winning combination of glass noodles, fragrant vegetables, and scrambled tofu gives this appetizer wonderful texture and flavor.

Cha Shu (Barbeque Pork) 9.5

Marinated strips of lean pork in Chef Pung's sweet and smoky barbeque sauce are slowly cooked in a vertical oven to give it a nice even roast.

🕒 Jumbo New York Style Egg Rolls

8.5

Fashioned after the popular east coast egg roll, we stuff ours generously w/ a combination of Chinese vegetables, freshly ground chicken and shrimp.

Jumbo Vegetable Egg Rolls 7.5

Shrimp Rangoon 8

Golden won ton wrappers filled w/ shrimp, cream cheese and scallions.

Chicken Shiew Mai 8

Steamed open faced chicken dumplings w/ the essence of fresh ginger and sesame oil.

Jalapenos Stuffed w/ Shrimp 9

Chef Pung stuffs jalapenos peppers w/ his shrimp mousseline and lightly tosses them in a Cantonese-style fermented Blackbean sauce.

Spicy Szechuan Wings 9

Our crispy, flavorful wings are brined, which makes them tender and slightly salty. They are finished off w/ a spicy jalapeno and green onion dry rub. Guy Fieri would be proud.

🕒 Combination Appetizer 17

We offer a sampling of the following appetizers: Chicken Pot Stickers, Jumbo New York Style Egg Rolls, Shrimp Rangoon, Chicken Shiew Mai, Grilled Shrimp, Mandarin Tofu, BBQ Pork.

Mandarin Tofu 8

Fresh tofu coated w/ delicate Japanese panko flakes. Served w/ a Cantonese blackbean sauce. Who would have thought vegetarian could taste this good?

SALADS

The Original New Moon Chicken Salad

12 small | 15 full

Our signature dish of slow roasted chicken rubbed w/ aromatic herbs is tossed w/ a mélange of crispy, crunchy and nutty delights. We purposely dress our salad ever so lightly so that the combination of flavorful ingredients can be savored. We are widely recognized as the first family to introduce the Chinese Chicken Salad some 45 years ago!

Wally's Grilled Shrimp over Organic Mixed Greens

14 small | 16 full

Local organic greens are lightly tossed in a miso-infused vinaigrette dressing and topped w/ grilled shrimp.

Candied Walnuts over Organic Mixed Greens

11 small | 13 full

Homemade candied walnuts are liberally sprinkled over our organic green salad and served w/ our miso vinaigrette.

🕒 Grilled Beef Salad

14 small | 16 full

Thinly sliced steak, marinated in a sweet, piquant and garlicky soy dressing. It is served over mixed organic greens tossed in our own homemade miso dressing, w/ a burst of citrus. The Grilled Beef Salad is finished w/ a julienne of carrots, bean sprouts, and a nest of crisped onions.

SOUPS

Sizzling Rice Soup

6 cup | 14 bowl

We start w/ an intense chicken broth, add slices of chicken breast, shrimp and Chinese vegetables then top it off w/ sizzling rice.

Won Ton Soup

5.75 cup | 13.75 bowl

The New Moon's homemade won tons are filled w/ chicken and vegetables to create a lighter version of this traditional soup. We top our soup w/ slices of Napa cabbage and scallions.

Wor Won Ton

6 cup | 14 bowl

A healthy and hearty soup that is chock full of won tons, chicken, shrimp, barbeque pork and Chinese vegetables.

Egg Drop Soup

5.75 cup | 13.75 bowl

A comforting soup of minced chicken and vegetables, finished w/ ribbons of whipped eggs.

Chicken Ye Won Ton

6 cup | 14 bowl

A unique full-bodied soup of chopped chicken, mushrooms, water chestnuts, ribbons of whipped eggs poured over crisped won tons

Hot & Sour Soup

5.75 cup | 13.75 bowl

An exotic blend of spicy and pungent flavors makes for extraordinary results in this classic Szechuan soup.

Chinese Noodle Soup

This classic soup crosses all ethnic lines in its simplicity and popularity. Our version combines a rich and intense broth, fresh Chinese long noodles w/ fresh vegetables.

Chicken 6 cup | 14 bowl

BBQ Pork 6 cup | 14 bowl

Shrimp 7 cup | 15 bowl

Vegetable 5.5 cup | 13.5 bowl

NOODLES & RICE

Chow Mein

(Shanghai-style or Hong Kong-style)

This traditional Chinese noodle dish can be found in provinces throughout China. We offer two styles of preparation each using thin pan-fried noodles w/ Chinese vegetables. Please specify if you would like your stir-fried noodles and vegetables mixed together (Shanghai-style) or if you would prefer to have your choice of meat and vegetable ladled over the top of a crispy bed of noodles (Hong Kong-style).

Lo Mein

Fresh Chinese Noodles are lightly boiled to maintain their wonderful texture and elasticity. They are then gently tossed in a ginger infused brown sauce and finished w/ the essence of sesame oil. Topped w/ fresh vegetables.

Chow Fun

A unique texture and subtle flavor characterize this lesser known noodle made from rice instead of wheat. We have chosen a dry stir-fry version of this Cantonese dish because of the intense flavor it creates. As w/ all of our noodle dishes, we add Chinese vegetables.

These noodle dishes come w/ a choice of:

Chicken 14 | Shrimp 16
Chinese BBQ Pork 14 | Beef 15
Vegetable 13 | Combination 17

Fried Rice

The New Moon's fried rice is made to order using garden fresh vegetables and high quality meats.

Chicken 11 | Shrimp 13
Chinese BBQ Pork 11 | Beef 12
Vegetable 10
Vegetable w/ tofu 10.75
Combination 15

OMU SHU

Four delicate pancakes and our sweet and smoky Hoi Sin sauce are served w/ your choice of:

Chicken 16 | Shrimp 17 | Beef 16.5 | BBQ Pork 16
Vegetable 15 | Combination 19

CHICKEN

Shelby's Sweet & Spicy Chicken 16

Just like the girl it's named after, this dish begins sweet...then the subtle heat of the black pepper kicks in to give you something worth remembering.

Honey Glazed Chicken w/ Orange Zest 15.5

A winning combination of tender chicken coated w/ a light golden brown batter and glazed w/ a sweet orange infused sauce.

Kung Pao Chicken 15.5

A Northern Chinese specialty that combines marinated chicken w/ whole fiery chili peppers, sweet red and green peppers and roasted peanuts.

Minced Chicken w/ Lettuce Cups 15.5

Minced chicken and aromatic vegetables are served over a bed of crispy rice noodles. At the table, we offer a sweet and smoky Hoi Sin sauce and lettuce cups for you to create a wonderful dish of contrasting textures.

Velvet Chicken 15.5

Tender slices of chicken breast stir-fried w/ a healthy and colorful mélange of seasonal vegetables. Served in a light savory brown sauce.

Chicken w/ Chinese Snow Peas 16

Noted for their delicate flavor and crisp texture, these garden fresh snow peas are stir-fried w/ sliced chicken breast and Chinese black mushrooms.

(w/ shrimp 17.25)

Chicken w/ Roasted Jalapeno Chilies 15.5

Originally developed as a staff meal favorite, our chef roasts fresh chili peppers and infuses them into a robust brown sauce giving a nice punch to a standard.

Chicken w/ Asparagus (seasonal) 16.5

Marinated sliced chicken breast stir-fried w/ fresh seasonal asparagus in a Cantonese style fermented blackbean sauce.

Garlic Chicken on a Bed of Spinach 16

A rich and spicy brown sauce complement the tender steamed spinach leaves to give this chicken dish a wonderful balance.

Sliced Chicken w/ Florets of Broccoli 15.5

Our kitchen prepares a classic combination of sliced marinated chicken breast and fresh florets of broccoli in a savory brown sauce.

Sliced Chicken w/ Sweet Basil 16

Fresh aromatic basil is lush w/ sweet floral notes. Our interpretation pairs sliced chicken breast w/ delicate Chinese snow peas and caramelized white onions. It's a nice counter-punch to the spicy, garlicky dishes of Central and Northern China.

BEEF

Shelby's Sweet & Spicy Beef 17

Just like the girl it's named after, this dish begins sweet...then the subtle heat of the black pepper kicks in to give you something worth remembering.

Sha Sha Beef 17.5

Tender marinated flank steak w/ half-moon slices of zucchini squash. Using intensely high heat, Chef Pung creates a dynamic sauce w/ the savory and complex Sha Cha, finished w/ a fresh bunch of Thai basil; uniquely New Moon.

Mongolian Beef 16.5

Splendid in its simplicity, sweet and aromatic green onions are stir-fried w/ tender slices of beef in searing heat. The beef remains tender and the onions caramelize to produce a wonderful result.

New Moon's Dragon Beef 16.5

Frightfully hot and colorful, red and green Thai chili peppers punctuate this dish of seared beef splashed w/ dark soy sauce and sherry.

Crispy Orange Peel Beef 16.5

Crispy slices of beef are wok fried at a high temperature then tossed in a complex combination of rice wine, light and dark soy sauces, and tangy orange zest to create a semi-sweet glaze.

Sliced Beef w/ Florets of Broccoli 16.5

A classic Cantonese dish using sliced marinated beef and florets of broccoli in a savory dark sauce w/ the essence of sherry.

Sliced Beef & Chinese Snow Peas w/ Mushrooms 16.5

Wok seared beef and fresh Chinese snow peas in a dark brown sauce w/ a trio of mushroom varieties that may change depending on seasonal offerings.

Sliced Beef w/ Asparagus (seasonal) 17.5

Tender slices of marinated beef quickly stir-fried w/ fresh seasonal asparagus in a Cantonese-style fermented blackbean sauce.

Soy & Garlic Grilled Beef 17.5

Thinly sliced steak, marinated in a sweet, piquant and garlicky soy dressing. Our steak is flash grilled and topped with aromatic stalks of grilled green onions. Simple, unadorned and yet popping w/ flavors!

SHRIMP

Chloe's Shrimp 17.5

A spectacular combination of crunchy shrimp coated w/ a slightly sweet and pungent sauce that carries a hint of garlic. Proudly, it has become our most popular entrée.

Shrimp in a Lobster Sauce 17.5

We offer my family's version of this Cantonese standard. Its strikingly robust blend of flavors draws from minced chicken, fragrant sesame oil and is finished w/ ribbons of whipped eggs

Garlic Shrimp on a Bed of Spinach 17.5

Fresh plump shrimp served in a rich and spicy brown sauce lounging on a bed of tender steamed spinach.

Shrimp w/ Candied Glazed Walnuts 18

Crunchy shrimp tossed in a sinfully rich white sauce are topped w/ a generous handful of homemade candied walnuts.

Wally's Grilled Shrimp 17

Succulent shrimp grilled with freshly roasted garlic and scallions. Inspired by his favorites, for his favorites.

Minced Shrimp w/ Lettuce Cups 17.5

Coarsely minced shrimp and aromatic vegetables are served over a bed of crispy rice noodles. At the table, we offer a sweet and smoky Hoi Sin sauce and lettuce cups for you to create an intriguing dish of contrasting textures.

Shrimp in a Blackbean Sauce 17.5

Tender and firm, these plump shrimp are stir-fried with sweet green and red peppers then tossed in a garlic infused blackbean sauce.

Shrimp w/ Asparagus

(seasonal) 18.5

Jumbo shrimp stir-fried w/ fresh seasonal asparagus in a Cantonese-style fermented blackbean sauce.

Kung Pao Shrimp 17.5

A Northern Chinese specialty that combines crisp, plump shrimp w/ whole fiery chili peppers, sweet red and green peppers and roasted peanuts.

Shrimp w/ Thai Chili Peppers 17.5

Colorful red and green Thai chili peppers belie a fiery hot flavor that makes this shrimp dish perfect for heat seekers.

Chinese Salted Shrimp 17.5

Intensely seasoned w/ salt, fresh Thai chili peppers, garlic and onions, this dish is an explosion of flavors for the more adventurous eater.

Shrimp on a Bed of Sizzling Rice 17.5

Large plump shrimp are tossed in a flavorful rice wine and tomato sauce then served over a bed of crispy sizzling rice.

Spicy Garlic Shrimp

w/ Fresh Mint Leaves 17.75

Popular in tropical Southeast Asia, Chef Pung spices plump shrimp w/ bold chili peppers, freshly chopped garlic and cool mint to create his own brassy version.

Hunan Crispy Garlic Shrimp 17.75

The Hunan Province is well noted for its fiery hot chili peppers and our kitchen embraces this spirit, while cleverly weaving in a subtle crispy texture to the shrimp. Garlic, dark soy sauce and heat...a new staff favorite is born!

🕒 Jalapeno Stuffed Shrimp 17

Chef Pung stuffs jalapeno peppers w/ his shrimp mousseline and lightly tosses them in a Cantonese-style fermented blackbean sauce.

CHINESE CLASSICS

New Moon Vegetable Chop Suey 13

A nod to the staying power of a dish popularized in the 1950's, our comfort food version uses garden fresh vegetables w/ a particularly healthy portion of bean sprouts, tossed in a light brown sauce.

w/Chicken, Beef or Pork add:4

w/Shrimp add:5

🕒 Egg Fu Young 14

A savory dish from the days of my family's old luncheonette counter. Three oversized Egg Fu Young patties are topped w/ your choice of:

Chicken, Beef or BBQ pork: 16

Shrimp:17 The dish is finished w/ a rich brown sauce.

Sweet & Sour Chicken 15.75

Hold on to the tiki torches...crispy golden brown chicken is smothered in a sweet and sour cherry sauce recreating the amazing flavor combo. We serve this Polynesian delight w/ pineapples, green bell peppers, white onions, and the ubiquitous red cherries!

FISH

Chef Pung's Cantonese Style Steamed Fish 17

Our kitchen carefully steams this mild and meaty white fish, then finishes it w/ a sauce infused w/ fresh aromatic herbs. This dish represents the true essence of our light and flavorful cooking philosophy.

Filet of Sole Szechuan Style 17

Characterized by its smooth texture and mild flavor, this white fish is the perfect complement to a subtly spicy sauce.

Filet of Sole in a Blackbean Sauce 16.5

Favored by the Cantonese of Southern China, fermented blackbean sauce provides an exotic and flavorful choice for this smooth and mild white fish.

Filet of Sole on Sizzling Rice 16.5

Sliced white fish tossed in a flavorful rice wine and tomato sauce are served over a bed of crispy sizzling rice.

Kung Pao Sole 16.5

A Northern Chinese specialty that combines tender sliced sole w/ whole fiery chili peppers, sweet red and green peppers and roasted peanuts.

Hunan Crispy Garlic Sole 17

The Hunan Province is well noted for its fiery hot chili peppers and our kitchen embraces this spirit, while cleverly weaving in a subtle crispy texture to the sole. Garlic, dark soy sauce and heat...a new staff favorite is born!

Grilled Sole 16.5

A delicate and mild fillet of sole is pan seared and served on a miso-dressed bed of organic mixed greens. This new flavorful dish is distinguished by its light and decidedly healthy style of preparation.

FRESH FROM THE GARDEN

Braised String Beans 14

A house favorite, our garden fresh string beans are flash cooked to maintain their crisp yet tender texture.

Hot & Pungent Eggplant

(Braised or Steamed) 13.75

Tender Japanese eggplant stir-fried with a delicious combination of hot and pungent flavors.

Chef's Choice of Stir-fried Vegetables 13.5

Only the freshest seasonal vegetables are chosen for this healthy and aromatic dish. Our vegetables are lightly cooked to preserve their crisp textures.

Sautéed Spinach 13.5

Fresh tender spinach leaves are stir-fried w/ crushed garlic and light soy sauce.

Gai Lon (Chinese Broccoli) 14

Steamed spears of this popular green vegetable are topped w/ a savory brown sauce.

Braised Tofu w/ Curry 14.5

Lightly braised tofu paired w/ sweet white onions, crisp green and red peppers in a richly aromatic yellow curry sauce.

Mabu Tofu 14.5

We dice cubes of firm tofu w/ slices of Shitake mushrooms and string beans and stir-fry them w/ a slightly spicy brown sauce.

Spicy Firm Tofu w/ a Seasonal Green Vegetable 14.5

A downtown favorite, our kitchen uses firm tofu and only the freshest seasonal green vegetable w/ a light spicy brown sauce.

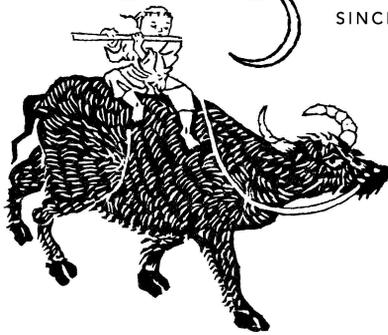
Tofu w/ Mushrooms 14.5

We stir-fry our firm tofu w/ Button and Shitake mushrooms. We add fresh snow peas and a robust brown sauce to complete this savory dish.

DOWNTOWN

New Moon

SINCE 1953



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