



KOMOON[®]

THAI | SUSHI | CEVICHE

We invite you to experience a unique and savory selection of some of the finest cuisines from the magical lands of Thailand, Japan, and Peru.

Exceptional food, great service, and a relaxed atmosphere all come together for an extraordinary dining experience.

What does Komoon[®] mean?

The name “Komoon[®]” was created by owner Saifon Sombun using a combination of the Thai word, “koh”, which means island and “moon” - a reference to Sombun’s birthplace in Koh Samui, Thailand. In essence, Komoon[®] means “island of the moon”.

Naples

1575 Pine Ridge Rd. Unit #9
Naples, FL 34109

North Naples

1514 Immokalee Rd. Unit #109
Naples, FL 34110

Bonita Springs

3300 Bonita Beach Rd. Unit #101
Bonita Springs, FL 34134

MAIN: 239-234-2442



An 20% gratuity charge may be added for parties of 6 or more. Photos are for illustrative purposes only. Item appearance may differ slightly.

SOUPS

Choose spice level (mild to very hot) GF Gluten-Free



TOM YUM SOUP

Lime juice, chili, onions, tomatoes, lemongrass, mushrooms & Thai herbs
 Chicken \$7 Shrimp \$8 Seafood \$9



TOM KHA SOUP

Coconut milk & lime juice, lemongrass, onions, chili, tomatoes, mushrooms & Thai herbs
 Chicken \$7 Shrimp \$8 Seafood \$9



WONTON SOUP/NOODLE WONTON

Chicken wrapped in soft wonton skins with bean sprouts, cilantro and scallions in a clear broth \$7/\$9



VEGETABLE SOUP

Mixed Vegetables in a clear broth \$6



KOREAN NOODLE SOUP

Noodles, beef, boiled egg, napa, yellow onion, scallion, cilantro \$15



CHANG MAI NOODLES

Chicken drumstick, yellow curry, eggs, noodles, pickled, green onions, red onions, Crispy shallot, cilantro. \$18



CHICKEN RICE SOUP

Rice, chicken, garlic, cilantro and scallions in a clear broth \$7



MISO SOUP

Delicate bean broth with miso, tofu, scallions and seaweed \$5

SALADS

Raw Fish Choose spice level (mild to very hot) GF Gluten-Free



GREEN SALAD

Mixed greens with tomatoes, carrots, cucumbers & ginger or peanut dressing
 Small \$5 Large \$9



KRAB AVOCADO SALAD

Krabmeat, avocado, tomatoes, carrots, cucumbers, mayonnaise & sesame seeds on lettuce & ginger dressing \$13



SEARED AHI TUNA SALAD

Slices of seared rare ahi tuna with cherry tomatoes on a bed of lettuce & sesame dressing \$15



TIGER'S TEAR

Grilled slices of beef dressed Thai style with lime juice, onions, cilantro scallions with lettuce \$13



LETTUCE WRAP

Ground Chicken, lime juice, scallion, red onion, thai chili, lettuce \$12



PAPAYA SALAD

Green papaya, carrots, tomatoes, shrimp, garlic and peanuts in lime juice on lettuce \$14



CRISPY DUCK SALAD

Mixed greens with cherry tomatoes, mango, crispy duck with special sauce \$15



SEAWEED SALAD

Cold seasoned green seaweed sprinkled with sesame seeds Regular \$7 Spicy \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

APPETIZERS

GF Gluten-Free



KRAB RANGOON

Krabmeat blended with cream cheese and deep-fried in a wonton wrapper **\$8**



EDAMAME / SPICY EDAMAME

Steamed soy beans seasoned with sea salt or with sweet chili sauce **\$7 / \$8**



ROTI & CURRY SAUCE

Buttery Asian flatbread with Red Curry **\$7**



FRIED CALAMARI

Deep-fried pieces of squid served with a delicious sweet sauce **\$12**



PORK / SHRIMP DUMPLINGS

Your choice of steamed, pan-fried or deep-fried dumplings served with a gyoza sauce **Pork \$8 / Shrimp \$9**



CHICKEN SATAY

Marinated skewers served with peanut and sweet & sour sauces **Chicken \$10**



TEMPURA

Crispy fried mixed vegetables or crispy fried shrimp with vegetables **Shrimp \$12 / Seasonal Veggies \$10**



THAI SPRING ROLLS

Deep-fried rolls with cabbage, carrots, and celery wrapped in rice paper and served with a sweet plum sauce **\$6**

SUSHI BAR STARTERS

Raw Fish



KANISU

Krabmeat, avocado, and masago wrapped in paper-thin cucumber **\$11**



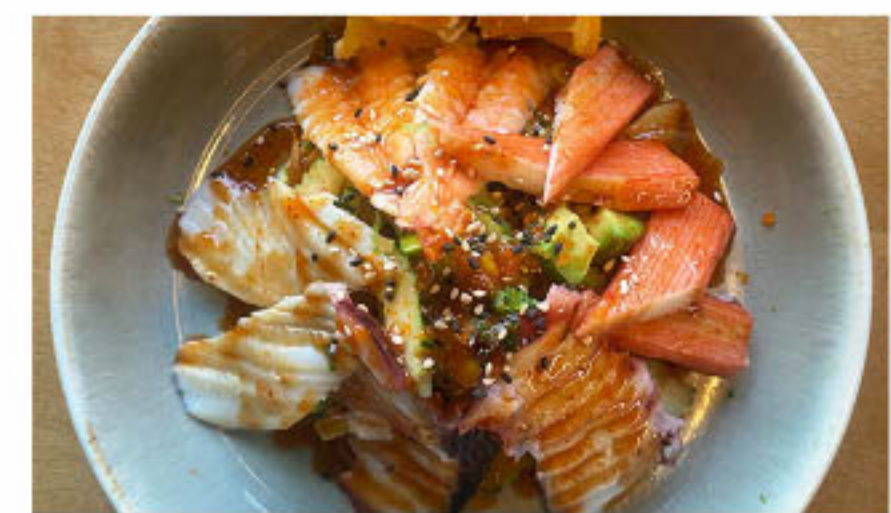
FRESH SPRING ROLLS

Cooked shrimp, crabmeat, lettuce, cucumber & carrots in rice paper **\$10**



NARUTO

Cream cheese, crabmeat, masago, scallion, cucumber skin with your choice of Salmon/Tuna **\$13**



SPICY MIXED SEAFOOD

Octopus, crabmeat, shrimp, conch cucumber, avocado, masago, sesame seed. Scallion, kimchee sauce **\$14**



SPICY OCTOPUS/CONCH

Octopus or Conch, scallions, masago, sesame seed and cucumber with kimchee sauce **\$12**



SPICY TUNA SALAD

Tuna, cucumber, masago, scallions and avocado with kimchee sauce **\$12**



SPICY YELLOWTAIL PETALS

Thinly sliced yellowtail adorned with chopped jalapeno slices, scallions & sesame seeds **\$18**



TUNA TATAKI

Thin slices of seared rare tuna topped with scallion, sesame seeds in ponzu sauce **\$15**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SUSHI ROLLS

Raw Fish



TUNA ROCKIN' ROLL

Spicy tuna, avocado and scallions inside, topped with seared tuna, tobiko, and tempura flakes & special sauce **\$20**



ANGRY SCALLOP ROLL

Salmon, tuna, avocado, asparagus on top Seared Scallop with spice Rayu **\$22**



PINK DRAGON ROLL

Shrimp tempura, avocado, asparagus, topped with crabmeat **\$15**



FANCY TUNA ROLL

Jalapeno, tuna, avocado and scallions inside, topped with spicy tuna and special sauce **\$17**



SWEET MONKEY ROLL

Eel, cucumber and cream cheese inside on top with Fried Plantain and Tempura Flakes **\$19**



MEGA POWER ROLL

Slices of fresh eel and avocado on the inside, topped with spicy tuna and our chef's special sauce **\$18**



TNT ROLL

Fried salmon, avocado, and asparagus inside topped with baked mixed seafood, mushrooms and sesame seeds **\$24**



LOBSTER ROLL

Deep-fried whole Maine lobster, avocado, asparagus & scallions on the inside topped with tobiko **Market**



TUNA CHIPS

Chopped tuna filled with crabmeat, tobiko and tempura flakes, topped with avocado on fried wonton chips **\$18**



TRIPLE PLAY ROLL

Spicy tuna and pieces of cucumber inside, topped with fresh seared yellowtail, jalapeno & tobiko **\$20**



HAPPY ROLL

Spicy yellowtail and tempura flakes inside, topped with red & escolar tuna and sliced fresh strawberries **\$20**



SLAMMIN' SALMON ROLL

Eel, shrimp tempura, cream cheese, avocado and asparagus topped with salmon, tobiko, sesame seeds and tempura flakes **\$19**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RED DRAGON ROLL **\$15**
Shrimp tempura, asparagus, avocado, masago, topped with tuna

SPICY CRUNCHY TUNA ROLL **\$16**
Tuna, tempura flakes, asparagus, and avocado, topped with tuna

BLACK DRAGON ROLL **\$18**
Shrimp tempura, asparagus, avocado topped with eel and sesame seeds

CALIFORNIA ROLL **\$10**
Crabmeat, cucumber topped with masago.

RAINBOW ROLL **\$15**
California Roll with tuna, escolar, white fish & salmon on top

SPICY TUNA/SALMON ROLL **\$10**
Spicy tuna or spicy salmon and scallions topped with sesame seeds

LOBSTER TAIL ROLL **\$24**
Deep fried lobster, avocado, asparagus, scallions on the inside topped with tobiko

VOLCANO ROLL **\$13**
Baked mixed seafood on top of a California Roll.

SHRIMP TEMPURA ROLL **\$13**
Deep-fried shrimp, asparagus, avocado and masago

SPIDER ROLL **\$14**
Deep-fried soft shell crab, masago asparagus, avocado, scallions

FOUR FRIENDS ROLL **\$16**
Tuna, salmon, white fish, escolar, avocado, asparagus, scallions, masago & tempura flakes

DYNAMITE ROLL **\$12**
Baked mixed seafood & mayonnaise wrapped in rice

GREEN DRAGON ROLL **\$15**
Shrimp tempura, asparagus, avocado, masago, topped with avocado slices

EEL ROLL **\$14**
Grilled eel and cucumber, topped with eel and avocado

J.B. ROLL / JB TEMPURA **\$10/\$12**
Salmon (tempura), cream cheese & scallions wrapped in seaweed and tempura

LOMO LOCO ROLL **\$22**
Peruvian stir fried beef & cooked onion topped with seared slices of rare beef sirloin.

SUSHI & SASHIMI COMBOS

Raw Fish GF Gluten-Free



SASHIMI APP (9P) | MORI (16P)

All Tuna | All Escolar | All Salmon \$20
 Salmon, Tuna & White fish (Mixed) \$18
 Tuna, Escolar, white fish, salmon (16p) \$30



MINI SINGLE

Rainbow roll, 3 pieces of sushi and 6 pieces of sashimi \$28



KOMOON DELUXE

California roll, Tekka roll and 5 pieces of nigiri \$24

Choose from nigiri (sushi rice with topping) or sashimi (by the piece)
 Price shown are Nigiri / Sashimi (2 pieces per order)

Nigiri / Sashimi

- UNI (SEA URCHIN) Market
- ESCOLAR \$6 / \$8
- SALMON \$6 / \$8
- SMOKED SALMON \$8 / \$8
- TUNA \$6 / \$8
- YELLOWTAIL \$7 / \$9
- EEL \$7 / \$8
- SCALLOP Market
- IKA (SQUID) \$6 / \$6
- IKURA (SALMON EGG) \$7 / \$9
- TAMAGO (EGG) \$4 / \$4
- SABA (MACKEREL) \$6 / \$8
- AMA EBI \$12



SUSHI BOATS

Artfully presented sushi rolls, nigiri, and sashimi on a beautiful boat

Boat for One \$35 | Boat for Two \$69
 Boat for Three 99 | Boat for Four \$129
 Boat for Five \$159



KOMOON SUSHI PLATTER

California Roll and assorted pieces of Chef's choice of nigiri

With 6 pieces of nigiri \$25
 With 10 pieces of nigiri \$35



CHIRASHI

An artistically arranged variety of mixed fish sashimi on a bed of sushi rice \$30

POKE BOWLS

Raw Fish GF Gluten-Free



TUNA POKE \$17

Chunk tuna, sushi rice, cucumber, avocado, carrot, edamame, sesame seeds, purple cabbage, kim chi sauce



SALMON POKE \$17

Salmon, sushi rice, mango, avocado, jalapeño, lettuce, seaweed salad red beets, sesame seeds, spicy mayo



VEGGIE POKE \$14

Lettuce, purple cabbage, avocado, cucumber, carrots, mango, com, bean sprouts, sesame dressing



LOMO POKE \$17

Beef, sushi rice, carrots, cucumber, edamame, lettuce, purple cabbage, sesame seeds & fried egg

CRISPY DUCK POKE \$17

Crispy duck, avocado, carrot, lettuce, cucumber, red beets, mango, sesame seeds, radish, sesame dressing



RAINBOW POKE \$17

Salmon, escolar, tuna, avocado, lettuce, mango, jalapeno, purple cabbage, seaweed salad, scallion, masago and sesame seeds and sesame dressing



UNAGI POKE \$17

Eel, carrot, sushi rice, avocado, cucumber, lettuce, sesame seeds and eel sauce



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STARTERS & CEVICHES

🐟 Raw Fish 🌶️ Choose spice level (mild to very hot) GF Gluten-Free



CEVICHE DE PESCADO

White fish cooked in lime juice, cilantro, onions & Peruvian peppers **\$18**



CEVICHE DE PESCADO Y CAMARON

Ceviche de Pescado with steamed shrimp **\$20**



CEVICHE MIXTO

Mixed seafood cooked in lime juice, cilantro, onions & Peruvian peppers **\$22**



PALTA RELLENA

Sliced avocado stuffed with choice of krabmeat **\$10**



CEVICHE TRICOLOR

Three glasses of Ceviche de Pescado each featuring a unique ceviche marinade **\$27**



CHORITOS A LA CHALACA

Steamed mussels topped with a salsa blend of tomato, onions marinade **\$15**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PERUVIAN ENTREES



LOMO SALTADO

Stir-fried beef with onions and tomatoes, served with rice and french fries or plantains **\$20**
Fried Egg **+\$2**



POLLO SALTADO

Stir-fried chicken with onions & tomatoes, served with rice and french fries or plantains **\$18**
Fried Eggs **+\$2**



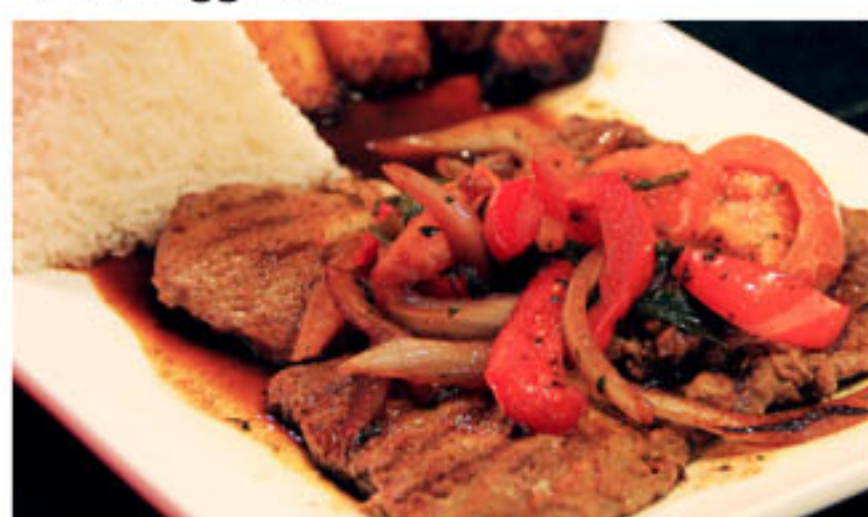
FILETE DE PESCADO

Grilled or fried fish fillet with onions & tomatoes, served with rice and french fries or plantains **\$20**



POLLO A LA PLANCHA

Grilled chicken with onions and tomatoes, served with rice and french fries or plantains **\$20**



BISTEC A LA PLANCHA

NY strip steak with onions & tomatoes, served with rice and french fries or plantains **\$24**



JALEA

Fried, lightly breaded seafood, french fries served with salsa & tartar sauce **\$25**
Jalea + Ceviche de Pescado **\$30**



ARROZ CHAUF A

Fried rice with hot dog and egg, peas, carrots, ginger, red bell peppers & cilantro. Chicken/Beef **\$18** | Shrimp **\$22**
Special **\$22**



SOBA SALTADO

Stir-fried egg noodles with onions and tomatoes. Chicken/Beef **\$15**

STIR-FRIES & CURRIES

Choose spice level (mild to very hot) GF Gluten-Free

Served with white rice & your choice of chicken, beef, tofu, mixed vegetables or shrimp (+ \$4 extra) | Gluten-free preparation (+\$2 extra)



BASIL SAUCE

Sauteed basil leaves, bell peppers, hot chili and onions **\$18**



GARLIC SAUCE

Sauteed fresh garlic with steamed vegetables **\$18**



SWEET & SOUR SAUCE

Sauteed tomatoes, cucumbers, bell peppers, scallions, onions & pineapples **\$18**



CASHEW NUTS

Sauteed cashew nuts, onions, celery, carrots, bell peppers, water chestnuts & scallions **\$18**



MIXED VEGETABLES

Sauteed Mixed Vegetables **\$16**



TERIYAKI

Served with vegetables & miso soup or salad. Chicken **\$20** | Steak **\$26** | Salmon **\$30** | Jumbo Shrimp **Market**



FRIED RICE

Stir-fried with onion, carrots, peas, tomato & eggs **\$18** Special **\$22** | Blue Crab **\$24** |



CURRIES

Curry paste dishes made with herbs, vegetables & coconut milk **\$22** Red | Yellow | Massaman | Panang

NOODLES

Choose spice level (mild to very hot)

Vegetables: **\$16** Chicken | Beef | Fried/Steamed Tofu **\$18** Special (Chicken, Beef & Shrimp) **\$22** Shrimp **\$22** Gluten Free (+\$2 extra)



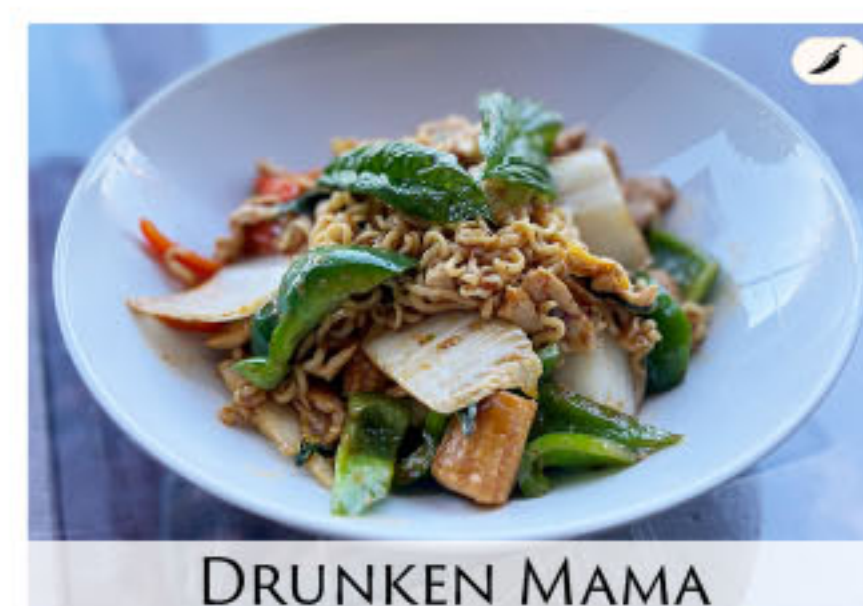
DRUNKEN NOODLES

Sauteed flat rice noodles with onions, basil & bell peppers



PAD WOON SEN

Sauteed clear noodles with eggs, onions, scallions, tomatoes & bean sprouts



DRUNKEN MAMA

Curly ramen noodles sauteed with bell peppers, napa, baby corn, basil



PAD SEE-EW

Sauteed flat rice noodles with eggs, garlic & broccoli



YAKI SOBA

Stir-fried Japanese egg noodles with vegetables and your choice of protein



PAD THAI

Sauteed rice noodles, eggs, bean sprouts, scallions & ground peanuts

HOUSE SPECIALS

Choose spice level (mild to very hot) GF Gluten-Free



CRISPY DUCK



JUMBO SEA SCALLOPS



WHOLE SNAPPER



JUMBO SHRIMP

CHOOSE A SAUCE

Garlic | Basil | Ginger | Volcano | Sweet & Sour

CRISPY DUCK

Deep-fried boneless duck \$28

JUMBO SEA SCALLOPS

Fresh jumbo sea scallops served with your favorite sauce **Market**

FROG LEGS

Deep-fried frog legs (seasonal) \$26

JUMBO SHRIMP

Grilled jumbo shrimp **Market**

SEAFOOD

Shrimp, scallops, mussels and squid **Market**

WHOLE LOBSTER

Fresh whole Maine lobster with your favorite sauce **Market**

WHOLE SNAPPER

Deep-fried whole red snapper **Market**

MANGO FRIED RICE (SEASONAL)

Fried rice with shrimps and chicken, carrots, peas, mango, egg, tomatoes and onions \$24

BLUE CRAB FRIED RICE

Fried rice with Blue Crab, carrots, peas, egg, tomatoes and onions \$24

PINEAPPLE FRIED RICE

Fried rice with shrimps and chicken, carrots, peas, pineapple, egg, cashew nuts and curry powder \$24

TEMPURA

Deep-fried tempura batter with your choice of the following:
Vegetables \$20 | Chicken \$22 | Shrimp \$28

KIMCHI RICE & SMOKED WINGS

Ginger, green onion, egg, kimchi bbq sauce \$15



Kimchi Rice & Smoked Wings

THAI CURRY

Choose Red or Yellow Curry with the following proteins:

Crispy Duck Boneless deep-fried crispy duck served with rice and your choice of red or yellow curry \$30

Seafood Mixed seafood with your choice of red or yellow curry **Market**

Lobster Maine lobster served with choice of red or yellow curry **Market**

DESSERTS



THAI DONUTS

THAI DONUTS \$6
BANANA TEMPURA (w/ice cream) \$8



MANGO & STICKY RICE

MANGO & STICKY RICE \$8
CHEESECAKE TEMPURA \$8



CHOCOLATE CAKE

CHOCOLATE CAKE \$8
ICE CREAM / TEMPURA \$6/\$8



PERUVIAN FLAN

PERUVIAN FLAN \$8

KIDS' MENU

12 Years & Under Only

PERUVIAN SALCHIPAPAS

A Peruvian fast food dish featuring hot dog and french fries \$6

TERIYAKI JUNIOR

Teriyaki with vegetables & french fries or rice Chicken \$8 / Steak \$10

CHICKEN TENDERS

Chicken tenders served with choice of french fries or rice \$6

EGG FRIED RICE/NOODLES

Egg fried rice or noodles and gyoza pork. \$10