



# KOMOON<sup>®</sup>

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<sup>®</sup> mean?

The name “Komoon<sup>®</sup>” was created by owners Saifon Sombun & Paul Adrianzen 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<sup>®</sup> means “island of the moon”.

### NAPLES

1575 Pine Ridge Rd.  
Naples, FL 34109

### NORTH NAPLES

1514 Immokalee Rd.  
Naples, FL 34110

### BONITA SPRINGS

3300 Bonita Beach Rd.  
Bonita Springs, FL 34134

MAIN: 239-234-2442



[koomoonthai.com](http://koomoonthai.com)



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An 18% 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



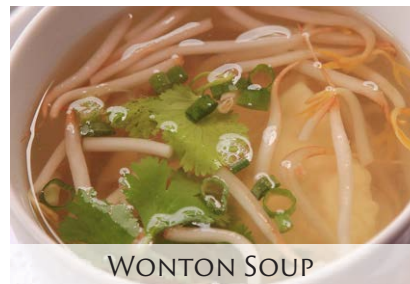
TOM YUM SOUP

Lime juice, chili, onions, tomatoes, lemongrass, mushrooms & Thai herbs  
Chicken \$6 Shrimp \$7 Seafood \$7



TOM KHA SOUP

Coconut milk & lime juice, lemongrass, chili, tomatoes, mushrooms & Thai herbs  
Chicken \$6 Shrimp \$7 Seafood \$7



WONTON SOUP

Chicken wrapped in soft wonton skins with bean sprouts, cilantro and scallions in a clear broth \$6



VEGETABLE SOUP

Cucumbers, carrots, broccoli, cabbage, and baby corn in a clear broth \$5



SEAFOOD SOUP

Fresh fish, shrimp, squid and mussels in a delicious miso broth \$7



CHICKEN NOODLE SOUP

Rice noodles with chicken, bean sprouts and scallions \$6



CHICKEN RICE SOUP

Rice, chicken, garlic and scallions in a clear broth \$6



MISO SOUP

Delicate bean broth with miso, tofu, scallions and seaweed \$4

## 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 \$4 Large \$7



KRAB AVOCADO SALAD

Krabmeat, avocado, tomatoes, cucumbers, mayonnaise & sesame seeds on lettuce \$10



SEARED AHI TUNA SALAD

Slices of seared rare ahi tuna with cherry tomatoes on a bed of romaine lettuce \$12



TIGER'S TEAR

Grilled slices of beef dressed Thai style with lime juice, onions & scallions with lettuce \$10



THAI SALAD

Lettuce, cucumber, tomatoes, carrots, egg, fried tofu and topped with peanut dressing \$9



PAPAYA SALAD

Green papaya, carrots, tomatoes, shrimp, string beans, garlic and peanuts in lime juice on lettuce \$10



CRISPY DUCK SALAD

Mixed greens with tomatoes and slices of deep-fried duck with special sauce \$13



SPICY BEEF SALAD

Cooked beef with lime juice, red onions, tomato, cucumbers, scallions & cilantro on lettuce \$10

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 **\$7**



EDAMAME / SPICY EDAMAME

Steamed soy beans seasoned with sea salt or with sweet chili sauce **\$6 / \$7**



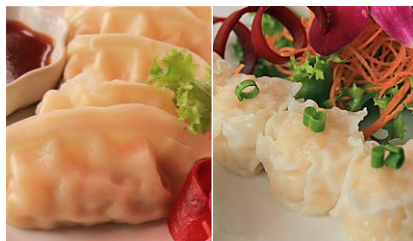
FRESH SPRING ROLLS

Shrimp, krabmeat, lettuce, cucumber & carrots wrapped in rice skin **\$7**



FRIED CALAMARI

Deep-fried pieces of squid served with a delicious sweet sauce **\$10**



PORK / SHRIMP DUMPLINGS

Your choice of steamed, pan-fried or deep-fried dumplings served with a brown sauce Pork **\$6** / Shrimp **\$6**



SATAY

Marinated skewers served with peanut and sweet & sour sauces Chicken **\$9** / Beef **\$10**



TEMPURA

Crispy fried mixed vegetables or crispy fried shrimp with vegetables Shrimp **\$11** / Seasonal Veggies **\$9**



THAI SPRING ROLLS

Deep-fried rolls with cabbage, carrots, and celery wrapped in rice paper and served with a sweet plum sauce **\$5**

# SUSHI BAR STARTERS

Raw Fish



KANISU

Krabmeat, avocado, and masago wrapped in paper-thin cucumber **\$9**



MUSSEL MADNESS

Baked green mussels topped with mayonnaise, garlic and oregano **\$10**



NARUTO

Assorted ingredients wrapped in cucumber skin with your choice of the following: Veg **\$8** Maki **\$9** Salmon/Tuna **\$11**



SEAWEED SALAD

Cold seasoned green seaweed sprinkled with sesame seeds **\$6**



SPICY OCTOPUS

Octopus, scallions, masago and cucumber with spicy sauce **\$9**



SPICY TUNA SALAD

Tuna, cucumber, masago, scallions and avocado with spicy sauce **\$9**



SPICY YELLOWTAIL PETALS

Thinly sliced yellowtail adorned with chopped jalapeno slices & cilantro **\$17**



TUNA TATAKI

Thin slices of seared rare tuna topped with sesame seeds in ponzu sauce **\$11**

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# SUSHI ROLLS

Raw Fish



TUNA ROCKIN' ROLL

Spicy tuna, avocado and scallions inside, topped with seared tuna, tobiko, and tempura flakes **\$16**



SCUBA ROLL

Shrimp and krabmeat tempura, tobiko and sesame seeds topped with avocado, seared tuna and tempura flakes **\$17**



PINK DRAGON ROLL

Shrimp tempura, avocado, asparagus, masago and scallions topped with sesame seeds and krabmeat **\$14**



FANCY TUNA ROLL

Jalapeno, tuna, avocado and scallions inside, topped with spicy tuna and special sauce **\$14**



KOMANGO ROLL

Krabmeat, asparagus, and shrimp tempura inside, topped with cooked shrimp and mango **\$14**



MEGA POWER ROLL

Slices of fresh eel and avocado on the inside, topped with spicy tuna and our chef's special sauce **\$14**



TNT ROLL

Salmon, avocado, and asparagus inside topped with baked mixed seafood, mushrooms and sesame seeds **\$18**



LOBSTER ROLL

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



TUNA CHIPS

Chopped tuna filled with krabmeat, tobiko and tempura flakes, topped with avocado on fried wonton chips **\$11**



TRIPLE PLAY ROLL

Spicy tuna and pieces of cucumber inside, topped with fresh seared yellowtail, jalapeno & tobiko **\$19**



HAPPY ROLL

Spicy yellowtail and tempura flakes inside, topped with red & white tuna and sliced fresh strawberries **\$15**



HURRICANE ROLL

Deep-fried roll with tuna, salmon, yellowtail & avocado inside, topped with spicy tuna & fresh tobiko **\$19**

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

RAINBOW ROLL 🐟 **\$12**  
California roll topped with tuna, white tuna, salmon and white fish

SHRIMP TEMPURA ROLL **\$12**  
Deep-fried shrimp, asparagus, avocado and masago

GREEN DRAGON ROLL **\$14**  
Shrimp tempura, asparagus, avocado, masago, topped with avocado

SPICY CRUNCHY TUNA ROLL 🐟 **\$15**  
Tuna, tempura flakes, asparagus, and avocado, topped with tuna

SPICY TUNA/SALMON ROLL 🐟 **\$8**  
Spicy tuna or spicy salmon and scallions topped with sesame seeds

SPIDER ROLL **\$11**  
Deep-fried soft shell crab, asparagus, avocado, scallions and masago

EEL ROLL **\$12**  
Grilled eel and cucumber, topped with eel and avocado

FOUR FRIENDS ROLL 🐟 **\$14**  
Hamachi, tuna, salmon, white fish, avocado, asparagus, scallions & masago

TANZANA ROLL 🐟 **\$8**  
Hamachi, asparagus, avocado, scallions, masago, & sesame seeds

SALMON SKIN ROLL **\$8**  
Grilled salmon skin, cucumber, scallions topped with eel sauce

BOSTON ROLL **\$8**  
Cooked shrimp, leuce, avocado, scallions, masago and sesame seeds

VEG ROLL / VEG TEMPURA **\$8 / \$9**  
Seasonal vegetables (or veg tempura) wrapped in seaweed paper

J.B. ROLL 🐟 / JB TEMPURA **\$8 / \$9**  
Salmon (tempura), cream cheese & scallions wrapped in seaweed paper

DYNAMITE ROLL **\$9**  
Baked mixed seafood & mayonnaise wrapped in rice

CALIFORNIA ROLL **\$8**  
Krabmeat, avocado, cucumber, sesame seeds and masago

# SUSHI & SASHIMI

\* 2 pieces of sashimi 🐟 Raw Fish GF Gluten-Free

Choose from nigiri (sushi rice with topping) or sashimi (by the piece). Prices shown are for nigiri / sashimi.

🐟 AMA EBI (SWEET SHRIMP)	\$3 / \$5 *	🐟 QUAIL EGG	\$2 / \$3 *
AVOCADO	\$2 / \$4 *	SABA (MACKEREL)	\$2 / \$6 *
ASPARAGUS	\$2 / \$3 *	🐟 SAKE (SALMON)	\$3 / \$5 *
🐟 CONCH	\$2 / \$5 *	🐟 SCALLOP	\$3 / \$6 *
🐟 EBI (SHRIMP)	\$2 / \$4 *	🐟 SMOKED SALMON	\$4 / \$7 *
🐟 HAMACHI (YELLOWTAIL)	\$3 / \$7 *	🐟 TAKO (OCTOPUS)	\$2 / \$5 *
🐟 IKA (SQUID)	\$2 / \$5 *	TAMAGO (EGG)	\$2 / \$4 *
🐟 IKURA (SALMON EGG)	\$3 / \$7 *	UNAGI (EEL)	\$4 / \$6 *
INARI (FRIED TOFU)	\$2 / \$4 *	🐟 UNI (SEA URCHIN)	\$6 / \$6
KANI (KRABMEAT)	\$2 / \$4 *	🐟 WAHOO	\$5 / \$8 *
🐟 MAGURO (TUNA)	\$2 / \$5 *	🐟 WHITE FISH	\$3 / \$4 *
🐟 MASAGO (SMELT EGG)	\$3 / \$6 *	🐟 WHITE TUNA	\$3 / \$6 *



NIGIRI



SASHIMI

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## SUSHI & SASHIMI COMBOS

🐟 Raw Fish GF Gluten-Free



SASHIMI APPETIZER

Slices of tuna, white tuna (escolar) & salmon sashimi **\$13** | Tuna Only **\$18**  
White Tuna Only **\$18** | Salmon Only **\$18**



SASHIMI MORI

16 pieces of tuna, white tuna, white fish and salmon **\$23**



MINI SINGLE

Rainbow roll, 3 pieces of sushi and 6 pieces of sashimi **\$22**



KOMOON DELUXE

California roll, Tekka roll and 7 pieces of nigiri **\$20**



SUSHI BOATS

Artfully presented sushi rolls, nigiri, and sashimi on a beautiful boat  
Boat for One **\$28** | Boat for Two **\$59**  
Boat for Three **\$79** | Boat for Four **\$99**



KOMOON SUSHI PLATTER

California Roll and assorted pieces of Chef's choice of nigiri  
With 6 pieces of nigiri **\$17**  
With 10 pieces of nigiri **\$20**



CHIRASHI

An artistically arranged variety of mixed fish sashimi on a bed of sushi rice **\$21**



USUZUKURI

Paper thin slices of tuna, salmon or hamachi (yellowtail) artfully presented and served with ponzu sauce  
Tuna or Salmon **\$18** | Yellowtail **\$21**

# STARTERS & CEVICHE

🐟 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 **\$15**



CEVICHE DE PESCADO Y CAMARON

Ceviche de Pescado with steamed shrimp **\$16**



CEVICHE MIXTO

Mixed seafood cooked in lime juice, cilantro, onions & Peruvian peppers **\$18**



CEVICHE TRICOLOR

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



PALTA RELLENA

Sliced avocado stuffed with choice of chicken, krabmeat or shrimp salad **\$8/\$9**



LECHE DE TIGRE

Two cocktail glasses of our ceviche marinade topped with shrimp **\$8**



PAPA A LA HUANCAINA

Boiled potato slices in a creamy cheese & milk sauce topped with sliced egg **\$9**



CHORITOS A LA CHALACA

Steamed mussels topped with a salsa blend of tomato & ceviche marinade **\$10**

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# PERUVIAN ENTREES



LOMO SALTADO

Stir-fried beef with onions and tomatoes, served with rice and french fries or plantains **\$15**



POLLO SALTADO

Stir-fried chicken with onions & tomatoes, served with rice and french fries or plantains **\$14**



FILETE DE PESCADO

Grilled or fried fish fillet with onions & tomatoes, served with rice and french fries or plantains **\$14**



POLLO A LA PLANCHA

Grilled chicken with onions and tomatoes, served with rice and french fries or plantains **\$15**



BISTEC A LA PLANCHA

8 oz of NY strip steak with onions & tomatoes, served with rice and french fries or plantains **\$20**



JALEA

Fried, lightly breaded seafood & yuca served with salsa & tartar sauce **\$20**  
Jalea + Ceviche de Pescado **\$25**



ARROZ CHAUF

Fried rice with hot dog and egg  
Chicken/Beef/Pork **\$13** | Shrimp **\$17**  
Special **\$19** | Seafood **\$27**



SOBA SALTADO

Stir-fried egg noodles with onions and tomatoes. Chicken/Beef/Pork **\$14**  
Shrimp **\$18** | Seafood **\$27**

# STIR-FRIES & CURRIES

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

Served with white rice & your choice of chicken, beef, pork, tofu, mixed vegetables or shrimp (+ \$4 extra) | Gluten-free preparation (+\$1 extra)



**BASIL SAUCE**

Sauteed basil leaves, bell peppers, hot chili and onions **\$15**



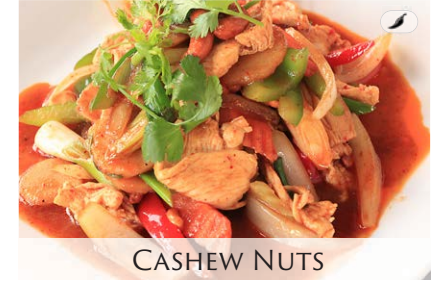
**KISS ME GARLIC SAUCE**

Sauteed fresh garlic and ground pepper with steamed vegetables **\$15**



**SWEET & SOUR SAUCE**

Sauteed tomatoes, cucumbers, bell peppers, onions & pineapples **\$15**



**CASHEW NUTS**

Sauteed cashew nuts, onions, celery, carrots, water chestnuts & scallions **\$15**



**MIXED VEGETABLES**

Sauteed carrots, zucchini, broccoli, baby corn, snow peas, scallions, onions, cilantro & mushrooms **\$13**



**TERIYAKI**

Served with vegetables & miso soup or salad. Chicken **\$15** | Steak **\$20** | Salmon **\$25** | Jumbo Shrimp **\$27**



**FRIED RICE**

Stir-fried with carrots, peas & eggs **\$15**  
Special **\$19** | Crab **\$21** | Seafood **Market**  
Lobster/Lobster Tail **Market**

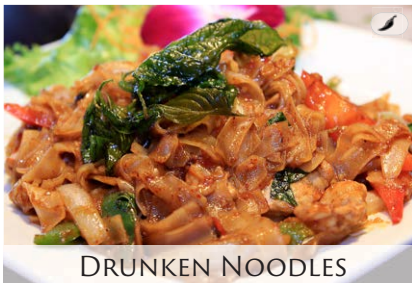


**CURRIES**

Curry paste dishes made with herbs, vegetables & coconut milk **\$18**  
Red | Green | Yellow | Massaman | Panang

# NOODLES

Choose spice level (mild to very hot)



**DRUNKEN NOODLES**

Sauteed flat rice noodles with onions, basil & peppers



**PAD WOON SEN**

Sauteed clear noodles with eggs, onions, scallions & tomatoes

**Each noodle dish comes with your choice of any of the following:**

Vegetables: **\$14**

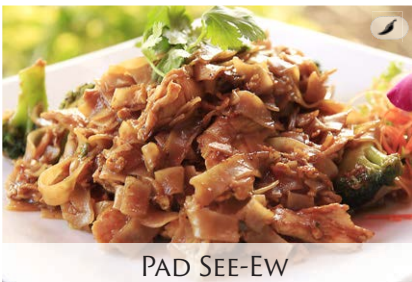
Shrimp: **\$19**

Special (chicken, pork, beef & shrimp): **\$19**

Chicken, Beef, Pork, Fried/Steamed Tofu: **\$15**

Seafood (1/2 lobster tail & mixed seafood): **Market**

*Each noodle dish can be prepared gluten-free for \$1 extra. Please ask your server.*



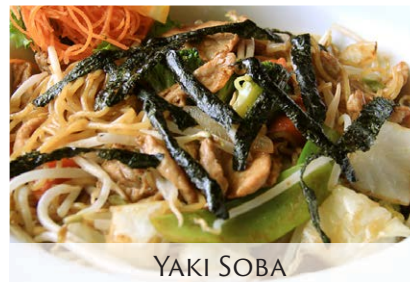
**PAD SEE-EW**

Sauteed flat rice noodles with eggs, garlic & broccoli



**PAD LAD NAH**

Sauteed flat rice noodles with broccoli & thick brown gravy sauce



**YAKI SOBA**

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

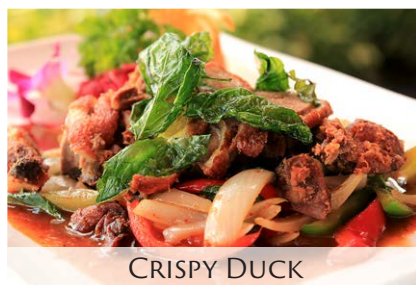


**PAD THAI**

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

Kiss Me Garlic | Basil | Ginger | Volcano | Sweet & Sour GF

### CRISPY DUCK

Deep-fried boneless duck \$22

### JUMBO SEA SCALLOPS

Fresh jumbo sea scallops served with your favorite sauce \$27

### FROG LEGS

Deep-fried frog legs (seasonal) \$22

### JUMBO SHRIMP

Grilled jumbo shrimp \$27

### SEAFOOD

1/2 lobster tail, 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

Fried rice topped with shrimp and chicken, carrots, peas, mango, ginger, tomatoes and onions \$21

### PINEAPPLE FRIED RICE

Topped with shrimp and chicken, carrots, peas, pineapple, cashew nuts and curry powder \$21

### TEMPURA

Deep-fried tempura batter with your choice of the following:  
Vegetables \$14 | Chicken \$16 | Shrimp \$22 | Seafood \$27

### 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 \$25

**Seafood** GF 1/2 lobster tail & mixed seafood with your choice of red or yellow curry \$30

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

# DESSERTS



THAI DONUTS



MANGO & STICKY RICE



CHOCOLATE CAKE



PERUVIAN FLAN

THAI DONUTS \$6

BANANA TEMPURA \$6

MANGO & STICKY RICE \$7

OREO TEMPURA \$7

CHOCOLATE CAKE \$6

CHEESECAKE TEMPURA \$6

PERUVIAN FLAN \$6

ICE CREAM / TEMPURA \$4/\$6

# 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 \$6 / Steak \$7

### CHICKEN TENDERS

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

### SUSHI JUNIOR

Half of a California roll (4 pcs) and 5 pieces of nigiri \$8