

AFTERNOON DELIGHT

pina loca tequila, pineapple, serrano, thai basil, tajin

14

MUSUME GREENS (GF) (V)

blonde frisee, baby kale, organic micro greens, house vinaigrette

9

GREEN PAPAYA (GF)

shredded green papaya, herbs, spicy tart vinaigrette, crushed peanuts

13

SEARED FLAT IRON SALAD

seared flat iron, julienne fresh vegetables, hoisin lime vinaigrette

16

THAI BASIL FRIED RICE

choice of vegetables, chicken, beef, shrimp, or pork belly

9, 15

YAKISOBA

stir fried noodle, vegetables, shrimp, chicken, beef or pork belly

9, 15

MUSUME STEAMED BUNS

koji chicken tempura or Chashu pork belly, house made pickles, ma la oil

12

CHARRED PORK BELLY

braised pork belly, spicy okayu (rice porridge), toasted nori salt

15

FIVE SPICE DUCK LEG CONFIT

house five spice cured duck leg, braised, forbidden rice, plum wine hoisin reduction

16

FORBIDDEN HALIBUT (GF)

pan seared halibut, forbidden rice, steamed asian greens, turmeric guerre blanc, nori salt

17

TOKYO SALARYMAN BENTO

miso soup, salad, gyoza, rice, and pickles.  
choice of beef, chicken or vegetable

14

ROLLS

寿司ロール

all house rolls are gluten free upon request

CALIFORNIA

9

SPICY TUNA

9

VEGETABLE (V)

9

SPECIALTY ROLLS

特殊ロール

FRIDAY ROLLER COASTER

snow crab, cucumber, avocado, rolled inside out with baked salmon on top, teriyaki dynamite sauce

16

RAINBOW (GF)

avocado, blue crab leg, cucumber slices, topped with tuna, yellowtail, salmon, shrimp

16

MORGAN

california roll, topped with yellowtail, serrano slice, sriracha, with side of thai basil vinaigrette

16

# Small Plates

## APPETIZERS

### 前菜

#### DYNAMITE SHRIMP

masago aioli, sesame, house teriyaki

7

#### CRISPY TEMPURA GREEN BEANS (V)

spicy aioli

10

#### MUSUME STEAMED BUNS

koji chicken tempura or chashu pork belly, house made pickles, ma la oil, mint

12

#### GRILLED LAMB LOLLIPOPS

shoyu gari sauce, thai basil reduction

18

#### SEARED GEORGES BANK KING SCALLOPS (2)

two scallops, shiitake risotto, micro greens, champagne uni reduction

16

#### BLACK COD MISOZUKE (GF)

marinated for 72 hours in sweet miso

16

#### FIVE SPICE DUCK LEG CONFIT

duck leg cured in house made five spice, braised, forbidden rice, plum wine hoisin reduction

16

#### CHARRED PORK BELLY

charred pork belly chashu, spicy okayu, nori salt

15

#### CHICKPEA PANISSE (V)

fried chickpea panisse, edamame gyoza, "mapo tofu" sauce

14

#### TON GYOZA

wild boar pot stickers, dried cherry nimono sauce

14

#### SHIITAKE NEGIMAKI

grilled steak, shiitake mushrooms, scallions, sweet garlic unagi reduction

16

#### LOBSTER DYNAMITE

whole north atlantic lobster tail, masago aioli, sesame, house teriyaki

27

#### SPICY EDAMAME

wok seared, house spicy blend

8

#### EDAMAME (GF)

steamed with sea salt

6

#### ISHIYAKI HOT ROCK

akaushi, scallop, shiitake (6 pieces) / chef's selection (3 pieces each)

served with togarashi, pink peppercorn, wasabi ponzu

Akaushi 32 / Scallop 21 / Shiitake 12 / Chef's Selection 35

## TEMPURA

### 天ぷら

two pieces per order

SWEET POTATO

BROCCOLI

APARAGUS

ONION

KABOCHA

SHISHITO PEPPERS

SHRIMP

one piece per order

大きなプレート  
Big Plates

## SALADS

サラダ

MUSUME SEAWEED SALAD (GF) (V)

8

MUSUME GREENS (GF) (V)

blonde frisee, baby kale, organic micro greens, house vinaigrette

9

GREEN PAPAYA (GF)

shredded green papaya, herbs, spicy tart vinaigrette, crushed peanuts

13

## ENTREES

エントリ

AKAUSHI "KOBE STYLE"  
SUPER PRIME RIB EYE (GF)

13/oz (4 oz minimum)

FORBIDDEN HALIBUT (GF)

pan seared halibut on forbidden rice, steamed  
Asian greens, turmeric beurre blanc, nori salt

17

JAPANESE COWBOY (GF)

16 oz bone in ribeye

40

GYU TENDA (GF)

8 oz filet

34

MARKET VEGETABLE TOFU (V)

ginger stir fried market vegetables, crispy tofu,  
plum wine hoisin reduction

18

ROASTED SEABASS

shitake mushroom risotto and  
champagne uni reduction

31

SEARED DIVER SCALLOPS

four georges bank seared scallops, truffled  
kabocha puree, tempura gari

34

TERIYAKI

served with stir-fried vegetables

chicken	salmon	steak
22	24	26

## SIDES

両側

VEGETABLE FRIED RICE (GF) (V)

9

(upon request)

w/ chicken, beef, shrimp, pork belly or combo fried rice

17

CRISPY TOFU (V)

six pieces, aemono sauce

9

VEGETABLE YAKISOBA

10

w/ chicken, beef, shrimp, pork belly

17

STIR-FRIED VEGETABLES

8

GRILLED/STEAMED ASPARAGUS (GF) (V)

9

MASHED YUKON GOLD POTATOES (GF)

8

WOK CHARRED OKRA

wok charred okra with thai basil, cilantro,  
five spice, crispy garlic chips, sesame, scallion,  
soy sauce, topped with katsuobushi

8

WASABI MASHED POTATOES (GF)

9

MUSUME YAM (GF)

roasted japanese yam stuffed with miso apple  
butter, cucumber raita, scallion, and sesame

9 / +add crispy pork belly for \$3

TRUFFLE &amp; LOBSTER MASHED POTATOES

16

寿司 刺身

# Sushi/Sashimi

Ⓥ vegan Ⓞ GF gluten free

## SUSHI/SASHIMI

寿司 刺身

all gluten free available upon request

TORO PREMIUM BLUE FIN TUNA  
MP

TUNA  
maguro  
8

JAPANESE YELLOWTAIL  
hamachi  
9

SCOTTISH SALMON  
sake  
9

JAPANESE RED SNAPPER  
madai  
10

PACIFIC SEA BASS  
suzuki  
8

NOVA SCOTIA ALBACORE  
binchou  
7

HOKKAIDO SCALLOP  
hotategai  
10

SCOTTISH SALMON ROE  
ikura  
8

SEA URCHIN  
uni  
MP

JAPANESE OCTOPUS  
tako  
7

NORWEGIAN MACKEREL  
saba  
7

STEAMED TIGER PRAWN  
ebi  
8

KOREAN SQUID  
ika  
7

CHINESE FRESH WATER EEL  
unagi  
8

## SPECIALTY SASHIMI

専門刺身

FARMERS MARKET SASHIMI Ⓥ  
avocado, radish, yamagobo, cucumber,  
tomato, tofu, zucchini  
16

YELLOWTAIL SERRANO  
six piece hamachi sashimi, serrano,  
thai basil vinaigrette  
18

VEGETABLE SUSHI Ⓞ GF Ⓥ  
assorted vegetable nigiri (8 pc)  
14

BIG D TATAKI  
tuna, yellowtail, salmon, or albacore,  
lightly seared, daikon, shaved red  
onion, yuzu ponzu sauce  
18

TUNA BLEU  
six piece maguro sashimi, miso  
mustard orange truffle sauce,  
maytag bleu cheese  
18

GRILLED FISH COLLAR "KAMA"  
salmon or yellowtail, teriyaki or  
shio yaki style  
15

SASHIMI LOVERS  
tuna, yellowtail, red snapper,  
jack mackerel, scallop (4 pc each)  
86

OMAKASE: FROM THE HEART

5 course set / 60 per person  
Chef's Special Platter / 220

CHEF'S SPECIAL PLATTER  
220

## SPECIALTY ROLLS

特殊ロール

FRIDAY ROLLER COASTER  
snow crab, cucumber, avocado, rolled  
inside out with baked salmon on top,  
teriyaki dynamite sauce  
19

RAINBOW  
avocado, blue crab leg, cucumber  
slices, topped with tuna, yellowtail,  
salmon, shrimp  
18

MORGAN  
california roll, topped with yellowtail,  
serrano slice, sriracha, with side of  
thai basil vinaigrette  
19

HOT MESS  
snow crab & avocado wrapped in  
soy paper topped with yellowtail, tuna,  
salmon, spicy aioli yuzu seaweed  
20

SUPER FLY VEGAN Ⓥ  
tempura sweet potato, tempura  
asparagus, inside out, avocado, radish,  
spicy basil aioli  
15

MINT GARDEN  
pickled lettuce, avocado, cucumber,  
mint, oba leaf, tamago, rice paper,  
tempura garlic & red onion  
16

TEXAS BLOSSOM  
tempura shrimp, jalapeño, cucumber,  
wagu, crispy onion, spicy aioli  
22

MIAMI  
scottish salmon, snow crab, shrimp,  
avocado, wrapped in cucumber,  
sweet red onion vinaigrette  
18

BLAKE  
tempura shrimp, cucumber avocado  
rolled inside out, topped with spicy tuna  
& teriyaki sauce  
19

## HOUSE ROLLS

ハウスロール

all gluten free available upon request

CALIFORNIA  
9

SPICY TUNA  
9

NEGI HAMA  
9

TEMPURA SHRIMP  
9

SPIDER  
14

# Specialty Cocktails

## MUSUME FASHIONED

suntory toki, momo kawa sake, vanilla, chocolate

15

hibiki harmony, momo kawa sake, vanilla, chocolate

25

## CAPONE

elijah craig, orange, angostura,  
simple, flashed orange

13

## SAMURAI SAZERAC

suntory toki, peychauds, absinthe

15

## SATSUMA IT TO ME

bombay sapphire, satsuma tangerine,  
lemongrass, cucumber, lemon

15

## DRAGONS BREATH

bacardi, creme de noyaux, dragon fruit,  
lime, honey, grapefruit, cherry

13

## SWEET GINGER

stolichnaya vodka, ginger liquer, mango,  
lemon, honey, basil

13

## ASIAN MYTH

grey goose vodka, st germaine, lillet,  
cucumber, mint, ginger beer

15

## AFTERNOON DELIGHT

pina loca tequila, pineapple,  
serrano, thai basil, tajin

14

## MUSUME MOJITO

momo kawa saki, mint, lime, simple, soda

12

## TOKYO MULE

stolichnaya cucumber, momo kawa sake,  
lime, ginger beer

13

## PINK KOMONO

prohibition chicken patron barrel select,  
luxardo, watermelon, lime, agave, jalapeno

15

## PEAR PANDA BEAR

grey goose poire, pear saki, orgeat,  
lemon, asian pear

15

## RASPBERRY SAKE SANGRIA

satsuma rum

14

## CHERRY BLOSSOM

grey goose vodka, cherry bitters,  
cherries, strawberry syrup, lemon, cream

15

## BAI BAI BOWL

serves 2-4 people  
bacardi rum, grey goose l' orange,  
mango, lime, pineapple

32

## Desserts

### MUSUME CHOCOLATE

chocolate ganache with chocolate mousse  
on chocolate sable, marshmallow cream,  
chocolate sorbet, chocolate crumble,  
cardamom honey ginger syrup

9

### TEMPURA ICE CREAM

chantilly ice cream, pound cake, tempura fried,  
strawberry, chocolate and creme anglaise

8

### KABOCHA PUMPKIN CHEESE CAKES

ginger short bread, coffee streusel,  
chantilly Italian meringue

8

### GREEN TEA ICE CREAM

by the scoop

3/scoop

### MOCHI

assorted flavors

(3 per order)

8