

小さなプレート

# Small Plates

MUSUME  
娘

gluten free (GF)

vegan (V)

## APPETIZERS

前菜

### SPICY EDAMAME

wok seared, house spicy blend  
8

### LOBSTER SPRING ROLL

atlantic lobster, avocado, cucumber, herbs,  
served with peanut, mango, sweet red onion vinaigrette dipping sauces  
15

### DYNAMITE SHRIMP

masago aioli, sesame, house teriyaki  
8

### GRILLED LAMB LOLLIPOPS (3)

shoyu gari sauce, thai basil reduction  
22

### SEARED GEORGE'S BANK KING SCALLOPS (2)

two scallops, shiitake risotto, micro greens, champagne uni reduction  
23

### BLACK COD MISOZUKE (GF)

marinated for 72 hours in sweet miso  
22

### FIVE SPICE DUCK LEG CONFIT

duck leg cured in house-made five spice, braised, forbidden rice, plum wine hoisin reduction  
20

### CRISPY MISO GREEN BEANS

sweet miso  
10

### JAPANESE EGGPLANT (V) (GF)

truffle miso ginger glaze, goma, togarashi  
13

### TON GYOZA

wild boar pot stickers, dried cherry nimono sauce  
19

### SHIITAKE GYOZA (V)

shiitake pot stickers, dried cherry nimono sauce  
15

### SLOW COOKED ASIAN BABY BACK RIBS

plum wine, hoisin, sesame glaze  
23

### LOBSTER DYNAMITE

whole north atlantic lobster tail, masago aioli, sesame, house teriyaki  
36

### MUSUME STEAMED BUNS (2)

koji chicken tempura, chashu pork belly, or tofu with house made  
pickles, ma la oil, mint  
16

### EDAMAME (GF)

steamed with sea salt  
7

### ISHIYAKI HOT ROCK

akaushi, scallop, shiitake (6 pieces) / chef's selection (3 pieces each)  
served with togarashi, pink peppercorn, wasabi ponzu  
Akaushi 36 / Scallop 25 / Shiitake 13 / Chef's Selection 41

## TEMPURA

天ぷら

two pieces per order

SWEET POTATO

ONION

KABOCHA

SHISHITO PEPPERS

filled with cream cheese

ASPARAGUS

BROCCOLI

SHRIMP

one piece per order

大きなプレート

# Big Plates

## SALADS

サラダ

MUSUMESEAWEEED (GF) (V)  
8

MUSUME GREENS (GF) (V)  
sustainable aquaponic mix, house vinaigrette  
9

HAWAIIAN GOAT CHEESE (GF) (upon request)  
hawaiian macadamia nut crusted goat cheese, mizuna, pineapple  
dressing, balsamic reduction, grilled baguette  
15

## ENTREES

エントリ

CRISPY LOBSTER FRIED RICE  
tempura cold water lobster, sri racha, thai basil,  
seasonal vegetables  
33

AKAUSHI "KOBE STYLE"  
SUPER PRIME RIBEYE (GF)  
15/oz (4 oz minimum)

BASIL SNAPPER (GF)  
basil steamed red snapper, jumbo lump  
crab, asparagus, seasonal mushrooms,  
kuromame hakko broth  
39

JAPANESE COWBOY (GF)  
16 oz bone in ribeye  
49

GYU TENDA (GF)  
8 oz filet  
43

SMOKED TOFU (V)  
smoked tofu, lotus root chips, salsify english peas,  
shiitake, kabocha puree, watermelon radish, béchamel  
21

ROASTED SEABASS  
shiitake mushroom risotto and  
champagne uni reduction  
41

SEARED DIVER SCALLOPS  
four georges bank seared scallops, truffled  
kabocha puree, tempura gari  
41

TERIYAKI  
served with stir-fried vegetables  
chicken      salmon      steak  
24              26              28

## SIDES

両側

VEGETABLE FRIED RICE (upon request) (GF) (V)  
9  
chicken | beef | shrimp | pork belly | crab  
17

CRISPY TOFU (V)  
six pieces, aemomo sauce  
12

VEGETABLE YAKISOBA  
10  
chicken | beef | shrimp | pork belly  
17

BRUSSEL SPROUTS  
japanese pepper, vermont maple syrup, oyster sauce  
12

STIR-FRIED VEGETABLES  
10

GRILLED/STEAMED ASPARAGUS (GF) (V)  
9

MASHED YUKON GOLD POTATOES (GF)  
9

WOK CHARRED OKRA  
wok charred okra with thai basil, cilantro,  
five spice, crispy garlic chips, sesame, scallion, soy  
sauce, topped with katsuobushi  
12

WASABI MASHED POTATOES (GF)  
10

MUSHROOM TREBLE (GF)  
sauteed seasonal mushrooms  
13

TRUFFLE & LOBSTER MASHED POTATOES  
21

MUSUME  
娘

gluten free (GF)

vegan (V)

寿司 刺身

# Sushi/Sashimi

(V) 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**  
bincho  
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

**YELLOWTAIL SERRANO**  
six piece hamachi sashimi, serrano,  
thai basil vinaigrette  
22

**TUNA ICHIGO**  
snow crab wrapped in tuna sashimi,  
topped with strawberry  
22

**SALMON HARASU**  
alaskan salmon belly, green onion,  
lemon, smoked soy sauce, kizami  
wasabi, pickled cucumbers  
22

**GOLDEN TORO**  
japanese tuna belly, siberian sturgeon  
roe, 24ct gold flakes, smoked soy  
46

**GRILLED FISH COLLAR "KAMA"**  
salmon or yellowtail, teriyaki or  
shio yaki style  
20

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

### OMAKASE: FROM THE HEART

5 course set | 90 per person

### CHEF'S SPECIAL PLATTER

220

## SPECIALTY ROLLS

特殊ロール

**SUPER FLY VEGAN** (V)  
tempura sweet potato, tempura  
asparagus, inside out, shiso quacamole,  
sweet miso  
18

**24 CARAT**  
snow crab, avocado, tempura green  
beans, topped with salmon belly,  
yellowtail belly, tuna belly (toro),  
smoked soy, 24 ct golden flakes  
36

**FRIDAY NIGHT**  
snow crab, cucumber, avocado, rolled  
inside out with baked salmon on top,  
teriyaki dynamite sauce  
22

**RAINBOW**  
avocado, snow crab, cucumber slices,  
topped with tuna, yellowtail, salmon,  
shrimp  
21

**MORGAN**  
california roll, topped with yellowtail,  
serrano sliced, sriracha, with side of thai  
basil vinaigrette  
22

**HOT MESS**  
snow crab & avocado wrapped in  
soy paper topped with yellowtail, tuna,  
salmon, spicy aioli yuzu seaweed  
22

**HEART OF GOLD**  
tempura shrimp, snow crab, sweet  
potato, soy paper, golden tobiko,  
mandarin aioli  
22

**MIAMI**  
scottish salmon, snow crab, shrimp,  
avocado, wrapped in cucumber,  
sweet red onion vinaigrette  
22

**BLAKE**  
tempura shrimp, cucumber avocado  
rolled inside out, topped with spicy tuna  
& teriyaki sauce  
22

## HOUSE ROLLS

ハウスロール

all gluten free available upon request

**CALIFORNIA**  
10

**SPICY TUNA**  
10

**NEGI HAMA**  
10

**TEMPURA SHRIMP**  
10

**SPIDER**  
17