

小さなプレート

Small Plates

APPETIZERS

小皿

SPICY EDAMAME

wok seared, house spicy blend

8

THAI COCONUT CURRY SOUP

lemongrass, cilantro, shiitake mushrooms

10

+shrimp 5 | +lobster 10

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

marinated for 72 hours in sweet miso

22

FIVE SPICE DUCK LEG CONFIT

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

20

CITRUS CHILI JUMBO LUMP CRAB

avocado, jalapeno, cilantro, beefsteak tomato, crispy wonton

15

JAPANESE EGGPLANT

truffle miso ginger glaze, goma, togarashi

13

TON GYOZA

wild boar pot stickers, dried cherry nimono sauce

19

SHIITAKE GYOZA

shiitake pot stickers, dried cherry nimono sauce

15

SLOW COOKED ASIAN BABY BACK RIBS

plum wine, hoisin, sesame glaze

26

LOBSTER DYNAMITE

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

39

MUSUME STEAMED BUNS (2)

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

16

EDAMAME

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 39 / Scallop 26 / Shiitake 15 / Chef's Selection 45

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

MUSUME
娘

gluten free (GF)

vegan (V)

大皿

Big Plates

SALADS

サラダ

MUSUME SEAWEED (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
16
+chicken 7 | +salmon 10

ENTREES

メインディッシュ

CRISPY LOBSTER FRIED RICE
tempura cold water lobster, sri racha, thai basil,
seasonal vegetables
36

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

JAPANESE COWBOY (GF)
16 oz bone in ribeye
56

TAT-SOI TOFU (V)
smoked tofu, lotus root chips, salsify english peas,
shiitake, tat-soi salad, watermelon radish, béchamel
21

CITRUS SEARED SCALLOPS
four seared diver scallops, wok-fired brussel sprouts,
blood orange, yuzu, crispy bacon
42

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

UMAMI FILET MIGNON
asian dry spice rubbed, umami
sauce, miso chive butter
51

ROASTED SEABASS
shiitake mushroom risotto and
champagne uni reduction
42

TERIYAKI
served with stir-fried vegetables
chicken salmon steak
25 27 29

SIDES

副菜

VEGETABLE FRIED RICE (upon request)
9 (GF) (V)
chicken | beef | shrimp | pork belly | crab
18

VEGETABLE YAKISOBA
10
chicken | beef | shrimp | pork belly
18

STIR-FRIED VEGETABLES
11

WASABI MASHED POTATOES (GF)
11

TRUFFLE & LOBSTER MASHED POTATOES
26

CRISPY TOFU (V)
six pieces, aemomo sauce
12

BRUSSEL SPROUTS
japanese pepper, vermont maple syrup, oyster sauce
13

GRILLED/STEAMED ASPARAGUS (GF) (V)
9

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

KARAI ITAME SPICY STIR FRY (V)
japanese eggplant, tofu,
guizhou chili sauce, basil
15

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

YELLOWFIN TUNA
maguro
9

ALBACORE TUNA
bincho
7

JAPANESE YELLOWTAIL
hamachi
10

HAWAIIAN KONA KAMPACHI
baby yellowtail
12

SCOTTISH SALMON
sake
9

FRENCH-STYLE SALMON
sake
11

JAPANESE SEA BREAM
madai
12

HOKKAIDO SCALLOP
hotategai
10

SCOTTISH SALMON ROE
ikura
9

SEA URCHIN
uni
MP

JAPANESE OCTOPUS
tako
8

SPANISH MACKEREL
aji
9

STEAMED SHRIMP
ebi
8

SWEET SHRIMP
ama ebi
14

FRESH WATER EEL
unagi
9

SPECIALTY SASHIMI

本日のスペシャル刺し身

YELLOWTAILSERRANO
six piece hamachi sashimi, serrano,
thai basil vinaigrette

22

TUNA ICHIGO
snow crab wrapped in tuna sashimi,
topped with strawberry
24

SALMONHARASU
alaskan salmon belly, green onion,
lemon, smoked soy sauce, kizami
wasabi, pickled cucumbers
22

CRAB LEG BATĀ
snow crab leg, house-made uni butter
23

SEA BREAM CARPACCIO
japanese sea bream, strawberry,
cilantro, cucumber, truffle ponzu
28

GOLDENTORO
japanese tuna belly, siberian sturgeon
roe, 24ct gold flakes, smoked soy
75

GRILLED FISH COLLAR "KAMA"
salmon or yellowtail, teriyaki or shio
yaki style
25

SASHIMI LOVERS
chef's choice 20 pc sashimi
88

OMAKASE: FROM THE HEART

MUSUME OMAKASE

5 courses | 90 per person

CHEF YUKI'S OMAKASE

5 courses | 120 per person

MUSUME PARTY PLATTER

220

SPECIALTY ROLLS

本日のスペシャルロール

SUPERFLYVEGAN (V)
tempura sweet potato, tempura
asparagus, inside out, guacamole,
sweet miso
18

24 CARAT
snow crab, avocado, tempura green
bean, topped with salmon belly,
yellowtail belly, tuna belly (toro),
smoked soy, 24 ct golden flakes
38

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

PABLO PICASSO
tempura shrimp, cucumber, avocado,
topped with fresh water eel, thai basil
emulsion & teriyaki
22

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

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

MEAN GREEN
snow crab, cucumber, avocado, topped
with scottish salmon, kizami wasabi,
mean green sauce
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, strawberry, teriyaki & rice crisps
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

RAINBOW
21