

小さなプレート

Small Plates

APPETIZERS

小皿

SPICY EDAMAME

wok seared, house spicy blend
9

THAI COCONUT CURRY SOUP

lemongrass, cilantro, shiitake mushrooms
13
+shrimp 7 | +lobster 13

DYNAMITE SHRIMP (2)

masago aioli, sesame, house teriyaki
14

GRILLED LAMB LOLLIPOPS (3)

shoyu gari sauce, thai basil reduction
24

SEAREEDGEORGE'S BANK KING SCALLOPS(2)

two scallops, shiitake risotto, micro greens, champagne uni reduction
26

BLACK COD MISOZUKE (GF)

marinated for 72 hours in sweet miso
29

FIVE SPICE DUCKLEG CONFIT

duck leg cured in five spice, braised, forbidden rice, plum wine hoisin reduction
26

CITRUS CHILI CRAB

avocado, jalapeno, cilantro, beefsteak tomato, crispy wonton
21

JAPANESE EGGPLANT (V) (GF)

truffle miso ginger glaze, goma, togarashi
14

TONGYOZA

wild boar pot stickers, dried cherry nimono sauce
23

SHIITAKE GYOZA (V)

shiitake pot stickers, dried cherry nimono sauce
16

SLOW COOKED ASIAN BABY BACK RIBS

plum wine, hoisin, sesame glaze
31

LOBSTER DYNAMITE

whole north atlantic lobster tail, masago aioli, sesame, house teriyaki
45

MUSUME STEAMED BUNS (2)

koji chicken tempura, chashu pork belly, or tofu with house made pickles, ma la oil, mint
18

EDAMAME (GF)

steamed with sea salt
7

ISHIYAKIHOTROCK

akaushi, scallop, shiitake (6 pieces) / chef's selection (3 pieces each)
served with togarashi, pink peppercorn, wasabi ponzu
Akaushi 42 / Scallop 28 / Shiitake 16 / Chef's Selection 52

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)

Big Plates

SALADS

サラダ

MUSUME SEAWEED (GF) (V)
9

MUSUME GREENS (GF) (V)
sustainable aquaponic mix, house vinaigrette
11

HAWAIIAN GOAT CHEESE
hawaiian macadamia nut crusted goat cheese, mizuna,
pineapple dressing, balsamic reduction, grilled
baguette
18

+chicken 9 | +salmon 13

ENTREES

CRISPY LOBSTER FRIED RICE

tempura cold water lobster, sriracha, thai basil,
seasonal vegetables
45

**AKAUSHI KOBE STYLE
SUPER PRIME RIBEYE** (GF)
18/oz (4 oz minimum)

BASIL SNAPPER (GF)
basil steamed red snapper, jumbo lump
crab, asparagus, seasonal mushrooms,
kuromame hakko broth
42

JAPANESE COWBOY (GF)
16 oz bone in ribeye
61

UMAMI FILET MIGNON
asian dry spice rubbed, umami
sauce, miso chive butter
56

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

ROASTED SEABASS
shiitake mushroom risotto and
champagne uni reduction
46

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

TERIYAKI
served with stir-fried vegetables
chicken salmon steak
33 39 38

SIDES

副菜

VEGETABLE FRIED RICE (GF) (V)
20 (upon request)
chicken | beef | shrimp | pork belly |
crab
28

CRISPY TOFU (V)
six pieces, aemono sauce
16

YAKISOBA NOODLES
20
chicken | beef | shrimp | pork belly
28

BRUSSEL SPROUTS
japanese pepper, vermont maple syrup, oyster sauce
14

STIR-FRIED VEGETABLES
13

GRILLED/STEAMED ASPARAGUS (GF) (V)
10

WASABI MASHED POTATOES (GF)
13

WOK CHARRED OKRA
wok charred okra with thai basil, cilantro,
five spice, crispy garlic chips, sesame, scallion, soy
sauce, topped with katsuobushi
14

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

寿司 刺身

Sushi/Sashimi

SUSHI/SASHIMI

寿司 刺身

all gluten free available upon request

ORA KING SALMON
18

TORO BLUEFIN TUNA
MP

YELLOWFIN TUNA
maguro
10

ALBACORE TUNA
bincho
8

J APANESE YELLOWTAIL
hamachi
11

HAWAIIAN KONA KAMPACHI
baby yellowtail
14

SCOTTISH SALMON
sake
10

FRENCH-STYLE SALMON
sake
12

JAPANESE SEA BREAM
madai
14

HOKKAIDO SCALLOP
hotategai
12

SCOTTISH SALMON ROE
ikura
9

SEAURCHIN
uni
MP

JAPANESE OCTOPUS
tako
9

EGG
atsuyaki tamago
8

SWEET SHRIMP (raw)
ama ebi
15

FRESH WATER EEL
unagi
10

SPECIALTY SASHIMI

本日のスペシャル刺し身

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

24 hamachi
30 kampachi

TUNA ICHIGO
snow crab wrapped in tuna sashimi,
topped with strawberry
25

SALMON HARASU
alaskan salmon belly, green onion,
lemon, smoked soy sauce, kizami
wasabi, pickled cucumbers
24

ALASKAN RED KING CRAB
shiso truffle butter, beluga caviar
90

LUST (3)
bruleed sweet ebi, japanese uni,
beluga caviar
45

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

GRILLED FISH COLLAR "KAMA"
salmon, yellowtail or kanpachi
shio yaki style
27

SASHIMI LOVERS
chef's choice 20 pc sashimi
89

OMAKASE: FROM THE HEART

MUSUME OMAKASE

6 courses | 100 per person

CHEF YUKI'S OMAKASE

8 course | 120 per person

MUSUME PARTY PLATTER

240

SPECIALTY ROLLS

本日のスペシャルロール

SUPERFLY VEGAN

tempura sweet potato, tempura
asparagus, inside out, guacamole,
sweet miso
19

24 CARAT

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

FRIDAY NIGHT

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

THE 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

WRATH

salmon, tuna, yellowtail, avocado,
cucumber, sesame seeds, kazami
wasabi, smoke soy
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

TORO-TAKU
25

TEMPURA SHRIMP
10

SPIDER
17

RAINBOW
21