

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

SEARED GEORGE'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

ISHIYAKI HOTROCK

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)

大皿

Big Plates

SALADS

サラダ

MUSUME SEAWEED (GF) (V)

9

MUS UME 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)

JAPANESE COWBOY (GF)

16 oz bone in ribeye

61

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

42

UMAMI FILET MIGNON

asian dry spice rubbed, umami sauce, miso chive butter

56

ROASTED SEABASS

shiitake mushroom risotto and champagne uni reduction

46

TERIYAKI

served with stir-fried vegetables

chicken 33 | salmon 39 | steak 38

SIDES

副菜

VEGETABLE FRIED RICE (GF) (V)

20

(upon request)

chicken | beef | shrimp | pork belly | crab

28

YAKISOBA NOODLES

20

chicken | beef | shrimp | pork belly

28

STIR-FRIED VEGETABLES

13

WASABI MASHED POTATOES (GF)

13

CRISPY TOFU (V)

six pieces, aemomo sauce

16

BRUSSEL SPROUTS

japanese pepper, vermont maple syrup, oyster sauce

14

GRILLED/STEAMED ASPARAGUS (GF) (V)

10

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

18

MUSUME 娘

gluten free (GF)

vegan (V)

寿司 刺身

Sushi/Sashimi

SUSHI/SASHIMI

寿司 刺身

all gluten free available upon request

A5 WAGYU
40

TORO BLUEFIN TUNA
MP

HAWAIIAN BIG EYE TUNA
maguro
18

ALBACORE TUNA
bincho
8

JAPANESE 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

SEA URCHIN
uni
MP

JAPANESE OCTOPUS
tako
9

HOUSE MADE TAMAGO
8

SWEET SHRIMP (raw)
ama ebi
15

FRESHWATER EEL
unagi
10

SPECIALTY SASHIMI

本日のスペシャル刺身

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

VIKING QUEST
norwegian ocean trout, canadian
snow crab, yuzu miso ponzu
49

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

250

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

THE BAE-TAE

sea bream, alaskan king crab, mango,
shiso leaf, cucumber, plum paste,
yuzu miso ponzu
28

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