

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

**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

メインディッシュ

**CRISPY LOBSTER FRIED RICE**  
tempura cold water lobster, habanero jelly,  
thai basil, seasonal vegetables  
55

**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 hako 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 salmon steak  
33 39 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

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  
18

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  
12

SEA URCHIN  
uni  
MP

JAPANESE OCTOPUS  
tako  
9

HOUSE MADE TAMAGO  
8

SWEET SHRIMP (raw)  
ama ebi  
15

FRESHWATER EEL  
unagi  
10

NORWEGIAN TROUT  
masu  
18

## SPECIALTY SASHIMI

本日のスペシャル刺し身

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

26 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 HAMACHI KAMA  
yellowtail, shio yaki style  
27

SASHIMI LOVERS  
chef's choice 20 pc sashimi  
99

### OMAKASE: FROM THE HEART

#### MUSUME OMAKASE

6 courses | 100 per person

#### CHEF YUKI'S OMAKASE

8 course | 130 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  
24

### WRATH

salmon, tuna, yellowtail, avocado,  
cucumber, sesame seeds, kazami  
wasabi, smoke soy  
23

### 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  
22