

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

11

+shrimp 6 | +lobster 12

DYNAMITE SHRIMP

masago aioli, sesame, house teriyaki

8

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

24

BLACK COD MISOZUKE

marinated for 72 hours in sweet miso

23

FIVE SPICE DUCK LEG CONFIT

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

24

CITRUS CHILI JUMBO LUMP CRAB

avocado, jalapeno, cilantro, beefsteak tomato, crispy wonton

17

JAPANESE EGGPLANT

truffle miso ginger glaze, goma, togarashi

13

TON GYOZA

wild boar pot stickers, dried cherry nimono sauce

21

SHIITAKE GYOZA

shiitake pot stickers, dried cherry nimono sauce

16

SLOW COOKED ASIAN BABY BACK RIBS

plum wine, hoisin, sesame glaze

28

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

17

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 28 / Shiitake 16 / Chef's Selection 48

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
10

HAWAIIAN GOAT CHEESE (GF) (upon request)
hawaiian macadamia nut crusted goat cheese, mizuna,
pineapple dressing, balsamic reduction, grilled
baguette 17
+chicken 8 | +salmon 12

ENTREES

メインディッシュ

CRISPY LOBSTER FRIED RICE

tempura cold water lobster, sri racha, thai basil,
seasonal vegetables
39

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
41

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
28 32 31

SIDES

副菜

VEGETABLE FRIED RICE (upon request)
12 (GF) (V)
chicken | beef | shrimp | pork belly | crab
21

VEGETABLE YAKISOBA
12
chicken | beef | shrimp | pork belly
21

STIR-FRIED VEGETABLES
12

WASABI MASHED POTATOES (GF)
12

TRUFFLE & LOBSTER MASHED POTATOES
26

CRISPY TOFU (V)
six pieces, aemono sauce
14

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
17

寿司 刺身

Sushi/Sashimi

 vegan  gluten free

SUSHI/SASHIMI

寿司 刺身

all gluten free available upon request

TORO PREMIUM BLUE FIN TUNA
MP

YELLOWFIN TUNA

maguro
10

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

SPANISH MACKEREL

aji
10

STEAMED SHRIMP

ebi
9

SWEET SHRIMP

ama ebi
15

FRESH WATER EEL

unagi
10

SPECIALTY SASHIMI

本日のスペシャル刺し身

YELLOWTAILSERRANO

six piece hamachi sashimi, serrano,
thai basil vinaigrette

23

TUNA ICHIGO

snow crab wrapped in tuna sashimi,
topped with strawberry

25

SALMONHARASU

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

24

CRAB LEG BATĀ

snow crab leg, house-made uni butter

27

SEA BREAM CARPACCIO

japanese sea bream, strawberry,
cilantro, cucumber, truffle ponzu

29

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

27

SASHIMI LOVERS

chef's choice 20 pc sashimi

89

OMAKASE: FROM THE HEART

MUSUME OMAKASE

5 courses | 90 per person

CHEF YUKI'S OMAKASE

5 course | 110 per

person

MUSUME PARTY PLATTER

240

SPECIALTY ROLLS

本日のスペシャルロール

SUPERFLYVEGAN 

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

19

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