

小さなプレート

Small Plates

APPETIZERS

前菜

DYNAMITE SHRIMP

masago aioli, sesame, house teriyaki

9

CRISPY MISO GREEN BEANS

truffle miso

10

MUSUME STEAMED BUNS

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

14

GRILLED LAMB LOLLIPOPS

shoyu gari sauce, thai basil reduction

20

SEARED GEORGES BANK KING SCALLOPS (2)

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

18

BLACK COD MISOZUKE (GF)

marinated for 72 hours in sweet miso

18

FIVE SPICE DUCK LEG CONFIT

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

16

CHARRED PORK BELLY

five spice pork belly, saffron orange sweet potato puree, house-made tonkatsu sauce

15

CHICKPEA PANISSE (V) (GF)

garbanzo cake, castelvetrano olive tapenade, black-eyed pea curry, baby carrots, heirloom tomato

14

TON GYOZA

wild boar pot stickers, dried cherry nimono sauce

18

SHIITAKE GYOZA (V)

shiitake pot stickers, dried cherry nimono sauce

14

SLOW COOKED ASIAN BABY BACK RIBS

plum wine, hoisin, sesame glaze

18

LOBSTER DYNAMITE

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

31

SPICY EDAMAME

wok seared, house spicy blend

9

EDAMAME (GF)

steamed with sea salt

6

ISHIYAKI HOT ROCK

akaushi, scallop, shiitake (6 pieces) / chef's selection (3 pieces each)

served with togarashi, pink peppercorn, wasabi ponzu

Akaushi 32 / Scallop 21 / Shiitake 12 / Chef's Selection 35

TEMPURA

天ぷら

two pieces per order

SWEET POTATO

ONION

KABOCHA

SHISHITO PEPPERS

filled with cream cheese

APARAGUS

BROCCOLI

SHRIMP

one piece per order

大きなプレート

Big Plates

MUSUME
娘

gluten free (GF)

vegan (V)

SALADS

サラダ

MUSUME SEAWEED SALAD (GF) (V)

8

MUSUME GREENS (GF) (V)

sustainable aquaponic mix, house vinaigrette

9

GREEN PAPAYA (GF)

shredded green papaya, herbs, spicy tart vinaigrette, crushed peanuts

12

CHEF'S GARDEN

snow peas, snow pea chutes, hearts of palm, watermelon, almonds, goat cheese, gochujang vinaigrette

13

ENTREES

エントリ

AKAUSHI "KOBE STYLE"
SUPER PRIME RIBEYE (GF)

13/oz (4 oz minimum)

44

FORBIDDEN HALIBUT (GF)

pan seared halibut on forbidden rice, steamed Asian greens, turmeric beurre blanc, nori salt

29

JAPANESE COWBOY (GF)

16 oz bone in ribeye

44

GYU TENDA (GF)

8 oz filet

38

SMOKED TOFU (V)

smoked tofu, lotus root chips, salsify english peas, shiitake, kabocha puree, watermelon radish, béchamel

18

ROASTED SEABASS

shiitake mushroom risotto and champagne uni reduction

31

SEARED DIVER SCALLOPS

four georges bank seared scallops, truffled kabocha puree, tempura gari

37

TERIYAKI

served with stir-fried vegetables

chicken	salmon	steak
22	24	26

SIDES

両側

VEGETABLE FRIED RICE (GF) (V)

9

(upon request)

w/ chicken, beef, shrimp, pork belly or combo fried rice

17

CRISPY TOFU (V)

six pieces, aemono sauce

9

VEGETABLE YAKISOBA

10

w/ chicken, beef, shrimp, pork belly

17

STIR-FRIED VEGETABLES

8

GRILLED/STEAMED ASPARAGUS (GF) (V)

9

MASHED YUKON GOLD POTATOES (GF)

8

WASABI MASHED POTATOES (GF)

9

WOK CHARRED OKRA

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

9

BOMBAY YAM (GF)

roasted japanese yam, garam marsala spice, japanese eggplant babaganoush

9

TRUFFLE & LOBSTER MASHED POTATOES

18

寿司 刺身

Sushi/Sashimi

Ⓥ vegan ⓄGF gluten free

SUSHI/SASHIMI

寿司 刺身

all gluten free available upon request

TORO PREMIUM BLUE FIN TUNA
MP

TUNA
maguro
8

JAPANESE YELLOWTAIL
hamachi
9

SCOTTISH SALMON
sake
9

JAPANESE RED SNAPPER
madai
10

PACIFIC SEA BASS
suzuki
8

NOVA SCOTIA ALBACORE
bincho
7

HOKKAIDO SCALLOP
hotategai
10

SCOTTISH SALMON ROE
ikura
8

SEA URCHIN
uni
MP

JAPANESE OCTOPUS
tako
7

NORWEGIAN MACKEREL
saba
7

STEAMED TIGER PRAWN
ebi
8

KOREAN SQUID
ika
7

CHINESE FRESH WATER EEL
unagi
8

SPECIALTY SASHIMI

専門刺身

YELLOWTAIL SERRANO
six piece hamachi sashimi, serrano,
thai basil vinaigrette
20

VEGETABLE SUSHI ⓄGF Ⓥ
assorted vegetable nigiri (8 pc)
16

BIG D TATAKI
tuna, yellowtail, salmon, or albacore,
lightly seared, daikon, shaved red
onion, yuzu ponzu sauce
20

TUNA BLEU
six piece maguro sashimi, miso
mustard orange truffle sauce,
maytag bleu cheese
20

GRILLED FISH COLLAR "KAMA"
salmon or yellowtail, teriyaki or
shio yaki style
17

SASHIMI LOVERS
tuna, yellowtail, red snapper,
jack mackerel, scallop (4 pc each)
86

OMAKASE: FROM THE HEART

5 course set / 75 per person

CHEF'S SPECIAL PLATTER

220

SPECIALTY ROLLS

特殊ロール

SUPER FLY VEGAN Ⓥ
tempura sweet potato, tempura
asparagus, inside out, avocado, radish,
spicy basil aioli
17

WHITE DRAGON
unagi, masago, cucumber, wrapped in soy
paper, tuna, salmon, basil, sweet ponzu
19

FRIDAY ROLLER COASTER
snow crab, cucumber, avocado, rolled
inside out with baked salmon on top,
teriyaki dynamite sauce
21

RAINBOW
avocado, blue crab leg, cucumber
slices, topped with tuna, yellowtail,
salmon, shrimp
20

MORGAN
california roll, topped with yellowtail,
serrano sliced, sriracha, with side of
thai basil vinaigrette
21

HOT MESS
snow crab & avocado wrapped in
soy paper topped with yellowtail, tuna,
salmon, spicy aioli yuzu seaweed
20

MINT GARDEN
pickled lettuce, avocado, cucumber,
mint, oba leaf, tamago, rice paper,
tempura garlic & red onion
18

MIAMI
scottish salmon, snow crab, shrimp,
avocado, wrapped in cucumber,
sweet red onion vinaigrette
20

BLAKE
tempura shrimp, cucumber avocado
rolled inside out, topped with spicy tuna
& teriyaki sauce
21

HOUSE ROLLS

ハウスロール

all gluten free available upon request

CALIFORNIA
9

SPICY TUNA
9

NEGI HAMA
9

TEMPURA SHRIMP
9

SPIDER
16