

Musume.

Classic Cut /Hand Roll

Avocado	6 / 5
Cucumber	6 / 5
Salmon	8 / 7
Yellowtail	10 / 9
Tuna	10 / 9
Blue Crab	11 / 10
Eel	10 / 10
Spicy Scallop	12 / 12
Super Uni	-- / MP
Super Hand Roll	-- / 32
Shrimp Tempura	12.5/11.5
Baked Crab	-- /11.5

Chef's Special

Omakase-9 65 - chef's choice + blue crab handroll
Omakase-11 85 - chef's choice + blue crab handroll
Tekka Bowl 28 - tuna, chu toro, negi tuna, marinated organic egg yolk
Kaisen Don 29 - assorted sashimi, warm white rice, marinated organic egg yolk
Musume Chirashi 38 - fish, cucumbers, ikura, tamago, uni, rice
Premium Chirashi 48
Omakase Sashimi (12 pcs 45) / (15 pcs 60)

Crudo - Raw Delicacies

Tuna With Ponzu + Chili Oil (GF) 25
Salmon Truffle With Ponzu Truffle Oil (GF) 25
Shima Aji With Yuzu Soy Garlic Cucumber Jalapenos 24
Scallop Cilantro, Chili Sauce (GF) 21
Seared Amaebi Yuzu Kosho (GF) 20
Yellowtail Apple Yuzu (GF) 24
Amberjack Orange Ponzu Yuzu (GF) 24
Toro With Truffle Gold (GF) 32

Hot Plates

Tonkatsu Ramen 20 - chashupork, marinated organic egg, bean sprouts, green onion
Spicy Chicken Wonton Ramen 19 - green onions, chili
Hiyashi Chuka 22 - cold noodles, chashu pork, eggs, sesame, ebi, blue crab, masago, ikura, cucumber
Wagyu TanTan Noodles 25- ground wagyu beef, chili, green onions, bean sprouts, peanuts, marinated organic eggs
Beef Clay Pot 33 - ribeye, garlic rice
Salmon Teriyaki 25 - edamame, cucumber
Yakisoba 13- bonito, seaweed, sesame
Eel Bowl 28 - sesame
Chicken Katsu Curry 19- green onions
Chashu Bowl 19 - sesame

Small Bites

Garlic Shishito *(V) (GF) 8.5 - bonito
Truffle Salt Edamame (V) (GF) 9
Spicy Garlic Edamame 9
Agedashi Tofu *(V) (GF) 7
- green onion
Avocado Truffle Crispy Rice (V) 13
- eel sauce, micro cilantro
Avocado Tempura (V) (GF) 9

Greens

Snow Crab Salad 15
- organic spring mixed, avo, seaweed,
house special ponzu dressing
House Salad (V) 7
- organic spring mixed,
cherry tomatoes, sesame dressing
Sashimi Salad 14
- daily assorted fresh fish,
house special ponzu dressing

Soft Shell Crab Tempura (GF) 12.5
Mushroom Karage (GF) 14
Spicy Tuna Jalapeno Poppers 12
Shrimp Tempura (5pc) (GF) 12
Crispy Rice Tuna 11 - masago, jalapenos
Musume Wings 12 - black peppers
Chicken Karage (GF) 11 - white meat
Chili Gyoza 9 - chicken, onions, shallots, ginger



Nigiri 2 pc / Sashimi 5 pc

Hon Hamachi (Yellowtail)	8.5 / 17
Hamachi Toro (Yellowtail Belly)	10 / 19
Binnaga (Albacore)	8 / 16
Sake (Salmon)	7.5 / 15
Sake Toro (Salmon Belly)	8.5 / 17
Hon Maguro (Bluefin Tuna)	10 / 19
Shima Aji (Stripped Jack)	10 / 19
Amaebi (Sweet Shrimp)	14 / 25
Hotate (Hokkaido Scallop)	10 / 19
Otoro (Fatty Tuna)	MP/ MP
Chu-toro (Medium fatty Tuna)	MP/ MP
Hirame (Halibut)	9 / 16.5
Kurodai (Black Snapper)	8 / 16
Unagi (Eel)	8 / 16
Madaï (Japanese Snapper)	10 / 19
Kinmedai (Golden Eye Snapper)	14 / 26
Saba (Japanese Mackerel)	8 / 16
Ika (Squid)	9 / 18
Tamago (Sweet Egg)	5 / 12
Ikura (Salmon Egg)	10 / 20
Kanpachi (Amberjack)	9 / 17
Hokkaido Uni (Sea Urchin)	MP/ MP
Super Nigiri (Toro +Uni)	22 / --



Special Rolls

- Ryujin 24 - shrimp tempura, spicy assorted fish (no rice)
- Ebi Ebi 22 - sweet shrimp, masago
- Shiro Kuro 17 - snow crab, eel, avocado, cucumber
- Soft Shell Crab 21 - avocado, gobo, cucumber, masago
- Niji 22 - fresh fish, avocado, snow crab
- Musume 28 - tuna, scallop, snow crab, otoro, cucumber
- Baked Salmon 22 - cream cheese, snow crab, avocado, cucumber, masago, green onions
- Maguro 20 - tuna, crispy onions
- Green Roll 23 - vegetables, avocado, seaweed
- Umami 15 - white fish, cucumber, shiso, yamagobo side umami sauce
- Ebisu 20 - shrimp tempura, avocado, yellowtail with sesame sauce
- Bakudan (911) 18 - spicy tuna, cucumber, slice avocado and house special sauce
- Crunchy rolls 19 - shrimp tempura, avocado and spicy tuna

Sides

- Miso Soup 4
- Cucumber Salad 6
- White Rice 3
- Fatty Beef Garlic Rice 9
- Seaweed Salad 6
- Marinated Organic Egg yolk 8

Drinks

- Organic Iced Hojicha 7
- Organic Iced Hojicha Latte 7
- Organic Iced Green Tea 7 (Refill)
- Organic Hot Green Tea 7
- Organic Hot Hojicha 7
- Bottled Water 9
- Sparkling Water 9
- Japanese soda 5
- Soda Can Classic / Diet / Sprite 4

Beer

- Sapporo 8
- Yuzu Beer 14
- Echigo premium 12
- Matcha IPA 14

Sake

- Kikusui Junmai Ginjo 24
- Sakari Junmai Daiginjo 28
- Senkin Junmai Daiginjo 30
- Koimari Junmai Ginjo 72 (720 ml)

Dessert

- Kakigori 12 - Matcha green tea / Hojicha
- Green tea Honey Toast 14



Musume.Lunch

All of the dishes below come with red miso soup and salad

Tekka Bowl - tuna, marinated organic egg yolk - 24

Premium Sushi Nigiri 7 pcs

(spicy tuna / cucumber hand roll) - 35

Sushi Set - Nigiri 7 pcs + hand roll - 24

(spicy tuna or cucumber hand roll)

**sub with cut roll + 2

Sashimi Set - 25

(assorted fish + sushi rice)

Beef (Ribeye) Katsu Curry - 26

Chicken Curry* - 17

(substitution for shrimp + 5)

Poke Bowl - 24

Chicken Karaage Bowl - 16

Salmon Teriyaki - 21 **

Eel Bowl - 26

Chicken Katsu Don - 18

Tonkatsu Ramen - 18

Spicy Chicken Wonton Ramen - 18

*can be substituted with tofu or vegan/vegetarian options.

Musume.

Musume's Happy Hour 5pm - 7pm Everyday

Small Bites

Garlic Shishito (V)(GF) 7.5

Garlic Edamame 8

Avocado Truffle Crispy Rice (V) 12

Soft Shell Crab Tempura (GF) 10

Shrimp Tempura (GF) 10

Musume Wings (GF) 10

Spicy Tuna Jalapenos Poppers 10

Crudo

Tuna with Ponzu (GF) 15

Yellowtail Apple Yuzu (GF) 15

Shima Aji with Yuzu Soy Garlic (GF) 15

Amberjack with Spicy Ponzu (GF) 15

Scallop Crudo Cilantro, Chili Sauce 15

Toro Crudo w/ Truffle 20

Rolls

Soft Shell Crab Roll - avocado, cucumber, masago 19

Niji Roll - fresh, avocado, snow crab 20

Musume Roll - tuna, scallop, snow crab, o-toro 25

Kaisen Don - assorted fish, scallop, sweet shrimp 26