

Musume.

Small Bites

- Garlic Shishito *(V) (GF) 8.5 - bonito
- Truffle Salt Edamame (V) (GF) 9
- Agedashi Tofu *(V) (GF) 7
 - bonito, green onion
- Avocado Truffle Crispy Rice (V) 13
 - eel sauce, micro cilantro
- Avocado Tempura (V) (GF) 9
- Shrimp Tempura (5pc) (GF) 12
- Crispy Rice Tuna 11 - masago, jalapenos
- Musume Wings (GF) 12 - black peppers
- Chicken Karage (GF) 10 - white meat
- Chili Gyoza 9 - chicken, onions, shallots, ginger

Chef's Special

- Sashimi 88 - assorted fish, seafood
- 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 40 - fish, cucumbers, ikura, tamago, uni, rice
- Nigiri 60 - special chef's choice sushi 9 pieces and miso soup

Crudo

- Tuna With Ponzu + Chili Oil (GF) 25
- Salmon Truffle With Ponzu Truffle Oil (GF) 25
- Shima Aji With Yuzu Soy Garlic Cucumber Jalapenos 23
- Scallop Cilantro, Chili sauce (GF) 21
- Seared Amaebi Yuzu Kosho (GF) 20
- Yellowtail Apple Yuzu (GF) 23
- Amberjack orange ponzu yuzu (GF) 24

Plates

- Tonkotsu Ramen 19 - chashupork, marinated organic egg, bean sprouts, green onion
- Spicy chicken wonton ramen 19 - green onions, chili.
- Hiyashi Chuka 18 - 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 17 - sesame

Greens

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

Classic Cut /Hand Roll

Avocado	6 / 5
Cucumber	6 / 5
Salmon	8 / 7
Yellowtail	10 / 9
Tuna	10 / 9
Blue crab	10 / 10
Baked crab	-- / 10
Eel	10 / 10
Super Uni	-- / MP
Super Hand Roll	-- / 32



Nigiri 2 pc / Sashimi 5 pc

Yellowtail	8.5/17
Yellowtail Belly	10/19
Salmon	7.5/15
Salmon Belly	8.5/17
Bluefin Tuna	10/19
Shima Aji	10/19
Amaebi	14/25
Scallop	10/19
Otoro	MP/MP
Chu-toro	MP/MP
Halibut	9/16.5
Black Snapper	8/16
Eel	8/16
Tamago	5/12
Ikura	10/20
Amberjack	9/17
Super Nigiri	24/-
Uni	MP/MP



Special Rolls

- 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 19 - tuna, crispy onions
- Green Roll 23 - vegetables, avocado, seaweed
- Umami 15 - white fish, cucumber, shiso, yamagobo side umami sauce
- Ebisu 19- shrimp tempura, avocado, yellowtail with sesame sauce

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 4

Dessert

- Kakigori 9
- Matcha green tea
- Hojicha

Musume's Happy Hour. 5pm - 7pm Everyday

Garlic Shishito (V) (GF) 6.5
Truffle Salt Edamame (V) (GF) 7.5
Agedashi Tofu (V) (GF) 6
Avocado Truffle Crispy Rice (V) 10
Avocado Tempura (V) (GF) 7.5
Soft Shell Crab Tempura (GF) 9.5
Shrimp Tempura (GF) 10
Crispy Rice Tuna 9
Musume Wings (GF) 9
Miso soup 3
Cucumber salad 4

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

Soft Shell Crab Roll - avocado, cucumber, masago 18
Niji Roll - fresh, avo, snow crab 19
Musume Roll - tuna, scallop, snow crab, o-toro 25
Kaisen Don - assorted fish, scallop, sweet shrimp 26