

# Musume.

## Small Bites

Garlic Shishito \*(V) (GF) 8 - bonito  
Truffle Salt Edamame (V) (GF) 9  
Agedashi Tofu \*(V) (GF) 7 - bonito,  
green onion  
Avocado Truffle Crispy Rice (V) 9  
- eel sauce, micro cilantro  
Avocado Tempura (V) (GF) 9  
Soft Shell Shrimp Tempura (GF) 15  
Crispy Rice Tuna 10 - masago, jalapenos  
Musume Wings (GF) 10 - black peppers

## Greens

Sakana Salad 8 - organic  
spring mixed, house special ponzu  
dressing  
Hearty Salad (V) 7 - organic  
spring mixed, cherry tomatoes, sesame  
dressing  
Musume Sashimi 13 - daily  
assorted fresh fish, house special ponzu  
dressing

## Classic Cut /Hand Roll

Avocado	6 / 5
Cucumber	6 / 5
Salmon	7 / 6
Yellowtail	9 / 8
Tuna	9 / 8
Blue crab	9 / 9
Baked crab	- / 10
Eel	10 / 10
Amaebi	12 / 12
Super Uni	- / MP
Super Hand Roll	- / 32

## 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

## Nigiri/Sashimi

Yellowtail	8/16
Yellowtail Belly	9/18
Salmon	7/14
Salmon Belly	8/16
Tuna	9/18
Shima Aji	9/18
Amaebi	10/20
Scallop	10/19
Otoro	MP/MP
Chu-toro	MP/MP
Halibut	8/16
Black Snapper	8/16
Eel	8/16
Tamago	5/10
Ikura	10/20
Amberjack	9/17
Super Nigiri	24/-
Uni	MP/MP

## Special Rolls

Ebi Ebi 18 - sweet shrimp, masago  
Shiro Kuro 17 - snow crab, eel,avo,  
cucumber  
Soft Shell Crab 21 -  
avo,gobo,cucumber,masago  
Niji 22 - fresh fish, avo, snow crab  
Musume 28 - tuna, scallop, snow  
crab, Otoro,cucumber  
Baked Salmon 22 -  
cream cheese,snow crab, avo,cucumber,  
Masago,green onions.  
Maguro 19 - tuna, crispy onions

## Chef's Special

Sashimi 78 - 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 30 - fish, cucumbers, ikura, tamago, uni, rice

## Hot Plates

Branzino Ginger Rice (GF) 29

-green onion

Beef Clay Pot 33 - ribeye, garlic rice

Salmon Teriyaki 25

-edamame, cucumber

Yakisoba 13

-bonito, mayo, seaweed, sesame

Eel Bowl 28 -sesame

Chicken Katsu Curry 18-green onions

Chashu Bowl 16 -sesame

## Sides

Miso Soup 4

Fatty Beef Garlic Rice 9

Cucumber Salad 6

Seaweed Salad 6

Marinated Organic Egg yolk 5

White Rice 3

## 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

Soda Can Classic/Diet 4

## Kakigori

Matcha cream top 9

Hojicha cream top 9

Hokkaido milk 8

\*\* consuming raw or undercooked food may increase your risk of food borne illness especially when you have certain medical conditions. \*\*

# Musume's lunch.

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

Tekka bowl - tuna, marinated organic egg yolk \$24

Sushi set - nigiri 7 pcs + hand cut (spicy tuna or cucumber) \$22

Sashimi set - assorted fish + sushi rice \$25

Yakisoba\* \$10

Chicken curry\* \$15 (substitution for shrimp +\$5)

Chashu bowl \$14

Salmon teriyaki\* \$21

Eel bowl \$25

Chicken Katsu Don \$16

Beef (ribeye) Katsu Curry \$25

3 assorted chef's hand roll (for togo cut roll only) \$12

\* can be substituted with tofu for vegan/vegetarian options.