

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) 12
- eel sauce, micro cilantro
Avocado Tempura (V) (GF) 9
Shrimp Tempura (GF) 12
Crispy Rice Tuna 10 - masago,
jalapenos
Musume Wings (GF) 10 - black
peppers
Chicken Karage (GF) 9 - white meat
Chili Gyoza 8 - chicken, onions,
shallots, ginger.

Greens

Snow Crab Salad 14 -
organic spring mixed, avo, seaweed,
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

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 35 - fish, cucumbers, ikura, tamago, uni, rice.
Nigiri 55 - special chef's choice sushi 9 pieces.

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

Nigiri/Sashimi

Yellowtail	8/16
Yellowtail Belly	9/18
Salmon	7/14
Salmon Belly	8/16
Bluefin 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 22 - 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
Green Roll 23 - vegetables, avo, seaweed
Umami 15- white fish, cucumber, shiso, yamagobo side umami sauce
Ebisu 18- shrimp tempura, avo, yellowtail with sesame sauce

Dessert

Kakigori 9
-Matcha green tea
-Hijicha

Plates

Tonkotsu Ramen 19

-chashu pork, 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 18-green onions

Chashu Bowl 16 -sesame

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

Sides

Miso Soup 4

Fatty Beef Garlic Rice 9

Cucumber Salad 6

Seaweed Salad 6

Marinated Organic Egg yolk 8

White Rice 3

Musume's lunch.

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

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

Sushi Lite Nigiri 5 pcs (spicy tuna or cucumber hand roll) \$17

Sushi set - nigiri 7 pcs + hand cut (spicy tuna hand roll or cucumber hand roll) \$23 * sub with hand cut +2

Sashimi set - assorted fish + sushi rice \$25

Poke bowl \$22

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

Chicken Karaage Bowl \$15

Chashu bowl \$15

Salmon teriyaki \$21 **

Eel bowl \$25

Chicken Katsu Don \$16

Beef (ribeye) Katsu Curry \$25

Tonkotsu Ramen \$17

Spicy chicken wonton ramen \$17

3 assorted chef's hand roll (not available for togo) \$16 **

can be substituted with tofu for vegan/vegetarian options