

# MUSUME CLASSICS

娘正番

Vegan

Gluten Free

## MUSUME FASHIONED

Suntory Toki, sake, vanilla, chocolate bitters 18  
Hibiki Harmony, sake, vanilla, chocolate bitters 30

## BLACK COD MISOSUKA | 28 <sup>GF</sup>

72-hour sweet miso marinade

## HOKKAIDO SCALLOPS | 39 <sup>GF</sup>

curried kabocha squash, spiced brussels sprouts,  
pomegranate molasses

## SALMON HARASU | 22

salmon belly, lemon, kizami wasabi, pickled cucumber,  
smoked soy

## MORGAN ROLL | 14

snow crab, avocado, yellowtail, serrano, sriracha, cucumber,  
thai basil vinaigrette

Chef Yuzo is a seasoned Japanese chef with over 23 years of culinary experience, having trained both in Japan and Dallas. Passionate about exploring global flavors, he enjoys cooking a wide range of international cuisines beyond traditional Japanese dishes. In his free time, Chef Yuzo loves traveling and unwinding with video games.

## AFTER DINNER DRINK

YAMAZAKI TOASTED OAK PLUM LIQUEUR

50

MUSUME  
娘

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS

22% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

# SMALL PLATES

小皿

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SPICY EDAMAME | 9  
wok-seared house spicy blend

CRISPY TOFU | 13  
aemono sauce

GF BLACK COD MISOSUKA | 28  
72-hour sweet miso marinade

MISO EGGPLANT | 15  
truffle miso ginger glaze, togarashi

DIM SUM | 19  
steamed pork + shrimp dumplings,  
spicy mustard, sweet soy, chili bomb

FIRE & ICE | 28  
miso/parmesan broiled oysters,  
chilled oysters, cucumber, apple, serrano

MUSUME STEAMED BUNS | 18  
kaji tempura chicken, chashu pork belly or tofu,  
housemade pickles, ma la oil, mint, habanero jelly

THAI COCONUT CURRY SOUP | 15  
lemongrass, shiitake mushroom, cilantro  
+ shrimp 8, + lobster 19

WAGYU HOT ROCK | 36  
sea salt, pink peppercorn, ponzu

ROCK SHRIMP | 18  
tempura rock shrimp, sweet thai chili sauce

CHARRED CORN RIBS | 18  
black truffle & sriracha sea salt,  
crispy garlic, miso butter

LOBSTER "SEOUL" TRAIN | 95  
2lb Maine lobster, jumbo prawns, clams,  
mussels, saffron/gochujang broth

FIVE SPICE DUCK CONFIT | 28  
masaman curry, pineapple, crispy tofu

CRISPY ENOKI MUSHROOMS | 15  
red curry aioli, mala spice, green onion

MISO CAESAR | 16  
little gem, parmesan, tenkasu

TEMPURA SHISHITO PEPPERS | 15  
whipped cream cheese, tentsuyu

GRILLED LAMB LOLLIPOPS | 36  
shoyu gari sauce, thai basil reduction

SHORT RIB WONTON | 26  
smoked soy broth, truffle, chili crisp, green onion



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# BIG PLATES

大さな皿

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ROASTED KINOKO SEABASS | 49 <sup>GF</sup>  
shiitake mushroom risotto, champagne uni reduction 59

SHOKUNIN BRANZINO | 45  
sesame & soy chimichurri, thai herb salad

HOKKAIDO SCALLOPS | 39 <sup>GF</sup>  
curried kabocha squash, spiced brussels sprouts,  
pomegranate molasses

EMPRESS CHICKEN | 36  
½ roasted chicken, lemongrass, roasted baby carrots, nam jim jaew

CRISPY LOBSTER FRIED RICE | 79  
tempura cold water lobster, habanero jelly, thai basil

## BUTCHER BLOCK

Musume's finest selection of globally sourced, high quality steaks & chops. Cooked with love and finished with black garlic & soy butter.

JAPANESE WAGYU  
chef's selection of the finest  
Japanese wagyu M.P.

16oz. PRIME NY STRIP | 69  
1855 black angus beef, Grand Island NE

16oz. BONE IN COWGIRL | 75  
Allen Brothers, Chicago IL

10oz. WAGYU FLAT IRON | 49  
Rosewood Farms, Ennis TX 53

8oz. FILET MIGNON | 54  
44 Farms, Cameron TX

38oz. TOMAHAWK RIBEYE | 175  
1855 black angus beef, Grand Island NE  
sliced & served with selection of banchan

## SIDES

YAKISOBA NOODLES | 29  
chicken | beef | shrimp | chashu pork 39

STIR FRIED VEGETABLES | 15

CRISPY BRUSSELS SPROUTS | 14  
red wine vinegar, honey, serrano

WOK CHARRED OKRA | 14  
thai basil, cilantro, five spice,  
sesame, scallion, soy

THAI BASIL FRIED RICE | 29  
chicken | beef | shrimp | chashu pork 39

CHARRED CABBAGE | 16  
honey miso butter, whipped tofu, sesame 18

KARAI ITAME SPICY STIR FRY | 18  
Japanese eggplant, tofu, Guizhou chili sauce, basil

TOGARASHI FRIES | 13  
sambal ketchup

ROASTED ASPARAGUS | 14  
balsamic tamari glaze

BROCCOLINI | 14  
garlic ponzu, chili crisp

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# SUSHI | SASHIMI

寿司 | 刺身

## SUSHI | SASHIMI

FAROE ISLANDS SALMON.....	14
sake	
KAGOSHIMA YELLOWTAIL.....	18
hamachi	
AMBERJACK.....	18
kampachi	
OLIVE FLOUNDER.....	18
hirame	
HOKKAIDO SCALLOP.....	16
hotate	
SNOW CRAB LEG.....	18
zuwai gani	
FRESH WATER EEL.....	15
unagi	
SWEET SHRIMP.....	16
ama ebi	
SEA URCHIN.....	30
uni	
BLUEFIN TORO.....	30
hon maguro toro	
YELLOWFIN TUNA.....	16
kihada maguro	
A5 WAGYU.....	30
AVOCADO BOAT.....	9
abokado bune	

## SPECIALTY NIGIRI

ABURI SALMON.....	15
nikiri soy, truffle oil, scallion	
ABURI HAMACHI.....	15
nikiri soy, crunchy chili garlic	
ABURI TORO.....	32
nikiri soy, kizami wasabi	
UNI TORO.....	35
nikiri soy	
OSSETRA CAVIAR.....	MP
ossettola kyabia	

## SPECIALTY ROLLS

MORGAN.....	14
snow crab, avocado, yellowtail, serrano, sriracha, cucumber, thai basil vinaigrette	
ROBUSUTA.....	32
maine lobster, tempura shrimp, avocado, spicy mayo, garlic butter, cajun aioli	
WRATH.....	22
salmon, tuna, yellow tail, avocado, sesame seeds, kizami wasabi, cucumber, smoked soy	
MIAMI.....	24
salmon, snow crab, shrimp, avocado, sweet red onion vinaigrette, wrapped in cucumber	
LA ISLA BONITA.....	24
spring Roll with salmon, yellowtail, spring mix, asparagus, shrimp, passion fruits Ponzu	
BLACK & GOLD.....	25
yellowtail teriyaki, shrimp, cucumber, shiso, fig, black truffle aioli	
NAGOYA.....	25
scallop, shrimp, asparagus, shichimi tartar, dark miso glaze, serrano	
THE PICASSO.....	23
tempura shrimp, cucumber, eel sauce, cucumber, thai basil emulsion, eel sauce, panko	
SUPERFLY VEGAN.....	19
steamed sweet potato, asparagus, pressed avocado, sesame, micro greens, sweet dark miso	
FRIDAY NIGHT.....	19
baked salmon, snow crab, avocado, cucumber, dynamite sauce, eel sauce, sriracha, tempura crunch	

## SPECIALTY SASHIMI

YELLOWTAIL SERRANO.....	22
yellowtail, serrano, thai basil vinaigrette hamachi   32 kampachi	
SALMON HARASU.....	22
salmon belly, lemon, kizami wasabi, pickled cucumber, smoked soy	
SASHIMI FLATBREAD.....	24
tuna, yellowtail, salmon, serrano, sun-dried tomato aioli, wasabi furikake	
SCARLETT OROSHI.....	22
sesame seared tuna, oroshi ponzu, strawberries	
SHISO HOT.....	23
olive flounder, ume plum, fried shallots, shiso, mango gochujang	
SASHIMI LOVER (20).....	98
chef's choice	

## HOUSE ROLLS

CALIFORNIA.....	9
SALMON AVOCADO.....	10
SPICY TUNA.....	9
SHRIMP TEMPURA.....	13
SPIDER.....	18
RAINBOW.....	21

## OMAKASE FROM THE HEART

MUSUME PARTY PLATTER  
no substitutions or customizations 245

MUSUME OMAKASE  
highlighted dishes from both kitchens  
6 courses | 125 per person

CHEF YUZO OMAKASE  
9 course | 145 per person  
no substitutions or customizations

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