LUNCH

STARTERS

SPICY EDAMAME | 8
wok-seared house spicy blend

CRISPY TOFU | 13
aemono sauce

MUSUME EGGPLANT | 15
truffle miso ginger glaze, togarashi

BLACK COD MISOSUKE | 28
72-hour sweet miso marinade

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

RICE & NOODLES

MUSUME RICE BOWL | 22
marinated & pickled vegetables, soft cooked egg, sweet onion soy
+ teriyaki chicken 19, + salmon, steak 24

YAKISOBA NOODLES | 21
choice of: vegetable, chicken, beef, shrimp or pork belly

THAI BASIL FRIED RICE | 21
choice of: vegetable, chicken, beef, shrimp or pork belly

CRISPY LOBSTER FRIED RICE | 36
tempura cold water lobster, habanero jelly, thai basil

TERIYAKI | 25
chicken, steak or salmon, stir fried vegetables, steamed rice

SOUP & SALADS

MISO CEASAR | 16
little gem, parmesan, tenkasu
+ chicken 7, + salmon 10

GOAT CHEESE SALAD | 16
Macadamia nut crusted goat cheese, mizuna, avocado, tomato, pineapple vinaigrette
+ chicken 7, + salmon 10

RAINBOW SASHIMI SALAD | 24
avocado, daikon, carrot, snow pea shoots, wonton, soy/garlic vinaigrette

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

BENTO

TOKYO SALARYMAN BENTO | 22
miso soup, crispy tofu, California & spicy tuna roll, teriyaki beef, teriyaki chicken, or stir-fried vegetables

TOKYO MARKET BENTO | 25
miso soup, seaweed salad, California & spicy tuna roll, chef's selection of sashimi & nigiri

FAVORITES

MUSUME RAMEN | 16
spicy miso broth, soft cooked egg, mushroom, corn, bok choy, green onion
+ karaage chicken, chashu pork, tempura shrimp 5

KARAAGE CHICKEN TACOS | 17
ginger slaw, pickled vegetables, spicy mayo

BULGOGI CHEESESTEAK | 19
shaved ribeye, caramelized onion, roasted peppers, kimchi, spicy mayo

SUSHI | SASHIMI

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
osettola 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, cucumer, 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

SCARLET 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

MUSUME 娘

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

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