



MUSUME  
娘

## SPECIALTY COCKTAILS

**MUSUME OLD FASHIONED - 15**  
suntori toki, sake, vanilla, chocolate bitters

**RISING SUN - 15**  
effen cucumber vodka, tyku cucumber sake,  
st. germain, lemon

**WHITE LYCHEE SANGRIA - 15**  
white wine blend, soho lychee, lemon, cranberry

**BALLET SLIPPER - 15**  
hangar one rose vodka, aperol, cranberry, lemon

## STARTERS

<b>SPICY EDAMAME</b>	8
wok seared, house spicy blend	
<b>CRISPY TOFU (6)</b>	14
aemono sauce	
<b>MUSUME STEAMED BUNS (2)</b>	14
koji chicken tempura, chashu pork belly, or tofu, house made pickles, ma la oil, mint	
<b>BLACK COD MISOZUKE</b>	26
marinated for 72 hours in sweet miso	
<b>THAI COCONUT CURRY SOUP</b>	16
lemongrass, cilantro, shiitake mushroom +shrimp \$7   +lobster \$19	

<b>TOKYO SALARYMAN BENTO</b>	22
miso soup, house salad, gyoza, rice, california & spicy tuna roll <i>choice of: beef, chicken or vegetable</i>	

<b>TOKYO MARKET BENTO</b>	25
miso soup, house salad, seaweed salad, california & spicy tuna roll 3 piece chef's choice sashimi & nigiri	

## RICE & NOODLES

<b>THAI BASIL FRIED RICE</b>	14   22
choice of vegetable, chicken, beef, shrimp, pork belly	
<b>CRISPY LOBSTER FRIED RICE</b>	36
tempura cold water lobster, sriracha, thai basil fried rice, seasonal vegetables	
<b>YAKISOBA NOODLES</b>	14   22
stir-fried noodles, choice of vegetable, chicken, beef, shrimp, pork belly	

## MAINS

<b>GOAT CHEESE SALAD</b>	16
macadamia nut crusted goat cheese, mizuna greens, pineapple vinaigrette, balsamic reduction, grilled baguette + chicken \$7 + salmon \$10	
<b>MUSUME RICE BOWL</b>	
marinated and pickled vegetables, soft cooked egg, sweet onion soy + stir fried vegetables \$17 + chicken \$19 + steak \$22	
<b>TERIYAKI</b>	25
chicken, steak or salmon served with stir- fried vegetables, white rice	
<b>HOT CHICKEN</b>	19
koji marinated tempura chicken, hoisin lime slaw, brioche bun, smoked paprika, hand-cut sweet potato fries	
<b>BASIL SNAPPER GF</b>	32
basil steamed red snapper, jumbo lump crab, asparagus, seasonal mushrooms, kuromame hakko broth	
<b>ROSEWOOD WAGYU BURGER</b>	19
dynamite sauce, american cheese, house pickled cucumbers, lettuce, tomato, onion, potato bun, crispy fries	

# 寿司

# SUSHI/SASHIMI

# 刺身

ALL GLUTEN FREE AVAILABLE UPON REQUEST

<b>A5 WAGYU</b>	40	<b>SCOTTISH SALMON</b>	14	<b>SEA URCHIN</b>	MP
		sake		uni	
<b>TORO BLUEFIN TUNA</b>	MP	<b>SNOW CRAB LEG</b>	18	<b>HOUSE MADE TAMAGO</b>	8
		zuwai gani			
<b>HAWAIIAN YELLOWFIN TUNA</b>	15	<b>JAPANESE WHITE FISH</b>	MP	<b>JUMBO SWEET SHRIMP (RAW)</b>	18
maguro				ama ebi	
<b>ALBACORE TUNA</b>	9	<b>HOKKAIDO SCALLOP</b>	17	<b>FRESHWATER EEL</b>	12
bincho		hotategai		unagi	
<b>JAPANESE YELLOWTAIL</b>	15	<b>SCOTTISH SALMON ROE</b>	15	<b>SMOKED SALMON</b>	14
hamachi		ikura		kunsei sake	
<b>KONA KAMPACHI</b>	22				
baby yellowtail					

## SPECIALTY SASHIMI

## 本日のスペシャル刺し身

<b>YELLOWTAIL SERRANO (6)</b>		<b>SALMON HARASU (6)</b>	25	<b>GOLDEN TORO (3)</b>	75
six piece hamachi sashimi, serrano, thai basil vinaigrette		alaskan salmon belly, green onion, lemon, smoked soy sauce, kizami wasabi, pickled cucumbers		japanese tuna belly, siberian sturgeon roe, 24ct gold flakes, smoked soy	
29 hamachi 39 kampachi					
<b>MADAI MIKAN (6)</b>	33	<b>GRILLED HAMACHI KAMA</b>	25	<b>SASHIMI LOVERS</b>	129
japanese sea bream, navel orange, garlic, shichimi, chives		yellowtail, shio yaki style		chef's choice 20 pc sashimi	

## SPECIALTY ROLLS

## 本日のスペシャルロール

<b>SUPER FLY VEGAN</b>	22	<b>THE PICASSO</b>	26	<b>HOKKAIDO ROLL</b>	29
steamed sweet potato, steamed asparagus, guacamole, sesame seed, micro greens, sweet miso		tempura shrimp, cucumber, avocado topped with fresh water eel, thai basil emulsion & teriyaki		seared scallop, steamed shrimp, salmon, cucumber, black tobiko, lemon, spicy ponzu	
<b>24 CARAT</b>	39	<b>MORGAN</b>	29	<b>MIAMI</b>	27
24 carat gold flakes, snow crab, avocado, cucumber, topped with salmon belly, yellowtail belly, tuna belly (toro), smoked soy		california roll, topped with yellowtail, serrano sliced, sriracha, with side of thai basil vinaigrette		scottish salmon, snow crab, shrimp, avocado, wrapped in cucumber, sweet red onion vinaigrette	
<b>FRIDAY NIGHT</b>	24	<b>WRATH</b>	26	<b>GOOD TIMES ROLL</b>	28
baked smoked salmon, snow crab, cucumber, avocado, dynamite sauce		salmon, tuna, yellowtail, avocado, cucumber, sesame seeds, kizami wasabi, smoked soy		steamed crawfish, spicy mayo, scottish salmon, yellowtail, crunchy garlic, micro greens, smoked soy	
		<b>ROBUSUTA</b>	45		
		maine lobster, tempura shrimp, pressed avocado, spicy mayo, chives, garlic butter, cajun aioli			

## HOUSE ROLLS

## ハウスロール

ALL GLUTEN FREE AVAILABLE UPON REQUEST

<b>CALIFORNIA</b>	13	<b>TORO-TAKU</b>	25	<b>SPIDER</b>	24
<b>SPICY TUNA</b>	13	<b>TEMPURA SHRIMP</b>	16	<b>RAINBOW</b>	26