

FEATURES

特徴

Vegan
Gluten Free

FARMSTEAD LONG MEADOW RANCH PINOT NOIR | 69

Oakville, CA 2018

TATSURIKI KIMOTO TOKUBETSU JUNMAI | 88

layered, creamy, nutty

TEMPURA CRISPY GREEN BEANS | 22

sambal aioli

THE BLACK PEARL | 62

seared halibut, bok choy, black pearl caviar, saffron beurre blanc

MIYAKO CITY CEVICHE | 29

salmon, mango, tomato, serrano, cilantro, lime, chili oil

THE YUZO ROLL | 28

olive flounder, steamed shrimp, mango, cucumber, shiso leaf,
sambal truffle ponzu

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 DOLCE BY FAR NIENTE

Brilliant yellow - gold in color, very rich and full of ripe, exotic fig, apricot, peach and nectarine. Sweet and polished, with a touch of herbs, it glides across the palate and, for all its richness, the acidity keeps the flavors lively!

19

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

前菜

Vegan
Gluten Free

SPICY EDEMAME | 9

wok seared house spicy blend

✓ CRISPY TOFU | 13

aemono sauce

Ⓜ✓ MISO EGGPLANT | 13

truffle miso ginger glaze, togarashi

ROCK SHRIMP | 17

tempura rock shrimp, sweet thai chili sauce

GRILLED LAMB LOLLIPOPS (3) | 38

shoyu gari sauce, thai basil reduction

MUSUME STEAMED BUNS (2) | 18

koji tempura chicken, chashu pork belly or tofu
housemade pickles, ma la oil, mint, habanero jelly

TON GYOZA | 26

Texas boar pot stickers, dried cherry nimono sauce

DIM SUM | 16

steamed seafood dumplings
spicy mustard, teriyaki, chili bomb

WAGYU HOT ROCK | 55

sea salt, pink peppercorn, ponzu

LOBSTER DYNAMITE | 58

whole cold water lobster tail, masago aioli,
sesame, teriyaki

SEARED GEORGE'S BANK KING

SCALLOPS (2) | 29

shiitake risotto, micro greens,
champagne uni reduction

FIVE-SPICE DUCKLEG CONFIT | 29

forbidden rice, plum wine hoisin reduction

BLACK COD MISOSUKE | 29 Ⓜ

72 hour sweet miso marinade

THAI COCONUT CURRY SOUP | 15

lemongrass, shiitake mushroom, cilantro
+shrimp 6 | +lobster 19

MUSUME SEAWEED SALAD | 9

TEMPURA SHISHITO PEPPERS (2) | 8

whipped cream cheese, tentsuyu

MUSUME GREENS | 13 ✓ Ⓜ

seasonal vegetables, mixed greens, house vinaigrette

HAWAIIAN GOAT CHEESE | 19

hawaiian macadamia nut crusted goat cheese,
mizuna, pineapple dressing, balsamic reduction,
grilled baguette
+chicken 9 | +salmon 16



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

BIG PLATES

大きな皿

Vegan
Gluten Free

BASIL SNAPPER | 35 ^{GF}

steamed red snapper, asparagus, seasonal mushrooms, kuromame, hakko broth
*sake pairing: kubota manju "10,000 celebrations" junmai daiginjo 77/189

ROASTED SEABASS | 49 ^{GF}

shiitake mushroom risotto, champagne uni reduction
sake pairing: midorikawa "green river" junami 99

KABOCHA SCALLOPS | 39 ^{GF}

curried kabocha squash, spiced brussel sprout leaves, pomegranate molasses
*sake pairing: yoshi na gawa "golden gourd" daingingo 165

CRISPY LOBSTER FRIED RICE | 79

tempura cold water lobster, habanero jelly, thai basil, vegetables
*sake pairing: harada gengetsu muroka "half moon" junmai gingo 99

TERIYAKI

served with stir-fried vegetables
chicken 38 | steak 46 | salmon 43

BUTCHER BLOCK

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

*sake pairing: yamada "everlasting roots" tokebetsu junmai 88

JAPANESE WAGYU | MP

chefs selection of the finest
Japanese wagyu

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

8oz. FILET MINGON | 69

44 Farms, Cameron TX

38oz. TOMAHAWK RIBEYE | 199

1855 black angus beef, Grand Island NE
sliced & served

SIDES

THAI BASIL FRIED RICE | 29

chicken | beef | shrimp | crab | 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 sauce

YAKISOBA NOODLES | 29

chicken | beef | shrimp | chashu pork 39

WASABI MASHED POTATOES | 14 ^{GF}

ROASTED ASPARAGUS | 14 ^{GF}

grilled or steamed

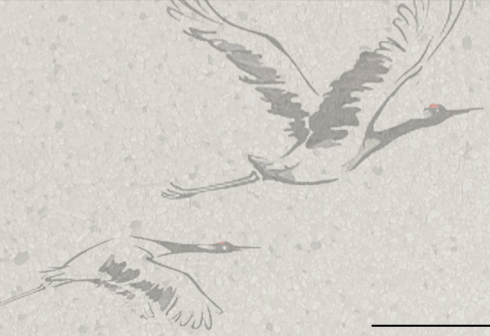
KARAI ITAME SPICY STIR FRY | 14 ✓

japanese eggplant, tofu, guizhou,
chili sauce, basil

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



SUSHI | SASHIMI

寿司 | 刺身

SUSHI | SASHIMI

A5 WAGYU.....	30
BLUEFIN TORO.....	32
YELLOWFIN TUNA.....	14
maguro	
ALBACORE TUNA.....	9
binchou	
OLIVE FLOUNDER.....	18
hirame	
JAPANESE YELLOWTAIL.....	18
hamachi	
AMBERJACK.....	19
kampachi	
SALMON.....	12
sake	
SNOW CRAB LEG.....	18
zuwai gani	
SMOKED SALMON.....	12
kunsei sake	
HOKKAIDO SCALLOP.....	16
hotategai	
SALMON ROE.....	12
ikura	
SEA URCHIN.....	MP
uni	
TAMAGO.....	9
JUMBO SWEET SHRIMP.....	16
amaebi	
FRESH WATER EEL.....	15
unagi	
ABURI HAMACHI.....	19
ABURI SALMON.....	15
SALMON CHILI.....	15
KANPACHI LEMON.....	26
STURGEON CAVIAR.....	32

SPECIALTY ROLLS

SUPERFLY VEGAN.....	19
steamed sweet potato, asparagus, pressed avocado, sesame, micro greens, sweet miso	
24 CARAT.....	33
gold flakes, snow crab, avocado, cucumber, salmon belly, yellowtail belly, toro, smoked soy	
FRIDAY NIGHT.....	19
baked salmon, snow crab, avocado, cucumber, dynamite sauce, eel sauce, sriracha, tempura crunch	
THE PICASSO.....	22
tempura shrimp, cucumber, eel sauce, cucumer, thai basil emulsion, panko	
MORGAN.....	19
snow crab, avocado, yellowtail, serrano, sriracha, cucumber, thai basil vinaigrette	
WRATH.....	22
salmon, tuna, yellowtail, avocado, sesame seeds, kizami wasabi, cucumber, smoked soy	
HOKKAIDO.....	22
seared scallop, steamed shrimp, salmon, cucumber, moroccan, lemon, spicy ponzu	
GOOD TIMES.....	22
steamed crawfish, spicy mayo, salmon, yellowtail, crunchy garlic, smoked soy	
MIAMI.....	24
salmon, snow crab, shrimp, avocado, sweet red onion vinaigrette, wrapped in cucumber	
ROBUSUTA.....	32
maine lobster, tempura shrimp, avocado, spicy mayo, garlic butter, cajun aioli	
SATURDAY NIGHT FEVER.....	22
baked salmon, snow crab, avocado, cucumber, dynamite sauce, eel sauce, crunchy garlic, serrano, fried onion	

SASHIMI SPECIALS

YELLOWTAIL SERRANO (6)	
yellowtail, serrano, thai basil vinaigrette 22 hamachi 32 kampachi	
SALMON HARASU (6).....	22
salmon belly, lemon , kizami wasabi, pickled cucumber, smoked soy	
GOLDEN TORO (3).....	66
tuna belly, golden ossetra caviar, 24 ct gold flakes, smoked soy	
GRILLED HAMACHI KAMA.....	22
yellowtail collar, shioyaki style	
SASHIMI LOVER (20).....	98
chef's choice	
SCARLET OROSHI (6).....	22
sesame seared tuna, oroshi ponzu, strawberry	
VENETIAN SALMON (4).....	22
seared salmon, yuzu foam, thai basil, emulsion	

HOUSE ROLLS

CALIFORNIA.....	9
SPICY TUNA.....	9
SHRIMP TEMPURA.....	13
SPIDER.....	18
TORO-TAKU.....	19
RAINBOW.....	21



OMAKASE FROM THE HEART

MUSUME PARTY PLATTER | 245
no substitutions or customizations

NIGIRI OMAKASE
highlighted dishes from both kitchens
16 pieces | 98 per person

BOOKER T WASHINGTON OMAKASE
9 course | 145 per person
no substitutions of customizations

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