

SUSHI/SASHIMI

- A5 WAGYU**  
40
- TORO BLUEFIN TUNA**  
MP
- HAWAIIAN YELLOWFIN TUNA**  
maguro  
15
- ALBACORE TUNA**  
bincho  
9
- JAPANESE YELLOWTAIL**  
hamachi  
15
- HAWAIIAN KONA KAMPACHI**  
baby yellowtail  
22
- SCOTTISH SALMON**  
sake  
13
- SNOW CRAB LEG**  
zuwai gani  
18
- SMOKED SALMON**  
kunsei sake  
14
- HOKKAIDO SCALLOP**  
hotategai  
17
- SCOTTISH SALMON ROE**  
ikura  
15
- SEA URCHIN**  
uni  
MP
- HOUSE MADE TAMAGO**  
8
- JUMBO SWEET SHRIMP (raw)**  
amaebi  
18
- FRESH WATER EEL**  
unagi  
14
- NIGIRI/SASHIMI SPECIALTY**
- JAPANESE WHITE FISH**  
ask your server  
MP
- ABURI HAMACHI**  
nikiri soy, crunchy garlic  
21
- ABURI SALMON**  
nikiri soy, truffle oil, scallion  
19
- SALMON CHILI**  
crunchy garlic  
17

SPECIALTY SASHIMI

- YELLOWTAIL SERRANO (6)**  
yellowtail, serrano, thai basil vinaigrette  
29 hamachi  
39 kampachi
- MADAI MIKAN (6)**  
japanese sea bream, orange, garlic  
shichimi, chives  
33
- SALMON HARASU (6)**  
salmon belly, lemon, kizami wasabi,  
picked cucumber, smoked soy  
25
- GOLDEN TORO (3)**  
japanese tuna belly, siberian sturgeon  
roe, 24 ct gold flakes, smoked soy  
75
- GRILLED HAMACHI KAMA**  
yellowtail collar, shio yaki style  
25
- SASHIMI LOVERS (20)**  
chef's choice  
129

SPECIALTY ROLLS

- SUPERFLY VEGAN**   
steamed sweet potato, asparagus,  
pressed avocado, sesame, sweet miso  
22
- 24 CARAT**  
24 carat gold flakes, snow crab,  
avocado, cucumber, salmon belly,  
yellowtail belly, toro, smoked soy  
39
- FRIDAY NIGHT**  
baked smoked salmon, snow crab,  
avocado, dynamite sauce  
24
- THE PICASSO**  
tempura shrimp, cucumber, eel  
thai basil emulsion, eel sauce  
26
- MORGAN**  
snow crab, avocado, yellowtail,  
serrano, sriracha, thai basil  
vinaigrette  
29
- WRATH**  
salmon, tuna, yellowtail, avocado,  
sesame, kizami wasabi, smoked soy  
26
- HOKKAIDO ROLL**  
seared scallop, steamed shrimp,  
salmon, cucumber, garlic flakes,  
black tobiko, lemon, spicy ponzu  
29
- GOOD TIMES ROLL**  
steamed crawfish, spicy mayo, scottish  
salmon, yellowtail, crunchy garlic,  
micro greens, smoked soy  
28
- MIAMI**   
salmon, snow crab, shrimp, avocado,  
sweet red onion, vinaigrette,  
wrapped in cucumber  
27
- ROBUSUTA ROLL**  
maine lobster, tempura shrimp,  
avocado, spicy mayo, chives, garlic  
butter, cajun aioli  
45

**OMAKASE: FROM THE HEART**

**MUSUME OMAKASE**

6 courses | 125 per person

**CHEF YUKI'S OMAKASE**

8 course | 155 per person

no substitutions or customizations

MUSUME PARTY PLATTER  
290

HOUSE ROLLS

GLUTEN FREE AVAILABLE UPON REQUEST

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