

COLD KITCHEN

THIS IS WHERE YOU SHOULD START FOR MAXIMUM ENJOYMENT.

NASUKANI

CRAB MEAT & SHISO LEAF STUFFED IN
JAPANESE EGGPLANT.
OUR SEASONED SOY SAUCE WILL BE POURED
OVER IT BEFORE SERVING.

7.80

PONZU DUCK

PONZU MARINATED WELL SEARED DUCK
BREAST, THINLY SLICED, LAYED ON BED
OF DAIKON OROSHI, GRADED JAPANESE
RADISH.

SERVED WITH PONZU SAUCE AND TOPPING
OF TOKYO LEEK.

9.80

SPICY TUNA DIP

A LOT OF SUSHI BARS SERVE AS A ROLL,
BUT MUSHA SERVES AS A DIP! ?
CHOPPED FRESH TUNA SASHIMI WITH OUR
SECRET SPICY SAUCE. SERVED WITH RICE
CRACKERS.

10.30

ABURI SABA

NEW CREATION FROM THE GREAT CHEF OF
MUSHA! VINEGER MARINATED FRESH
MACKEREL, SLICED LIKE SASHIMI. THEN
THE MACKEREL IS TORCHED AT YOUR
TABLE.

13.80

LOBSTER ROLL

MUSHA STYLE NO-RICE ROLL OF AVOCADO,
CUCUMBER, WASABI FLAVOR AND LOBSTER
PREPARED WITH MAYO AND MASAGO ROE.
IT'S ROLLED WITH SEAWEED AND SOY
PAPER.

10.30

NOT RESPONSIBLE FOR ITEMS LEFT ON THE PREMISES.
PRICE SUBJECT TO CHANGE WITHOUT NOTICE.

WE RESERVE THE RIGHT TO REFUSE SERVICE.
WE MIGHT ADD TIPS
TO YOUR BILL DEPENDING ON THE NUMBER OF PEOPLE IN YOUR GROUP.

HOT KITCHEN

THE BEST OF MUSHA "IZAKAYA" (JAPANESE TAPAS BAR) DISHES.
GOOD MATCH WITH SAKE OR SHOCHU AND NICE FOR MEALS TOO.

TAKOTAMA

THIS IS MUSHA'S SIGNATURE DISH. TWO LAYERS OMELETTE WITH CHOPPED OCTOPUS, LEEKS, RED GINGER AND BONITO BROTH TO GIVE YOU THE TASTE. ALSO COVERED WITH THE ORIGINAL THICK DARK SAUCE.

8.50

BUTAKIM

POPULAR IZAKAYA STYLE DISH. THIN SLICED PORK STIR FRIED WITH KIMCHEE (SPICY NAPPA CABBAGE PICKLES) AND MUSHROOMS. A TOUCH OF SOY SAUCE WILL TAKE YOUR MOUTH AROUND ASIA.

8.80

KAKUNI

PORK BOILED FOR 4 HOURS FOR TENDERNESS AND REDUCING FAT. THE BLOCK OF PORK BELLY IS SO SOFT, YOU CAN CUT IT WITH CHOPSTICKS. SERVED WITH POTATO & BOILED EGG.

12.20

ASKI

WOK SAUTEED ASPARAGUS & ASSORTED MUSHROOMS OF SHIITAKE, SHIMEJI, ENOKI, etc WITH SOY SAUCE, BUTTER AND GARLIC.

8.80

NEGITORO TUNA

CROQUETTE

MINCED TUNA WITH CHOPPED GREEN ONION, GARLIC, PEPPER & HIJIKI SEAWEED, FLATTENED & BREADED TO DEEP FRY. IT'S JAPANESE VERSION OF POPULAR SPANISH TAPAS DISH. SERVED WITH GRADED DAIKON-MAYO SAUCE.

9.30

M.F.C

"MUSHA FRIED CHICKEN"
CHICKEN MARINATED WITH SOY SAUCE, SAKE, GINGER & GARLIC. SERVED WITH 2 KINDS OF GRATED DAIKON RADISH & PONZU SAUCE.

8.80

YUBA SHINJO

SHRIMP DUMPLING WRAPPED WITH TOFU SKIN, THEN DEEP FRIED AND SERVED WITH TENTSUYU DIPPING SAUCE.

8.80

ASARI GARLIC &

BUTTER

SAUTEED MANILLA CLAMS & ASSORTED MUSHROOMS WITH OUR GARLIC BUTTER SAUCE TO EXPLORE THE FLAVOR OF CLAMS.

12.30

EBIMAYO

A BITE SIZED SHRIMP TEMPURA GLAZED WITH MUSHA'S ORIGINAL SWEET & SPICY MAYO SAUCE. WHEN SWEET & SPICY MATCHED WITH TEMPRA TEXTURE, YOU'LL SAY "AHH~"

9.50

SCALLOP SHUMAI

STEAMED SCALLOP AND WHITE FISH MEAT
DUMPLING, COVERED WITH PAPER THIN
COOKED OMELETTE FLAKE ALL AROUND.

3PIECES IN ONE ORDER.

8.30

RICE

JAPANESE PEOPLE CAN'T LIVE WITHOUT RICE.
HOW ABOUT YOU? TRY IT AND YOU WILL UNDERSTAND.

SALMON YAKIONI

HOT STEAMY RICE MIXED WITH GRILLED SALMON FLAKES AND SHISO LEAVE, SHAPED IN TRIANGLE BALL, THEN GRILLED UNTIL CRISPY WITH SPRAY OF SOY SAUCE. COMES WITH 2PIECES PER ORDER.
6.00

TAKANA MESHU

CHOPPED MUSTARD LEAF PICKLES, STIR FRIED TO SEASON IT. THEN MIXED WITH STEAMED RICE, SHISO LEAF & MITSUBA LEAF, AND GRILLED WITH HOT STONE BOWL. TOPPED WITH A SPANCLE OF SHREDDED "NORI" SEAWEED.
8.50

ANAGO MESHU

GLAZED SEA EEL, HIJIKI SEAWEED & MITSUBA LEAF MIXED RICE. THEN GRILLED IN A HOT STONE BOWL. TOPPED WITH SEA EEL, "NORI" SEAWEED & EGG.
9.80

CHAR-HAN

HOT & SPICY TYPHOON FRIED RICE, PREPARED WITH GROUND PORK, THAI CHILI, BAMBOO SHOOT, GINGER, GARLIC & TOKYO LEEK. THEN MIXED WITH STIR FRIED EGG & RICE. FINISHED WITH TOUCH OF FISH SAUCE. TOPPED WITH CILANTRO & RED GINGER.
9.80

MUSHA'S RISOTTO

ITALIAN DISH WITH JAPANESE CREATION. JAPANESE GRAIN BROWN RICE COOKED WITH CHICKEN BROTH. THEN, PANFRIED WITH CHOPPED BACON, ONION & TOUCH OF SOY MILK, HEAVY CREAM SERVED IN A BOWL OF WHOLE CHEESE TO YOUR TABLE.
11.00

STEAMED RICE

SERVED IN A HOT STONE BOWL.
2.50

NOODLE

AS YOU KNOW, JAPANESE PEOPLE LIKE NOODLES.

VONGORE UDON

ASARI CLAMS & ASSORTED MUSHROOMS SAUTEED WITH GARLIC, BUTTER, and SAKE & SOY SAUCE. ONE OF OUR EAST MEETS WEST DISHES.
14.00

ITAME SOMEN

JAPANESE ANGEL HAIR NOODLE IS CALLED "SOMEN". PAN FRIED WITH GARLIC, SESAME OIL, GARLIC CHIVE, SAKE & SOY SAUCE. ONE OF OUR ORIGINAL CREATIONS
9.80

SALAD

ABOUT 100 YEARS AGO, JAPANESE PEOPLE DIDN'T HAVE A CULTURE TO EAT RAW VEGETABLES. DID YOU KNOW!?

SEARED ALBERCORE TUNA SALAD

SLIGHTLY GRILLED ALBERCORE TUNA, SLICED THE PERFECT THICKNESS, SERVED ON THE BED OF MIXED GREENS & LETTUCES. OLIVE OIL & SOY SAUCE DRESSING IS GREAT MATCH WITH THIS SALAD.

10.80

KOMATSUNA SALAD

"KOMATSUNA" IS A JAPANESE GREEN VEGETABLE, LOOKS LIKE SPINACH!? AND MORE CRISP THAN SPINACH. SERVED WITH A BED OF KOMATSUNA, TOPPED WITH PORTABELLO MUSHROOM & SOY SAUCE DRESSING.

9.50

GREEN SALAD

SIMPLE YET TASTY, MIXED GARDEN GREEN SALAD. TOPPED WITH CARROTS, DAIKON RADISH, CUCUMBER & ASPARAGUS, WITH JAPANESE DRESSING.

8.80

CHICKEN CRACKER SALAD

MARINATED CHICKEN, DEEP FRIED THEN TOPPED ON THE BED OF GARDEN GREEN SALAD. TOPPING IS RICE CRACKER & SESAME DRESSING.

12.8

GREEN BEANS SALAD

BOILED GREEN BEANS TO THE PERFECT CRISPNESS, TOSSED WITH SESAME-PEANUTS DRESSING. TOPPED WITH CRISP BACON.

7.30

KAISO SEAWEED SALAD

A DISH FROM A GARDEN OF OCEAN. GREEN SALAD TOPPED WITH ASSORTED SEAWEED. SEAWEED TOSSED WITH "MUSHA" POPULAR JAPANESE DRESSING.

9.80

TOFU SALAD

SUPER SOFT TOFU LAYED ON THE BED OF MIXED GREENS & LETTUCE. ALSO OUR SESAME DRESSING GIVES YOU THE PERFECT HARMONY.

9.50

ASK STAFF IF YOU WANT A SMALL SIZED SALAD, INSTEAD OF REGULER.

SHICHIRIN GRILLER

"SHICHIRIN" IS A TABLE TOP CHARCOAL GRILLER. TRADITIONAL, BUT MODERN EQUIPMENT FOR COOKING IN JAPAN. THE BINCHO CHARCOAL IS KNOWN AS THE BEST CHARCOAL FOR GRILLING FISH, MEAT & VEGETABLE. ALSO KNOWN AS NON-ODOR CHARCOAL. YEAAAH BUDDY!!

TANSHIO

THINSLICED BEEF
TONGUE FLASHED WITH
SALT'N PEPPER. YOU
WILL GRILL IT AT YOUR
TABLE TO PERFECTION,
AS YOU LIKE. AFTER YOU
GRILL IT, DIP IN LEMON
SESAME OIL SAUCE.

12.30

SAIKORO

STEAK

CUBE CUT RIB EYE STEAK
ON GRILL. YOU WILL BE
THE CHEF OF THE TABLE.

WHEN YOU'RE DONE
COOKING, DIP INTO OUR
GARLIC SOY STEAK SAUCE
OR PONZU SAUCE.

22.80

PORTABELLO

STEAK

BIG AND THICK JUCIY
PORTABELLO MUSHROOM
ON GRILL. LIGHTLY
SALTED AND PEPPERED,
YOU'LL BE THE CHEF AND
GRILL IT TO YOUR
PERFECTION.

9.50

CAUTION! GRILLER IS VERY HOT. KEEP YOUR HANDS OUT!!

GRILL

THE GRILL MASTER IS WAITING YOUR ORDER!

TORIYUZU

A WHOLE PIECE OF CHICKEN LEG GRILLED
TO PERFECTION. YUZU PEPPER IS A
MIXTURE OF GREEN CHILI PEPPER &
JAPANESE CITRUS PASTE WHICH IS A
GREAT MATCH FOR THIS CHICKEN.

14.20

SAKAKASU SALMON

THIS FILLET OF SALMON HAS MARINATED
IN SAKE & MISO FOR OVER A NIGHT, WHICH
GIVES YOU THE FLAVOR & MOIST.

10.30

SIDE ORDERS

GREATE MATCH OF SAKE, WINE & SHOCHU.

EDAMAME

THIS IS SIMPLE & HEALTHY, FRESHLY
BOILED GREEN SOY BEANS WITH SALT.
GREAT STARTER.

6.00

OSHINKO

ASSORTED JAPANESE STYLE PICKLED
VEGETABLES.

6.00

ATARIME

DRIED SQUID MARINATED IN SOY SAUCE
& SAKE. SERVE WITH THE SHICHIRIN
GRILLER FOR MAXIMUM ENJOYMENT.
SAUCE OF CHILI MAYO IS ON THE SIDE.

8.90

EIHIRE

UNIQUE & FUN TO COOK!? DRIED STINGRAY
FIN, SOFTENED WITH HOT WATER, THEN
GRILLD AT YOUR TABLE.

SERVED WITH RED
CHILI MAYO.

9.30

TOFU WORLD

THE NEW CREATION FROM MUSHA. TOFU & SOY MILK THAT IS ALREADY POPULAR IN THE WORLD, YET ALL OF THESE DISHES GIVES YOU ALL DIFFERENT IMPRESSIONS. TRY THEM ALL!!

CHEESE TOFU

COTTAGE CHEESE, CREAM CHEESE & MOZZARELLA CHEESE MIXED WITH OUR GENUINE SOY MILK, WHICH IS OUR NEW CREATION OF TOFU. SERVED WITH HONEY & BAGUETTE.

7.80

TOFU SALAD

SUPER SOFT TOFU LAYED ON THE BED OF MIXED GREENS & LETTUCES ALSO OUR SESAME DRESSING GIVES YOU THE PERFECT HARMONY.

9.50

PURE TOFU

TOFU LOVERS! THIS IS FOR YOU. THE GENUINE SOY MILK TOFU MADE THE PERFECT SOFTNESS THAT COULD MELT ON YOUR TONGUE. SERVED WITH KELP SALT GIVE YOU THE NEW IMPRESSION OF TOFU.

6.50

SOON TOFU

SPICY SEAFOOD TOFU SOUP SIMMERED WITH CLAMS, FILLET OF WHITE FISH & WHOLE PIECE OF SHRIMP, AND EGG WHICH GIVE YOU DEPTH OF TASTES

9.50

TOFU FRENCH FRIES

THE FARM TOFU IS CUT TO THE FRENCH FRY SHAPE, THEN DEEP FRIED. SERVED WITH A PERFECT MATCH OF CREAMY WASABI SAUCE & SWEET CHILI SAUCE.

6.50

SOUP

CHILLY SANTA MONICA! YES, WE NEED THIS!!

ASARI

SAKAMUSHI

ASARI CLAMS SIMMERED WITH SAKE SOUP. SOY SAUCE LIGHTLY PUT IN THE SOUP.

11.90

GYOZA

DUMPLING

SOUP

PORK & VEGIE DUMPLING IN CHICKEN BROTH, TOPPED WITH KIMCHEE (SPICY NAPPA CABBAGE PICKLES). THE SPARKLES OF DRIED ONION GIVE YOU THE FLAVORS OF BITTER & SWEET. 9.50

VEGETABLEM

ISO

SOUP

AS YOU KNOW ABOUT MISO SOUP, WE MAKE SOUP FROM SEAWEED BROTH AND CARROT, DAIKON RADISH, ONION & CHIVE.

2.50