

# COLD DISHES

THIS IS WHERE YOU SHOULD START FOR MAXIMUM ENJOYMENT.

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## ABURI SHIME SABA

NEW CREATION FROM THE GREAT CHEF OF MUSHA!!  
VINEGER MARINATED FRESH MACKREL, SLICED LIKE SASHIMI.  
THEN TORCH THE MACKEREL AT YOUR TABLE. 9.80

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## SPICY TUNA DIP

A LOT OF SUSHI BAR SERVED AS A ROLL, BUT MUSHA SERVES AS THE DIP!  
CHOPPED FRESH TUNA WITH OUR  
SECRET SPICY SAUCE. SERVED WITH RICE CRACKERS. 8.10

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## BEEF TATAKI

SEARED BEEF WITH TRUFFIE SAUCE SAID OF  
ANGEL HAIR VEGETABLES MIX. 14.80

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## DUCK PONZU

PONZU MARINATED WELL SEARED DUCK  
BREAST, THINLY SLICED PLATED ON BED  
OF DAIKON OROSHI, GRATED JAPANESE RADISH.  
SERVE WITH PONZU SAUCE AND TOPPING  
OF TOKYO LEEK. 9.90

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## LOBSTER ROLL

MUSHA STYLE NO-RICE ROLL OF AVOCADO,  
CUCUMBER AND LOBSTER PREPARED WITH  
MAYO AND MASAGO ROE IT'S ROLLED WITH  
SEAWEED AND SOY PAPER. 10.30  
CHOPPED FRESH TUNA WITH OUR

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NO RESPONSIBLE FOR ITEMS LEFT ON THE PROMISES  
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

# SALAD!!

EAT RAW VEGETABLES. DIP YOU KNOW!?

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## SNOW CRAB MEAT AND RADISH SALAD

FRESH SNOW CRAB MEAT AND SLICED RADISH WITH GREEN SALAD.  
ONE OF OUR BEST SELLING DISH THAT EVERY ONE LIKES.  
YOU MUST LOVE THE CRAB!! 12.50

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## HARUSAME SALAD

BEAN NOODLE CHICKIN SALAD. WITH BEAN NOODLE ,STEAMED CHICKIN,  
JAPANESE CUCUMBER AND CARROT. 9.30

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## TOFU SALAD

SUPER SOFT TOFU LAY ON THE BED OF  
MIXED GREENS&LETTUCE.ALSO OUR  
SESAME DRESSING GIVES YOU THE PERFECT HARMONY. 9.30

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## GREEN SALAD

SIMPLE YET TASTY,MIXED GARDEN GREEN  
SALAD .TOPPED WITH CARROTS ,DAIKON  
RADISH,CUCUMBER ,WITH JAPANESE DRESSING. 8.80

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EAT RAW VEGETABLES. DIP YOU KNOW!?

## OSHINKO

ASSORTED JAPANESE STYLE VEGGIE PICKLES.  
MUSHA`S HOMEMADE 5.80

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## PUMPKIN DIP

STEAMED & MUSHED THE CREAMY TASTE  
IN THE "KABOCHA" PUMPKIN SERVED WITH  
CRACKERS. 5.80

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# SIDE DISHES

GREAT MATCH OF SAKE, WINE, BEER, & SHOCHU

## TOFU NUGGET

MASHED TOFU & VEGGIE FLATTEN THEN.  
DEEP FRIED. SERVED WITH 2 KIND OF SAUCE,  
VEGENAISE (EGG FREE & DAIRY FREE MAYONNAISE.)  
AND SWEET CHILI SAUCE. 7.80

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## CHEESE TOFU

COTTAGE CHEESE, CREAM CHEESE &  
MOZZARELLA CHEESE MIXED WITH OUR  
GENUINE SOY MILK, WHICH IS OUR NEW  
CREATION OF TOFU. SERVED WITH  
HONEY & BAGETTE 7.80

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## TUNA POKE

HAWAIIAN STYLE SASHIMI DICED AHI TUNA MARINATED  
WITH SEAWEED, GARLIC, SESAME OIL, CITRUS, WASABI,  
& SOY SAUCE SERVED WITH RICE CRACKERS. 9.80

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## TUNA YUKKE

SLICED FRESH TUNA TOSSED WITH MUSHA'S  
MARINATED SAUCE TO GIVE YOU A FLAVOR  
OF KOREA! SERVED WITH ROW QUAIL EGG. 9.80

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## SPICY GARLIC NOODLE SOUP

THIS IS MUSHA'S RAMEN.  
WITH EGG, PORK, SHIITAKE MUSHROOMS, BUMBOO SHOOT. 12.80  
WE HAVE HALF PORTION. 7.80

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## NIKU NIRA

STIRFRIED SLICED PORK BELLY,  
MOYASHI SPROUTS & GARLIC CHIVES  
WITH OYSTER SAUCE. 7.30  
(VERY GOOD, WITH BEER & RICE)

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## NASU KANI

CRAB MEAT & SHISO LEAF STUFFED IN  
JAPANESE EGGPLANT  
OUR SEASONED SOY SAUCE WILL BE  
POURED OVER IT BEFORE SERVING. 9.80

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## OISTER FRY

DEEP FRIED OYSTER  
WITH TARTAR SAUCE. 7.80

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## TAKO YAKI

DEEP FRIED OCTOPUS DUMPLINGS. 5.80  
(BEER LOVERS IN THE POPULAR.)

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## SHRIMP FAJITAS

PAN FRIED SHRIMPS, WITH SPICY TOMATO SAUCE.  
AS THE MEXICAN STYLE. 13.80

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## NAN KOTSU

FRIED CHICKEN CARTILAGE. 6.80  
(IT FIT SAKE)

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## KALE WITH SESAMI

SWEET SESAMI PASTE MARINETTED KALE. 4.30

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# MUSHA POPULAR DISHES

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

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## EBI MAYO

A BITESIZED SHRIMP TEMPURA GLAZED WITH MUSHA'S ORIGINAL SWEET & SPICY MAYO SAUCE WHEN SWEET & SPICY MATCHED WITH TEMPRA TEXTURE, YOU'LL SAY "AHH-" 9.50

## TAKO TAMA

THIS IS THE MUSHA'S SIGNATURE DISH. TWO LAYERS OMELETTE WITH CHOPPED OCTOPUS, LEEKS, RED GINGER AND BONITO BROTH TO GIVES YOU THE TASTE. ALSO COVERED WITH ORIGINAL THICK DARK SAUCE. 7.95

## 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 GRATED DAIKON\_MAYO SAUCE. 7.95

## M.F.C

"MUSHA FRIED CHICKEN"  
CHICKEN MARINATED WITH SOY SAUCE, SAKE, GINGER & GARLIC SERVED WITH 2 KINDS OF GRATED DAIKON RADISH & PONZU SAUCE. 9.50

## ASARI GARLIC & BUTTER

SAUTEED MANILLA CLAMS & ASSORTED MUSHROOMS WITH OUR GARLIC BUTTER SAUCE TO EXPLORE THE FLAVOR OF CLAMS. 11.90

## ASKI

WOK SAUTEED ASPARAGUS & ASSORTED MUSHROOMS, WITH SOY SAUCE, BUTTER AND GARLIC. 7.50

## KAKUNI

PORK BOILED FOR 4 HOUR FOR TENDERNESS AND REDUCING FAT. A BLOCK OF PORK BELLY IS SO SOFT, WHICH YOU CAN CUT IT WITH CHOPSTICKS. SERVE WITH POTATO & BOILED EGG. 8.95

## "JAGA" POTATO CROQUETTE

STEAMED & MUSHED JAPANESE "JAGAIMO" POTATO, FLATTENED & BREADED TO DEEP ONE OF WELL-KNOWN IZAKAYA DISH FRY. SERVED WITH GRATED DAIKON-MAYO SAUCE. 6.95

## YUBA SHINJO

SHRIMP DUMPLING WRAPPED WITH TOFU SKIN, THEN DEEP FRIED AND SERVED WITH TENTSUYU DIPPING SAUCE. 8.50

## BAGUETTE GRATIN

FRENCH BAGUETTE STUFFED WITH BAY SCALLOP, ONION & WHITE SAUCE THEN PUT IT TO THE OVEN, ALSO MELTED CHEESE ON THE TOP, THAT WILL MAKE YOU "SO HAPPY" 7.50

## BUTA KIMCHEE!

POPULAR IZAKAYA STYLE DISH THIN SLICED PORK STAIR FRIED WITH KIMCHEE (SPICY NAPPA CABBAGE PICKLES) AND MUSHROOMS. A TOUCH OF SOY SAUCE WILL TAKE YOUR MOUTH AROUND ASIA 10.80

# SHICHIRIN GRILLER

"SHICHIRIN IS A TABLE TOP CHARCOAL GRILL. 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

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## U.S. KOBE BEEF

U.S. KOBE BEEF 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. 15.80

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## TANSHIO

THIN SLICED 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

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## ERINGI MUSHROOM

GREAT SHICHIRIN ENJOYMENT FOR VEGGIE LOVER, SERVED WITH PONZU SAUCE. 9.40

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## ATARIME

DRIED SQUID MARINATED IN SOY SAUCE & SAKE. SERVE WITH THE SHICHIRIN GRILLER FOR MAXIMUM ENJOYMENT. SAUCE OF CHILLI MAYO IS ON SIDE, 8.90

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## EIHIRE

UNIQUE & FUN TO COOK!? DRIED STINGRAY FIN, SOFTENED WITH HOT WATER, THEN GRILL AT YOUR TABLE. SERVED WITH RED CHILI MAYO. 9.30

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## GRILLED DISHES

THE GRILL MASTER IS WAITING YOUR ORDER!

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## 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

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## BURIKAMA

BROILED YELLOWTAIL COLLAR WITH PONZU SAUCE. 14.80

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## SOUP

ATTAKAINDAKARA~!(SINCE I WARM) BY KUMAMUSHI.

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## GYOZA

### SOUP

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

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## MISO

### SOUP

AS YOU KNOW ABOUT MISO SOUP, WE MAKE SOUP FROM SEAWEED BROTH AND CARROT, DAIKON RADISH, ONION & CHIVE. 2.50

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## ASARI

### SOUP

ASARI CLAMS SIMMERED WITH SAKE SOUP. PUT SOY SAUCE LIGHTLY IN THE SOUP. 11.90

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# RICE

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

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## CHAR-HAN

HOT & SPICY TYPHOON FRIED RICE, PREPARED WITH GROUND PORK, THAI CHILI,  
BAMBOO SHOOT, GINGER, GARLIC & TOKYU LEEK THEN MIXED WITH STIRFRIED EGG  
& RICE. FINISHED WITH TOUCH OF FISH SAUCE TOPPED WITH CILANTRO & RED GINGER. 9.90

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## MUSHA CHEESE RISOTTO

ITALIAN DISH WITH JAPANESE CREATION. JAPANESE GRAIN BROWN RICE COOKED  
WITH CHIKEN BROTH. THEN PANFRIED WITH BACON, ONION & TOUCH OF HEAVY CREAM.  
SERVED IN A WHOLE CHEESE BOWL AT YOUR TABLE. 10.80

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## TAKANA MESHU

CHOPPED MUSTARD LEAF PICKLES, STIRFRIED  
TO SEASON IT. THEN MIXED WITH STEAMED  
RICE, SHISO LEAF, & MITSUBA LEAF, AND  
. TOPPED WITH A SPANGLER OF  
SHREDDED "NORI" SEAWEED. 6.30

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## ANAGO MESHU

GLAZED SEA EEL, HIJIKI SEAWEED &  
MITSUBA LEAF MIXED RICE THEN GRILLED  
IN A HOT STONE BOWL TOPPED WITH  
SEA EEL, "NORI" SEAWEED. 9.30

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## YAKIONIGIRI

HOT STEAMY RICE MIXED WITH GRILLED  
SALMON FLAKES AND SHISO LEAF, SHAPED  
IN TRIANGLE BALL, THEN GRILLED UNTIL  
CRISPY WITH SPRAY OF SOY SAUCE. COMES  
2 PIECES PER ORDER. 4.80

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## STEAMED RICE

IN JAPANESE "GOHAN." 2.50

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# NOODLE

AS YOU KNOW, JAPANESE PEOPLE LIKE NOODLES.

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## VONGOLE

### UDON

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

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## ITAME

### SOMEN

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

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## T.K.U.

### UDON

UDON PASTA TOSSED WITH COD ROE  
& BUTTER. TOPPING WITH KIMCHEE.  
"NORI" SEAWEED & SHISO LEAF.  
10.00

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# From SASHIMI BAR

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YELLOW TAIL SASHIMI

11,80

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SALMON SASHIMI

9,80

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T U N A SASHIMI

SLICED FRESH TUNA. 9,80

まぐろユッケ

TUNA YUKKE

TUNA TOSSED WITH  
KOREAN BBQ SAUCE. 9,80

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TUNA TATAKI

PEPPER SEARED TUNA  
SERVE WITH PONZUSAUCE. 9,80

ねぎトロ

TUNA NEGITORO

CHOPPED TUNA&GREEN ONION  
SERVE W/ SEAWEED WRAP. 9,80

鮪ポキ

TUNA POKI

HAWAIIAN STYLE TUNA & SEAWEED  
TOSSED W/ CHOPPED WASABI. 9,80

## SASHIMI SAMPLER

YOUR CHOICE OF 3 KINDS

20,00