

# APPETIZERS

<hr style="border: 1px solid green;"/>	<b>SUNOMONO</b>	Cucumber & seaweed in a light rice vinegar sauce.....	5.00																
	With:	<table border="0" style="width: 100%;"> <tr> <td style="width: 25%;">___ Shrimp</td> <td style="width: 25%; text-align: center;">12.00</td> <td style="width: 25%;">___ Eel</td> <td style="width: 25%; text-align: right;">12.00</td> </tr> <tr> <td>___ Octopus</td> <td style="text-align: center;">12.00</td> <td>___ Surf Clam</td> <td style="text-align: right;">11.00</td> </tr> <tr> <td>___ King crab</td> <td style="text-align: center;">20.50</td> <td>___ Lobster</td> <td style="text-align: right;">20.50</td> </tr> </table>	___ Shrimp	12.00	___ Eel	12.00	___ Octopus	12.00	___ Surf Clam	11.00	___ King crab	20.50	___ Lobster	20.50					
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___ Octopus	12.00	___ Surf Clam	11.00																
___ King crab	20.50	___ Lobster	20.50																
<hr style="border: 1px solid green;"/>	<b>WAKAME SALAD</b>	Seaweed marinated in sesame oil.....	5.25																
<hr style="border: 1px solid green;"/>	<b>HOUSE SALAD</b>	Fresh mixture of vegetable salad with Musashi's signature dressing.....	5.50																
	With:	<table border="0" style="width: 100%;"> <tr> <td style="width: 25%;">Shrimp</td> <td style="width: 25%; text-align: center;">16.00</td> <td style="width: 25%;">Salmon</td> <td style="width: 25%; text-align: right;">11.50</td> </tr> <tr> <td>King Crab</td> <td style="text-align: center;">20.50</td> <td>Tuna</td> <td style="text-align: right;">15.00</td> </tr> <tr> <td>All natural Chicken</td> <td style="text-align: center;">11.00</td> <td>Lobster</td> <td style="text-align: right;">20.50</td> </tr> <tr> <td>Asparagus &amp; Avocado</td> <td style="text-align: center;">8.00</td> <td>Beef Tenderloin</td> <td style="text-align: right;">14.00</td> </tr> </table>	Shrimp	16.00	Salmon	11.50	King Crab	20.50	Tuna	15.00	All natural Chicken	11.00	Lobster	20.50	Asparagus & Avocado	8.00	Beef Tenderloin	14.00	
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<hr style="border: 1px solid green;"/>	<b>HIYAYAKKO</b>	Chilled tofu with dried bonito, green onion, & grated fresh ginger root	4.50																
<hr style="border: 1px solid green;"/>	<b>EDAMAME</b>	Boiled young soybean pods sprinkled with salt served hot or cold	4.50																
<hr style="border: 1px solid green;"/>	<b>OSHINKO</b>	Japanese-style pickled vegetables.....	5.00																
<hr style="border: 1px solid black;"/>	<b>IKA SHOGA YAKI</b>	A whole Japanese squid broiled in a ginger sauce.....	10.50																
<hr style="border: 1px solid black;"/>	<b>CALAMARI</b>	A whole Japanese squid panko breaded and deep fried. Served with dipping sauce	10.50																
<hr style="border: 1px solid black;"/>	<b>GYOZA SOUP</b>	Pork dumplings and vegetable soup .....	5.25																
<hr style="border: 1px solid black;"/>	<b>SHRIMP TENPURA</b>	Jumbo shrimp battered and fried. Served with dipping sauce	9.00																
<hr style="border: 1px solid green;"/>	<b>VEGETABLE TENPURA</b>	An array of vegetables battered and fried. Served with dipping sauce.....	7.00																
<hr style="border: 1px solid black;"/>	<b>CHICKEN TENPURA A</b>	All natural chicken battered and fried. Served with dipping sauce	8.00																
<hr style="border: 1px solid black;"/>	<b>SCALLOP TENPURA</b>	Scallop battered and fried. Served with dipping sauce	9.50																
<hr style="border: 1px solid black;"/>	<b>UNAGI TENPURA</b>	Fresh water eel battered and fried. Served with dipping sauce.	9.00																
<hr style="border: 1px solid green;"/>	<b>AGEDASHI DOFU</b>	Fried tofu in light agedashi broth .....	6.50																

❖ **“Items in green are recommended for vegetarian”** (may contain fish or eggs.)

— “Item may contain raw or undercooked product.

— Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness”

# — ——— OMAKASE-Course Dinner

*Chef's choice course dinner – No Substitutions, please*

**This is the ultimate of Japanese cuisine and a memorable dining experience Musashi can offer. This course meal is skillfully and artistically developed especially for you, by our executive chef Makoto “Mark “ Ieda. Your course dinner will be filled with the freshest and most exotic items available. Ordering a course meal may help streamline business meeting or add romantic ambiance to a private dinner.**

## Ume\_ 50

### Mongo Masago Ae

Sliced cuttlefish mixed with fresh Capelin roe

### Wafu Carpaccio Maguro

Japanese Style blue fin & white tuna  
Carpaccio with wasabi cream & mixed herbs

### Chawan Mushi Royale

Steamed egg custard soup with chicken,  
shrimp, and vegetables

### Wakadori Isobe Age

Tenpura style fried chicken tender with  
seaweed served with tenpura dipping sauce

### Suzuki Saikyo Yaki Sasanoha Tsutsumi Hajikami, Uguisu Mame

Marinated in miso and grilled sea bass  
wrapped in bamboo leaf  
Ginger root, Sweet green peas

### Gohan/ Miso Shiru/ Konomono

Steamed white rice, miso soup, and pickled  
vegetables

### Matcha Ice Cream

Green Tea Ice Cream

## Take\_ 75

### Mongo Masago Ae

Sliced cuttlefish mixed with fresh Capelin roe

### Wafu Carpaccio Maguro

Japanese Style blue fin & white tuna  
Carpaccio with wasabi cream & mixed herbs

### Chawan Mushi Royale

Steamed egg custard soup with shrimp, sea  
urchin, and salmon roe

### Kani to Hirame Isobe Age

Tenpura style King Crab and Fluke with  
seaweed served with tenpura dipping sauce

### Aigamo Roast Wine Sauce Fuji Ringo Soe

Roasted breast of duck & wild mushrooms in  
wine sauce, served with broiled Fuji apples

### Sushi Iroiro

Assorted Nigiri Sushi

### Fruits Mori Awase

Fresh fruit platter

## Matsu\_ 100

### Ebi Cocktail Wafu Sunrise Sauce

Shrimp cocktail with Sunrise sauce

### Wafu Carpaccio Hirame Ikura

Japanese Style Fluke and Salmon Roe  
Carpaccio with wasabi cream & mixed herbs

### Chawan Mushi Royale

Steamed egg custard soup with shrimp, sea  
urchin, and salmon roe

### Kani Uni Yaki Mascarpone Cheese

Broiled king crab and Sea Urchin with  
Mascarpone cheese  
Vinegar-miso, cranberry sauce, lemon zest

### Aigamo Roast Wine Sauce Fuji Ringo Soe

Roasted breast of duck & wild mushrooms in  
wine sauce, served with broiled Fuji apples

### Sushi Iroiro

Assorted Nigiri Sushi

### Fruits Mori Awase

Fresh fruit platter

## Maku no uchi Bento

Maku no uchi bento is a luxurious array of Japanese cuisine, served to you in a lacquer box.

This assortment is expertly prepared by our executive chef to please not only your eyes but all of your senses. Maku no uchi bento is perfect for business or a special get together.

Nami\_\_ 30.00

Jo \_\_ 45.00

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## STIRFRIED NOODLE

___/___	YAKI SOBA/UDON	Stir fried egg noodle or wheat noodle with vegetable	8.00
___	With:___	AI natural chicken (4 oz.)... 14.25	Shrimp (6pcs)..... 15.25
___	___	Salmon (3 oz.)..... 14.50	Beef Tenderloin (3 oz.) 16.75
___	___	Pork (3 oz.)..... 17.00	King Crab (3 oz.)... 25.00
___	___	Lobster (3 oz.)..... 25.00	Spicy Cod Roe 16.75

## NOODLE SOUP

___/ ___	<b>PLAIN UDON/SOBA</b>	Wheat noodle or buckwheat noodle soup with green onion, fish cake, seaweed, and etc.....	8.00
___/ ___	<b>CHILLED UDON/SOBA</b>	Chilled wheat noodles or buckwheat noodle with Musashi dipping sauce.....	8.00
___/ ___	<b>CRUNCHY UDON/SOBA</b>	Wheat noodle or buckwheat noodle soup with tempura fritter.....	8.50
___/ ___	<b>FRIED TOFU UDON/SOBA</b>	Wheat noodle or buckwheat noodle soup with deep fried tofu.....	9.75
___/ ___	<b>TENPURA UDON/SOBA</b>	Wheat noodle soup or buckwheat noodle soup with shrimp tempura.....	14.00
___	<b>BEEF UDON</b>	Wheat noodle soup with beef.....	16.50
___	<b>NABEYAKI UDON</b>	Wheat noodle soup with shrimp tempura, all natural chicken, shiitake mushrooms, kamaboko fishcakes, green onion, and egg. Served in a nabeyaki udon pot.....	15.00
___	<b>RAMEN</b>	Egg noodle soup with a house made BBQ pork & vegetables.....	9.00
___	<b>CURRY RAMEN</b>	Ramen with curry.....	13.00
___	<b>GYOZA RAMEN</b>	Ramen with gyoza dumplings.....	13.00

## FRIED RICE

___		Fried rice with vegetables and egg	8.00
With:	___	All natural chicken (4 oz.) 13.25	___
	___	Salmon (3 oz.).....13.75	___
	___	Pork (3 oz.).....16.25	___
	___	Lobster (3 oz.).....25.00	___
		Shrimp (6pcs).....	14.50
		Beef (3 oz.).....	16.00
		King Crab (3 oz.)...	25.00
		Spicy Cod Roe.....	16.00

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## ENTRÉE

(Served with miso soup)

___	<b>SIRLOIN</b>	Broiled sirloin with a choice of dipping sauce.....	8 oz. 16.00 12 oz. 23.00 16 oz. 30.00
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		9 oz	26.00
		1 2 oz.	34.00
—	SALMON	Broiled salmon with a choice of dipping sauce .....	6 oz. 13.50
			9 oz. 18.75
—	TUNA	Broiled tuna with a choice of dipping sauce.....	6 oz. 19.75
			9 oz. 28.00
—	CHICKEN	Broiled all natural chicken with a choice of dipping sauce.....	8 oz. 12.50
			12 oz. 17.75

**All above items served with choice of sauces (Teriyaki, Spicy Teriyaki, Garlic, Mustard, or Ponzu)**

—	MACKEREL	A lightly salted fresh broiled mackerel filet.....	12.00
	SHRIMP	Jumbo shrimp battered, fried and served with tenpura dipping	
—	TENPURA	sauce..... (3 pcs.)	12.50
		(5 pcs.)	19.75
—	VEGETABLE	An array of vegetables battered, fried and served with tenpura dipping	
—	TENPURA	sauce.....	12.00
—	TEN DON	Shrimp and vegetable tenpura over rice.....	14.00
—	SOFT SHELL		
—	DON	Soft shell crab with egg over rice.....	16.50
—	UNA JU	Broiled river eel, over a bed of rice, doused in sweet kabayaki sauce, placed in a lacquer box.....	20.50
		Half portion.....	14.50
—	CURRY RICE	Spicy Japanese-style beef and vegetable in a curry stew.....	12.00
—			
—	GYOZA	Spicy beef & veg. curry rice with gyoza dumplings.....	15.00
	CURRY		

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## — Sushi Bar

—	SASHIMI	A variety of fresh vegetables topped with assorted sashimi	
—	SALAD	served with Musashi dressing.....	22.00
—	TUNA TATAKI	Tuna sashimi sliced or chopped with Musashi tataki sauce.....	15.00
—	YELLOWTAIL		
—	TATAKI	Yellowtail sashimi sliced or chopped with Musashi tataki sauce.....	15.00
	SAI MON		



## \_\_\_NABEMONO

**You cook the way you like at your table, (Require minimum of 2 orders per table)  
\$2.75 extra charge for a single order**

___	<b>YU DOFU</b>	Zen style tofu and vegetables in konbu kelp (Tofu, Enoki, Shiitake, Bamboo Shoots, Green onion, Spanish onion, broccoli, Spinach) served with ponzu sauce.....	15.00
___	<b>KAMO NABE</b>	Thinly sliced duck and vegetables.....	28.00
___	<b>SUKIYAKI</b>	Thinly sliced sirloin, tofu, bamboo shoots, and other vegetables....	34.00
___	<b>SHABU SHABU</b>	Thinly sliced sirloin and vegetables served with ponzu and sesame seed dipping sauce.....	36.00
___	<b>GANRYU NABE</b>	Alaskan king crab legs, assorted seafood, tofu and vegetables. Served with ponzu dipping sauce.....	50.00

-----Please ask for separate menu for ochazuke, zosui, and onigiri.

## \_\_\_\_DESSERT

___	<b>FRESH FRUIT</b>	Assortment of fresh fruit plate.....	4.75
___	<b>JAPANESE ICE CREAM</b>	Matcha (Green Tea) ,Mango or Ginger .....	4.50
		Ujikintoki (Green tea ice cream topped with Azuki sweet bean paste).....	5.50

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## Other services offered by MUSASHII

\*\* \_\_\_\_\_ **Catering** off and on premise, portable **Sushi bar** with sushi chef, full **wet bar**, including **Japanese Whisky, Beer, Sake and Tempura bar**, waitress in kimono, Japanese decorations, and entertainment for wedding receptions, business meetings, birthdays, anniversaries, Bar Mitzvah, Bat Mitzvah, etc.\_We offer course meal, buffet style or even family style.

\*\* \_\_\_\_\_ **Delivery** and **Take Out**

\*\* **Private rooms** are available for 4 to 250 guests (For a larger party, please ask for management). Our private rooms are ideal for private or corporate meetings, receptions, or any other special occasions.

\*\* **Whole Restaurant Space** is available for rent after 11pm (Mon-Sat.) and all day Sunday. Restaurant

\*\* \_\_\_\_\_ **Sunday Brunch or Dinner** can be specially arranged in buffet or sit-down menu for up to 250 guests. (Minimum food purchase required. Please ask for management.) The entire restaurant can be rented for your Sunday dining needs.

\*\* Musashi's **Dressing** and **Sauces** are available to take home.

\*\* We use **Purified Water** for making ice, cooking, and tea.

\*\* \_\_\_\_ Refillable **Gift Cards** are available in any denomination for birthday, Anniversary or corporate gift.

\*\* \_\_\_\_\_ **Restaurant Consultation** include Sushi bar and Teppanyaki style.

\*\* \_\_\_\_ **TRANSLATION** and **INTERPRETATION** We specialize in automobile related material, business negotiations, and driver licenses. Reference available upon request

<b>Acapulco Roll</b>	Shrimp/ Avocado/ Japanese Bread Crumbs	Outside – Flying Fish Roe
<b>Alaskan Roll</b>	Salmon/ Avocado/ Cucumber/ Flying Fish Roe	
<b>Bamboo Roll</b>	Inside- River Eel/Cucumber ___	Outside- Avocado
<b>Candy Roll</b>	Inside-Cucumber Skin/ Tuna/ Avocado/ Salmon/ Imitation Crab	Outside-Black Tobiko/ Tobiko
<b>Dancing Eel Roll</b>	Inside- Imitation Crab/ Avocado/ Cream cheese/ Cucumber/ Flying Fish Roe	Outside- River Eel
<b>Dragon Roll</b>	Inside- River Eel/ Cucumber/ Shrimp Tenpura	Outside- Avocado
<b>Double Spicy Shrimp &amp; Cucumber Roll</b>	Inside-Shrimp/ Cucumber/ Spicy Sauce	
<b>East Roll</b>	Outside-Jalapeno/ Wasabi Tobiko	
<b>Futomaki (Giant Roll)</b>	Inside- Shrimp Tenpura/ Sushi Egg (Cooked)/ Mayonnaise/Cucumber	Outside- Flying Fish Roe
<b>L.A. Crunch Roll</b>	Eel/ Shrimp/ Imitation Crab/ Kanpyo/ Egg/ Denbu/ Shiitake Mushroom	
<b>Las Vegas Roll</b>	Inside-Shrimp Tenpura/ Tempura Crunch/ Imitation Crab/ Avocado/ Seaweed	Outside-Flying Fish Roe/ Eel Sauce
<b>Mexican Salmon Roll</b>	Inside - King Crab/ Avocado/ Mayonnaise	
<b>Philadelphia Roll</b>	Outside-Cream Cheese/ Eel Sauce/ Flying Fish Roe	
<b>Rainbow Roll</b>	Grilled Salmon/ Chopped Onion/ Jalapeno/ Mayonnaise/ Avocado	
<b>Reno Roll</b>	Cream Cheese/Salmon	
<b>Spicy Crunch Roll</b>	Inside- River Eel/ Cucumber	Outside- Tuna/ Yellowtail/ Salmon (Avocado in between)
<b>Spicy Salmon Crunch Roll</b>	Inside-Shrimp Tenpura/ Avocado/ Mayonnaise	Outside-Cream Cheese/ Eel Sauce/ Flying Fish Roe
<b>Triple Spicy Tuna Roll</b>	Outside-Cream Cheese/ Eel Sauce/ Flying Fish Roe	
<b>White Tuna</b>	Inside- Avocado/ Shrimp/ Flying Fish Roe/ Mayonnaise/ Imitation Crab/ Tenpura Fritter/ Seaweed/ Sesame Seed	
	Inside- Salmon/ Tenpura Fritter/ Spicy Sauce	Outside- Avocado/ Salmon
	Inside-Spicy Tuna	Outside-Wasabi Tobiko/ Jalapeno
	Outside- Bonito Flakes/ Momiji Oroshi (Spicy Grated Daikon Radish)/ Green Onion. Served with Ponzu Sauce	

Sashimi and Sushi items may change due to availability

<u>Sashimi Nami(Reg)</u>	<u>25.00</u>	<u>Sushi Nami(Regular)</u>	<u>25.00</u>	<u>Chirashi</u>	<u>30.00</u>
1. Sweet Shrimp ___(Ama Ebi)		1_ Tuna ___(Maguro)		King Crab ___(Kani)	
2. Tuna ___(Maguro)		2. Yellowtail_(Hamachi)		Cooked Egg ___(Tamago)	
3. Yellowtail ___(Hamachi)		3. Fluke ___(Hirame)		Tuna ___(Maguro)	
4. Salmon ___(Sake)		4. Salmon ___(Sake)		Shrimp ___(Ebi)	
5. Octopus ___(Tako)		5. Shrimp ___(Ebi)		Salmon ___(Sake)	
6. Fluke ___(Hirame)		6. Mackerel ___(Saba)		Yellowtail ___(Hamachi)	
7. Mackerel ___(Saba)		7. Octopus ___(Tako)		Octopus ___(Tako)	
		8. Imitation Crab California Roll		Mackerel ___(Saba)	
				Cuttlefish ___(Ika)	
<u>Jo (Deluxe)</u>	<u>35.00</u>	<u>Jo (Deluxe)</u>	<u>35.00</u>	<u>Sushi/Sashimi</u>	<u>35.00</u>
1. Sweet Shrimp___(Ama Ebi)		1. Tuna ___(Maguro)		<u>Sushi</u> _____	<u>Sashimi</u> _____
2. Tuna ___(Maguro)		2. Yellowtail ___(Hamachi)		Tuna ___	Tuna ___
3. Fluke ___(Hirame)		3. Salmon ___(Sake)		Fluke ___	Salmon ___
4. Salmon ___(Sake)		4. Shrimp ___(Ebi)		Shrimp ___	Octopus ___
5. Octopus ___(Tako)		5. Surf Clam ___(Hokkigai)		Mackerel _	Jpn.Scallop ___
6. Sea Bream ___(Tai)		6. Cuttlefish ___(Ika)		Yellowtail _	Cuttlefish ___
7. Jpn.Scallop ___		7. Jpn.Scallop___		Salmon _	Swt.Shrim ___
		8. King Crab California Roll			

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2000 Town Center, Ste98,  
Southfield, MI 48075-1103  
www.musashi-intl.com  
Phone(248) 358-1911

\*Add 50¢ for Spicy Sauce \*\$1.50 for Tempura Roll  
\_Try our new creation of sushi dipping sauce!  
\_Try our Sushi with Brown Rice or Soy Sheet!  
☺ With Mayonnaise



MAKIMONO (Roll)	#of pcs	PRICE			i	t
Acapulco Roll	8	11.00		/		
Alaskan Roll	6	9.00				
Bamboo Roll	6	14.00		/		
Battera (Shrimp, Salmon, River Eel or Mackerel Boxed Sushi)	6	14.00				N/A
Candy Roll	5	14.50				
California Imitation Crab R.*	6	7.50				
California King Crab Roll *	6	16.00				
California Lobster Roll *	6	16.00				
California Shrimp Roll *	6	11.00				
Chicken Tempura Roll	6	8.00				
Dancing Eel Roll	8	14.00		/		
Dragon Roll	8	17.50		/		
Dbl. Spicy Sh. & Cuc. Roll☺	8	13.00		/		
East Roll ☺	8	13.00		/		
Eel & Cucumber	6	8.00				
Giant Roll	8	16.00		/		
KingCrab & Asparagus R☺	6	16.00				
L.A. Crunch Roll	8	17.50		/		
Las Vegas Roll ☺	8	17.00		/		
Mexican Salmon Roll	6	7.00				
Philadelphia Roll	6	7.50				
Rainbow Roll	6	15.00		/		
Reno Roll ☺	8	13.00		/		
Salmon & Avocado Roll	6	7.50				

\*\*Descriptions of rolls on reverse page.

MAKIMONO (Roll)	#of pcs	PRICE			i
Salmon Skin Roll	4	7.50			
Scallion & Yellowtail R	6	7.50			
Soft-Shell Crab Roll ☺	4	16.00			
Spicy Calamari Roll ☺	6	8.00			
Spicy Crunch Roll ☺	6	8.00			
Spicy Salmon Crunch Roll	8	14.00		/	
Shrimp & Salmon Roll	6	14.00		/	
Spicy Scallop Roll ☺	6	9.00			
Spicy Tuna Roll ☺	6	7.50			
Shrimp Tempura Roll ☺	6	8.50			
Sh.& Cucumber ☺	6	11.00			
Tenp. Jalap w. Crm Cheese	6	6.00			
Triple Spicy Tuna Roll ☺	8	13.00		/	
Tuna & Avocado Roll	6	7.50			
White Tuna Roll	6	9.00			

VEGETABLE ROLLS	#of pcs	PRICE			i
Asparagus R.	6	4.50			
Avocado Roll	6	4.25			
Shiitake Roll	6	5.00			
Spicy Tofu	6	4.50			
Burdock Roll	6	4.50			
Kanpyo Veg.R.	6	4.50			
Pickled Veg. Roll	6	4.50			
Vegetable Roll	4	5.75			
Cucumber Roll	6	4.25			

Nigiri Neta	Price/ Piece	i	Sashimi	Brown Rice
Cooked Egg	2.50			
Cuttlefish	3.25			
Fluke	3.75			
Fried Tofu	3.25			
Jpn.Scallop	3.75			
King Crab	7.50			
Mackerel	3.75			
Octopus	3.25			
Quail Egg	1.75		N/A	
River Eel	3.75			
Salmon Roe	4.00			
Salmon	3.75			
Smoked Sablefish	4.50			
Smoked Salmon	3.75			
Smoked Sturgeon	4.50			
Shrimp	3.75			
Sweet Shrimp	4.00			
Surf Clam	3.25			
Sea Urchin	6.50			
Flying Fish Roe	3.25			
Wasabi Flying Fish Roe	3.25			
Black Flying Fish Roe	3.75			
Tuna	3.75			
Yellowtail	3.75			
White Tuna	3.75			

\_Consuming raw seafood, shellfish or eggs may increase your risk of food borne illness. \_Item is raw.

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