

# APPETIZER

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**Edamame** 5.99

Steamed Green Soy Beans With Salt

**Gyoza** 6.99

Deep Fried Japanese Dumpling

**Shumai** 5.99

Japanese Style Steamed Shrimp Dumpling

**Calamari** 7.99

Lightly Dusted in Seasoned Breadcrumbs for a Firm & Crispy, Slightly Spicy

## TEMPURA

Japanese Battered And Deep Fried

**Vegetable Tempura** 7.99

**Shrimp Tempura (4pcs)** 8.99

**Shrimp & Vegetable Combination** 9.99

## JUNIOR'S MENU

-A Complete Meal for Children

Who Are 12 & Under

-Serving With Japanese Chicken Soup,

Shrimp Sampler & Musashi Fried Rice

**Jr. Chicken** 16.99

**Jr. Shrimp** 17.99

**Jr. Scallop** 18.99

**Jr. NY Steak** 17.99

**Jr. Filet Mignon** 18.99

## ADDITIONS with ENTRÉE ONLY

**Musashi Fried Rice** 3.99

**Without Entrée** 8.99

**Sautéed Mushroom** 5.99

**Hibachi Vegetable** 5.99

**Chicken Liver** 5.99

**Addition Chicken** 6.99

**Addition Shrimp Flambé** 8.99

**Addition Scallop** 9.99

**Addition Salmon Steak** 7.99

**Addition NewYork Steak** 7.99

**Addition Filet Mignon** 9.99

**Addition Musashi Golden Shrimp** 8.99

**Addition Lobster Tail** 17.99

It's our pride and great pleasure to serve you at MUSASHI Japanese steak House. Our goal is to provide our customers with great food, excellent service, and pleasant atmosphere. If you have any suggestion, please inform us. We will do our best to make your visit a satisfying one.



## Business Hours

**Mon 4:00PM - 10:00PM**

**Tue 4:00PM - 10:00PM**

**Wed 4:00PM - 10:00PM**

**Thur 4:00PM - 10:00PM**

**Fri 4:00PM - 10:30PM**

**Sat 12:00PM - 10:30PM**

**Sun 12:00PM - 9:00PM**

**MUSASHI**

JAPANESE STEAK HOUSE  
SEAFOOD & SUSHI BAR

\*Your gratuity will be shared equally among our chefs and servers, for party of 6 or more, we may include 18% of gratuity on the bill for your convenience.

[musashijs.com](http://musashijs.com)





## DINNER ENTREE



- Served w/Japanese Chicken Soup  
 - House Salad (Famous House Dressing / Delicious Sesame Dressing)  
 - Fried Rice & Hibachi Vegetables (Zucchini, Onion, Mushroom, Carrot, Broccoli)  
 - Plus a Choice of an Entree Sampler (Shrimp or Mushroom)

## MUSASHI CLASSIC

<b>Musashi Vegetarian Dinner</b>	<b>19.99</b>
Assorted Mix Of Seasonal Vegetable with Teriyaki Sauce	
<b>Chicken Teriyaki</b>	<b>20.99</b>
8oz Boneless Chicken Breast With Teriyaki Sauce	
<b>Teriyaki Salmon Steak</b>	<b>24.99</b>
8oz Of Finest Fillet Of Salmon With Teriyaki Sauce	
<b>Hibachi Shrimp Flambé</b>	<b>25.99</b>
8oz of Hibachi Shrimp With Soy Sauce & Hint of Lemon	
<b>Musashi Golden Shrimp</b>	<b>25.99</b>
8pcs of Shrimp, Topped With Egg Yolk Mixture	
<b>Hibachi Scallop</b>	<b>27.99</b>
8oz of Ocean Scallop With Teriyaki Sauce	
<b>Hibachi New York Strip</b>	<b>26.99</b>
10oz of Selected Sirloin Steak	
<b>Hibachi Filet Mignon</b>	<b>27.99</b>
8oz of Juiciest Center Cut Filet Mignon	

## MUSASHI DELIGHT

<b>Shrimp &amp; Chicken</b>	<b>25.99</b>
<b>Shrimp &amp; Scallop</b>	<b>27.99</b>
<b>Chicken &amp; Scallop</b>	<b>26.99</b>
<b>NY Strip &amp; Chicken</b>	<b>25.99</b>
<b>NY Strip &amp; Shrimp</b>	<b>26.99</b>
<b>NY Strip &amp; Scallop</b>	<b>27.99</b>
<b>NY Strip &amp; Salmon</b>	<b>26.99</b>

## CHEF'S SPECIAL

<b>FILET MIGNON</b>	
W/ Shrimp & Chicken	<b>33.99</b>
W/ Shrimp & Scallop	<b>34.99</b>
W/ Shrimp & Lobster Tail	<b>39.99</b>
<b>SEAFOOD LOVER</b>	
Shrimp, Scallop & Lobster Tail	<b>39.99</b>

## MUSASHI IMPERIAL

5oz Of Finest & Juiciest Filet Mignon and Your Favorite Combination

<b>Filet Mignon &amp; Chicken</b>	<b>28.99</b>
<b>Filet Mignon &amp; Shrimp</b>	<b>29.99</b>
<b>Filet Mignon &amp; Scallop</b>	<b>30.99</b>
<b>Filet Mignon &amp; Musashi Golden Shrimp</b>	<b>28.99</b>
<b>Filet Mignon &amp; Salmon</b>	<b>28.99</b>
<b>Filet Mignon &amp; Lobster Tail</b>	<b>35.99</b>

## SOFT DRINKS



Pepsi, Diet Pepsi, Tropicana, Pink Lemonade, Mist Twst, MUG Root Beer, Schweppes, Ginger Ale, Brisk Iced Tea, MTN Dew **3.99**

Hot Green Tea	<b>3.99</b>	/	Horizon Organic LOWFAT Milk, Horizon Chocolate Milk	<b>3.99</b>
Shirley Temple, Roy Rogers	<b>4.99</b>			
Juice (Orange, Pine Apple, Cranberry, Apple)	<b>3.99</b>			
Ramune (Japanese Soda)	<b>3.99</b>			

## MUSASHI SPECIAL DRINKS 8.99

<b>Dancing Girl</b>	Bombay, Fruit Juices, Plum Wine
<b>The Geisha</b>	Bacardi, Blue Curacao, Pine Apple Juice
<b>Karate Punch</b>	Bacardi, Orange Juice, Pine Apple Juice, Grenadine Mix
<b>Tanuki</b>	Pine Apple Juice, Absolut, Bacardi, Coconut Mix
<b>Fujiyama</b>	Crème de Banana, Crème de Cacao, Pine Apple Juice
<b>Green Dragon</b>	Midori, Absolut, Pine Apple Juice
<b>Bamboo</b>	Midori, Absolut, Pine Apple Juice, Coconut Mix
<b>Maneki Neko</b>	Bacardi, Plum Wine, Fruit Juices
<b>MUSASHI</b>	Bacardi, Coconut Mix, Pine Apple Juice, Grenadine Mix
<b>Sake Bomb</b>	A Shot Glass of Sake With Sapporo Beer
<b>Flaming Volcano</b>	Bacardi, Bombay, Absolut, Orange Juice, Pine Apple Juice, Grenadine Mix <b>12.99</b>
<b>CoronaRita</b>	Margarita, Corona <b>14.99</b>

## BEER

<b>Sapporo Draft</b> (18oz Glass)	<b>7.99</b>
<b>Heineken, Corona</b> (12oz Bottle)	<b>4.99</b>
<b>Kirin Ichiban, Sapporo, Asahi</b> (22oz Bottle)	<b>8.99</b>
<b>Orion</b> (22oz Bottle)	<b>9.99</b>
<b>Budweiser, Bud Light, Coors Light, Miller Lite</b>	<b>3.49</b>
<b>Michelob Ultra, Yuengling Lager, Samuel Adams Boston Lager</b>	<b>3.99</b>



## DRINK MENU



## WHITE WINE

<b>Legaria Pinot Grigio</b>	<b>G 7.99 B 21.99</b>
Italy, Refreshing Italian Fruit With Citrus And Lemon Finish	
<b>Coppola Diamond Sauvignon Blanc</b>	<b>G 8.99 B 28.99</b>
California, From the Director Himself, A Beautiful Blend Of Citrus And Fruit	
<b>Sterling Vintners Collection Chardonnay</b>	<b>G 7.99 B 31.99</b>
California, Concentrated Aromas Of White Flowers, Green Apple, Vanilla And Other Spices And Light Toasted Of Oak Accents	
<b>Beringer White Zinfandel</b>	<b>G 5.99 B 14.99</b>
California, The Classic California White Zin That Delivers Delicate Strawberry And Peach	
<b>Kinsey Plum Wine</b>	<b>G 5.99 B 19.99</b>
Sweet With Intense Summer Fruit Flavor	

## RED WINE

<b>Irony Pinot Noir</b>	<b>G 7.99 B 26.99</b>
California, A Medium Bodied Red With Red Berry Notes And A Satisfying Finish	
<b>Ch St Jean Merlot</b>	<b>G 8.99 B 27.99</b>
California, Rich Ripe Fruit With A Velvety Mouthful And Lingering Finish, Red Berry Notes With Hints Of Vanilla	
<b>19 Crimes Cabernet</b>	<b>G 7.99 B 24.99</b>
Australia, A Bold, Rich Red Wine For Heartier Pairing, Lush And Complex	
<b>Layer Cake Shiraz</b>	<b>G 8.99 B 32.99</b>
Australia, Big, Fruity And Full Bodied With Delicious Cherry Notes	
<b>Greg Norman Cabernet/Merlot</b>	<b>G 8.99 B 35.99</b>
Australia, Intense Fruit Aromas, Violets, Mixed Dark Berries And Hints Of Chocolate With Sweet Vanilla Characters Uplifting The Fruit	

## HOT SAKE

<b>Sho Chiku Bai</b>	<b>8.99</b>
The Aroma Of Vanilla, Ethanol And Lemon Peel, Sweet, Citric Flavor With Moderate Alcohol Bitterness, Light Vanilla And Hint Of Almonds	

## COLD SAKE

<b>Sho Chiku Bai Organic Nama Sake</b>	<b>9.99</b>
<b>Sho Chiku Bai Nigori Sake</b>	<b>9.99</b>
<b>Momokawa Pearl Nigori Sake</b>	<b>11.99</b>

## Charm SoJu 13.99

Soju Is Distilled Beverage Native To Korea, Traditionally Made From Rice. It Taste Comparable To Vodka, Though Of The Slightly Sweeter

## CHAMPAGNE / CHAMPAGNE COCTAILS

<b>JFJ Extra Dry Champagne</b>	<b>6.99</b>
A Blend Of Varietal White With A Light Touch Of Sweetness And Light Mouthful	
<b>Kir Royale</b> Champagne With Chambord	<b>7.99</b>
<b>Bellini</b> Champagne With Peach Juice	

