

sharables

parker house rolls 15
fresh dill, urfa everything spice, smoked salmon, roe, cream cultured butter

tempura asparagus 14
with truffled aioli, and lemon

crispy shrimp 19
hot honey glazed shrimp, black walnuts, miso aioli, green onion

goi salad 16
green cabbage, radicchio, jackfruit, mint, thai basil, nuoc cham vinaigrette, and lotus chips

octopus salad 19
crispy octopus, shaved vegetables, local lettuces, soft boiled quail eggs, potato nest, herbed vinaigrette

PEI Mussels 22
doenjang, sake, shellfish broth, grilled bread

oxtail + bone marrow 24
oxtail, marrow fat, pho spiced breadcrumb, fresh herbs, grilled sourdough

little gem 17
sunflower, citrus, fresh herbs, tempura fun bits, scallion ginger dressing

sticky pork ribs 24
soy tamarind glaze, sesame, urfa biber

wagyu potstickers 21
soy-brown butter, caviar, chive

chicken karaage bao buns 18
crispy chicken thighs, pickled vegetables, spicy mayo

raw, cold & rolls

caviar service mkt
brown butter potato madeleines, creme fraiche, chive

raw oyster 15
clarified cocktail, chive

muse roll 23
spicy crab, yellowtail, avocado, cucumber, kabayaki, & chive

ahi tuna hand rolls 21
marinated cucumbers pickled carrots, jalapeno, avocado mousse, and daikon sprouts

hottie roll 20
spicy tuna, cucumber, topped w/ snapper, thai fish sauce, scallion, & thai chili

crispy rice 19
spicy tuna, avocado mousse, nori

yellowtail aguachile 22
cucumber, fermented pineapple, shiso, serrano, herb oil

beef tartare 22
bottom round, potato pave, stone ground mustard, fried capers, and egg yolk

sea bream sashimi 18
white ponzu, yuzu kosho, cucumber, fresh herbs

in addition

duck fat fried rice 22
chinese sausage, duck confit, wild mushrooms, scallion, duck yolk

coal roasted potatoes 14
smoked beef tallow, caperberries, mint, thyme, pink peppercorn

japanese eggplant 16
wok seared, chili sauce and scallion

yu choy 12
garlic, ginger, scallion, & chili

by sea

spicy lobster pasta 36
fresh bucatini pasta, half maine lobster, san marzano tomato, gochujang, gochugaru, bottarga, and thai basil

glazed black cod 38
yu choy, black bean relish

redfish cha ca 42
turmeric marinated redfish on the half shell, dill relish, vermicelli

wood-grilled lobster 36
grilled striped bass- sweet corn white miso butter, reggiano dashi, sweet peppers, grilled lemon

by land

12 oz bone in filet 74
wood grilled bone-in filet, garlic herb butter, served with coal roasted potatoes

grilled half chicken 38
half boneless chicken with a suya dry-rub, garlic rice, long beans, wild mushrooms, chicken drippings

16 oz r-c ranch ribeye 89
texas waygu ribeye grilled over post oak, bone marrow butter, spring onion, wok fried broccoli

duck breast 40
crispy skin duck breast cooked medium, citrus, betel leaf, caramelized duck sauce

MUSE

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.