

Lunch



MUSUBU

Connecting people, flavors, and moments.



Allergen information available upon request

HOW TO ENJOY MUSUBU

結の愉しみ方

At Lunch - 定食 -

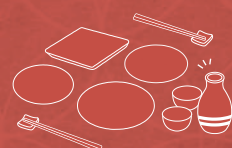
MUSUBU's lunch menu offers a variety of dishes, with a special emphasis on **teishoku set meals**. Enjoy a well-balanced Japanese set meal that comes with a main dish, rice, soup, and small seasonal sides. Please join your hands and say "Itadakimasu" to express your gratitude for the meal.

*Udon and curry rice do not come with miso soup or side dishes.

At Dinner - 居酒屋 -

In the evening, MUSUBU becomes an **izakaya**. A casual place to relax, drink, and share. There's no main dish. Just pick what you like. Share with friends, or enjoy a few small plates with your drink. Mix and match, and spend your time the way you like. MUSUBU brings together good food, good people, and good moments.

Please feel free to ask our staff if you have any questions!



TEISHOKU



Traditional set meal with a small side dish, rice and miso soup.

1. とんかつ定食 TONKATSU TEISHOKU 23

Tender deep-fried pork cutlet with tonkatsu sauce and grated daikon in ponzu (citrus soy sauce).

2. チキンカツ定食 CHICKEN KATSU TEISHOKU 22

Chicken cutlet with tonkatsu sauce and grated daikon in ponzu (citrus soy sauce).

3. チキン南蛮定食 CHICKEN NANBAN TEISHOKU 22

Crispy fried chicken with sweet & sour and tartar sauce.



Comes with a small side dish and miso soup.

10. カツサンド定食 KATSU SANDO TEISHOKU 22

Deep-fried pork cutlet sandwich with mustard and mayo.

11. チキンカツサンド定食 CHICKEN KATSU SANDO TEISHOKU 22

Deep-fried chicken sandwich with mustard and mayo.

4. 唐揚げ定食 KARAAGE TEISHOKU 22

Japanese fried chicken. Choose one flavor from mixed salt, spicy, and youlinji (sweet-savory) sauce.

5. シーフードフライ定食 SEAFOOD FRIES TEISHOKU 20

Deep-fried seafood with tartar sauce.

6. ハンバーグ定食 HAMBURG TEISHOKU 28

Minced beef and pork hamburger patty with a demi-glaze miso sauce or grated daikon in ponzu (citrus soy sauce).

12. おむすび+野菜味噌汁定食 ONIGIRI & VEGETABLE MISO SOUP TEISHOKU 18

3 types of rice balls and vegetable miso soup.

13. MUSUBU定食 (ぶぶ漬け) MUSUBU TEISHOKU 24

Rice bowl served with broth and pickled vegetables.

7. サーモン照焼定食 TERIYAKI SALMON TEISHOKU 20

Grilled salmon with teriyaki sauce.

8. 野菜天麩羅定食 VEGETABLE TEMPURA TEISHOKU 22

Crispy deep-fried vegetables.

9. 刺身定食 SASHIMI TEISHOKU 24

Sliced raw fish served with soy sauce and wasabi.

14. 鰻ひつまぶし定食 UNAGI HITSUMABUSHI 43

Grilled eel served over rice. Eaten in three ways: plain, small toppings (yakumi), and in a broth.

15. 野菜ロール定食 VEGGIE ROLL TEISHOKU 18

Rolled pickled vegetable sushi.

MIYAZAKI WAGYU



PREMIUM OFFER

Premium A5-grade Miyazaki wagyu, known for its exceptional marbling and tenderness.

16. 和牛ステーキ重 WAGYU STEAK JYU 50

Rice box topped with grilled wagyu steak and a savory sauce.

17. MUSUBU丼 MUSUBU-DON 35

Rice bowl topped with thinly sliced, rare wagyu beef and aburi (torched) wagyu.

18. MUSUBU ロール定食 MUSUBU ROLL TEISHOKU 28

Wagyu beef roll.

19. 和牛ビフカツ定食デミ味噌ソース WAGYU KATSU TEISHOKU 50

Wagyu cutlet with a demi-glaze miso sauce.

20. 和牛ステーキサンド定食 WAGYU KATSU SANDO TEISHOKU 50

Grilled wagyu steak sandwich with mustard and mayo.

21. 和牛すき焼き定食 WAGYU SUKIYAKI TEISHOKU 50

Thinly sliced wagyu beef and vegetables simmered in a sweet-savory soy-based broth, to be dipped in soft-boiled egg.

16 and 17 come with miso soup. 18 to 21 come with a small side dish, rice and miso soup.

OPTIONS

Miso soup can be upgraded to Tonjiru (pork miso soup) for +€3

Change to large rice for +€3.8

DON



A bowl of fresh rice topped with various ingredients.
Comes with miso soup.

22. かつ丼 🌾🥚
KATSU-DON 20
Pork cutlet with eggs and onion.

23. 生姜焼き丼 🌾
SHOGAYAKI-DON 20
Stir-fried pork with ginger and a soy-based sauce.

24. 豚照焼丼 🌾
TERIYAKI PORK-DON 18
Grilled pork with teriyaki sauce.

25. チキン照焼丼 🌾
TERIYAKI CHICKEN-DON 18
Grilled chicken with teriyaki sauce.

26. 親子丼 🌾🥚
OYAKO-DON 15
Simmered chicken and eggs.

27. チキンカツ丼 🌾
CHICKEN KATSU-DON 18
Chicken cutlet with eggs.

28. チキン南蛮丼 🌾🥚
CHICKEN NANBAN-DON 20
Crispy fried chicken with sweet & sour and tartar sauce.

29. 牛丼 🌾🥚🥛
GYU-DON 25
Stewed beef and onion with soft-boiled egg.

30. サーモン照焼丼 🌾
TERIYAKI SALMON-DON 22
Grilled salmon with teriyaki sauce.

31. ちらし寿司 🌾🥚🥛
CHIRASHIZUSHI 25
Rice box topped with assorted seafood.

32. 鉄火丼 🌾
TEKKA-DON 24
Raw tuna sashimi.

33. サーモン親子丼 🌾
SALMON OYAKO-DON 25
Raw salmon sashimi with salmon roe.

34. 野菜天丼 🌾
VEGGIE TEN-DON 21
Crispy deep-fried vegetables.

35. 海老天丼 🌾🦐
EBI TEN-DON 24
Crispy deep-fried shrimp.

36. うなぎ重 🌾
UNAGI JYU 37
Rice box topped with grilled eel.

OPTIONS

Miso soup can be upgraded to
Tonjiru (pork miso soup)
for + €3

Change to large rice
for + €3.8

JAPANESE CURRY

Homemade, hearty, and full of flavor.

37. トンカツカレー 🌾🥚
TONKATSU CURRY 24
Pork cutlet served on top of curry rice.

38. 唐揚げカレー 🌾
KARAAGE CHICKEN CURRY 22
Crispy deep-fried chicken served on top of curry rice.

39. チキンカツカレー 🌾🥚
CHICKEN KATSU CURRY 24
Chicken cutlet served on top of curry rice.

40. 削りチーズカレー 🌾🥛
CHEESE CURRY 20
Curry rice with grated cheese.

41. チーズカツカレー 🌾🥚🥛
CHEESE KATSU CURRY 20
Pork cutlet served on top of cheese curry rice.

FOOD INFORMATION

🌾 wheat 🥚 egg 🥛 milk 🦐 shrimp
🌿 vegetarian 🍴 recommendation

Allergen information available upon request

Official Website



<https://musubu.nl>

Instagram



@japanese_dining_musubu

Check our website
and follow us on
Instagram



UDON NOODLES

A comforting taste that brings you to Japan.

42. きつねうどん 🌿
KITSUNE UDON 20
Udon noodles in a hot broth with oage (fried tofu).

43. かき揚げうどん 🌿
KAKIAGE UDON 18
Udon noodles in a hot broth with crispy tempura.

44. カツカレーうどん 🌿🥚
KATSU CURRY UDON 24
Udon noodles served in a curry sauce with pork cutlet.

45. 肉うどん 🌿🥚
NIKU UDON 22
Udon noodles with a hot broth and thinly sliced beef.

46. 明太子うどん 🌿🥚
MENTAIKO UDON 24
Udon noodles with cod roe.



IPPIN

Small Japanese plates. Perfect to share or enjoy all by yourself.

47. 唐揚げ 🌿
KARAAGE (2P) 5
Crispy deep-fried chicken.

48. スパイスー唐揚げ 🌿
SPICY KARAAGE (2P) 6
Crispy deep-fried chicken marinated in a spicy sauce.

49. 油淋鶏唐揚げ 🌿
YOULINJI KARAAGE (2P) 6
Crispy deep-fried chicken with youlinji (sweet-savory) sauce.

50. 揚げたこ焼き 🌿🥚
AGE-TAKOYAKI (4P) 5
Deep-fried takoyaki.

51. 餃子 🌿
GYOZA (3P) 5
Pan-fried dumplings filled with ground chicken and vegetables.

52. ベジ餃子 🌿
VEGGIE GYOZA (3P) 5
Pan-fried dumplings filled with vegetables.

ADDITIONAL ITEMS+

Make your meal your own.

53. 極薄ふわふわチーズ 🥛
ULTRA-THIN CHEESE SLICES 4.8
Fluffy shavings of Rotterdamsche Oude Schuitje, sliced using Japan's latest technology.

54. 温玉 🥚
ONSEN TAMAGO 3
Soft-boiled egg.

55. おばんざい
OBANZAI 3
Today's side dish.

56. おばんざい 3 種
ASSORTED OBANZAI 8
3 types of today's side dishes.

57. マヨネーズ 🥚
MAYONNAISE 2

58. 醤油 🌿
SOY SAUCE 0.7

59. 山葵
WASABI 1.5

60. スパイスーソース
SPICY SAUCE 3

61. 照焼ソース 🌿
TERIYAKI SAUCE 2

62. すき焼きダレ 🌿
SUKIYAKI SAUCE 2

DESSERT

A sweet little finish, Japanese style.

63. 抹茶フレンチトースト 🌿🥚🥛
MUSUBU FRENCH TOAST 12.8
Matcha-flavored croissant French toast, served with vanilla ice cream.

64. パフェ 🌿🥚🥛
PARFAIT 12
Homemade ice cream, mochi ice cream, whipped cream, kohakutou, fruits, chocolate chips, and cereal.

65. もちアイス 🥚
MOCHI ICE CREAM (2P) 7
Soft, chewy mochi filled with ice cream.

66. 自家製アイスクリーム 🥚🥛
HOMEMADE ICE CREAM 7
Homemade ice cream. Ask our staff for today's flavor!

67. プリン・ア・ラ・モード 🥚🥛
PUDDING A LA MODE 12
Custard pudding topped with an assortment of fresh fruits, whipped cream, and ice cream.

Dinner



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M U S U B U

Allergen information available upon request

1. おばんざい盛り
OBANZAI 15.8
Assorted 4 types of small side dishes.
2. ベジおばんざい盛り
VEGGIE OBANZAI 15.8
Assorted 4 types of small side dishes.
3. MUSUBU サラダ
MUSUBU SALAD 9.8
Salad with mint and tofu.
4. うざく
UZAKU 9.8
Marinated and vinegared eel with cucumber.
5. 鶏皮チップス
TORIKAWA 6.8
Crispy deep-fried chicken skin pieces with curry powder.
6. タコワサ
TAKOWASA 9.8
Boiled octopus marinated with wasabi.
7. 枝豆
EDAMAME 4.8
Boiled edamame with salt.
8. 冷奴
HIYA YAKKO 4.8
Chilled firm tofu with savory toppings.
9. 極薄ふわふわチーズ
ULTRA-THIN CHEESE SLICES 4.8
Fluffy shavings of Rotterdamsche Oude Schuitje, sliced using Japan's latest technology.
10. クリームチーズ甘醤油漬
CREAM CHEESE SWEET SOY 7.8
Cream cheese marinated in a sweet soy sauce.

QUICK STARTER

11. いぶりがっこクリームチーズ
IBURI GAKKO & CREAM CHEESE 4.8
Smoked pickled daikon radish and cream cheese.
12. モズク
MOZUKU 6.8
Stringy seaweed in a tangy vinegar sauce.
13. 漬物盛り合わせ 3 種
MINI ASSORTED TSUKEMONO 4.8
3 types of pickled vegetables.
14. 海藻サラダ
KAISO-SALAD 9.8
Seaweed salad.
15. ごはん
GOHAN 3.8
A bowl of rice.
16. 味噌汁
MISO SOUP 3.8
Miso-based soup with tofu, seaweed, and green onions.
17. ごはん・味噌汁セット
GOHAN & MISO SOUP 5.8
A bowl of rice with miso soup.

FRIED

18. 唐揚げ
KARAAGE 4.8 / 7.8
(2P / 4P)
Crispy deep-fried chicken.
19. スパイス唐揚げ
SPICY KARAAGE 5.8 / 9.8
(2P / 4P)
Crispy deep-fried chicken marinated in a spicy sauce.
20. 油淋鶏唐揚げ
YOULINJI KARAAGE 5.8 / 9.8
(2P / 4P)
Crispy deep-fried chicken with youlinji (sweet-savory) sauce.
21. 名古屋風スパイシー手羽先
TEBA-KARA 6.8 / 9.8
(3P / 5P)
Deep-fried chicken wings with spicy seasoning and a sweet soy-based sauce.
22. チキン南蛮
CHICKEN-NANBAN 7.8 / 11.8
(half / full)
Crispy deep fried chicken (150 g) with a tangy sweet & sour sauce and tartar sauce.
23. とんかつ
TONKATSU 10.8 / 18.8
(half / full)
Tender deep-fried pork cutlet (150 g) with tonkatsu sauce and grated daikon in ponzu (citrus soy sauce).
24. カツサンド
KATSU-SANDO 11.8
Deep-fried pork cutlet sandwich with mustard and mayo on white bread.
25. チキンカツサンド
CHICKEN KATSU-SANDO 11.8
Deep-fried chicken cutlet sandwich with mustard and mayo on white bread.
26. ブルーチーズハムカツ
HAM-KATSU WITH BLUE CHEESE 10.8
Deep-fried ham cutlet with a blue cheese sauce and bread.
27. 餃子
GYOZA 4.8 / 7.8
(3P / 6P)
Pan-fried dumplings filled with ground chicken and vegetables.
28. ベジ餃子
VEGGIE GYOZA 4.8 / 7.8
(3P / 6P)
Pan-fried dumplings filled with vegetables.
29. 牛タン焼き
GYU-TANG YAKI 12.8
Pan-fried thinly sliced beef tongue.
30. シーフードフライ
SEAFOOD FRIES 8.8
Deep-fried breaded seafood.



31. タコ唐揚げ
TAKO-KARAAGE 11.8
Deep-fried octopus.
32. 野菜フライ
VEGGIE FRIES 8.8
Deep-fried breaded vegetables.
33. フライドポテト
MUSUBU FRIET 6.8
Crispy chips with salt and sansho (Japanese pepper) mayo.
34. 野菜天麩羅
YASAI-TEMPURA 12.8
Crispy deep-fried vegetables.
35. 天麩羅盛り合わせ
ASSORTED TEMPURA 29
Crispy deep-fried seafood and vegetables.
36. 揚げ出し豆腐
AGEDASHI-TOFU 6.8
Lightly fried tofu served in a savory dashi-based broth with bonito flakes.
37. 揚げ出しカマンベール
AGEDASHI-CAMEMBERT 7.8
Lightly fried camembert served in a savory dashi-based broth with bonito flakes.
38. エビマヨ
EBI-MAYO 11.8
Crispy deep-fried shrimp marinated with mayonnaise.

MIYAZAKI WAGYU



PREMIUM OFFER

Premium A5-grade Miyazaki wagyu, known for its exceptional marbling and tenderness.

39. 和牛肉寿司
WAGYU NIGIRI SUSHI 19.8
3 types of beef sushi: rare, aburi, and yukhoe gunkan wrapped in a sheet of dried seaweed.
40. 和牛ロール
MUSUBU ROLL (8P) 24.8
Sushi roll filled with wagyu beef.
41. 和牛ステーキ
WAGYU STEAK 59.8
150 g wagyu steak.
42. 和牛カルパッチョ
WAGYU CARPACCIO 26.8 / 48.8
(half / full)
Thinly sliced rare wagyu beef.
43. 和牛しゃぶしゃぶ
WAGYU SHABU-SHABU 39.8 / 58.8
(half / full)
Thinly sliced wagyu beef (120 g) and vegetables that you briefly dip in a hot broth. Served with citrus soy sauce and sesame dipping sauce.

44. 和牛すきやき
WAGYU SUKIYAKI 39.8 / 58.8
(half / full)
Thinly sliced wagyu beef (120 g) and vegetables simmered in a sweet-savory soy-based broth, to be dipped in soft-boiled egg.
45. 和牛ステーキサンド
WAGYU STEAK SANDO 59.8
Wagyu steak sandwich with mustard and wasabi mayo on white bread.

GRILLED & SIMMERED

46. 肉豆腐

NIKU-TOFU

12.8

Simmered tofu and thinly sliced beef in a savory soy-based broth.

47. 肉じゃが

NIKU-JAGA

12.8

Japanese stew with thinly sliced beef, potatoes, and onions simmered in a sweet-savory soy-based broth.

48. 焼き鳥

YAKITORI

9.8

Chicken seared on a teppan with a soy-based sauce.

49. 豚汁

TONJIRU

9.8

Miso-based soup with thinly sliced pork and vegetables.

50. モツ煮

MOTSU-NIKOMI

11.8

Japanese stew with beef offal simmered in a miso broth.

51. 照り焼きサーモン

TERIYAKI SALMON

15.8

Grilled salmon with teriyaki sauce.

52. ハーリング蒲焼き

HERRING KABAYAKI

9.8

Grilled herring with a sweet soy-based sauce.

53. おでん

ODEN

14.8

Hot pot dish with vegetables, fish cake, konjac noodles, and beef tongue simmered in a broth.

54. 石狩汁

ISHIKARI-JIRU

13.8

Miso-based bouillabaisse made with seafood and vegetables.

ROLL

55. サーモンアボカドロール

SALMON AVOCADO ROLL

(4P / 8P) 7.8 / 12.8

Salmon and avocado.

56. スパイシーツナロール

SPICY TUNA ROLL

(4P / 8P) 7.8 / 12.8

Tuna and avocado with a spicy sauce.

57. 鰻燻製天麩羅ロール

UNAGI TEMPURA ROLL (8P)

14.8

Smoked eel tempura with kabayaki sauce.

58. ベジロール

VEGGIE ROLL (8P)

12.8

Rolled pickled vegetable sushi.

59. サーモンクリームチーズロール

SALMON CREAM CHEESE ROLL (8P)

14.8

60. うなぎゅうロール

UNA-KYU ROLL (8P)

13.8

Grilled eel and cucumber.

61. 和牛ロール

MUSUBU ROLL (8P)

24.8

Sushi roll filled with wagyu beef.

SASHIMI & SUSHI

62. 刺身盛り

SASHIMI MORIAWASE

23.8

5 types of sliced raw fish served with soy sauce and wasabi.

63. 握り寿司3貫

NIGIRI-SUSHI

10.8

3 pieces of tuna, salmon, shrimp, or assorted.

64. 炙り寿司3貫

ABURI-SUSHI

12.8

3 pieces of tuna, salmon, shrimp, or assorted.

65. 忍び巻

SHINOBI MAKI

12.8

Sashimi roll without rice.

NOODLES

66. 焼きそば

YAKI-SOBA

9.8

Stir-fried noodles with vegetables, thinly sliced pork, and a savory sauce.

67. 焼きうどん

YAKI-UDON (half / full)

5.8 / 9.8

Stir-fried thick noodles with vegetables, thinly sliced pork, and a savory sauce.

68. かき揚げうどん

KAKIAGE UDON

(half / full)

8 / 12.8

Udon noodles in a hot broth with crispy tempura.

69. 肉うどん

NIKU UDON

(half / full)

9.8 / 16.8

Udon noodles with a hot broth and thinly sliced beef.

TEPPANYAKI

70. お好み焼き(豚)

OKONOMIYAKI

(half / full) 7.8 / 12.8

Japanese pancake with thinly sliced pork.

71. 野菜お好み焼き

VEGGIE OKONOMIYAKI

(half / full) 7.8 / 12.8

Japanese vegetable pancake.

72. 鰻の蒲焼き

UNAGI NO KABAYAKI

26.8

Grilled eel seasoned with a sweet soy-based sauce.

73. う巻き

UMAKI

15.8

Grilled eel on top of a rolled omelet.

74. だし巻きカマンベール

DASHIMAKI-TAMAGO

WITH CAMEMBERT

(half / full)

5.8 / 8.8

Rolled omelet made with egg and dashi (a Japanese kelp stock) filled with camembert cheese.

FINISH OFF WITH...

75. 本日のおにぎり

ONIGIRI

3.8

Ask our staff for today's flavor!

76. ぶぶ漬け(お茶漬)

BUBU-ZUKE

14.8

9 types of pickled vegetables. Add ochazuke (rice and broth) set for €8.

77. 出汁

DASHI

2.8

Genmaicha broth.

78. 出汁セット

DASHI SET

4.8

Rice and genmaicha broth.

79. 焼きおにぎり

YAKI-ONIGIRI

5.8

Pan-fried rice ball seasoned with a soy-based sauce.

ADDITIONAL ITEMS

80. 温玉

ONSEN TAMAGO

3

Soft-boiled egg.

81. マヨネーズ

MAYONNAISE

2

82. 醤油

SOY SAUCE

0.7

83. 山葵

WASABI

1.5

84. スパイシーソース

SPICY SAUCE

3

85. 照焼ソース

TERIYAKI SAUCE

2

86. すき焼きダレ

SUKIYAKI SAUCE

2

DESSERT

87. 抹茶フレンチトースト

MUSUBU FRENCH TOAST

12.8

Matcha-flavored croissant French toast, served with vanilla ice cream.

88. もちアイス

MOCHI ICE CREAM (2P)

7

Soft, chewy mochi filled with ice cream.

89. パフェ

PARFAIT

12

Homemade ice cream, mochi ice cream, whipped cream, kohakutou, fruits, chocolate chips, and cereal.

90. 自家製アイスクリーム

HOMEMADE ICE CREAM

7

Homemade ice cream.

Ask our staff for today's flavor!

91. プリン・ア・ラ・モード

PUDDING A LA MODE

12

Custard pudding topped with an assortment of fresh fruits, whipped cream, and ice cream.

FOOD INFORMATION

wheat egg milk shrimp

Allergen information available upon request

vegetarian recommendation

takeout is also possible

Official Website



https://musubu.nl

Instagram



@japanese_dining_musubu

