

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 -

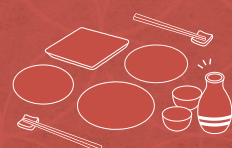
MUSUBU's lunch menu offers a variety of dishes, with a special emphasis on **teishoku** set meals. Enjoy a well-balanced Japanese set meal that comes with a main dish, rice, soup, and small seasonal sides. Please join your hands and say "Itadakimasu" to express your gratitude for the meal.

*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 20
KATSU-DON
Pork cutlet with eggs and onion.

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

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

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

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

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

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

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

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

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

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

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

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

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

36. うなぎ重 37
UNAGI JYU
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 24
TONKATSU CURRY
Pork cutlet served on top of curry rice.

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

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

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

41. チーズカツカレー 20
CHEESE KATSU CURRY
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 20
KITSUNE UDON
Udon noodles in a hot broth with oage (fried tofu).

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

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

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

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



IPPIN

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

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

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

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

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

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

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

ADDITIONAL ITEMS+

Make your meal your own.

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

54. 温玉 3
ONSEN TAMAGO
Soft-boiled egg.

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

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

57. マヨネーズ 2
MAYONNAISE

58. 醤油 0.7
SOY SAUCE

59. 山葵 1.5
WASABI

60. スパイスーソース 3
SPICY SAUCE

61. 照焼ソース 2
TERIYAKI SAUCE

62. すき焼きダレ 2
SUKIYAKI SAUCE

DESSERT

A sweet little finish, Japanese style.

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

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

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

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

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