



MOUSAI

ムーサイ

M E N U



1200 AUBURN AVE. SUITE 320 • MCALLEN, TX 78504

MOUSAI

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HOT ENTRIES

暑い

A5 WAGYU ON HOT STONE

\$60

4oz sumiyaki, yuzu kosho

EDAMAMES SPICY

\$12

soy, japanese chives

SPICY SHRIMP TEMPURA

\$25

rock shrimp, fresh salad

CHEESE SKEWERS (3 pz)

\$12

breaded manchego, sweet sauce

WAGYU & SHRIMP GYOZAS new

\$12

wagyu, shrimp gyoza, matcha ponzu

ROCK CAULIFLOWER

\$12

spicy dressing, black sesame, fresh salad

CORN RIBS

\$15

japanese mayonnaise, togarashi chili

EDAMAME ROBATA

\$12

jasper grill — sweet, spicy, ichimi

ASIAN BBQ RIBS new

\$25

bbq glaze, purple coleslaw, micro greens

JAPANESE MILK BREAD new

\$25

miso butter, pistachio sesame seed

A5 WAGYU TACOS new

\$25

gouda cheese crust, flour, purple coleslaw, avocado mousse

CRISPY RICE

Tuna \$12

Salmon \$12

Wagyu \$15

SKEWERS

トッピング

PORK BELLY

\$10

marinated 48 hours

YAKITORI

\$10

chicken thigh, robatayaki sauce

COLD ENTRIES

新鮮

CRISPY TAQUITOS (4)

\$13

salmon, tuna, or mixed wonton — spicy mayo, avocado, truffle oil, tobiko

TUNA TOSTADAS (4)

\$22

wonton tostada, avocado, purple onion, aguachile negro, cucumber, miso

WEDGE SALAD

\$12

yuzu cream fraiche, bacon bits, gorgonzola, cherry tomatoes, pistachio

MANDARIN SALAD new

\$15

spring mix, mandarin, cherry tomatoes, edamames, wonton, crispy pistachio, asian dressing

WONTON BITES new

\$15

tuna, tampico, sriracha mayo, eel sauce, jalapeños, micro greens

TRIO JAPANESE SALAD new

\$15

ika salad, seaweed salad, cucumber salad with spicy crab

SOUP

スーブ

WAGYU TONKATSU new

\$25

agitama, naruto, maki, bean sprouts, corn, green onions, ichimi

KIDS MENU

キッズメニュー

BEEF YAKISOBA

\$9.99

sautéed vegetables, rib-eye, eel

CHICKEN TENDERS

\$9.99

served with fries

MOUSAI

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SASHIMI

刺身

HAMACHI NINNIKU

yuzu, tempura, serrano, garlic chips, truffle oil

\$25

UCHIWA WHITE TUNA new

ponzu, mixed tobiko, green onion

\$20

3 VARIETIES (6 pz)

tuna, salmon, hamachi

\$25

TRUFFLE SASHIMI

tuna, salmon, hamachi, truffle oil, caviar, chives, soy with truffle oil

\$55

5 VARIETIES (10 pz)

tuna, salmon, hamachi, king salmon, ebi amaebi — chef's selection

\$45

TEMAKI

ボウル

HAMACHI ESPECIAL

hamachi, spicy mayo special, avocado, chives, sweet soy, tobiko

\$16

SPICY SALMON

salmon, avocado, tobiko, spicy mayo

\$16

SPICY TUNA

tuna, avocado, spicy mayo

\$16

NIGIRI

にぎり . 2 Pieces

AKAMI

lean tuna

\$12

CHUTORO

medium fatty tuna

\$18

TORO

fatty tuna

\$16

KAMATORO

fatty tuna collar

\$22

EBI

shrimp

\$18

WAGYU A5

japan

\$19

SCHOLAR

new

white tuna

\$13

TAKO

new

octopus

\$12

UNAGI

eel

\$18

HAMACHI

japanese amberjack

\$16

SALMÓN ORA KING

new zealand

\$13

SALMÓN

canada

\$10

ALBACORE

new

tuna

\$12

MOUSAI

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MAKI

マキ

CRISPY TUNA MAKI

\$16

spicy tuna, shrimp tempura, cucumber, chives, avocado

TAMASHI ROLL new

\$25

cucumber, avocado, shrimp tempura, white tuna, roasted avocado, red tobiko, eel sauce

SURF AND TURF ROLL

\$28

soft shell tempura, cucumber, avocado, scallions, tenderloin flamed on soy paper

TIGER ROLL

\$18

shrimp tempura, salmon, avocado, tobiko, asparagus, crispy crab, tiger mayo

RED DRAGON ROLL

\$19

shrimp tempura, cucumber, avocado, kanikama flamed, chives, spicy mayo, red tobiko, sweet soy

MOUSAI ROLL new

\$21

shrimp tempura, cream cheese, avocado, kanikama, spicy mayo, crunch

RICE & BOWLS

ご飯と茶わん

CHICKEN TERIYAKI

\$18

chicken, avocado, cucumber, carrot, spicy mayo, chives

MOUSAI BOWL

\$28

tuna, salmon, tobiko, avocado, cucumber, carrot, chives, spicy mayo, mayo kosho, crispy onion, sweet soy, wakame, sesame

USHI RICE

\$25

4oz rib eye, yakimeshi, shiitake sauce

TUNA SPICY BOWL

\$18

tuna, tobiko, avocado, cucumber, carrot, spicy mayo, chives

SPICY SALMON BOWL

\$22

salmon, avocado, tobiko, spicy mayo, chives, sweet soy

VEGETARIAN BOWL

\$16

roasted vegetables, ishiyaki sauce, steamed rice, asparagus, edamame, sesame

YAKIMESHI ADD-ON

Vegetables \$12

Chicken \$15

Shrimp \$18

Mixed \$20



MOUSAI

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STEAKS

炎上

40OZ TOMAHAWK PRIME

\$195

12OZ RIB EYE PRIME

\$64

8OZ FILET

\$53

12OZ NEW YORK PRIME

\$60

DELMONICO

new

\$100

RIB EYE CAP

new

16oz \$100 / 32oz \$190

AUSTRALIAN TOMAHAWK

by weight · \$125 / lb

A5 CERTIFICATE

Flamed at your table · 1 side included

8OZ RIB EYE A5

\$215

8OZ FILET A5

\$205

8OZ NEW YORK A5

\$190

SIDES

サイド · \$12

MISO MASH POTATOES

miso butter, chives

SHOESTRING FRIES

spicy mayo, coriander

GOHAN

steamed rice

MAC AND CHEESE

GALEANA POTATOES *new*

tiger mayo, ichimi

ROBATA BROCCOLINI

miso glazed, pistachio

PURPLE ASIAN COLESLAW *new*

ROBATAYAKI

ロバタヤキ · Japanese Charcoal Grill

MAC & CHEESE WITH LOBSTER

\$35

TERIYAKI SALMON

\$30

asparagus, gohan, yuzu kosho

TIGER SHRIMP

\$55

grilled, japanese chili mayo, yellow lemon

KING CRAB ROBATA

\$55

prepared butter, japanese chili

SNAKE RIVER FARMS

\$85

new york steak, shoestring fries, sichuan peppercorn sauce, green onion

MISO SEABASS *new*

\$40

brussels sprouts, sautéed spinach, mandarin, xnipec miso glaze

GRILLED OCTOPUS *new*

\$39.99

tiger mayo, ichimi, golden potatoes, micro greens

TATAKI NEW YORK FILET *new*

\$45

lemon, togarashi, soy, sriracha, avocado, onion

RIBEYE TOSTONES *new*

\$34.99

mandarin xnipec, avocado mousse, micro greens

DESSERTS

\$20

MIA
PISTACHIO
LAVA CAKE

ICE CREAM
CAKE

CORN CAKE
new

BANANA
MOSTACHON

JAPANESE
CHEESECAKE

DUBAI CAKE
new

Raw dishes are served under consideration of the diner and the risk that this implies.
Because we handle fresh and special products, some of our dishes may not be available.
Tip is included on orders over \$150. · Entertainment after 11 — Friday & Saturday.



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BOTTLES

ボトル

WHISKEY BOTTLE GLASS

Jack Daniels	\$165	\$10
Makers Mark	\$165	\$10
Chivas Regal	\$165	\$10
Crown Royal	\$165	\$10
Crown Royal Apple	\$165	\$10
Buchanan's 12	\$200	\$10
Jameson	\$200	\$10
<i>Suntory Whisky</i>	\$200	\$10
Woodford Reserve	\$200	\$10
Glenlivet 12	\$200	\$10
Buchanan's Pineapple	\$200	\$10
Black Label	\$200	\$10
<i>Hibiki</i>	\$320	\$18
Macallan	\$320	\$18
Gold Label	\$320	\$18
Buchanan's 18	\$420	\$18
Blue Label	\$850	\$38

MEZCAL

400 Conejos	\$195	\$12
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RON

Malibu	\$165	\$10
Bacardi Blanco	\$165	\$10
Captain Morgan	\$165	\$10
Diplomatico	\$200	\$12
Zacapa 23	\$200	\$12

COGNAC & LICOR

Hennessy	\$200	\$12
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TEQUILA BOTTLE GLASS

Turincio	\$145	\$10
Pi Rep Cristalino	\$200	\$10
Patrón Silver	\$200	\$10
Dobel Diamante	\$200	\$10
Nuestro Placer	\$200	\$10
Don Julio Reposado	\$200	\$10
Don Julio Añejo	\$200	\$10
1800 Reposado	\$230	\$10
Dobel Pavito	\$260	\$18
1800 Cristalino	\$260	\$18
Don Julio 70	\$260	\$18
Dobel Humito	\$260	\$18
Casa Dragones	\$530	\$38
Don Julio 1942	\$530	\$38
Clase Azul Reposado	\$530	\$38
Clase Azul Silver	\$530	\$38
Dobel 50	\$650	\$38

VODKA BOTTLE GLASS

Smirnoff	\$145	\$8
<i>Haku</i>	\$165	\$12
Grey Goose	\$200	\$12
Tito's	\$165	\$10
Stolichnaya	\$165	\$10
Ciroc Redberry	\$200	\$12
Ciroc Peach	\$200	\$12

GIN BOTTLE GLASS

Hendrick's	\$200	\$12
Tanqueray	\$200	\$12
Bombay Sapphire	\$200	\$12
<i>Roku Gin</i>	\$200	\$12

CHAMPAGNE

Moët Mini 10 pcs	\$250
Moët Ice	\$185
Moët Nectar Impérial	\$185
Dom Pérignon	\$710
Dom Pérignon Luminous	\$850
Ace of Spades	\$850



MOUSAI

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W I N E S

BOTTLE GLASS

ワイン

La Crema Pinot	\$60	\$10
Josh Cabernet	\$60	\$10
Altos Malbec	\$60	\$10
Montes Merlot	\$60	\$10
Stella Red	\$60	\$10
Stella Rose Peach	\$60	\$10
Stella Rose IL Conte C'Alba Moscato	\$60	\$10
Frontera Cabernet Sauvignon	\$60	\$10
Casa Madero Chardonnay	\$100	\$16
Casa Madero 3V Red	\$100	\$16
Gold Bush	\$120	
Austin Hope Cabernet	\$140	\$16
Silver Oak	\$180	
The Prisoner Red Blend	\$185	
Caymus Cabernet Sauvignon	\$220	
Duckhorn	\$225	

S A K E

酒

Nigori	\$27
Ginjo	\$27
Sho Chiku Bai (10 oz)	\$15
Mio Sake	\$27
Hana Flavored Sake	\$25

Lychee · Pineapple · Apple

B E E R

ビール

Michelob Ultra	\$5	<i>Asahi</i>	\$6
Michelob Ultra Gold	\$5	<i>Asahi Zero</i>	\$6
Bud Light	\$5	<i>Kirin Ichiban</i>	\$6
Shiner Bock	\$5	<i>Sapporo</i>	\$6
Miller Lite	\$5	Corona Extra	\$6
Dos Equis	\$5	Indio	\$6
Modelo Especial	\$6	Stella Artois	\$6
Heineken	\$6		

MIXOLOGY

カクテル · S12

MARTINI LECHEE

vodka · limón · lychee · sake

ROBERUTO

whiskey toki · raspberry · strawberry · maracuyá

BURŪBERĪ

raspberry · lychee · sparkling wine

MOUSAI

tanqueray gin · sake · cucumber · basil · lime · tonic

YO-KAI

mezcal · jamaica · blueberry · himalayan salt · togarashi

HINATA

vodka · tamarind · watermelon · strawberry · tajin

DRAGON

tequila · strawberry · raspberry · dragon fruit

BAKU

tanqueray gin · red berries · lychee · tonic

OLD FASHIONED

whiskey toki · brown sugar · angostura bitters

