



Infused Your Health



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OUR CONCEPT

The Muse team has had deep passions with two of the most popular traditional menu creations since childhood memory: Thai and Sushi, which laid the foundation of the themed restaurant. The best way to have them is fresh from the chef's Pan (Thai) and chef's hand (Sushi) in order to preserve the juiciness and crisp of the freshest ingredients served.

SUSHI



Fresh fish and seafood served at MUSE has been thoroughly prepared using only the freshest ingredients from approved seafood suppliers of New England largest fish market. Fish available from our supplier does not only provide fish of the local regions, but also fish caught worldwide. It is certain that top priorities are given to the merchant for 1st-grade fish selection upon each visit where the fresh seafood can be delivered intraday through the door of MUSE as often as 5 days per week. Fish being caught is typically divided into two categories: fishing and netting. The former is actually a preferred method where it could preserve the condition of the fish caught close to perfect whereas the latter could cause major damages to the appearance of the fish which leads to the price and quality drop. Fish served at Muse is typically caught by fishing.

Most Popular sushi item is Otoro. Otoro is the fattest belly part of Blue fin Tuna. The fish can be found in the colder water region of Atlantic Ocean and Southern Europe. Being known as the most expensive fish in the world, the auctioned price of a 400kg Blue fin Tuna can be as high as \$350,000. Otoro can be pre-ordered at Muse one week in advanced to assured that you are getting the best selection of the belly.

THAI

Muse and Our Chefs understand that healthy eating is a key component in any wellness offer. Our goal at Muse is to deliver nutritious, freshly prepared meals to our customer. Muse Thai selections are known for its enthusiastic use of fresh herbs and spices. Common herbs include cilantro, lemongrass, Thai Basil and Mint. Some other common flavors in our cooking come from ginger, galangal, tamarind, turmeric, garlic, soy beans, shallots, white and black peppercorn, Kaffir lime leaf and, of course, chilies. These freshly prepared key ingredients at MUSE are commonly consumed by many interested in recovering from ill health or specific health conditions or by those interested in optimizing their already good state of health.

Here at MUSE, Thai food isn't about simplicity. It's about the juggling of five fundamental taste senses (hot and spicy, sour, sweet, salty, and sometimes bitter) in every each dish or the overall meal to create a harmonious balance finish.

Most Popular Thai items include: Tom Yum, Green Curry, Massaman Curry, Gaprow, Somtum, Pad See U, Pad Thai, Thai Ice Tea, Mango with Sweet Sticky Rice.



Muse Team

Vegetarian/Gluten Free/MSG Free:

We offer many vegetarian options, and want to accommodate our gluten free diners as well; please check with the kitchen ahead of time to ensure that items be prepared to your specifications. You can rest assure that we do not use MSG (Monosodium Glutamate) in any of our cooking.

Common Allergens/Raw and Undercooked meat:

Many of our dishes contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform your server if a person in your party has food allergies.

Warning: Consuming raw and undercooked meat and/ or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

Alcoholic Beverages: You must be 21 years of age to purchase alcoholic beverages.

House Rules:

Party of 5 or more will be subject to 18% gratuity charge.

Prices in this menu are subject to change without notice.

\$15 dollar minimum for credit card purchases and We do not accept personal checks.

For time & efficiency, large parties are asked to please limit separate checks to two.

If you must, please take cellphone calls outside.

We are not responsible for any lost articles.



All items are subject to availability. All Photography in this menu is for illustrative purposes only. It does not depict actual item.



MUSE CHICKEN

THAI STYLE FRIED CHICKEN. SOY HONEY GLAZED OR HOT SAUCE **☺☺☺**

WINGS SMALL (10PCS) 9.95 MEDIUM (20PCS) 18.95
 Large (30pcs) 27.95 X-Large (40pcs) 34.95

DRUMSTICKS SMALL (5PCS) 9.95 MEDIUM (10PCS) 18.95
 Large (15pcs) 27.95 X-Large (20pcs) 34.95

COMBO (WINGS + DRUMSTICKS)

*Small wing 6pcs + Drum 3pcs 10.95
 *Medium wing 10pcs + drum 5pcs 18.95
 *Large wing 15pcs + drum 8pcs 28.95
 *X-Large wing 20pcs + drum 10pcs 34.95



SOUPS

- MISO SOUP** 3.50
White soybean paste soup, tofu, seaweed and scallions.
- HOT AND SOUR SHRIMP SOUP** ☺ 4.25
Thai hot and sour soup seasoned with Thai chili paste, lemon grass, mushroom and limejuice.
- TOM YUM SEAFOOD SOUP** ☺ 4.50
Shrimp, squid and scallops in our famous hot and sour soup.
- GLASS NOODLE SOUP** 4.25
Bean threads, mushrooms, shrimp, chicken, snow peas and leeks in clear broth.
- CHICKEN COCONUT SOUP** ☺ 3.95
Delicious soup made with coconut milk, galanga and limejuice.
- TOFU SOUP** 3.95
Fresh tofu, bean threads, mushrooms, snow peas in clear broth.

THAI SALADS

- GREEN SALAD**
Assortment of fresh seasonal greens and veggies served with special peanut dressing.
Plain 4.95
With Grilled Chicken or Beef 7.95
With Crispy Tofu 7.95
- PAPAYA SALAD (SOM-TUM)** ☺☺ 8.95
Sliced green papaya with shrimp in a spicy, sweet and sour dressing, mixed with carrot, tomato, string beans and roasted peanuts.
- YUM SALADS (SPICY THAI SALAD)** ☺☺
Fresh herbs, shallots, onions, scallions, fish sauce, lime juice, rice powder, coriander and sun dried ground chili peppers top with Cilantro served on a bed of fresh green ice lettuce.
Ground Chicken 11.95
Grilled Sirloin Beef Sliced 13.95
Shrimp 14.95
Seafood 17.95
Fried Tofu 11.95

JAPANESE SALADS

- SEAWEED SALAD** 6
Japanese Seaweed Salad.
- SASHIMI SALAD** ☺ 12.5
Assorted sashimi with vegetables.
- TUNA TATAKI SALAD** 13.5
Seared tuna with kaiso seaweed and vegetable.
- SOFT SHELL CRAB SALAD** 12
Deep-Fried Soft-Shell Crab, Crab Stick, Ebiko, and Vegetable with Japanese Mayonnaise.
- SALMON SKIN SALAD** 10
Deep-Fried Salmon Skin, Crab Stick, Ebiko, and Vegetable with Japanese Mayonnaise.





EDAMAME



GYOZA



SUSHI APPERTIZERS



KANI NARUTO



USUZUKURI



TAKOYAKI

THAI TAPAS

- 🍣 **CHICKEN OR BEEF SATAY** 7.95
 Beef or chicken grilled on skewers and served with specially prepared peanut sauce and cucumber salad.
- 🍣 **TODMUN** 6.95
 Minced shrimp curry cake with mild spicy cucumber sauce.
- 🍣 **SIAM ROLLS** 5.95
 Crispy vegetable rolls, served with a sweet and sour sauce.
- 🍣 **THAI SHRIMP** 8.95
 Lightly battered and crispy breaded shrimps served with house sweet and sour sauce.
- 🍣 **TEMPURA VEGGIES** 7.95
 Lightly battered veggies deep fried 'til its golden brown, served with house sweet and sour sauce.
- 🍣 **TEMPURA SOFT SHELL CRAB** 9.25
 Lightly battered soft shell crab deep fried 'til its golden brown, served with house sesame soy sauce.
- 🍣 **WINTER SHRIMPS** 6.95
 Delicate whole shrimp with ginger wrapped with crispy egg skin, served with sweet and sour sauce
- 🍣 **PEARL DUMPLINGS** 5.95
 Fried chive dumplings served with chili soy sauce.
- 🍣 **FRESH ROLLS (2 ROLLS CUT INTO 6 PCS)** 6.95
 Shrimp, bean sprouts, basil, cucumber, rice vermicelli wrapped in rice skin served special house dark brown sauce and ground peanut.
- 🍣 **SHUMAI** 5.95
 Fried Ground Seafood Dumpling served with sesame soy sauce.
- 🍣 **GOLDEN BAGS (3PCS)** 7.95
 Minced shrimp, chicken, water chestnut & thai spices wrapped in tofu skin then deep fried till golden brown. Served with sweet and sour sauce.
- 🍣 **STEAMED MUSSELS** 8.95
 Steamed fresh mussels with basil, lemongrass, and other Thai herbs, served with special hot sauce.
- 🍣 **CRISPY CRAB WONTONS** 6.25
 Crispy Wontons filled with cream cheese, chopped crabstick then served with sweet and sour sauce.
- 🍣 **GOLDEN TRIANGLES** 5.95
 Fresh bite sized tofu sliced then golden fried, served with sweet and sour sauce and ground peanuts.
- 🍣 **FRIED SQUID RINGS** 6.95
 Lightly battered squid deep fried till golden brown served with sesame soy sauce.
- 🍣 **APPETIZER SAMPLER** 14.95
 A combination of our best selling appetizers that includes chicken and beef Satay, Wings, Shumai, Golden bags, Dumplings and Siam Rolls.

🍣 Recommended Dishes 🍣 These Items Are Served Raw

JAPANESE TAPAS

- EDAMAME** 5.95
 Steamed Japanese green soybeans lightly salted.
- 🍣 **GYOZA DUMPLING** 5.95
 Dumplings made with ground pork, cabbage, onions and spinach served with special sesame soy sauce.
- 🍣 **SUSHI APPERTIZERS** 12
 5 pieces of Chef's premium selection.
- 🍣 **SASHIMI APPERTIZERS** 12.5
 3 types of Chef's premium selection (6 pieces).
- DYNAMITE** 9.95
 Baked Mix seafood, mushroom, onion, masago with seasoned mayo on sea-shell.
- 🍣 **SUNOMONO** 9
 Slice of Conch, octopus, crab stick with cucumber in rice vinegar.
- 🍣 **KANI NARUTO** 8
 Crab meat, masago and avocado rolled in shaved cucumber.
 *(Add salmon to this order for an additional 5)
- 🍣 **SPICY CONCH OR OCTOPUS** 9
 Slice of conch or octopus and cucumber in chef special sauce.
- TAKOYAKI** 8
 Fried Octopus dumplings topped with bonito flakes, okonomiyaki sauce, and Japanese Mayo.
- TIGERS EYE** 10
 Smoked Salmon and avocado wrapped in squid, then deep fried sliced and served with wasabi-mayo sauce.
- 🍣 **USUZUKURI**
 Thinly sliced fish served with ponzu sauce.
 Seasonal White Fish 12 or Salmon 12.5
- 🍣 **MUSE PIZZA** 18
 Crisp Tortilla, Spicy Tuna topped with special sauce.



SIAM ROLLS



FRESH ROLLS



TEMPURA SOFT SHELL CRAB



CHICKEN SATAYS



TODMUN



GOLDEN BAGS

TEMPURA
 Served with Miso Soup or Green Salad.

- JAPANESE VEGETABLE TEMPURA** 11
- CHICKEN AND VEGETABLE TEMPURA** 12.5
- 🍣 **SHRIMP AND VEGETABLE TEMPURA** 14.5














All prices are subjected to 9% N.H. meal tax.





NIGIRI SUSHI /SASHIMI (A LA CARTE)

(Price for 2 pieces of Sushi)




Sashimi: Each order = 3 pieces for additional \$2.00

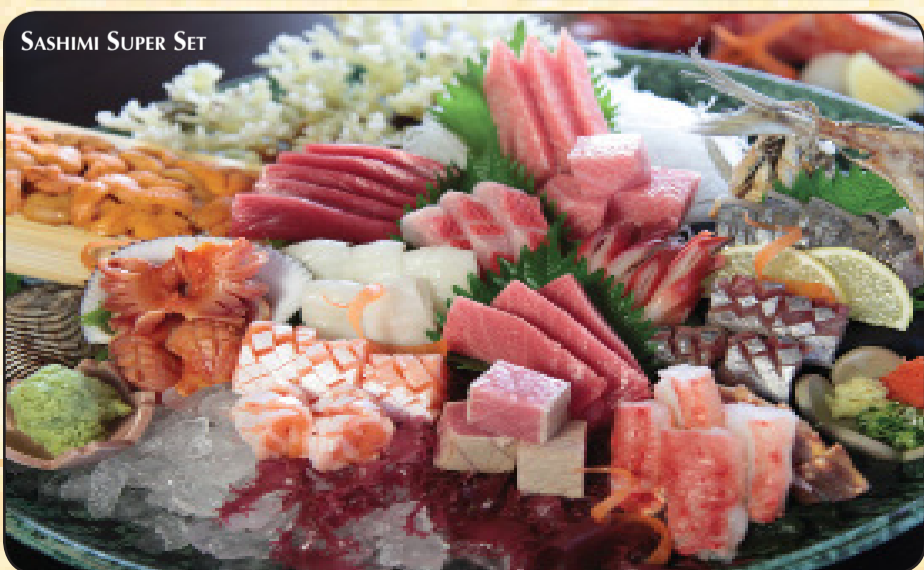
 MAGURO	TUNA	5.50
 UNAGI	FRESH WATER EEL	5.50
 SAKE	SALMON	5.25
SMOKED SAKE	SMOKED SALMON	5.25
TAMAGO	EGG OMELET	3.50
BLUE SKIN		
 SABA	MACKEREL	4.25
WHITEFISH		
 SHIROMI	SEASONAL WHITE FISH	4.95
 HAMACHI	YELLOWTAIL	5.50
SHELLFISH		
 IKA	SQUID	4.25
EBI	SHRIMP	4.25
 HOTATE	SCALLOP	6.75
HOKKIGAI	SURF CLAM	4.95
KANIKAMA	CRABSTICK	3.50
TAKO	OCTOPUS	4.50
ROE		
 TOBIKO	FLYING FISH ROE	4.95
 IKURA	SALMON ROE	4.95
 UNI	SEA URCHIN	7.00
SEAWEED		
KAIISO	JAPANESE SEAWEED	4.95

CHEF'S SASHIMI CHOICES

 OMAKASE SASHIMI 1	38
7 types of Chef's premium selection (21 pieces).	
 OMAKASE SASHIMI 2	24.5
7 types of Chef's premium selection (14 pieces).	
 OMAKASE SASHIMI 3	18
5 types of Chef's premium selection (10 pieces).	
 OMAKASE SASHIMI 4	12.5
3 types of Chef's premium selection (6 pieces).	




CHEF'S SUSHI CHOICES


 OMAKASE SUSHI SET 1	22
9 pieces Chef's premium selection sushi & 1 roll.	
 OMAKASE SUSHI SET 2	18
7 pieces Chef's premium selection sushi & 1 roll.	
 OMAKASE SUSHI SET 3	12
5 pieces of Chef's premium selection.	



SUSHI AND SASHIMI COMBO

Served with Miso Soup or Green Salad

 SINGLE PLATTER (FOR 1)	28
5 pcs sushi, 8 pcs sashimi & crunchy spicy salmon roll	
 LOVE PLATTER (FOR 2)	55
10 pcs sushi, 15 pcs sashimi, eel avocado roll, crunchy spicy tuna roll	
 PARTY PLATTER (FOR 4)	109
18 pcs sushi, 28 pcs sashimi, crunchy spicy tuna roll California roll, Spider maki, and chef choice maki	

 These items are served raw

Warning: Consuming raw and undercooked meat and/or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

MAKI/TEMAKI

CALIFORNIA 🍣	6.25
Crabstick with avocado and cucumber. (Add Tobiko for additional \$2)	
CATERPILLAR	11
Unagi with cucumber and avocado.	
CRUNCHY	10
Inside-out Roll of Shrimp Tempura, flying fish roe, avocado, and cucumber with crispy tempura flakes.	
ALASKAN	6.25
Salmon, Cucumber, Avocado, & Scallions w/tempura Flakes.	
BACKDRAFT 🍷	8.5
Baked Spicy Salmon, avocado, cucumber, tempura flakes, topped with tobiko.	
SCORPION KING	9.95
Eel, Avocado, cucumber & tobiko covered with Shrimp.	
EEL – AVOCADO 🍣	6.5
Grilled Eel with ovacado.	
HAMACHI 🍣	7
Yellowtail with scallion roll.	
TEKKA 🍣	8.75
Tuna.	
SABA MAKI 🍣	5.5
Mackerel and Scallion.	
PHILADELPHIA	6.5
Smoked Salmon, cream cheese, cucumber & scallion.	
J.B. ROLL 🍣	6.5
Salmon, cream cheese and scallion.	
SALMON SKIN	5.5
Crispy salmon skin with cucumber topped with unagi sauce.	
SPICY (TUNA, SALMON OR YELLOW TAIL) 🍷🍣	7
Chopped tuna, salmon or yellow tail with red pepper and spicy sauce	
FUTO MAKI	9
Crab meat, avocado, cucumber, kampyo, egg, tobiko.	
SPIDER	12
Deep fried softshell crab with avocado topped with masago.	
NEW HAMPHIRE 🍷	9.25
Shrimp Tempura, Cucumber, avocado and tobiko with spicy mayo.	
B-52 🍷	12.5
An Outrageous combo of yellowtail, crabstick, cucumber, avocado and tobiko in a double layers tempura roll with spicy mayo.	
TORI GATE (HAND ROLL)	15
Softshell crab, unagi and vegetable. (Add \$4 for Salmon Roe on Top)	
VOLCANO 🍷	13
Seared salmon, spicy tuna & avocado.	
DRAGON	12
Eel, cream cheese, avocado & scallion with avocado on top.	



SPICY TUNA MAKI



BAGEL MAKI



RAINBOW SUPREME



ICE MAKI



SCORPION KING



TORI GATE HAND ROLL



CRUNCHY MAKI



SPIDER MAKI



FUTO MAKI



CATERPILLAR MAKI



J.B. ROLL

SPECIAL MAKI/TEMAKI ROLLS

SUPER MAN 🍷	10
Spicy Tuna, Scallion, Flying fish roe, tempura flakes and avocado	
GREEN LANTERN 🍷	10
Eel, avocado, seaweed salad and wasabi masago	
PINK BERRY	14
Sweet Shrimp, crabstick, fresh strawberry, tempura flake and avocado topped with tobiko roe wrapped with special ping soy bean wrap.	
BIG BANG (DYNAMITE)	9
Mixed Seafood and mushroom baked in special mayo sauce	
ANGRY BIRD 🍷🍷🍷🍷🍷	15
One of the Spiciest maki ever!! Tuna, Salmon, Crab Stick, Tobiko, Asparagus, Spicy Mayo, Jalapenos, fresh Thai Chili, wasabi sauce and Japanese turnip. Warning: This item contains lots of fresh chilies and is extremely spicy. Don't order if your not sure.	
SASHIMI ROLL 🍷	12
Salmon, Tuna, Yellowtail, crab stick, Avocado, scallion and roe wrapped with thin slice of cucumber in ponzu sauce.	
RAINBOW SUPREME 🍷	14
Eel, cream cheese inside, cucumber and masago, topped with tuna, salmon, white fish and avocado outside.	
ECSTASY ROLL	12.5
Deep fried roll of smoked salmon, eel, cream cheese, asparagus, scallion and roe served with eel sauce.	
SUPER CRUNCH	10
crab, mixed seafood, tempura flake, masago and mayo topped with smoked salmon.	
DOUBLE SHRIMP	14
Shrimp katsu, avocado and cucumber, topped with tuna, salmon and shrimp.	
TIGER	12
Crab meat mix w/ mayo, cucumber topped w/ tuna, salmon and shrimp.	
BAGEL	9
Salmon, cream cheese and scallion (Deep Fried).	
ICE	9
Rolled up ice lettuce and rice sheet with Avocado and Thai Basil (Choice of Crabstick, Tuna, Salmon, or Veggie).	
TEMPURA ROLL (SHRIMP, TUNA, SALMON)	12
Choice of Deep Fried, with asparagus, crab and roe.	
LOBSTER	39
Whole New England Lobster, Avocado, Cucumber, Flying fish Roe + Twin Claws Tempura	



LOBSTER MAKI



TWIN CLAWS TEMPURA

VEGETARIAN ROLLS

Kappa Maki - Cucumber	4.5
Oshinko – Pickled Radish	4.5
Inari – Tofu	4.5
Avocado	4.5
Asparagus	4.5
Seasonal Vegetable Maki	5
Shiitake Mushroom	6



AVOCADO MAKI



KAPPA MAKI



OSHINGO MAKI

TEMAKI (HAND ROLL 1PC)

Salmon	6.25
Salmon Egg	6.95
Tuna	6.95
Crabstick	6.25
Tamago Egg Omelet	6.25
Eel	6.95
Diced Salmon	7.50
Tuna Avocado	6.25



SALMON EGG TEMAKI



SALMON TEMAKI



TAMAGO TEMAKI



EEL TEMAKI



CRABSTICK TEMAKI



TUNA AVO TEMAKI



TUNA TEMAKI



DICED SALMON TEMAKI

MAKI COMBO SET

SPICY MAKI SET (3 ROLLS)	18
Spicy Tuna, Spicy Salmon, Spicy Yellowtail Maki.	
CALIFORNIA MAKI SET (3 ROLLS)	18.5
California Tuna avocad, California Salmon avocad, California Crabstick avocad.	
TEMAKI HAND ROLL SET (3 PIECES)	19.5
Tuna Temaki, Salmon Temaki, Salmon Egg Temaki.	
MAKIMONO SET (3 ROLLS)	18
Tuna maki, California Maki and Eel with Avocado Maki.	
VEGETARIAN MAKI SET (3 ROLLS)	13
Avocado Roll, Cucumber Roll, Oshinko Roll.	



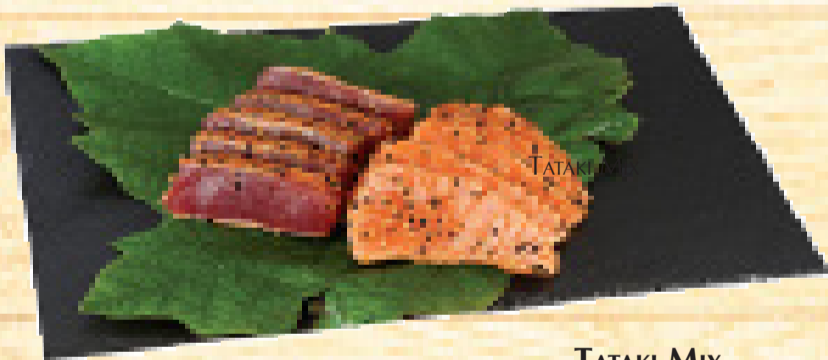
VEGETARIAN MAKI SET



CALIFORNIA MAKI SET

TATAKI

SAKE-SALMON TATAKI	21
10 Thin slices of Seared Salmon with Ponzu sauce.	
MAGURO TUNA TATAKI	23
10 Thin slices of Seared Tuna with Ponzu sauce.	
TATAKI MIX	22.5
5 Thin Slices Seared Tuna and Salmon with Ponzu Sauce.	



TATAKI MIX



MUSE MAGURO BOX



ALASKAN BOX

CHIRASHI SUSHI

Select Fresh Fish on bed of Sushi rice

SHOGUN	29
Maguro Tuna, Uni, Hamachi on bed of Sushi rice.	
SAMURAI(12 PC)	28
Maguro Tuna, Hamachi, Salmon, Tamago on Bed of Sushi Rice.	
MUSE MAGURO BOX (9PC)	22.5
Sliced Fresh Raw Tuna over a bed of seasoned Sushi Rice.	
MUSE ALASKAN BOX(9PC)	22.5
Sliced Fresh Raw Salmon, Salmon Roe over Sushi Rice.	
CHIRASHI REGULAR (9PC)	21
Tuna, Salmon, Yellow tail on a bed of Sushi Rice.	



CHIRASHI REGULAR BOX



CURRY OFFERINGS

Uses of complex curry pastes, coconut milk and fresh herbs
All curry can be ordered vegetarian and less or more spicy

- PROTEIN CHOICES:** CHICKEN, BEEF, PORK, TOFU, SEASONAL VEGETABLES 12.95
- 2ND TIER PROTEIN CHOICES:** SHRIMP, SQUID, ROASTED DUCK 16.95
- SPECIAL PROTEIN CHOICES:** MIXED SEAFOOD, CRISPY DUCK, SALMON 18.95

YELLOW CURRY ◀

Choice of protein sautéed in mild yellow curry sauce with carrots, pineapple, onions, tomatoes and squash

GREEN CURRY ◀◀

Choice of protein sautéed in green curry sauce with string beans, bamboo shoots, eggplant, and fresh Thai basil

RED CURRY ◀◀

Choice of protein sautéed in spicy Thai red curry sauce with assorted vegetables and fresh Thai basil

MASSAMAN CURRY ◀

Choice of protein sautéed in fine Thai-Indonesian curry sauce with sweet potatoes, peanut, onions and carrots

PANANG CURRY ◀◀

Choice of protein in spicy Thai Panang curry sauce, bell peppers, mushrooms, baby corn, string beans, basil and walnuts

CHOO CHEE CURRY ◀◀

Choice of Protein sautéed in Choo Chee curry sauce with pineapple, assorted vegetables and fresh basil

HUNGRY CURRY ◀◀

Choice of Protein sautéed in a northern Thai curry sauce with string beans, red onions, and red peppers

MANGO CURRY ◀ (ADD \$1)

Choice of protein sautéed in a mild yellow curry sauce with green peppers, onions, squash and fresh picked sweet mango



MUSE SPECIALS

SUKIYAKI 14.95
Steamed Glass noodle with Chicken Seafood, egg and mixed vegetables served with specially blended Sukiyaki Sauce

SEAFOOD AMAZING ◀◀◀ 17.95
Shrimp, scallops, squid, steamed mussels sauteed with our amazingly hot chili sauce, bell peppers, onions, mushrooms, spices and herbs served on a hot dish.

HOT BEEF ◀◀◀ 14.95
Beef with mixed seasonal vegetables, in our delicious sweet and spicy sriracha sauce with a hint of curry spice.

HOMESTYLE CRISPY DUCK 17.95
Crispy boneless roasted duck with mushrooms, ginger, bell peppers in delicious brown honey lemon sauce, served on a bed of fresh steamed broccoli.

ZESTY CRISPY CHICKEN ◀◀ 13.95
Tender crispy chicken sauteed with minced hot peppers, basil leaves, mushrooms, onions, bell peppers in sweet chili sauce.

SHRIMP MACADAMIA ◀ 14.95
Succulent shrimps stirfried with mushrooms, bell peppers, macadamia nuts and our dark flavorful honey lemon sweet sauce with a hint of white pepper served on top of fresh watercress.

CRUNCHY SHRIMP ASPARAGUS ◀◀ 15.95
Stir fried shrimp with asparagus and bell peppers in a flavorful sweet and spicy thai sriracha chili sauce, topped with roasted walnuts.

HEARTY CHICKEN & VEGGIES ◀ 13.95
Steamed then stirfried chicken with babycorn, stringbeans, snowpeas, broccoli, carrots, cauliflowers, sweet potatoes with delicious soy ginger sauce.

RACHA SEAFOOD DELIGHT ◀◀ 16.95
Sauteed shrimp, squid, scallops with fresh assorted vegetables, pineapple and our famous and mouth watering spicy sriracha honey lemon sauce.

SIAM SEAFOOD ◀ 15.95
Shrimp, squid and scallops sauteed with mushrooms, celery, pineapple, cashews and scallions in special mild prik pow chili sauce.

CHOO CHEE CURRY ◀◀ 18.95
Spicy Choo Chee Curry Sauce with assorted vegetables topped with fresh Basil. Mixed Seafood, Grilled Salmon or Crispy Duck

MUSE HOT POT ◀
Choice of Protein Steamed with glass noodles, mushrooms, carrots, ginger and scallion with light thin soy sauce

Steamed Tofu and Veggies 15.95

Shrimps 17.95

Seafood 18.95



SPECIAL CRISPY SELECTION (2 DELICIOUS SAUCE TO CHOOSE FROM) ◀◀
Delicious house chili sauce with bell peppers and Fried Thai Basil on top

OR
Tamarind Sauce, Ginger, Baby corns, Snow Peas, Bell Peppers, onions, mushrooms and scallions. ◀

Crispy Talapia 17.95

Crispy Shrimp 17.95

Crispy Soft Shell Crab 18.95

OKDOL BIBIMBOP (KOREAN)

Your choice of one topping from the following with rice, egg, and vegetables in a sizzling stone bowl, served with red pepper paste on the side. ◀

Beef, Chicken, Pork, Tofu 14.95

Shrimp or Seafood 16.95

BULGOGI (KOREAN)

Thinly sliced tender beef with vegetables in a marinated soy-based sauce 15.95

VEGETARIAN DELIGHT

VEGAN FRIED RICE Fried rice and vegetables.	9.95
GREEN GARDEN Steamed fresh assorted vegetables with delicious peanut sauce.	10.95
VEGAN PAD THAI Stir fried rice noodle with fresh assorted vegetables and ground peanut.	9.95
NOODLE TOFU Pan fried flat rice noodles with tofu and assorted vegetables in light soy sauce.	9.95
 VEGGIE DRUNKEN NOODLE  Pan fried fresh rice noodles with assorted fresh vegetables, bamboo shoots, hot peppers and basil.	10.95
 PAD PUCK GAPROW  Traditional Thai dish made with assorted veggies sautéed with house chili sauce, basil, chopped garlic, and bell peppers.	10.95
TOFU ROYALE Fried tofu with bean sprout, carrots, mushrooms and scallions with light soy sauce.	9.95
TOFU, GINGER AND SCALLIONS  Fresh fried tofu with assorted seasoned vegetables, ginger in a delightful light ginger sauce with fermented beans.	10.95
RAINBOW VEGETABLES Stir fried assorted vegetables with house oyster sauce.	10.95



TOFU ROYALE



MANGO GARDEN



VEGETARIAN SPECIALS

 MANGO GARDEN  Big Slices of Fresh fried tofu in a delicious thai yellow curry with seasonal veggies and sliced mangos	14.95
CRISPY TOFU WITH MANGO SAUCE Fresh fried tofu with seasonal veggies and mango slices with mango puree sauce.	13.95
TOFU GARLIC SPECIAL  Big Slices of Fresh fried tofu with seasonal veggies and our special garlic sauce, fried garlic, scallions with a hint of white pepper.	13.95
SWEET AND SOUR DELIGHT Fresh fried tofu and seasonal vegetables , pineapple and sweet and sour sauce.	13.95
 SPICY TOFU  Sauteed fresh fried tofu with fresh minced hot peppers, basil leaves, and fresh seasonal vegetables.	13.95



A LA MODE



FRIED ICE CREAM



CHILLED LYCHEE ON ICE



MANGO WITH STICKY RICE



MUSE KIDS (FOR AGE 10 AND UNDER)



CHICKEN FINGERS Lightly battered and crispy breaded chicken tenders served with house sweet and sour sauce and ketchup.	7.95
CHICKEN WINGS Crispy fried chicken wings with sweet and sour sauce and ketchup.	7.95
CHICKEN FRIED RICE Fried rice with chicken, egg and veggies.	6.95
EGG ROLLS Crispy vegetable egg rolls served with sweet and sour sauce	5.95
MACARONI & CHEESE Cooked macaroni with cheese.	5.95
MUSE THAI FRIES Thin strips of deep fried potato slightly seasoned with salt served with sweet and sour sauce and ketchup	5.95
CHICKEN RICE SOUP Jasmine rice and ground chicken in flavorful chicken broth, topped with sliced onions and scallions.	6.95

>All Muse Kids meals comes with juice or milk

>More Selections of Kids Menu are available in the Kids Japanese Menu section

KIDS JAPANESE MENU

(For age 10 and Under)

KIDS KATSU Fried Pork or Chicken Cutlet	8.95
KIDS SUSHI Shrimp, Crab Stick, and Egg Omelet	10
KIDS TERIYAKI Chicken Teriyaki	8.95
KIDS TEMPURA Tempura Assorted Vegetables	7.95



>Kids Japanese Menu Comes with Choice of White Rice or French Fries.




SIDES

BROWN RICE	2
WHITE JASMINE RICE	1.5
STICKY RICE	2.5
STEAMED NOODLE (RICE, EGG, OR GLASS NOODLE)	2.95
KIM-CHI	3.95
FRIED EGGS	2
PIK NAM PLA	1
PEANUT SAUCE	1
WASABI	1
SPICED GINGER	1



KIMCHI

DESSERTS

THAI FRIED BANANA Sliced banana in special fried egg skin pastry, topped with honey and sesame seeds.	4.95
ICE CREAM FLAVORS Coconut, Ginger or Vanilla	4.95
CHILLED LYCHEES Fresh tropical and sweet lychee fruit with syrup on ice.	4.95
 FRIED ICE CREAM Coconut or Ginger flavor wrapped in special pastry then fried and drizzled with chocolate or honey syrup.	5.95
 MANGO WITH STICKY RICE Fresh sliced mango served with sweet sticky rice and coconut milk.	7.95
 A LA MODE Hot fried banana served with cold coconut ice cream drizzled with honey and sesame seeds.	6.95

BEVERAGES

HOUSE RED WINE
CABERNET/MERLOT/PINOT NOIR
4.95

HOUSE WHITE WINE
CHARDONAY/PINOT GRIGIO/WHITE
ZINFANDEL
4.95

PLUM WINE
GEKKEIKAN PLUM WINE 4.95
FUKI PLUM WINE 5.95



Please Refer to Our Extensive Full Wine Menu

ASIAN IMPORTS

SINGHA THAI BEER 4.95
TSINGTAO (CHINESE) 4.95
SAPPORO (JAPAN) 4.95
KIRIN ICHIBAN (JAPAN) 4.95

OTHER IMPORTS AND DOMESTICS

HEINEKEN (HOLLAND) 4.50
AMSTEL LIGHT (HOLLAND) 4.50
CORONA (MEXICO) 4.50
BUD LIGHT 4.50
MILLER LIGHT 4.50
COORS LIGHT 4.50
SAM LIGHT 4.50
SAM ADAMS 4.50
BUDWEISER 4.50



SAKE BAR

	SHOT	VASE	BOTTLE
TOZAI GINJO PREMIUM(WELL OF WISDOM) (HOT/COLD)	5.95	17	56 (720ML)
SHO CHIKU BAI GINJO SAKE PREMIUM (SERVED CHILLED)	-	-	14(300ML)
GEKKEIKAN SAKE (SERVED HOT)	-	5.5	22 (750ML)
SHO CHIKU BAI CLASSIC JUNMAI SAKE (SERVED HOT)	-	6	24 (750ML)
ZIPANG GEKKEIKAN SPARKLING SAKE (SERVED CHILLED)	-	-	12 (250ML)
NIGORI GEKKEIKAN UNFILTERED SAKE (SERVED CHILLED)	-	-	14 (300ML)

COLD BEVERAGES

COKE/GINGERALE/SPRITE/DIET COKE 2
SHIRLEY TEMPLE 2.95
PERRIER SPARKLING WATER 2.5
THAI ICED TEA/UN-SWEET ICE TEA /LEMON TEA/THAI ICE COFFEE 2.95
POLAND SPRING WATER 2
LEMONADE 2
MILK 2.95

FRUIT JUICE

APPLE JUICE/CRANBERRY/PINEAPPLE/ORANGE 2.95
FRUIT PUNCH 4.50

HOT BEVERAGES

HOT THAI TEA/JAPANESE GREEN TEA/GINGER TEA 2

TALL SMOOTHIE

STRAWBERRY/MANGO/LYCHEE/PINA COLADA/GREEN TEA/TARO/GREEN APPLE 5.95



BAR MUSE MIXED DRINKS

MARTINI 6.5
MANHATTAN 6.5
COSMOPOLITAN 6.95
APPLETINI 6.95
LYCHEE MARTINI 6.95
ORANGE MARTINI 6.95
AMARETTO SOUR 5.95
BLUE ORCHID MARTINI 7.95

MAI THAI (ORIGINAL RECIPE) 6.95
ZOMBIE 7.95
SCORPION BOWL SM 8 LG 12

TEQUILA SUNRISE 6.95
SEX ON THE BEACH 6.95
GOD FATHER 6.5
BLACK RUSSIAN 6.5
MELON BALL 6.95

BLUE HAWAIIAN 6.95
MARGARITA 6.95
MIDORI SPLICE 7.95
MOHITO 7.95
SINGAPORE SLING 6.95
LONG ISLAND ICE TEA 7.95

PLANTER'S PUNCH 6.95
SPICY BLOODY MARY 6.95
PINA COLADA 6.95
FROZEN STRAWBERRY DAIQUIRI 7.95



BUBBLE TEA LATTE 3.95 FROZEN BLENDED 4.95

THAI ICE TEA/THAI ICE COFFEE/STRAWBERRY/HONEY DEW
GREEN TEA/MANGO/TARO/GREEN APPLE
PINA COLADA/LYCHEE.

CLASSIC TOPPING: TAPIOCA PEARL MADE WITH CASSAVA ROOT (BASIC INCLUDED).
ADD \$1 FOR SPECIAL TOPPING: LYCHEE JELLY, STRAWBERRY JUICE POBBLES,
MANGO JUICE POBBLE, ORANGE JUICE POBBLES OR MIX FRUIT POBBLES.

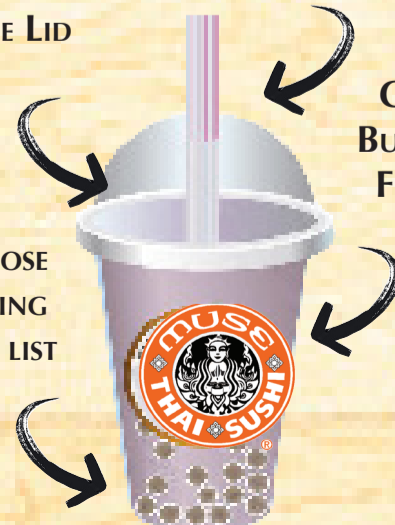


THICK STRAW

DOME LID

CHOOSE TOPPING FROM LIST

CHOOSE BUBBLE TEA FLAVOUR



Please Refer to Our Extensive Wine and Cocktail List for more information. You must be 21 years of age to purchase alcoholic beverages

All prices are subjected to 9% N.H. meal tax.



Every Day Is My MUSE Day



musethaibistro.com

MUSE OPENING HOURS

MONDAY CLOSED ALL DAY

TUE. - SAT. 11:30 AM – 2:30 PM / 3:30 PM – 10 PM

SUNDAY 11:30 AM – 2:30PM / 3:30 PM – 9:30 PM

581 SECOND ST. STE#C MANCHESTER, N.H. 03102 (603) 647-5547

WWW.MUSETHAIBISTRO.COM

"Voted Best of N.H. 2002, 2003, 2004, 2007, 2008, 2010, 2011 and 2012 by the New Hampshire Magazine."