



APPETIZERS + SALADS

Edamame	8	Appy Nigiri	15
Steamed young soybeans finished with sea salt.		Tuna, salmon, shrimp, snapper	
House Seafood Chowder	12	Appy Sashimi	18
Steamed Gyoza (4 pcs)	12	Tuna, salmon	
Seaweed Salad	8	Appy Torched Nigiri	20
Refreshing marinated seaweed with sesame seeds.		Tuna, salmon, shrimp, snapper, + toppings	
Sunomono		Premium Nigiri (4 pcs)	40
Cucumber 8 · Octopus 12 · Shrimp 12		Uni, Filet Mignon, Spot Prawn, Bluefin	
Nanohana (Spinach Salad)	10	Bluefin Trio	60
Quinoa Salad	14	Akami, Chutoro, Otoro	
Quinoa tossed with pistachios, cucumber, tomatoes, cranberries, fresh herbs, and balsamic dressing.			
Heavenly Green Garden Salad			
Small 16 Large 24			
Avocado, cucumber, tomatoes, romaine, and spring greens with a light house vinaigrette.			
West Coast Crispy Salmon Skin Salad	22		
Crispy BC salmon skin, avocado, mixed greens, cucumber, and house citrus dressing.			

Our Promise

At Muse, we believe great food should taste good and feel good. We focus on wholesome ingredients, fresh fish, fresh vegetables and fruits, and use air-frying whenever possible to create lighter, healthier dishes without sacrificing flavour.

Fresh. Local. Inspired.

L'AMUSE BOUCHE

Aburi Oshi (Salmon, Eggplant)	22	Black Pepper Tuna Tataki	34
Pressed sushi with flame-seared salmon, basil pesto, tobiko, and Grana Padano.		Pepper-crusted ahi tuna, lightly seared and served with pumpkin purée.	
Aburi Oshi (Filet Mignon)	30	Beef Carpaccio	38
Saucy Tuna Crispy Rice	26	Thinly sliced seared filet mignon, truffle aioli, arugula, and shaved Parmesan.	
Crispy rice topped with spicy tuna and the chef's signature sauce.		Cocktail Shrimp Martini	38
Love Tower	28	A refined chef's creation featuring chilled prawns and seasonal accompaniments.	
Heart-shaped sushi rice layered with crab, tuna, salmon, tobiko, and spicy mayo.			

SIDES

Extra sauce	2	Miso Soup	4
Sushi rice	4	Rice + Steak Sauce	5



RAW BAR

Fresh Shucked Oysters	3.50 each
Half Dozen 21 Dozen 38	
Freshly shucked oysters served with lemon, horseradish, Tabasco, and house mignonette.	
Hamachi Jalapeño Crudo	28
Thinly sliced yellowtail, fresh jalapeño, and the chef's signature sauce.	
Avocado Octopus Carpaccio	28
Sliced tender octopus served with fresh avocado, drizzled with a light yuzu-soy dressing and a hint of truffle oil.	
West Coast Scallop Crudo	32
Fresh jumbo scallops dressed with a bright seasonal sauce.	
The Muse Ceviche	32
Tuna, salmon, and yellowtail marinated in citrus ponzu and finished with tobiko.	
Truffle Triple Beautiful Rose	34
A beautiful sashimi rose featuring ahi tuna, salmon, yellowtail, and snapper with a touch of truffle.	
Bluefin Tuna Tartare	38
Hand-cut bluefin tuna with avocado, tomato, Japanese herbs, and citrus dressing.	
Red Snapper Heaven	48
Delicate slices of fresh red snapper served in a martini glass with the chef's signature citrus sauce.	

TOUCH OF HEAT

Burrata Poutine 	22
Crispy fries topped with creamy burrata, chili onion, aged balsamic glaze, green onion, and Grana Padano.	
Garlic Butter Prawns	26
Jumbo prawns sautéed with garlic, white wine, butter, and a touch of chili.	
Torched Oyster Motoyaki (6 pcs)	30
Fresh oysters baked with the chef's signature sauce and seasonal garnish.	
Nori Pesto Soba	24
Cold buckwheat noodles tossed in a rich, savoury seaweed pesto sauce, savoury shrimp garnished with fresh herbs and sesame.	

CHEF'S SELECTION

Sashimi Platter

A seasonal assortment of premium sashimi, carefully selected and prepared by Chef.

Small (10 pcs)	52
Medium (18 pcs)	78
Large (30 pcs)	118

Seafood Tower 148

Jumbo shrimp cocktail · oysters
Mini ceviche, crudo · seasonal sashimi
Lobster tail



 Vegetarian  Spicy

Gluten-free and dairy-free options are available. Please inform your server of any allergies or dietary restrictions. We cannot guarantee an allergen-free environment.



MUSE LUNCH SET

ALL LUNCH SETS INCLUDE

Garden Salad · Soup · Chef's Selection

- | | | | |
|--|----|---|----|
| 1 Oshi Set
Salmon Oshi · Shrimp Oshi ·
Eggplant Oshi
(2 pcs each) | 24 | 5 Torched Nigiri Set
Torched Salmon · Red Snapper ·
Wagyu Beef
(2 pcs each) | 26 |
| 2 Protein Punch Kimbap Set
(spicy +\$2)
High protein, energetic meal option
packed with fresh fillings and
nutritious vegetables. | 24 | 6 Spicy Korean Bowl Set 
Fresh vegetables and assorted sashimi
over rice, finished with Muse spicy
Korean sauce. | 26 |
| 3 Sushi & Sashimi Set
Chef's selection of fresh
sushi & sashimi | 26 | 7 Vegan Set 
Yam Crunch Roll · Avocado Roll | 20 |
| 4 Chirashi Don
Salmon · Tuna · Mixed
Fresh sashimi served over seasoned
sushi rice. | 24 | 8 Premium Futomaki Set
(Bulky Maki)
Ultimate luxury fusion maki featuring
high-end land and sea ingredients. | 28 |

QUICK & GO MEAL

- | | | | |
|--|----|--|----|
| 1 Hand Roll Meal
California Hand Roll ·
Spicy Tuna Hand Roll · Daily Soup | 18 | 2 Healthy Classic Kimbap Roll
Fresh and healthy seasonal ingredients
rolled in seasoned rice and seaweed. | 18 |
|--|----|--|----|



Our Promise

At Muse, we believe great food should taste good and feel good. We focus on wholesome ingredients, fresh fish, fresh vegetables and fruits, and use air-frying whenever possible to create lighter, healthier dishes without sacrificing flavour.

 Vegetarian  Spicy

Gluten-free and dairy-free options are available. Please inform your server of any allergies or dietary restrictions. We cannot guarantee an allergen-free environment.



SIGNATURE ROLLS

Muse Garden 	19
Avocado, cucumber, asparagus, mango, microgreens, beet, yuzu miso.	
Victoria Sunset	24
Crab mix, avocado, salmon, mango, yuzu honey ponzu.	
Aburi Salmon Roll	26
Salmon, avocado, cucumber, torched salmon, jalapeño, miso aioli.	
Ocean Muse	26
Salmon, avocado, cucumber, tuna, yellowtail, scallop, citrus ponzu.	
Unagi Velvet	26
Crab mix, cucumber, avocado, torched freshwater eel, with house unagi glaze.	
Bluefin Crunch 	28
Spicy bluefin tuna, cucumber, avocado, crispy quinoa, sesame, chili ponzu.	
Flaming Dragon 	28
Prawn, avocado, cucumber, seared salmon, spicy mayo, crispy garlic.	
Truffle Scallop	28
Avocado, cucumber, seared scallop, truffle soy, crispy shallot.	
Hamachi Heaven	28
Yellowtail, cucumber, avocado, jalapeño, cilantro, yuzu kosho ponzu.	
MUSE No. 1	32
Bluefin tuna, salmon, scallop, avocado, torched scallop, ikura, truffle ponzu.	

CLASSIC ROLLS

Beautiful British Columbia (BBC)	15
Sockeye, avocado, cream cheese, mango	
Tuna Roll	9
Salmon Roll	9
Avocado Roll	7
Cucumber Roll	8
Asparagus Roll	9
Negitoro Roll	12
Spicy Tuna Roll	10
Spicy Salmon Roll	10
California Roll	8
Snow Crab (Real Crab) Roll	14
Shrimp Salmon Roll	12
Shrimp Crunch Roll	12
Yam Roll	10



NIGIRI & SASHIMI

	Nigiri 2 pcs	Sashimi 3 pcs
Shrimp	8	—
Inari (sweet tofu)	8	—
Tamago (egg)	8	—
Tobiko (fish roe)	8	—
Tako (octopus)	10	16
Salmon Atlantic (fatty) / Sockeye (lean)	12	20
Tuna Albacore (soft) / Ahi (firm)	12	20
Snapper (white fish)	12	20
Yellowtail	12	20
Eel	12	20
Belly Albacore / Salmon / Yellowtail	14	24
Scallop	14	24
Ikura (salmon roe)	14	—
Spot Prawn	15	25
Filet Mignon	20	—
Uni	22	38

BLUEFIN

Akami	18	30
Chutoro	20	34
Otoro	22	38

— Not available



Vegetarian Spicy

Gluten-free and dairy-free options are available.
Please inform your server of any allergies or dietary restrictions. We cannot guarantee an allergen-free environment.