

ALL BLUES

Musiquarium NYC

LET THE MUSIC DO THE TALKING

SMALL BITES & SNACKS

EDAMAME • \$8

young soy beans pan-fried
with soy saucen (GF, V)

ATSU YAKI • \$8

Japanese style egg omlet

TEMPURA POTATO • \$9

fried Japanese purple potato

POPCORN CHICKEN • \$10

sweet chili mayo • \$2

TSUKEMONO • \$16

assorted Japanese pickles
(Cucumber, Tomato, Carrot, Napa
Cabbage, Daikon Radish)

GYOZA DUMPLING • \$14

fried dumplings
(pork, cabbage, onion),
served with spicy vinegar
soy sauce (6pcs)

SHUMAI DUMPLING • \$14

steamed dumplings
(pork, shrimp, onion),
served with mustard
and soy sauce (8pcs)

RICE AND NOODLE

GYU DON “Beef Bowl” • \$16

stewed thin slice beef over rice

UNAGI DON “Eel Bowl” • \$18

grilled eel over rice

KATSU CURRY RICE • \$22

Japanese curry and tonkatsu
with rice

NIKU UDON • \$16

stewed thin slice beef with noodle

SANSAI UDON • \$15

stewed mountain vegetable with
noodle

GF (Gluten-free option)

V (Vegetarian)

We Accommodate Dietary
Preferences & Restrictions

Welcome to All Blues/Musiquarium, a listening bar where we're committed to crafting an atmosphere where music and listening rightfully belong together. As we strive to create an environment where music takes center stage, we kindly invite our guests to:

Let the music do the talking:

Allow the music to be the conversation. Listen, appreciate, and immerse yourself in the elevated audio experience we've crafted for you.

Turn down:

Enjoy the music; please consider lowering the volume responsibly. Maintain a volume level that respects both quiet and dynamic moments in the space.

SOCIALize mindfully:

Foster a socially responsible atmosphere. Engage in conversations that are respectful and light, enhancing the enjoyment for everyone.

Embrace less talk, more listening, lower the volume, and SOCIALize mindfully. Your unique presence enriches the diverse community of listeners. Thank you for contributing to our shared experience.

APPETIZERS

BLUE FIN TUNA WITH GUACAMOLE • \$18 (GF)

SALMON CALPACHO • \$16 (GF)

TONKATSU • \$16

breaded and fried pork shoulder served with Japanese brown sauce

WAGYU BEEF TATAKI • \$32

Miyazaki beef, lightly seared served with daikon ponzu

WHISKEY

Japanese

- Hinomaru • \$48
- Sasagowa Single Malt • \$36
- Akashi White Oak • \$20
- Ichiro's Malt and Grain • \$32
- Iwal • \$18
- Iwal Green • \$18
- Herios Kura • \$22
- Takamine • \$32
- Kamiki • \$22
- Toki • \$18
- Yamazaki • \$62
- Hakushu 12 • \$68
- Hibiki • \$36
- Yoichi • \$32
- Coffey Grain • \$24
- Coffey Malt • \$26
- Komagatake • \$38
- Cosmo • \$32
- Tsunuki • \$72
- Ichiro's Single Malt 2021 • \$87
- Ichiro's Single Malt 2022 • \$82

Bourbon

- 1792 Bourbon • \$20
- Jim Beam • \$18
- Vantage Cask Strength • \$28

Rye

- Piggy Back • \$22

Scotch/Irish

- Jameson • \$18
- Red Breast • \$26
- Port Carriotte • \$28
- Harleston Green • \$16

SAKE

Kato

- Glass • \$18 / Bottle • \$85
- Heiwa Nigori Unfiltered
Glass • \$16 / Bottle • \$75
- Dassal Blue
Glass • \$18 / Bottle • \$85

SHOCHU

- Mahoko • \$32
- Masako • \$24
- Motoko • \$17
- Chiran Tea Chu • \$19
- Colorful • \$19
- Jikuya White • \$15
- Jikuya Black • \$15
- Daiyame • \$22
- Mugi Hokka • \$15
- Yokka Koji • \$17
- Selephant • \$22

VODKA

- Wodka • \$15
- Tito's • \$17

GIN

- Kinobi Gin • \$26
- Vanagandr (spicy) • \$22
- Askur Yggdrasil • \$15
- Ohoro • \$16

TEQUILA / MEZCAL

- Ciento Blanco • \$24
- Ciento Reposado • \$28
- Casa Migos • \$24
- Borroso Mezcal Espadine • \$16
- Cassi Viejo • \$15

RUM

- El Dorado 3yrs. • \$15
- El Dorado 12yrs. • \$28

BRANDY

- Calvados • \$20

LIQUEUR/APERITIF

- Amaretto • \$14

UME SHU:

- Yuzu • \$18
- Sour • \$18
- Peach • \$18

BEER

- Suntory The Premium Malt • \$15

WINE

Red

- Pinot Noir "Oregon"
Glass • \$18 / Bottle • \$72
- Zinfandel "California"
Glass • \$18 / Bottle • \$72

White

- Sauvignon Blanc "Sancerre"
Glass • \$18 / Bottle • \$72

Sparkling

- Prosecco "Venet"
Glass • \$18 / Bottle • \$72

CHAMPAGNE

- Drappier Champagne
Bottle • \$140

NON-ALCOHOLIC:

- Kyoto Green Tea (chilled) • \$12
- Japanese Mineral Water • \$16
- Japanese Mineral
Sparkling Water • \$16

COCKTAILS

- Shiso Julep • \$22
bourbon / shiso
- Imo Soda • \$22
shochu / soda
- Vanilla Boulevardier • \$26
infused whiskey / gin / sweet vermouth / wood chips
- Kochi Royale • \$22
vodka / yuzu liqueur / prosecco
- Sakura Serenity • \$23
gin / aperitif / lychee liqueur / sakura bitter
- Van-Hattan • \$26
bourbon / sake vermouth / cherry liqueur
- Mezcal Pal • \$24
mezcal / sake vermouth / persimmon liqueur
- Unami Martini • \$22
gin / dry vermouth / umami bitter
- Espresso Martini • \$23
vodka / coffee liqueur / cacao liqueur