

# — Story of Musubi —

Welcome to Musubi

“Musubi” means “connection”  
or “knots” in Japanese.

The owner, Yudai Watanabe, came to Zambia in 2016 as a tourist and he was captivated by the country. He always wanted to come back again some day to connect Japan and Zambia even more.

Yudai worked as a sushi chef when he was in Japan, and he has been striving to bring real sushi to Zambia.

Being the only Japanese restaurant in Zambia, we are proud to present some of the iconic dishes to you from Japan.



# -- Starters --

## Sushi

***OUR FISH IS DIRECTLY IMPORTED FROM JAPAN,  
BRINGING YOU AN AUTHENTIC TASTE OF JAPAN.***



### **Buri Nigiri**

Japanese  
Yellowtail  
(Amberjack)

*K160 / piece*

Grated daikon radish on top, already mixed with soy-sauce-based seasoning and sprinkled with a little bit of lemon zest. Ready to just pick up and eat.



### **Futomaki**

Japanese sushi roll wrapped with seaweed, containing salmon, egg, spinach, cucumber, carrot & shiitake mushroom

***K350 (+K100 for 2 side dishes & dessert)***



## Buri Sashimi

Japanese Yellowtail

*K260 / 3 pieces*



Japanese Yellowtail (Amberjack) grows to over 1 meter in length and weighs about 8 kg. They grow very fast and they grow in a marine area at a temperature of above 18 degrees Celsius. The sashimi can be enjoyed even with simple seasoning.

## Katsuo no Tataki

Seared Bonito infused with smoky flavor

*K260 / 3 pieces*



The Katsuo (Bonito) is a Japanese delicacy that is lightly broiled, sliced and have been perfectly seared around the edges briefly on high heat with rice straw fire, leaving the inside raw with a smoky flavour.





## Ika Sashimi

Japanese squid

*K260 / 3 pieces*

## — Teishoku Set Menu —

All set menus include a bowl of rice, 2 side dishes and a dessert



## Karaage

Japanese-style  
deep-fried chicken

*K290*





## Teriyaki Tofu (V)

Pan-fried tofu with teriyaki sauce

**K290**



## Shogayaki with Soya Pieces (V)

Soya pieces stir-fried with onion and ginger

**K290**





## Gyu-don

Rice bowl with thin-sliced beef on top

**K290**



## Pork Shogayaki

Thin-sliced pork stir-fried with onions & ginger

**K290**





## Chicken Amazu Ankake

Stir-fried sweet-savory chicken & vegetables

*K290*



## Teriyaki Chicken

Stir-fried chicken with teriyaki sauce

*K290*





## **Tonkatsu**

Deep-fried pork cutlet with sweet-savory tonkatsu sauce and roasted sesame on top

**K290**



## **Gyu-tan**

Grilled ox tongue seasoned with salt & pepper

**K290**





## Teriyaki Pork Belly

Slow-cooked pork belly with sweet-savory Teriyaki sauce

*K350*

## Shabu-Shabu

Japanese style hotpot  
with thin-sliced beef  
& assorted vegetables

*K350*





# -- Drink Menu --

## WATER

Still Water	30
Soda Water	45

## FRUITICANA

Guava   Mango   Pineapple	45
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## SOFT DRINK

Coca-Cola   Coke Zero   Sprite	45
Fanta (Orange/Grape)   Ginger Ale	45

## BEER & CIDER

Castle Light	45
Carling Black Label	70
Heineken	70
Windhoek Lager	70
Windhoek Draught	70
Savanna Dry	70

Wild Dog Craft Beer	90
(Amber Ale   Shempa Ale   White Ale   Pale Ale)	

## COCKTAIL

Japanese-style High-ball	180
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# -- Wine & Spirits --

## WHITE WINE

Durbanville Hills Chardonnay 2022	150/550
SPIER Signature Chardonnay	150/550
Porcupine Ridge Sauvignon Blanc	170/600
TERRA DEL CAPO Pinot Grigio	170/600
M.A.N Family Padstal Chardonnay	170/600
M.A.N Family Chenin Blanc 2022	180/700
THELEMA Sutherland Riesling	190/750
LOMOND Pincushion Sauvignon Blanc 2022	200/800

## RED WINE

Durbanville Hills Cabernet Sauvignon 2022	150/550
Durbanville Hills Merlot 2023	150/550
Laborie Merlot 2022	150/550

## SPARKLING

Laborie Blanc de Blancs MCC 2018	800
Sarah's Creek Demi-sec	800

## SPIRITS

Jameson Irish Whiskey	120/glass
Captain Morgan Spiced Gold Rum	150/glass
Johnnie Walker Black Label	150/glass