

ROOM SERVICE

AVAILABLE DAILY
BREAKFAST

YUZU POPPY SEED BREAD
8

YOGURT PARFAIT
granola, berries, Texas honey
10

SEASONAL FRUIT
12

MOCHI WAFFLE
fresh berries, honey butter, maple syrup
12

AVOCADO TOAST
edamame, farm egg, mixed greens, roasted tomato
14

CLASSIC
two eggs any style, potatoes, bacon or chicken sausage, toast
14

BREAKFAST WRAP
scrambled egg, veggie fried rice, smoked bacon, avocado,
habanero jam
17

KOJI STEAK & EGGS
three eggs any style, 5oz koji flat iron, breakfast potatoes,
toast
22

BEVERAGES

FRESHLY BREWED LAVAZZA COFFEE
4

LAVAZZA ESPRESSO, CAPPUCCINO, LATTE
6

LAVAZZA NITRO COLD BREW
8

LAVAZZA DOUBLE OAT MILK COLD BREW
8

FRESHLY SQUEEZED JUICES
ORANGE, APPLE, GRAPEFRUIT, CRANBERRY
4

SODA IN A CAN:
COKE, COKE ZERO, DIET COKE, SPRITE,
DR. PEPPER
4

ASSORTED TEAS
4

MUSUME MIMOSA
CHAMPAGNE WITH ORANGE JUICE
9

MUSUME BLOODY MARY
9

ROOM SERVICE

AVAILABLE DAILY

SPICY EDAMAME

wok seared house spicy blend
8

MISO CAESAR

asian pear, furikake, tenkasu
12

MUSUME GREENS

seasonal vegetables, mixed greens, rice paper, chili vinaigrette
12

GRILLED LAMB LOLLIPOPS

shoyu gari sauce, thai basil reduction
28

CRISPY TOFU

aemono sauce
14

MISO EGGPLANT

truffle miso ginger glaze, togarashi
14

TON GYOZA

Texas boar pot stickers, dried cherry nimono sauce
22

DIM SUM

shrimp & pork shumai, garlic ponzu, ginger, sesame, chili
16

HOT CHICKEN

sichuan pepper, green curry ranch, house pickled cucumbers, potato bun
served with crispy fries
18

ROSEWOOD WAGYU BURGER

dynamite sauce, american cheese, house pickled cucumbers, lettuce, tomato,
onion, potato bun,
served with crispy fries
19

TERIYAKI

stir fried vegetables, steamed rice
+chicken 25 | +steak 29 | +salmon 27

THAI BASIL FRIED RICE

vegetables
25
+chicken | +shrimp | +steak | +chasu pork
33

YAKISOBA NOODLES

vegetables
25
+chicken | +shrimp | +steak | +chasu pork
33

HOUSE ROLLS

CALIFORNIA

9

TEMPURA SHRIMP

9

SPICY TUNA

9

SPECIALTY ROLLS

SUPERFLY VEGAN

steamed sweet potato, asparagus, pressed
avocado, sesame seed, sweet miso
9

RAINBOW

tuna, salmon, yellowtail
18

MIAMI

salmon, snow crab, shrimp, avocado, sweet red
onion vinaigrette, wrapped in cucumber
9

SASHIMI LOVERS

chef choice sashimi
95

BEVERAGES

AVAILABLE DAILY

CANNED SODA

coke, diet coke, sprite, dr. pepper
4

AQUA PANNA

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SAN PELIGRINO

4

RED BULL

6

BOTTLED COCKTAILS

COSMOPOLITAN

vodka, cranberry, lime
12

OLD FASHIONED

bourbon, bitters, orange, cherry
12

MARGARITA

tequila, triple sec, lime juice
12

RANCH WATER

tequila, lime, topo chico
12

BEER SELECTION

IMPORTED

CORONA

8

STELLA

8

JAPANESE

KIRIN LIGHT

8

SAPPORO

8

DOMESTIC

SHINER BOCK

7

MILLER LIGHT

7

MICHELOB ULTRA

7

WINE

BY THE BOTTLE
375ML

LA MARCA PROSECCO, 175ML

Italy, 2020

fruity aromas of green apple, juicy peach

12

“BONANZA” Cabernet Sauvignon

California, 2020

blackberry, currant, vanilla, full bodied

24

“CHÂTEAU MIRAVAL CÔTES” Rose

Provence, France, 2020

fresh fruit aromas and refreshing acidity

28

“NAPA CELLARS” Chardonnay

California, 2020

pear, lemon, apple, notes of buttercream

20

SAKE

300ML

TOZAI “LIVING JEWEL”

Junmai

medium bodied

asian pear, creamy nougat

25

YOSHINOAWA “WINTER WARRIOR”

Junmai Ginjo

medium bodied

honeydew melon, slight floral aromatics

34

KONTEKI “PEARLS OF SIMPLICITY”

Junmai Daiginjo

delicate

jasmine tea, white flower, lychee

46

TOZAI “SNOW MAIDEN”

Nigori

refreshing & sweet

coconut, subtle hint of vanilla, sweet, creamy

24