

Welcome



Welcome to **MIZU** restaurant. We offer authentic and modern Japanese cuisine.

We suggest sharing dishes with your friends or family “Izaka-ya” style.
Please enjoy
me-shi-a-ga-re!

kobachi (appetizer)



tsukemono	(v)	5
assorted Japanese style pickles		
edamame	(v)	6
freshly blanched soya beans in the pod served with sea salt		
goma-ae	(v)	8
chef's choice of blanched green vegetable with sweet sesame dressing		
nanban zuke		9
fried fish pieces, onion & carrots marinated in light sweet vinegar sauce		
tori karashi ae		9
sake steamed chicken breast strips & greens, coated with mustard miso sauce		
huri daikon		10
simmered kingfish wings & daikon in dashi, sake, mirin and soy with touch of ginger		
buta kakuni		10
very tender simmered pork belly in sweet soy broth		
wagyu gobo		10
sautéed wagyu beef strips, gobo & enoki mushrooms with sukiyaki sauce		

salad



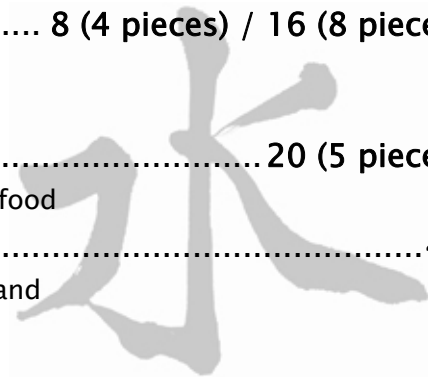
kaiso salad	(v)	16
mix of japanese seaweed, fresh salad with MIZU house dressing, topped with crispy lotus root chips		

kinoko salad (v)	18
marinated shiitake, enoki, shimeji & king brown mushrooms with salad mix, topped with ponzu sesame dressing	
tori kabocha salad	18
a salad of sake steamed chicken breast, soy glazing roasted pumpkins and sweet potatoes, mizuna, red onion and cherry tomatoes with ponzu sesame dressing	
crab & soba salad	20
fresh sand crab meat, japanese buckwheat noodles, and salad mix with MIZU house dressing	

sushi / sashimi



sashimi	20 (small) / 38 (large)
today's selection of sliced raw fish served with wasabi	
mizupaccio	20
carpaccio MIZU style, thin slices of today's sashimi topped with soy, grape seed oil, sea salt, dried shiso flakes and fresh lemon to squeeze	
MIZU special temaki (hand roll)	11
jumbo tempura prawn, cucumber, tobiko, and chilli mayonnaise in cone shape nori roll	
californian roll	8 (4 pieces) / 16 (8 pieces)
prawn, avocado, cucumber, tobiko and mayonnaise	
salmon & avocado roll	8 (4 pieces) / 16 (8 pieces)
fresh tasmanian salmon, avocado, cucumber, tobiko, wasabi and mayonnaise	
nigiri	20 (5 pieces)
nigiri style sushi with today's selection of seafood	
MIZU platter	48
special combinations of sashimi, nigiri sushi and sushi rolls on Japanese platter	



agemono (deep fried dish)



takoyaki	12
fried octopus dumplings with okonomi sauce, mayonnaise and pickled ginger (6 pieces)	
kanikoro	12
deep fried panko crumbed creamy crab croquettes served with japanese BBQ sauce and fresh salad with MIZU house dressing (3 pieces)	
agedashi tofu MIZU style (v)	15
fried tofu in light vegetarian sauce of shitake mushrooms, bamboo shoots and carrots, topped with grated ginger, shallots, black sesame seeds and nori	
yasai tempura (v)	16
chef's choice of 6 kinds of vegetables deep fried in light batter, served with konbu based soy dipping sauce	
chicken kara-age	16
japanese fried chicken with soy, ginger, garlic and a hint of sesame oil, fresh salad with MIZU house dressing	
tonkatsu	18
panko crumbed tender pork fillet, deep fried, served with japanese BBQ sauce and fresh salad with MIZU house dressing	
ebi agedashi	18
deep fried local tiger prawn pieces topped with MIZU agedashi sauce	
crispy chicken	22
twice cooked crispy chicken thigh fillet with lime and mint infused yakiniku sauce, fresh salad with MIZU house dressing on top	
seafood tempura	25
local tiger prawns, calamari and chef's choice of sashimi quality fish pieces deep fried in light batter, served with ten-tsuyu dipping sauce	

yakimono (grilled, pan fried dish)



gyoza	12
pan fried pork and vegetable dumplings (6 pieces)	
ebi kinoko	20
sautéed, local tiger prawn pieces, mixed oriental mushrooms	

with soy garlic sauce, topped on salmon caviar	
chicken teriyaki	22
pan fried chicken thigh fillet in teriyaki sauce, sautéed kipfler potatoes and steamed asian greens	
salmon teriyaki	28
fresh tasmanian salmon teriyaki with a touch of garlic, sautéed kipfler potatoes and steamed asian greens	
huri shioyaki	28
grilled sea salt flavored fresh kingfish, soba, mizuna leaves, carrot and walnuts salad, wasabi lime mayonnaise, topped with salmon caviar	
tuna steak	28
pan fried yellow fin tuna with sukiyaki sauce and touch of sansho pepper, soy glazing roasted pumpkin and sweet potatoes, mizuna leaves salad	
wagyu shio yaki	29
pan fried sesame, sake and salt marinated wagyu beef slices, crispy julienne salad and lemon	
wagyu sirloin steak (M/S 6–7).....	36
sliced wagyu sirloin steak, sautéed mixed mushrooms and steamed green served with your choice of spicy garlic miso sauce or ponzu sauce,	

bento boxes

(two course meals)



special bento box	48
starting with chef's choice of three mixed entrée, followed by selections of fresh sashimi, crispy tempura, fish of the day and chicken karaage in a traditional bento box, includes rice and miso soup	
MIZU bento box	45
starting with chef's choice of three mixed entrée, followed by californian sushi rolls, crispy tempura, teriyaki chicken and creamy crab croquette in a traditional bento box , includes rice and miso soup	

for kids

(10 years old and under only)

(all kids meals are served with a scoop of ice cream)



chicken teriyaki	12
with salad and rice	
chicken kara-age	12
with salad and rice	
fish tempura	12
with salad and rice	

extras



bowl of rice	3
Steamed Koshihikari rice	
miso soup	4
traditional japanese stock 'dashi' with soy bean paste, tofu, wakame and shallots	

dessert



ice cream	8
vanilla or green tea flavour	
dorayaki	9
japanese style sponge cake filled with sweet azuki beans, served with vanilla ice cream	
azuki banana chocolate	10

sweet spring roll filled with banana slices, azuki beans
and melting chocolate, served with green tea ice cream

**BYO wine only, corkage \$4 per person
one bill per one table please**