

# MIZU Teneriffe DRINK MENU

## Japanese draught beer 生ビール

*Japanese No1 premium beer on tap*

Suntory premium malt's \$10.50 (380ml)

## Japanese beer *all imported from Japan*

Kirin ichiban shibori \$8.50

*smooth, clean, using first press*

Asahi super dry \$8.50

*dry, crisp, refreshing*

Asahi dry black \$8.80

*dry, rich black beer*

Yebisu \$9.50

*all malt, full-bodied, strong flavour*

## Light beer

James boag's premium light \$7.80

## Cider

Kirin fuji apple cider \$9.50

## Umeshu

*Japanese plum wine, served with ice*

Choya umeshu \$8.50 (100ml)

Nakano umeshu *premium umeshu*  
\$9.50 (100ml) / \$55.00 (720ml bottle)

## Shochu

*Japanese distilled liquor, served with ice*

Kurokirishima 黒霧島

*made with sweet potato*

\$8.50 (50ml) / \$82.00 (720ml bottle)

Kakushigura 隠し蔵

*made with barley*

\$8.50 (50ml) / \$82.00 (720ml bottle)

## Sparkling wine

Paul louis sparkling \$36.00

## White wine

Sunshine bay sauvignon blanc

*marlborough n.z* \$8.90/\$38.00

Mike press chardonnay

*adelade hill s.a* \$8.90/\$38.00

Wairau river pinot gris

*marlborough n.z* \$9.50/\$42.00

Xanadu sauvignon blanc Semillon

*margaret river w.a* \$42.00

Rieslingfreak riesling

*eden valley s.a* \$42.00

## Red wine

Riposte pinot noir

*adelade hill s.a* \$9.50/\$42.00

Yering station cabernet sauvignon

*Yarra valley vic* \$48.00

Kay brothers shiraz

*mclaren vale s.a* \$53.00

## Soft drinks

San Pellegrino \$5.50

Bundaberg pink grapefruit, blood orange,

Lipton ice tea, Coca-cola, Diet coke,

Lift, Juice (orange or apple) \$4.20

## Green tea (pot)

\$4.50

Sencha (green tea) or

Genmaicha (green tea with roasted rice)

BYO wine only, corkage \$3 per person

# MIZU Tenerife DRINK MENU

## Sake (Nihon shu)

*Japanese traditional fermented alcohol made from rice*

Sake tasting set きき酒セット \$14.80

*chef's choice of 3 kinds of sake to taste different flavour of our sake (chilled only)*

	chilled only (100ml)	Chilled or hot (150ml)	Bottle (720ml)
Yamahai jikomi 山麴仕込み (kyoto) <i>honjozo grade, mellow, sweet</i>	\$8.50	\$12.50	\$38.00
Jozen mizu no gotoshi 上善如水 (niigata) <i>ginjo grade, medium dry, elegant</i>	\$9.50	\$14.20	\$45.00
Suijin 水神 (iwate) <i>junmai grade, super dry</i>	\$9.50	\$14.20	\$45.00
Tateyama 立山 (toyama) <i>honjozo grade, dry, classic honjozo sake, suits to drink hot</i>	\$9.50	\$14.20	\$45.00
Akira 暁 (Ishikawa) <i>-organic-</i> <i>organic junmai grade, earthy and full of bold rice flavors, suits to drink warmed</i>	\$10.50	\$15.50	\$53.00
Tamagawa omachi 玉川雄町 (kyoto) <i>junmai ginjo grade, fruity,mild, exclusive to MIZU</i>	\$10.50	\$15.50	\$53.00
Kita no homare 北の誉 (hokkaido) <i>junmai dai-ginjo grade, dry, smooth</i>	\$12.20	\$18.50	\$64.00
Asa biraki あさ開き (iwate) <i>junmai ginjo grade, smooth, fruity</i>	\$13.20	\$19.20	\$69.00
Tamagawa 玉川大吟醸 (kyoto) <i>dai-ginjo grade, smooth, rich, fruity, fragrance, exclusive to MIZU</i>	\$13.50	\$19.80	\$75.00

BYO wine only, corkage \$3 per person