

Welcome

Welcome to **MIZU** restaurant.

We offer authentic and modern Japanese cuisine with friendly service.

Your dishes will be delivered to your table as soon as

they are ready like traditional "Izaka-ya" style.

Good idea to share many different dishes with your friends or family

Please enjoy. me-shi-a-ga-re!

MIZU uses only gluten free tamari soy sauce

sashimi

mizupaccio (GF)	\$18.00
carpaccio MIZU style, salmon sashimi slices with soy, grape seed oil, sea salt, dried shiso flakes and fresh lemon to squeeze	
sashimi (small) (GF)	\$18.00
today's selection of sliced raw fish served with wasabi (about 8 pieces)	
sashimi (medium) (GF)	\$33.50
today's selection of sliced raw fish served with wasabi (about 15 pieces)	
sashimi (large) (GF)	\$48.50
today's selection of sliced raw fish served with wasabi (about 22 pieces)	

sushi rolls

mizu roll	(medium size roll, 8 pieces)	\$19.50
avocado, cucumber and tobiko roll topped with salmon, tuna, kingfish and tenkasu		
tasmanian roll (GF)	(medium size roll, 8 pieces)	\$19.00
avocado, cucumber and tobiko roll topped with salmon		
crunchy roll	(medium size roll, 8 pieces)	\$19.50
avocado, cucumber and tobiko roll topped with tuna and crispy tenkasu		
unagi roll	(medium size roll, 8 pieces)	\$22.50
avocado, cucumber and tobiko roll topped with grilled eel		
tempura prawn roll	(large size roll, 5 pieces)	\$17.50
tempura prawn, avocado, lettuce and tobiko		
salad roll (GF)	(large size roll, 5 pieces)	\$12.50
fresh salad, avocado and cucumber		

platter

sashimi and sushi platter (small)	\$37.50
4 pieces each of tasmanian and crunchy roll, about 8 pieces sashimi	
sashimi and sushi platter (large)	\$69.80
5 pieces of tempura prawn roll, 4 pieces each of tasmanian and crunchy roll, and about 15 pieces sashimi	

vegetable to share

tsukemono	(v)	\$6.80
assorted japanese style pickles		
edamame (GF)	(v)	\$6.80
young soybeans in the pod served with sea salt		
goma-ae (GF)	(v)	\$7.20
green beans with sweet sesame dressing		
yasai gyoza	(v)	\$9.50
deep fried crispy vegetable gyoza with house made gyoza sauce (7 pieces)		
tofu and nasu dengaku (GF)	(may use same oil cooked gluten dish) (v)	\$12.50
fried tofu, eggplant and zucchini with sweet red miso sauce		
agedashi tofu MIZU style (GF)	(may use same oil cooked gluten dish) (v)	\$14.80
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)	\$21.00
chef's choice of six kinds of vegetables deep fried in light batter, served with konbu based soy dipping sauce		

seafood to share

takoyaki		\$12.50
fried octopus dumplings with okonomi sauce, mayonnaise and pickled ginger (5 pieces)		
ebi gyoza		\$15.50
deep fried crispy prawn gyoza with house made gyoza sauce (6 pieces)		
seafood tempura		\$33.50
local tiger prawns, calamari and whiting deep fried in light batter, served with ten-tsuyu dipping sauce		
prawn & avocado		\$33.50
tempura prawns and diced avocado coated with saikyo miso sauce, wild rocket and crispy julianne salad with MIZU house dressing on top		
salmon teriyaki (GF)	(may use same oil cooked gluten dish)	\$33.50
fresh tasmanian salmon teriyaki with a touch of garlic, sautéed kipfler potatoes and steamed asian greens		
salmon / kingfish shioyaki		\$33.50
grilled sea salt flavoured fresh salmon or kingfish, soba, wild rocket, carrot and walnuts salad, wasabi lime mayonnaise, topped with salmon caviar and nori		
tuna steak		\$33.50
pan fried yellow fin tuna with sukiyaki sauce and touch of sansho pepper, soy glazing roasted pumpkin and sweet potatoes, wild rocket		
black cod saikyo-yaki (GF)	(may use same oil cooked gluten dish)	\$48.50
grilled miso marinated black cod, fried eggplant and zucchini with saikyo miso sauce, topped with wild rocket and crispy julianne salad		

meat to share

pork gyoza	\$13.50
pan fried pork and vegetable dumplings (6 pieces)	
chicken karaage (GF) (may use same oil cooked gluten dish)	\$16.50
fried free range chicken with soy, ginger, garlic and a hint of sesame oil	
wagyu tataki (GF)	\$17.50
seared wagyu beef slices (very rare) served with ponzu and yuzu paste (cold dish)	
kamo kuwayaki (GF)	\$22.50
pan fried duck breast slices with sukiyaki sauce, touch of sansho pepper	
tonkatsu	\$26.50
deep fried panko crumbed free range pork fillet, green salad and tonkatsu sauce	
chicken teriyaki (GF) (may use same oil cooked gluten dish)	\$29.50
pan fried free range chicken thigh fillet in teriyaki sauce, sautéed kipfler potatoes and steamed asian greens	
wagyu shioyaki (GF)	\$48.50
pan fried sake and sesame marinated wagyu beef slices, wild rocket and daikon salad, lemon	
wagyu soy butter	\$48.50
pan fried wagyu beef slices with sukiyaki garlic butter sauce, fried eggplant and zucchini, fresh salad with MIZU house dressing	

salad to share

garden salad (GF)	(v)	\$8.50
fresh green salad with MIZU house dressing		
kaiso salad (GF) (may use same oil cooked gluten dish)	(v)	\$18.00
japanese seaweed and salad mix with MIZU house dressing topped with crispy lotus root chips		
tori kabocha salad (GF)		\$20.50
sake steamed free range chicken, soy glazing roasted pumpkins and sweet potatoes, wild rocket, red onion and cherry tomatoes with ponzu sesame dressing		
wagyu beef salad (GF) (may use same oil cooked gluten dish)		\$22.50
strips of seared wagyu beef (very rare), salad mix, red onion and cherry tomatoes with ponzu sesame dressing topped with fried leeks		
crab & soba salad		\$22.50
fresh sand crab meat, soba noodles and salad mix with MIZU house dressing topped with crispy lotus root chips		
salmon & avocado salad (GF)		\$22.50
sashimi salmon, avocado, wild rocket, red onion and cherry tomatoes with ponzu sesame dressing		

rice / miso

bowl of rice (GF)	\$3.00
steamed koshihikari rice	
miso soup (GF)	\$4.00
traditional japanese stock 'dashi' with soybean paste, tofu, wakame and shallots	

for kids

8 years old and under only

all kids meals are served with a scoop of gelato

free range chicken karaage (GF) (may use same oil cooked gluten dish)	\$15.00
with salad and rice	
fish tempura	\$15.00
with salad and rice	

dessert

ice cream (GF)	\$8.50
vanilla or green tea flavour (2 scoops) with azuki beans paste \$1 extra	
azuki banana chocolate	\$12.00
sweet spring roll filled with banana, azuki beans and melting chocolate, served with green tea ice cream	
kurogoma cake (GF)	\$13.50
house made black sesame seeds cake, served with green tea ice cream	
japanese tea	\$4.50
sencha (green tea), genmai cha (green tea with roasted rice), served by pot	



corkage \$3 per person
one bill per one table please