



## MIZU Dine in Menu

### sashimi

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

### sushi rolls

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

### platter

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

## vegetable

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

## seafood

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

## meat

<b>pork gyoza</b>	<b>\$13.50</b>
pan fried pork and vegetable dumplings (6 pieces)	
<b>chicken karaage (GF)</b> (may use same oil cooked gluten dish)	<b>\$16.50</b>
fried free range chicken with soy, ginger, garlic and a hint of sesame oil	
<b>wagyu tataki (GF)</b>	<b>\$17.50</b>
seared wagyu beef slices (very rare) served with ponzu and yuzu paste (cold dish)	
<b>tonkatsu</b>	<b>\$29.50</b>
deep fried panko crumbed free range pork fillet, green salad and tonkatsu sauce	
<b>chicken teriyaki (GF)</b> (may use same oil cooked gluten dish)	<b>\$29.50</b>
pan fried free range chicken thigh fillet in teriyaki sauce, sautéed kipfler potatoes and steamed asian greens	
<b>kamo kuwayaki (GF)</b>	<b>\$38.50</b>
pan fried duck breast slices with sukiyaki sauce, touch of sansho pepper, wild rocket and daikon salad	
<b>wagyu shioyaki (GF)</b>	<b>\$48.50</b>
pan fried sake and sesame marinated wagyu beef slices, wild rocket and daikon salad, lemon	
<b>wagyu soy butter</b>	<b>\$48.50</b>
pan fried wagyu beef slices with sukiyaki garlic butter sauce, fried eggplant and zucchini, fresh salad with MIZU house dressing	

## salad

<b>garden salad (GF)</b>	<b>(v)</b>	<b>\$8.50</b>
fresh green salad with MIZU house dressing		
<b>kaiso salad (GF)</b> (may use same oil cooked gluten dish)	<b>(v)</b>	<b>\$18.00</b>
japanese seaweed and salad mix with MIZU house dressing topped with crispy lotus root chips		
<b>wagyu beef salad (GF)</b> (may use same oil cooked gluten dish)		<b>\$22.50</b>
strips of seared wagyu beef (very rare), salad mix, red onion and cherry tomatoes with ponzu sesame dressing topped with fried leeks		
<b>crab &amp; soba salad</b>		<b>\$22.50</b>
fresh sand crab meat, soba noodles and salad mix with MIZU house dressing topped with crispy lotus root chips		
<b>salmon &amp; avocado salad (GF)</b>		<b>\$22.50</b>
sashimi salmon, avocado, wild rocket, red onion and cherry tomatoes with ponzu sesame dressing		

## rice / miso

<b>bowl of rice (GF)</b>	<b>\$3.00</b>
steamed koshihikari rice	
<b>miso soup (GF)</b>	<b>\$4.00</b>
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

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

## dessert

<b>ice cream (GF)</b>	<b>\$8.50</b>
vanilla or green tea flavour (2 scoops) with azuki beans paste \$1 extra	
<b>azuki banana chocolate</b>	<b>\$12.00</b>
sweet spring roll filled with banana, azuki beans and melting chocolate, served with green tea ice cream	
<b>kurogoma cake (GF)</b>	<b>\$13.50</b>
house made black sesame seeds cake, served with green tea ice cream	
<b>japanese genmai cha</b>	<b>\$5.00</b>
genmai cha (green tea with roasted rice), served by pot	

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