



MIZU Lunch Menu

Dine in or Take away

bento box

pork tonkatsu bento box	\$20.00
pork tonkatsu, sashimi (4 pieces), salad, side dishes, miso soup and rice	
chicken teriyaki bento box (GF available may use oil cooked gluten dish)	\$21.00
chicken teriyaki, sashimi (4 pieces), salad, side dishes, miso soup and rice	
chicken karaage bento box (GF available may use oil cooked gluten dish)	\$21.00
chicken karaage (4 pieces), sashimi (4 pieces), salad, side dishes, miso soup and rice	
salmon teriyaki bento box (GF available may use oil cooked gluten dish)	\$23.00
salmon teriyaki, sashimi (4 pieces), salad, side dishes, miso soup and rice	
wagyu yakiniku bento box (GF available may use oil cooked gluten dish)	\$25.00
stir fried wagyu beef slices and vegetables, sashimi (4 pieces), salad, side dishes, miso soup and rice	
sashimi bento box (GF available may use oil cooked gluten dish)	\$24.00
today's sashimi (7 pieces), karaage (3 pieces), salad, side dishes, miso soup and rice	
vegetarian bento box (V)	\$24.00
four kinds of vegetable tempura, fried tofu, eggplant and zucchini with dengaku sauce, vegetable gyoza, marinated wakame, green salad and rice	

deluxe bento box

salmon teriyaki deluxe bento box	\$37.00
salmon teriyaki, prawn and vegetable tempura, sashimi (4 pieces), salad, side dishes, miso soup and rice	
wagyu yakiniku deluxe bento box	\$39.00
stir fried wagyu beef slices and vegetables, prawn and vegetable tempura, sashimi (4 pieces), salad, side dishes, miso soup and rice	



teishoku

chicken karaage teishoku (GF available may use same oil cooked gluten dish) **\$18.00**
chicken karaage (5 pieces), salad, side dish, miso soup and rice

pork tonkatsu teishoku **\$18.00**
pork tonkatsu, salad, side dish, miso soup and rice

chicken teriyaki teishoku (GF available may use same oil cooked gluten dish) **\$19.00**
chicken teriyaki, salad, side dish, miso soup and rice

salmon teriyaki teishoku (GF available may use same oil cooked gluten dish) **\$19.00**
salmon teriyaki, salad, side dishes, miso soup and rice

tempura teishoku **\$21.00**
two prawns and three kinds of vegetable tempura, salad, side dishes,
miso soup and rice

sashimi teishoku (GF available may use same oil cooked gluten dish) **\$21.00**
today's sashimi (10 pieces), salad, side dishes, miso soup and rice

wagyu yakiniku teishoku (GF available may use same oil cooked gluten dish) **\$21.00**
stir fried wagyu beef slices and vegetables, salad, side dish, miso soup and rice

yasai tempura teishoku **\$19.00**
five kinds of vegetable tempura, salad, side dish and rice

salad

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

crab & soba salad **\$22.50**
fresh sand crab meat, soba noodles and salad mix
with MIZU house dressing topped with crispy lotus root chips



sashimi

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		

rice / miso

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

tsukemono	(v)	\$6.80
assorted japanese style pickles		
edamame (GF)	(v)	\$6.80
young soy beans 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)		
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)		
pork gyoza		\$13.50
pan fried pork and vegetable dumplings (6 pieces)		
chicken karaage (GF available may use same oil cooked gluten dish)		\$16.50
fried chicken with soy, ginger, garlic and a hint of sesame oil		
tofu and nasu dengaku (GF available 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 tempura		\$33.50
two pieces each of local tiger prawns, calamari and whiting deep fried in light batter, served with ten-tsuyu dipping sauce		

dessert *(Dine in only)*

ice cream (GF)		\$8.50
vanilla or green tea flavour (2 scoops) with azuki beans paste \$1 extra		

NEW - Lunch Special

Chirashi Zushi

("scattered rice")



Due to popular demand, Mizu is offering Hosokawa-san's famous Chirashizushi – "scattered sushi"- as a lunch special.

Itadakimasu!

\$27.90