

# MIZU

## Dinner Take Away Menu

### bento box

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

### deluxe bento box

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

### teishoku

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

<b>pork tonkatsu teishoku</b>	<b>\$18.00</b>
pork tonkatsu, salad, side dish, miso soup and rice	
<b>chicken teriyaki teishoku (GF available may use same oil cooked gluten dish)</b>	<b>\$19.00</b>
chicken teriyaki, salad, side dish, miso soup and rice	
<b>salmon teriyaki teishoku (GF available may use same oil cooked gluten dish)</b>	<b>\$19.00</b>
salmon teriyaki, salad, side dishes, miso soup and rice	
<b>tempura teishoku</b>	<b>\$21.00</b>
two prawns and three kinds of vegetable tempura, salad, side dishes, miso soup and rice	
<b>sashimi teishoku (GF available may use same oil cooked gluten dish)</b>	<b>\$21.00</b>
today's sashimi (10 pieces), salad, side dishes, miso soup and rice	
<b>wagyu yakiniku teishoku (GF available may use same oil cooked gluten dish)</b>	<b>\$21.00</b>
stir fried wagyu beef slices and vegetables, salad, side dish, miso soup and rice	
<b>yasai tempura teishoku</b>	<b>\$19.00</b>
five kinds of vegetable tempura, salad, side dish and rice	

## 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

**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

## vegetable

**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

**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 julienne 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

**black cod saikyoyaki (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 julienne salad

## meat

**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 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)

**tonkatsu** **\$29.50**

deep fried panko crumbed pork fillet, green salad and tonkatsu sauce

**chicken teriyaki** (GF available may use same oil cooked gluten dish) **\$29.50**

pan fried chicken thigh fillet in teriyaki sauce,  
sautéed kipfler potatoes and steamed asian greens

**kamo kuwayaki (GF)** **\$38.50**

pan fried duck breast slices with sukiyaki sauce, touch of sansho pepper  
wild rocket and daikon salad

**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

**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

**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