



MIZU Dine in Menu

sashimi

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| mizupaccio (GF) | \$23.00 |
| carpaccio MIZU style, salmon sashimi slices with soy, grape seed oil, sea salt, dried shiso flakes and fresh lemon to squeeze | |
| sashimi (small) (GF) | \$23.00 |
| today's selection of sliced raw fish served with wasabi (about 8 pieces) | |
| sashimi (medium) (GF) | \$41.00 |
| today's selection of sliced raw fish served with wasabi (about 15 pieces) | |
| sashimi (large) (GF) | \$62.00 |
| today's selection of sliced raw fish served with wasabi (about 22 pieces) | |

sushi rolls

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| mizu roll | (medium size roll, 8 pieces) | \$21.80 |
| avocado, cucumber and tobiko roll topped with salmon, tuna, kingfish | | |
| tasmanian roll (GF) | (medium size roll, 8 pieces) | \$21.80 |
| avocado, cucumber and tobiko roll topped with salmon | | |
| crunchy roll | (medium size roll, 8 pieces) | \$23.80 |
| avocado, cucumber and tobiko roll topped with tuna and crispy tenkasu | | |
| unagi roll | (medium size roll, 8 pieces) | \$23.80 |
| avocado, cucumber and tobiko roll topped with grilled eel | | |
| tempura prawn roll | (large size roll, 5 pieces) | \$19.80 |
| tempura prawn, avocado, lettuce and tobiko | | |
| california roll | (medium size roll, 6 pieces) | \$18.80 |
| prawn, avocado, egg omelette and tobiko | | |
| salad roll (GF) | (large size roll, 5 pieces) | \$13.80 |
| fresh salad, avocado and cucumber | | |

platter

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| sashimi and sushi platter (small) | \$42.80 |
| 8 pieces of mizu Roll, about 8 pieces sashimi | |
| sashimi and sushi platter (large) | \$78.80 |
| 5 pieces of tempura prawn roll, 8 pieces of mizu roll and about 15 pieces sashimi | |

vegetable

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| tsukemono moriawase | (v) | \$7.80 |
| assorted japanese style pickles | | |
| takuan | | \$7.80 |
| sweet and tart slices of yellow pickled daikon | | |
| edamame (GF) | (v) | \$7.80 |
| young soybeans in the pod served with sea salt | | |
| goma-ae (GF) | (v) | \$8.00 |
| green beans with sweet sesame dressing | | |
| wasabi daikon (GF) | (v) | \$12.00 |
| homemade wasabi flavoure quick pickled daikon radish | | |
| yasai gyoza | (v) | \$10.00 |
| deep fried crispy vegetable gyoza with house made gyoza sauce (7 pieces) | | |
| nasu dengaku (GF) | (may use same oil cooked gluten dish) (v) | \$16.90 |
| grilled egg plant with sweet miso pastes and sesame | | |
| agedashi tofu | (v) | \$14.80 |
| soft tofu coated with potato starch and deep-fried, served in a broth | | |
| yasai ankake tofu (GF) | (may use same oil cooked gluten dish) (v) | \$16.50 |
| 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) | \$23.00 |
| chef's choice of six kinds of vegetables deep fried in light batter, served with konbu based soy dipping sauce | | |

seafood

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| takoyaki | | \$13.50 |
| 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 | | \$39.50 |
| local tiger prawns, calamari and whiting deep fried in light batter, served with ten-tsyu dipping sauce | | |
| prawn & avocado | | \$38.50 |
| 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) | \$38.50 |
| fresh tasmanian salmon teriyaki with a touch of garlic, sautéed kipfler potatoes and steamed asian greens | | |



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| salmon / kingfish shioyaki | \$39.50 |
| 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)..... | \$49.80 |
| grilled miso marinated black cod, fried eggplant and zucchini with saikyo miso sauce, topped with wild rocket and crispy julienne salad | |

meat

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| tsukune | \$12.00 |
| grilled skewered chicken mince balls with teriyaki sauce | |
| pork gyoza | \$13.50 |
| pan fried pork and vegetable dumplings (5 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 | |
| wagyu tataki | \$21.00 |
| seared wagyu beef slices (very rare) served with ponzu and yuzu paste (cold dish) | |
| tonkatsu | \$33.50 |
| deep fried panko crumbed pork fillet, green salad and tonkatsu sauce | |
| chicken teriyaki (GF available may use same oil cooked gluten dish)..... | \$32.50 |
| pan fried chicken thigh fillet in teriyaki sauce, sautéed kipfler potatoes and steamed asian greens | |
| kamo kuwayaki (GF available may use same oil cooked gluten dish)..... | \$38.50 |
| pan fried duck breast slices with teriyaki sauce, touch of sansho pepper, wild rocket and daikon salad | |
| wagyu shioyaki (GF) | \$49.50 |
| pan fried sake and sesame marinated wagyu beef slices, wild rocket and daikon salad, lemon | |
| wagyu soy butter | \$49.50 |
| pan fried wagyu beef slices with sukiyaki garlic butter sauce, fried eggplant and zucchini, fresh salad with MIZU house dressing | |

salad

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| garden salad (GF) | (v) | \$12.00 |
| 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)..... | | \$24.50 |
| 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 **\$24.50**

fresh sand crab meat, soba noodles and salad mix
with MIZU house dressing topped with crispy lotus root chips

salmon & avocado salad (GF) **\$24.50**

sashimi salmon, avocado, wild rocket, red onion and cherry tomatoes
with ponzu sesame dressing

rice / miso

bowl of rice (GF) **\$4.00**

steamed koshihikari rice

miso soup (GF) **\$4.50**

traditional japanese stock 'dashi' with soybean paste,
aburaage, wakame and shallots

for kids

8 years old and under only

all kids meals are served with a scoop of gelato

chicken karaage (GF available may use same oil cooked gluten dish) **\$17.00**

with salad and rice

fish tempura **\$17.00**

with salad and rice

corkage \$9 per bottle
one bill per one table please