



MIZU Dine in Menu

sashimi

sashimi (small) (GF)	\$26.00
today's selection of sliced raw fish served with wasabi (about 8 pieces)	
sashimi (medium) (GF)	\$47.00
today's selection of sliced raw fish served with wasabi (about 15 pieces)	
sashimi (large) (GF)	\$68.00
today's selection of sliced raw fish served with wasabi (about 22 pieces)	

sushi rolls

mizu roll	(medium size roll, 8 pieces)	\$23.80
avocado, cucumber and tobiko roll topped with salmon, tuna, kingfish		
tasmanian roll (GF)	(medium size roll, 8 pieces)	\$23.80
avocado, cucumber and tobiko roll topped with salmon		
crunchy roll	(medium size roll, 8 pieces)	\$25.80
avocado, cucumber and tobiko roll topped with tuna and crispy tenkasu		
unagi roll	(medium size roll, 8 pieces)	\$25.80
avocado, cucumber and tobiko roll topped with grilled eel		
tempura prawn roll	(large size roll, 5 pieces)	\$20.80
tempura prawn, avocado, lettuce and tobiko		
california roll	(medium size roll, 6 pieces)	\$21.80
prawn, avocado, egg omelette and tobiko		
salad roll (GF)	(large size roll, 5 pieces)	\$15.80
fresh salad, avocado and cucumber		

platter

sashimi and sushi platter (small)	\$47.80
8 pieces of mizu Roll, about 8 pieces sashimi	
sashimi and sushi platter (large)	\$86.80
5 pieces of tempura prawn roll, 8 pieces of mizu roll and about 15 pieces sashimi	

vegetable

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

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		



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

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

garden salad (GF)	\$12.00
(v) fresh green salad with MIZU house dressing	
kaiso salad (GF) (may use same oil cooked gluten dish).....	\$18.00
(v) 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