

# MIZU

## Take Away Menu

### bento box

<b>pork tonkatsu bento box</b> .....	<b>\$22.80</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>\$23.80</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>\$23.80</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>\$25.80</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>\$27.80</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>\$27.80</b>
today's sashimi (7 pieces), karaage (3 pieces), salad, side dishes, miso soup and rice	
<b>vegetarian bento box</b> .....	<b>\$27.00</b>
(V) 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>\$37.80</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>\$39.80</b>
stir fried wagyu beef slices and vegetables, prawn and vegetable tempura, sashimi (4 pieces), salad, side dishes, miso soup and rice	

### set

<b>chicken karaage set (GF available may use same oil cooked gluten dish)</b> .....	<b>\$19.80</b>
chicken karaage (5 pieces), salad, side dish, miso soup and rice	
<b>pork tonkatsu set</b> .....	<b>\$21.80</b>
pork tonkatsu, salad, side dish, miso soup and rice	
<b>chicken teriyaki set (GF available may use same oil cooked gluten dish)</b> .....	<b>\$20.80</b>
chicken teriyaki, salad, side dish, miso soup and rice	

<b>salmon teriyaki set</b> (GF available may use same oil cooked gluten dish)	<b>\$21.80</b>
salmon teriyaki, side dishes, miso soup and rice	
<b>tempura set</b>	<b>\$23.80</b>
two prawns and three kinds of vegetable tempura, side dishes, miso soup and rice	
<b>sashimi set</b> (GF available may use same oil cooked gluten dish)	<b>\$24.80</b>
today's sashimi (10 pieces), side dishes, miso soup and rice	
<b>wagyu yakiniku set</b> (GF available may use same oil cooked gluten dish)	<b>\$22.80</b>
stir fried wagyu beef slices and vegetables, side dish, miso soup and rice	
<b>yasai tempura set</b>	<b>\$20.80</b>
five kinds of vegetable tempura, salad, side dish and rice	
<b>chirashi **lunch time only, not available on dinner time**</b>	<b>\$29.90</b>

## sashimi

<b>sashimi (small) (GF)</b>	<b>\$26.00</b>
today's selection of sliced raw fish served with wasabi (about 8 pieces)	
<b>sashimi (medium) (GF)</b>	<b>\$47.00</b>
today's selection of sliced raw fish served with wasabi (about 15 pieces)	
<b>sashimi (large) (GF)</b>	<b>\$68.00</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>\$23.80</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>\$23.80</b>
avocado, cucumber and tobiko roll topped with salmon		
<b>crunchy roll</b>	<b>(medium size roll, 8 pieces)</b>	<b>\$25.80</b>
avocado, cucumber and tobiko roll topped with tuna and crispy tenkasu		
<b>unagi roll</b>	<b>(medium size roll, 8 pieces)</b>	<b>\$25.80</b>
avocado, cucumber and tobiko roll topped with grilled eel		
<b>tempura prawn roll</b>	<b>(large size roll, 5 pieces)</b>	<b>\$20.80</b>
tempura prawn, avocado, lettuce and tobiko		
<b>california roll</b>	<b>(medium size roll, 6 pieces)</b>	<b>\$21.80</b>
prawn, avocado, egg omelette and tobiko		
<b>salad roll (GF)</b>	<b>(large size roll, 5 pieces)</b>	<b>\$15.80</b>
fresh salad, avocado and cucumber		

## vegetable

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

## seafood

<b>takoyaki</b>	\$13.50
fried octopus dumplings with okonomi sauce, mayonnaise and pickled ginger (5 pieces)	
<b>ebi gyoza</b>	\$15.50
deep fried crispy prawn gyoza with house made gyoza sauce (6 pieces)	
<b>seafood tempura</b>	\$39.50
local tiger prawns, calamari and whiting deep fried in light batter, served with ten-tsyu dipping sauce	
<b>prawn &amp; avocado</b>	\$38.50
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> (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	
<b>salmon / kingfish shioyaki</b>	\$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	
<b>black cod saikyoyaki (GF)</b> (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

<b>tsukune</b> .....	<b>\$12.00</b>
grilled skewered chicken mince balls with teriyaki sauce	
<b>pork gyoza</b> .....	<b>\$13.50</b>
pan fried pork and vegetable dumplings (5 pieces)	
<b>chicken karaage (GF)</b> (may use same oil cooked gluten dish).....	<b>\$16.50</b>
fried chicken with soy, ginger, garlic and a hint of sesame oil	
<b>wagyu tataki (GF)</b> .....	<b>\$21.00</b>
seared wagyu beef slices (very rare) served with ponzu and yuzu paste (cold dish)	
<b>tonkatsu</b> .....	<b>\$33.50</b>
deep fried panko crumbed pork fillet, green salad and tonkatsu sauce	
<b>chicken teriyaki</b> (GF available may use same oil cooked gluten dish).....	<b>\$32.50</b>
pan fried 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>\$49.50</b>
pan fried sake and sesame marinated wagyu beef slices, wild rocket and daikon salad, lemon	
<b>wagyu soy butter</b> .....	<b>\$49.50</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>\$12.00</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>\$24.50</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>\$24.50</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>\$24.50</b>
sashimi salmon, avocado, wild rocket, red onion and cherry tomatoes with ponzu sesame dressing		

## rice / miso

<b>bowl of rice (GF)</b> .....	<b>\$4.00</b>
steamed koshihikari rice	
<b>miso soup (GF)</b> .....	<b>\$4.50</b>
traditional japanese stock 'dashi' with soybean paste, aburaage, wakame	