

MIZU Lunch Menu

Lunch Special



chirashi **\$32.90**

our popular sushi chef, Mr. Hosokawa's selection of fresh fish scattered on the bed of sushi rice, served with miso soup

bento box

pork tonkatsu bento box **\$24.80**

pork tonkatsu, sashimi (4 pieces), salad, side dishes, miso soup and rice

chicken teriyaki bento box (GF available may use oil cooked gluten dish) **\$25.80**

chicken teriyaki, sashimi (4 pieces), salad, side dishes, miso soup and rice

chicken karaage bento box (GF available may use oil cooked gluten dish) **\$25.80**

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) **\$27.80**

salmon teriyaki, sashimi (4 pieces), salad, side dishes, miso soup and rice

wagyu yakiniku bento box (GF available may use oil cooked gluten dish) **\$29.80**

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) **\$29.80**

today's sashimi (7 pieces), karaage (3 pieces), salad, side dishes, miso soup and rice

vegetarian bento box (V) **\$29.00**

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 **\$41.80**

salmon teriyaki, prawn and vegetable tempura, sashimi (4 pieces), salad, side dishes, miso soup and rice

wagyu yakiniku deluxe bento box **\$42.80**

stir fried wagyu beef slices and vegetables, prawn and vegetable tempura, sashimi (4 pieces), salad, side dishes, miso soup and rice



set

chicken karaage set (GF available may use same oil cooked gluten dish)	\$20.80
chicken karaage (5 pieces), salad, side dish, miso soup and rice	
pork tonkatsu set	\$22.80
pork tonkatsu, salad, side dish, miso soup and rice	
chicken teriyaki set (GF available may use same oil cooked gluten dish)	\$21.80
chicken teriyaki, salad, side dish, miso soup and rice	
salmon teriyaki set (GF available may use same oil cooked gluten dish)	\$22.80
salmon teriyaki, side dishes, miso soup and rice	
tempura set	\$24.80
two prawns and three kinds of vegetable tempura, side dishes, miso soup and rice	
sashimi set (GF available may use same oil cooked gluten dish)	\$25.80
today's sashimi (10 pieces), side dishes, miso soup and rice	
wagyu yakiniku set (GF available may use same oil cooked gluten dish)	\$23.80
stir fried wagyu beef slices and vegetables, side dish, miso soup and rice	
tuna katsu set **limited number**	\$25.00
deep fried panko crumbed sashimi-grade tuna, salad, side dish and rice	
yasai tempura set	\$21.80
five kinds of vegetable tempura, salad, side dish and rice	
una-don set	\$32.90
grilled eel on steamed rice, served with yellow pickled radish and miso soup	

salad

garden salad (GF) (v)	\$13.20
fresh green salad with MIZU house dressing	
kaiso salad (GF) (may use same oil cooked gluten dish) (v)	\$19.80
japanese seaweed and salad mix with MIZU house dressing topped with crispy lotus root chips	
crab & soba salad	\$26.90
fresh sand crab meat, soba noodles and salad mix with MIZU house dressing topped with crispy lotus root chips	



sashimi

sashimi (small) (GF)	\$28.60
today's selection of sliced raw fish served with wasabi (about 8 pieces)	
sashimi (medium) (GF)	\$51.70
today's selection of sliced raw fish served with wasabi (about 15 pieces)	
sashimi (large) (GF)	\$74.80
today's selection of sliced raw fish served with wasabi (about 22 pieces)	

sushi rolls

mizu roll	(medium size roll, 8 pieces)	\$24.80
avocado, cucumber and tobiko roll topped with salmon, tuna, kingfish and tenkasu		
tasmanian roll (GF)	(medium size roll, 8 pieces)	\$24.80
avocado, cucumber and tobiko roll topped with salmon		
crunchy roll	(medium size roll, 8 pieces)	\$26.80
avocado, cucumber and tobiko roll topped with tuna and crispy tenkasu		
unagi roll	(medium size roll, 8 pieces)	\$26.80
avocado, cucumber and tobiko roll topped with grilled eel		
tempura prawn roll	(large size roll, 5 pieces)	\$21.80
tempura prawn, avocado, lettuce and tobiko		
california roll	(medium size roll, 6 pieces)	\$22.80
prawn, avocado, egg omelette and tobiko		
salad roll (GF)	(large size roll, 5 pieces)	\$16.80
fresh salad, avocado and cucumber		

rice / miso

bowl of rice (GF)	\$4.40
steamed koshihikari rice	
miso soup (GF)	\$4.90
traditional japanese stock 'dashi' with soy bean paste, aburaage, wakame and shallots	



a la carte

tsukemono moriawase	(v)	\$8.60
assorted japanese style pickles		
takuan		\$8.60
sweet and tart slices of yellow pickled daikon		
edamame (GF)	(v)	\$8.60
young soy beans in the pod served with sea salt		
goma-ae (GF)	(v)	\$8.80
green beans with sweet sesame dressing		
wasabi daikon (GF)	(v)	\$13.20
homemade wasabi flavoured quick pickled daikon radish		
yasai gyoza	(v)	\$11.00
deep fried crispy vegetable gyoza with house made gyoza sauce (7 pieces)		
takoyaki		\$14.80
fried octopus dumplings with okonomi sauce, mayonnaise and pickled ginger (5 pieces)		
ebi gyoza		\$17.00
deep fried crispy prawn gyoza with house made gyoza sauce (6 pieces)		
pork gyoza		\$14.80
pan fried pork and vegetable dumplings (5 pieces)		
chicken karaage (GF available may use same oil cooked gluten dish).....		\$18.00
fried chicken with soy, ginger, garlic and a hint of sesame oil		
agedashi tofu	(v)	\$16.80
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)	\$18.00
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)	\$25.00
chef's choice of six kinds of vegetables deep fried in light batter, served with konbu based soy dipping sauce		
seafood tempura		\$42.00
two pieces each of local tiger prawns, calamari and whiting deep fried in light batter, served with ten-tsuyu dipping sauce		