



MIZU

水

J A P A N E S E R E S T A U R A N T

14/2 Macquarie Street, Teneriffe, QLD 4005

07 3254 0488

Beers ビール

Asahi Super Dry	\$11.00
Kirin Ichiban	\$11.00
Sapporo	\$11.00
Great Northern	\$11.00
Corona	\$11.00

Wine ワイン

Plum Wine (Ume Shu)	\$15.00
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White Wine 白ワイン

	Glass	Bottle
Dal Zotto Pinot Grigio	\$15.00	\$70.00
Shaw&Smith Sauvignon Blanc, Adelaide Hills SA	\$16.00	\$75.00
Jim Barry Riesling, Clare Valley	\$16.00	\$75.00
Penfolds Chardonnay, Koonunga Hill	\$16.00	\$75.00

Red Wine 赤ワイン

	Glass	Bottle
Pepperjack Shiraz Barossa SA	\$15.00	\$70.00
Penfolds Max's Pinot Noir		\$75.00
Penfolds Shiraz Cabernet, Koonunga Hill		\$68.00
Château Tanunda Matthews Road Cabernet Sauvignon		\$65.00

Sparkling Wine スパークリングワイン

Henkell Trocken Piccolo (200ml)	\$18.00
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Japanese Alcohol 日本のお酒

Sake 日本酒 250ml Bottle
Dassai 45 (1.8L) \$28.00 \$180.00

Delicate, fruity premium sake with a smooth, clean finish. Served chilled

Kizakura Nigori Sake (300ml) \$30.00

Creamy, lightly sweet unfiltered sake with a smooth, rich finish

Kizakura Hanakizakura Junmai Ginjo (300ml) \$35.00

A light-bodied premium sake from Kyoto, Japan, offering delicate cherry blossom aromas and a smooth, elegant finish

Kinokuniya Bunzaemon Junmai Namcho (300ml) \$35.00

A premium Junmai sake from Wakayama, Japan. Fresh and lively with gentle rice sweetness, soft umami, and a smooth, clean finish. Light to medium-bodied, best enjoyed slightly chilled

Spirits スピリッツ

Yamazakura "Kuro Label" Whisky - 30ml \$14.00

Soft and easy-drinking with light sweetness and a smooth finish

Suntory "Kaku" Whisky - 30ml \$16.00

Balanced and mellow with hints of caramel and oak

Suntory "Old" Whisky - 30ml \$18.00

Rich and rounded with gentle spice and smooth depth

Suntory "Chita" Whisky - 30ml \$20.00

Smooth and light with subtle sweetness and a clean finish

Cocktails カクテル

Japanese Highball \$16.00

Japanese whisky topped with soda and fresh lemon

Yuzu Spritz \$18.00

A light and refreshing blend of yuzu citrus, vodka and soda

Lychee Sake Martini \$20.00

Smooth sake, lychee liqueur and vodka shaken into an elegant, slightly sweet martini

Matcha Cream Martini \$20.00

Rich matcha blended with creamy liqueur and vodka for a smooth and indulgent finish

Mizu Margarita \$20.00

A Japanese-inspired margarita with tequila, yuzu and triple sec



Soft Drinks ソフトドリンク

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Coke \$4.50

Coke Zero \$4.50

Japanese Lemonade \$6.00

Tea お茶

Lemon Lipton Ice Tea \$6.50

Peach Lipton Ice Tea \$6.50

Green Tea Cold \$6.50

Green Tea Hot \$3.50

Refreshers リフレッシュャー

Lemon Lime Bitters \$6.50

Ginger Beer \$6.50

Juice ジュース

Apple Juice \$6.00

Orange Juice \$6.00

Water 水

Sparkling Water 750ML \$12.50

Spring Water 600ML \$6.00



Starters 前菜

Edamame	\$9.50	Tempura Prawns	\$17.90
<i>Steamed soybeans, lightly salted (V) (GF)</i>		<i>Lightly battered prawns, crispy tempura, tentsuyu sauce (I)</i>	
Karaage	\$16.90	Tempura Salmon	\$17.90
<i>Japanese fried chicken, soy marinade, crispy coating with mayonnaise (6pcs)</i>		<i>Lightly battered salmon, crispy tempura, tentsuyu sauce (6pcs) (A)</i>	
Vegetable Gyoza	\$14.00	Tempura Vegetable	\$14.50
<i>Grilled vegetable dumplings served with dipping sauce (5pcs)</i>		<i>Golden tempura vegetables, sweet potato, zucchini, carrot, onion, tentsuyu sauce</i>	
Pork Gyoza	\$14.50		
<i>Grilled pork dumplings served with dipping sauce (5pcs)</i>			
Crispy Lotus Chips	\$9.90	Garden Salad	\$12.50
<i>Lightly seasoned crispy lotus root chips</i>		<i>Fresh garden greens, house dressing (V) (GF)</i>	
Takoyaki	\$14.50	Seafood Salad	\$20.90
<i>Soft octopus balls, okonomi sauce, Japanese mayonnaise and bonito flakes (6pcs) (I)</i>		<i>Fresh salmon, tuna, whitefish, and ebi, tossed in sesame, wasabi and yuzu house dressing (M)</i>	
Agedashi Tofu	\$12.50		
<i>Deep-fried tofu in a savory dashi broth with fresh ginger, shallot and seaweed</i>			
Vegetable Spring Roll	\$10.50	Kimchi	\$9.50
<i>Crispy vegetable rolls, sweet chili sauce (6pcs) (V)</i>		Steam Rice	\$5.50
Yakitori	\$14.00	Sushi Rice	\$6.50
<i>Grilled chicken skewers, soy glaze (2pcs)</i>		Miso Soup	\$4.00
Nasu Dengaku	\$16.90		
<i>Grilled eggplant with sweet miso glaze and sesame (V)</i>			
Deep Fried Wonton Cheese	\$11.50		
<i>Golden fried wontons, melted cheddar cheese, light crunch (5pcs)</i>			
Tako Karaage	\$14.50		
<i>Crispy octopus, soy marinade, lime (8pcs) (I)</i>			
Seaweed Salad	\$8.50		
<i>Marinated seaweed, sesame, light seasoning (V) (GF)</i>			

(V) Vegan (GF) Gluten Free (A) Australian (I) Imported (M) Mixed



Sushi 寿司

Roll ロール

Avocado Roll \$10.90

Fresh avocado rolled with seasoned sushi rice and nori (8pcs) (GF)

Cucumber Roll \$10.90

Fresh cucumber rolled with seasoned sushi rice and nori (8pcs) (GF)

Chicken Schnitzel Avocado Roll \$15.90

Crispy chicken cutlet, avocado, black sesame, mayonnaise (8pcs)

Teriyaki Chicken Roll \$15.90

Grilled chicken, teriyaki glaze, avocado, black sesame, mayonnaise (8pcs)

California Roll \$15.90

Crab stick, avocado, tobiko topping, mayonnaise (8pcs) (I)

Teriyaki Beef Roll \$15.90

Teriyaki beef, teriyaki glaze, cucumber, black sesame, mayonnaise (8pcs)

Fresh Salmon Avocado Roll \$18.90

Salmon, avocado, black sesame, mayonnaise (8pcs) (A) (GF)

Fresh Tuna Avocado Roll \$18.90

Tuna, avocado, black sesame, mayonnaise (8pcs) (A) (GF)

Tempura Prawn Avocado Roll \$18.90

Tempura prawn, avocado, black sesame, mayonnaise (8pcs) (I)

Nigiri 握り

Tamago \$9.90

Sweet egg omelette, sushi rice (3pcs)

Salmon \$11.90

Fresh salmon, sushi rice (3pcs) (A) (GF)

Tuna \$11.90

Fresh tuna, sushi rice (3pcs) (A) (GF)

Whitefish \$11.90

Fresh whitefish, sushi rice (3pcs) (A) (GF)

Ebi \$11.90

Prawn, sushi rice (3pcs) (I) (GF)

Eel \$12.90

Seared eel, lightly torched, sushi rice (3pcs) (I)

Scallop \$12.90

Scallop, sushi rice (3pcs) (I) (GF)

Aburi 炙り

Salmon \$12.90

Seared salmon, lightly torched, sushi rice, tobiko and mayonnaise (3pcs) (A) (GF)

Tuna \$12.90

Seared tuna, lightly torched, sushi rice, tobiko and mayonnaise (3pcs) (A) (GF)

Whitefish \$12.90

Seared whitefish, lightly torched, sushi rice, tobiko and mayonnaise (3pcs) (A) (GF)

Scallop \$13.90

Seared scallop, lightly torched, sushi rice, tobiko and mayonnaise (3pcs) (I) (GF)



Signature シグネチャー

Special Roll スペシャルロール

Mizu Signature Roll \$27.90

Seared salmon, prawn tempura, avocado, teriyaki glaze, mayonnaise topped with tobiko (6pcs) (M)

Aburi Beef Deluxe Roll \$25.90

Seared beef and tobiko on top with crab stick salad, avocado, cucumber, carrot, mayonnaise, and teriyaki sauce (6psc) (I)

Samurai Roll \$27.90

Fresh tuna, eel, crab stick, mayonnaise topped with fresh salmon, avocado, tobiko (6pcs) (M)

Orange Blossom Roll \$26.90

Fresh tuna, crab stick, avocado, mayonnaise topped with fresh salmon, tobiko (6pcs) (M)

Cherry Blossom Roll \$26.90

Fresh salmon, avocado, mayonnaise topped with fresh tuna, tobiko (6pcs) (M)

Crispy Cheese Umami Roll \$22.90

Crispy chicken, cucumber, avocado, cream cheese, teriyaki glaze, mayonnaise topped with melted cheese (6pcs)

Sashimi 刺身

Salmon Sashimi (8pcs) (A) \$24.90

Tuna Sashimi (8pcs) (A) \$24.90

Whitefish Sashimi (8pcs) (A) \$24.90

Mix Sashimi (8pcs) \$24.90

Salmon (4pcs), Tuna (2pcs), Whitefish (2pcs) (A) (GF)

Medium Sashimi (16pcs) \$49.90

Salmon (5pcs), Tuna (3pcs), Whitefish (3pcs), Scallop (2pcs), Prawn (2pcs), Tobiko (1pc) (M) (GF)

Deluxe Sashimi (32pcs) \$98.90

Salmon (8pcs), Tuna (7pcs), Whitefish (7pcs), Scallop (4pcs), Prawn (4pcs), Tobiko (2pcs) (M) (GF)

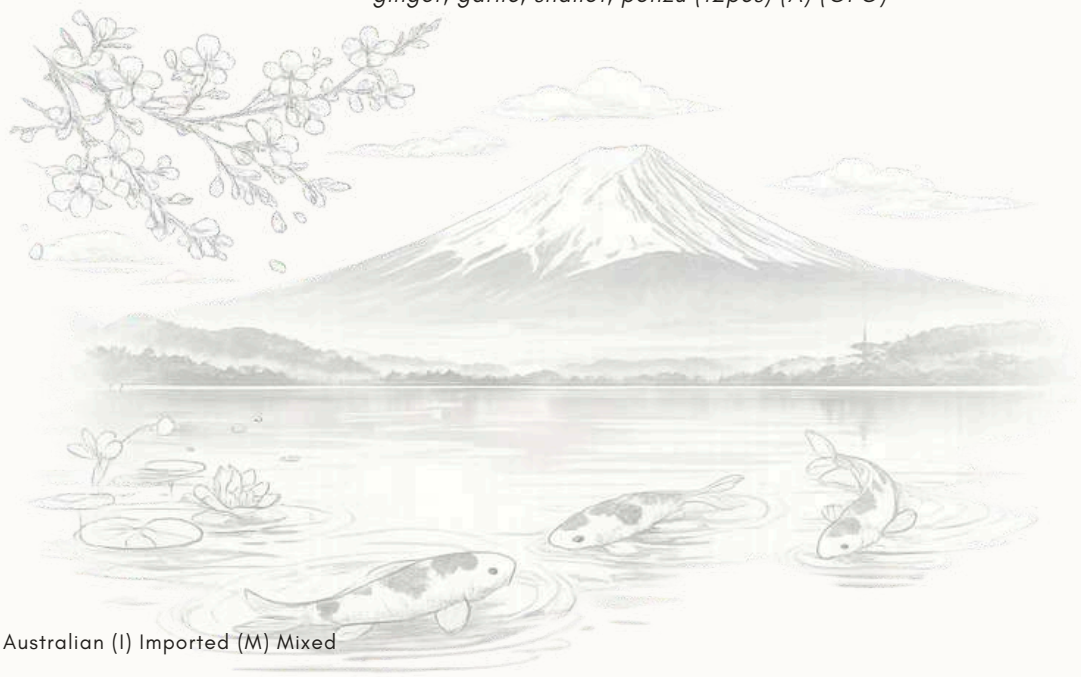
Tataki たたき

Salmon Tataki \$34.90

Lightly seared salmon, delicate slices, fresh ginger, garlic, shallot, ponzu (12pcs) (A) (GFO)

Tuna Tataki \$34.90

Lightly seared tuna, delicate slices, fresh ginger, garlic, shallot, ponzu (12pcs) (A) (GFO)



Noodles Soup 麺スープ

Ramen ラーメン

Spicy optional: Add a touch of house-made chili oil for extra heat and flavour

Tokyo Ramen \$23.90

Soy-based flavoured soup with pork chashu, boiled egg, bamboo shoot, seaweed and shallot

Beef Ramen \$24.90

Soy-based flavoured soup with sliced striploin beef, boiled egg, bamboo shoot, seaweed and shallot

Kimchi Ramen \$23.90

Soy-based flavoured soup with pork chashu, boiled egg, bamboo shoot, seaweed, shallot and kimchi

Shio Ramen \$23.90

Salt flavoured soup with pork chashu, boiled egg, bamboo shoot, seaweed and shallot

Shio Butter Corn Ramen \$24.90

Salt flavoured soup with pork chashu, boiled egg, bamboo shoot, seaweed and shallot, butter and corn

Karaage Ramen \$25.90

Soy-based flavoured soup with deep fried chicken, boiled egg, bamboo shoot, seaweed and shallot

Chicken Katsu Ramen \$25.90

Soy-based flavoured soup with crispy chicken, boiled egg, bamboo shoot, seaweed and shallot

Extra

Chasu \$4.00 (each)

Egg \$3.50

Noodle \$7.00

Udon or Soba うどん・そば

Spicy optional: Add a touch of house-made chili oil for extra heat and flavour

Plain \$16.90

Served with seaweed and shallot

Teriyaki Chicken \$22.90

Served with grilled chicken teriyaki, seaweed and shallot

Chicken Katsu \$23.90

Served with crispy chicken cutlet, seaweed and shallot.

Beef \$22.90

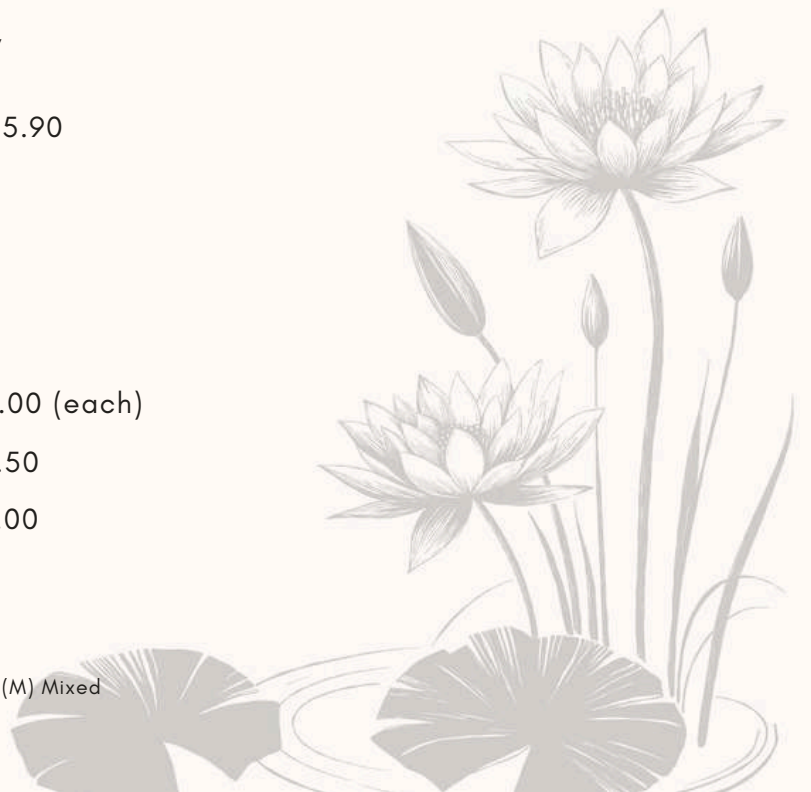
Served with sliced striploin beef, seaweed and shallot

Tempura Vegetable \$22.90

Served with tempura vegetables, seaweed and shallot

Tempura Prawns \$25.90

Served with tempura prawn, seaweed and shallot (I)



Lunch Set ランチセット

Donburi 丼物

Rice Bowl served with Miso Soup

Chashu Donburi \$23.90

Slow-braised chashu pork with boiled egg, shallot, yellow pickle, and house teriyaki glaze

Chirachi Donburi \$30.90

Salmon, tuna, whitefish, scallop, prawn, tamago, tobiko with cucumber, pickles ginger, seaweed and sushi rice (M) (GF)

Unagi Donburi \$29.90

Grilled eel, yellow pickles, seaweed and sesame seed with caramelised sweet soy glaze (I)

Happy Bento Box ハッピーベントーボックス

Includes

Spring Rolls, Tamago, Garden Salad, Yellow Pickles, Rice, Miso Soup and **Choice of One Main**

Dish:

Teriyaki Chicken \$28.90

Grilled chicken, glossy teriyaki glaze, sesame seed

Karaage \$28.90

Japanese fried chicken, soy marinade, crispy coating

Chicken Katsu \$28.90

Crispy chicken cutlet with tonkatsu and mayonnaise

Pork Sho-ga Yaki \$28.90

Marinated grilled pork belly with ginger and garlic

Tempura Vegetable \$28.90

Golden tempura vegetables, sweet potato, zucchini, carrot, onion

Deluxe Bento Box

デラックス弁当

Includes

Sashimi, Tempura Prawn, Edamame, Tamago, Garden Salad, Yellow Pickles, Rice, Miso Soup and

Choice of One Main Dish:

Teriyaki Salmon	\$41.90
<i>Grilled salmon with glossy teriyaki glaze and sesame seed (A)</i>	
Shioyaki Salmon	\$41.90
<i>Grilled salmon with salt and pepper (A)</i>	
Misoyaki Barramundi	\$41.90
<i>Grilled barramundi with sweet miso glaze (A)</i>	
Shioyaki Barramundi	\$41.90
<i>Grilled barramundi, salt and pepper (A)</i>	
Butter Yaki Beef	\$41.90
<i>Grilled striploin beef with butter</i>	
Teriyaki Beef	\$41.90
<i>Grilled striploin beef with glossy teriyaki glaze</i>	
Teriyaki Chicken	\$41.90
<i>Grilled chicken, glossy teriyaki glaze and sesame seed</i>	
Chicken Katsu	\$41.90
<i>Crispy chicken cutlet with tonkatsu and mayonnaise</i>	



Main Menu メイン

Teriyaki Chicken	\$33.90
<i>Grilled chicken thigh, teriyaki glaze, fresh ginger, garden salad, rice and sesame</i>	
Chicken Katsu	\$33.90
<i>Crispy chicken with tonkatsu and mayonnaise, garden salad, rice</i>	
Pork Sho-ga Yaki	\$34.90
<i>Marinated grilled pork belly with fresh ginger, garlic, garden salad, rice and sesame</i>	
Teriyaki Beef	\$35.90
<i>Grilled striploin beef with glossy teriyaki glaze, garden salad, rice and sesame</i>	
Spicy Beef	\$35.90
<i>Grilled striploin beef, onion, shallot, garden salad, rice and sesame with spicy glaze</i>	
Teriyaki Salmon	\$36.90
<i>Grilled salmon, garden salad, rice and sesame with glossy teriyaki glaze (A)</i>	
Shioyaki Salmon	\$36.90
<i>Grilled salmon, garden salad, rice with salt, pepper and lemon (A) (GF)</i>	
Misoyaki Barramundi	\$36.90
<i>Grilled barramundi, garden salad, rice with sweet miso glaze and lemon (A)</i>	
Shioyaki Barramundi	\$36.90
<i>Grilled barramundi, garden salad, rice salt, pepper and lemon (A) (GF)</i>	
Unagi Kabayaki	\$44.90
<i>Grilled eel, garden salad, rice, sesame seed with caramelised sweet soy glaze (I)</i>	
Gyu Tataki	\$38.90
<i>Lightly seared striploin beef served rare to medium rare, thinly slices fresh ginger, garlic, shallot, ponzu, teriyaki sauce (250g) (GFO)</i>	

