

Beers ビール

Asahi Super Dry	\$12.00
Kirin Ichiban	\$12.00
Sapporo	\$12.00
Great Northern	\$12.00

Wine ワイン

Plum Wine (Ume Shu)	\$16.00
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White Wine 白ワイン

	Glass	Bottle
Dal Zotto Pinot Grigio	\$16.00	\$75.00
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	\$16.00	\$75.00
Penfolds Max's Pinot Noir		\$75.00
Penfolds Shiraz Cabernet, Koonunga Hill		\$75.00
Château Tanunda Matthews Road Cabernet Sauvignon		\$75.00

Sparkling Wine スパークリングワイン

Henkell Trocken Piccolo (200ml)	\$20.00
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Japanese Alcohol 日本のお酒

Sake 日本酒

	280ml	1.8L Bottle
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Dassai 45	\$30.00	\$200.00
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Delicate, fruity premium sake with a smooth, clean finish. Served chilled

Kizakura Nigori Sake	\$32.00	
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Creamy, lightly sweet unfiltered sake with a smooth, rich finish

Kizakura Hanakizakura Junmai Ginjo	\$36.00	
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A light-bodied premium sake from Kyoto, Japan, offering delicate cherry blossom aromas and a smooth, elegant finish

Kinokuniya Bunzaemon Junmai Namacho	\$36.00	
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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	\$15.00	
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Soft and easy-drinking with light sweetness and a smooth finish

Suntory "Kaku" Whisky - 30ml	\$17.00	
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Balanced and mellow with hints of caramel and oak

Suntory "Old" Whisky - 30ml	\$20.00	
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Rich and rounded with gentle spice and smooth depth

Suntory "Chita" Whisky - 30ml	\$22.00	
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Smooth and light with subtle sweetness and a clean finish

Cocktails カクテル

Japanese Highball	\$17.00	
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Japanese whisky topped with soda and fresh lemon

Yuzu Spritz	\$18.00	
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A light and refreshing blend of yuzu citrus, vodka and soda

Lychee Sake Martini	\$21.00	
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Smooth sake, lychee liqueur and vodka shaken into an elegant, slightly sweet martini

Matcha Cream Martini	\$21.00	
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Rich matcha blended with creamy liqueur and vodka for a smooth and indulgent finish

Mizu Margarita	\$21.00	
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A Japanese-inspired margarita with tequila, yuzu and triple sec



Soft Drinks ソフトドリンク

Soft Drinks ソフトドリンク

Coke	\$4.50
Coke Zero	\$4.50
Japanese Lemonade	\$6.50

Tea お茶

Lemon Lipton Ice Tea	\$6.50
Peach Lipton Ice Tea	\$6.50
Green Tea Cold	\$6.50
Green Tea Hot	\$3.80

Refreshers リフレッシャー

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	\$13.50
Spring Water 600ML	\$4.50



Starters 前菜

Edamame \$10.50

Steamed soybeans, lightly salted (V) (GF)

Karaage \$17.90

Japanese fried chicken, soy marinade, crispy coating with mayonnaise (6pcs)

Vegetable Gyoza \$14.90

Grilled vegetable dumplings served with dipping sauce (5pcs)

Pork Gyoza \$15.90

Grilled pork dumplings served with dipping sauce (5pcs)

Crispy Lotus Chips \$10.90

Lightly seasoned crispy lotus root chips

Takoyaki \$15.90

Soft octopus balls, okonomi sauce, Japanese mayonnaise and bonito flakes (I)

Agedashi Tofu \$14.90

Deep-fried tofu in a savory dashi broth with fresh ginger, shallot and seaweed

Vegetable Spring Roll \$11.90

Crispy vegetable rolls, sweet chili sauce (6pcs) (V)

Yakitori \$14.90

Grilled chicken skewers, soy glaze (GF)

Nasu Dengaku \$17.90

Grilled eggplant with sweet miso glaze and sesame (V)

Tako Karaage \$15.90

Crispy octopus, soy marinade, lime (I)

Seaweed Salad \$9.90

Marinated seaweed, sesame, light seasoning (V) (GF)

Tempura Prawns \$18.90

Lightly battered prawns, crispy tempura, tentsuyu sauce (I)

Tempura Salmon \$18.90

Lightly battered salmon, crispy tempura, tentsuyu sauce (6pcs) (A)

Tempura Vegetable \$16.90

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

Garden Salad \$12.90

Fresh garden greens, house dressing (V) (GF)

Mixed Sashimi Salad \$22.90

Green mix lettuce, fresh salmon, tuna, whitefish, and ebi, tossed in sesame, wasabi and yuzu house dressing (M)

Kimchi \$10.90

Steam Rice \$5.50

Sushi Rice \$6.50

Miso Soup \$4.00



Sushi 寿司

Roll ロール

Avocado Roll \$11.90

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

Cucumber Roll \$11.90

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

Chicken Schnitzel Avocado Roll \$17.90

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

Teriyaki Chicken Roll \$17.90

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

California Roll \$17.90

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

Teriyaki Beef Roll \$17.90

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

Fresh Salmon Avocado Roll \$19.90

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

Fresh Tuna Avocado Roll \$19.90

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

Tempura Prawn Avocado Roll \$21.90

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

Nigiri 握り

Tamago \$10.90

Sweet egg omelette, sushi rice (3pcs)

Salmon \$12.90

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

Tuna \$12.90

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

Whitefish \$12.90

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

Ebi \$12.90

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

Eel \$14.90

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

Scallop \$14.90

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

Aburi 炙り

Salmon \$14.90

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

Tuna \$14.90

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

Whitefish \$14.90

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

Scallop \$15.90

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 Sashimi 刺身

Mizu Signature Roll \$28.90

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

Aburi Beef Deluxe Roll \$26.90

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

Samurai Roll \$28.90

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

Orange Blossom Roll \$27.90

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

Cherry Blossom Roll \$27.90

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

Crispy Cheese Umami Roll \$23.90

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

Salmon Sashimi (8pcs) (A) (GF) \$26.90

Tuna Sashimi (8pcs) (A) (GF) \$26.90

Whitefish Sashimi (8pcs) (A)(GF) \$26.90

Mix Sashimi (8pcs) \$26.90

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

Medium Sashimi (16pcs) \$52.90

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

Deluxe Sashimi (32pcs) \$99.90

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

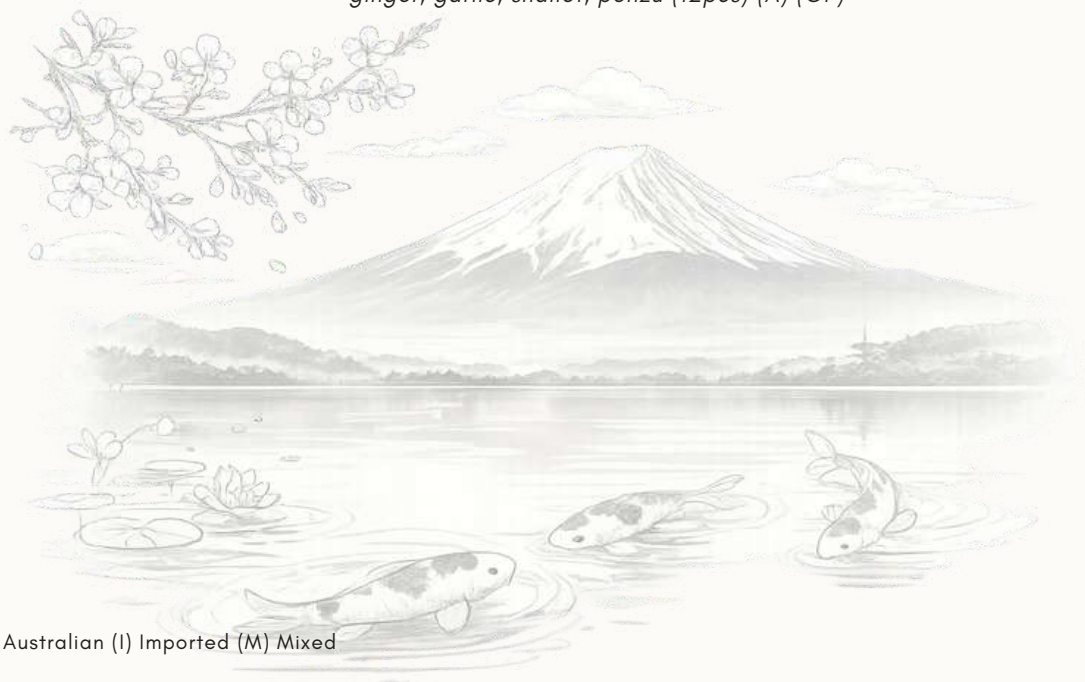
Tataki たたき

Salmon Tataki \$36.90

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

Tuna Tataki \$36.90

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



Noodle 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 \$24.90

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

Beef Ramen \$25.90

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

Kimchi Ramen \$24.90

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

Shio Ramen \$24.90

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

Shio Butter Ramen \$24.90

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

Karaage Ramen \$26.90

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

Chicken Katsu Ramen \$26.90

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

Extra

Chashu \$4.50 (each)

Egg \$3.80

Noodle \$7.50

Udon or Soba うどん・そば

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

Plain \$17.90

Served with seaweed and shallot

Teriyaki Chicken \$23.90

Served with grilled chicken teriyaki, seaweed and shallot

Chicken Katsu \$23.90

Served with crispy chicken cutlet, seaweed and shallot.

Beef \$23.90

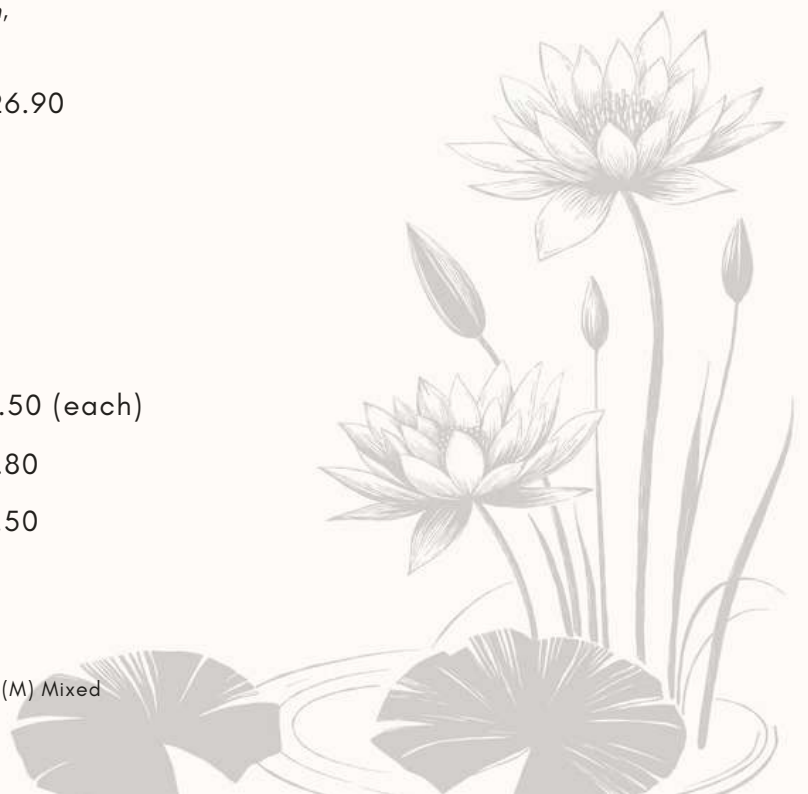
Served with sliced striploin beef, seaweed and shallot

Tempura Vegetable \$23.90

Served with tempura vegetables, seaweed and shallot

Tempura Prawns \$26.90

Served with tempura prawn, seaweed and shallot (l)



Lunch Set ランチセット

Donburi 丼物

Rice Bowl served with Miso Soup

Chashu Donburi \$25.90

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

Chirashi Donburi \$32.90

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

Unagi Donburi \$31.90

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

Happy Bento Box ハッピーベントーボックス

Includes

Spring Rolls, Edamame, 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 Fish, Tempura Prawn, Edamame, Tamago, Seaweed Salad, Garden Salad, White Radish, Yellow Pickles, Rice, Miso Soup and **Choice of One Main Dish:**

Teriyaki Salmon \$42.90

Grilled salmon with glossy teriyaki glaze and sesame seeds (A)

Shioyaki Salmon \$42.90

Grilled salmon with salt and pepper (A)

Misoyaki Barramundi \$42.90

Grilled barramundi with sweet miso glaze (A)

Shioyaki Barramundi \$42.90

Grilled barramundi, salt and pepper (A)

Butter Yaki Beef \$42.90

Grilled striploin beef with butter

Teriyaki Beef \$42.90

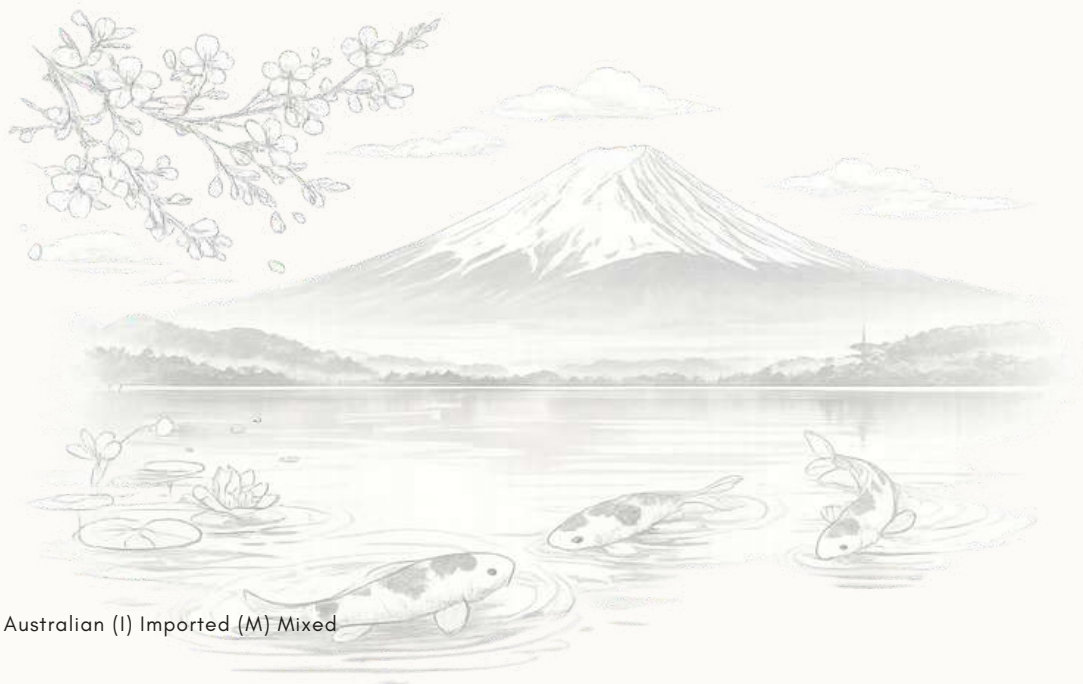
Grilled striploin beef with glossy teriyaki glaze

Teriyaki Chicken \$42.90

Grilled chicken, glossy teriyaki glaze and sesame seed

Chicken Katsu \$42.90

Crispy chicken cutlet with tonkatsu and mayonnaise



Main Menu メイン

Teriyaki Chicken	\$35.90
<i>Grilled chicken thigh, teriyaki glaze, fresh ginger, lotus chips, garden salad, rice and sesame (GF)</i>	
Chicken Katsu	\$35.90
<i>Crispy chicken with tonkatsu and mayonnaise, garden salad, rice</i>	
Pork Sho-ga Yaki	\$36.90
<i>Marinated grilled pork belly with fresh ginger, garlic, lotus chips, garden salad, rice and sesame (GF)</i>	
Teriyaki Beef	\$36.90
<i>Grilled striploin beef with glossy teriyaki glaze, lotus chips, garden salad, rice and sesame (GF)</i>	
Spicy Beef	\$36.90
<i>Grilled striploin beef, onion, shallot, lotus chips, garden salad, rice and sesame with spicy glaze</i>	
Teriyaki Salmon	\$37.90
<i>Grilled salmon, lotus chips, garden salad, rice and sesame with glossy teriyaki glaze (A) (GF)</i>	
Shioyaki Salmon	\$37.90
<i>Grilled salmon, lotus chips, garden salad, rice with salt, pepper and lemon (A) (GF)</i>	
Misoyaki Barramundi	\$37.90
<i>Grilled barramundi, lotus chips, garden salad, rice with sweet miso glaze and lemon (A) (GF)</i>	
Shioyaki Barramundi	\$37.90
<i>Grilled barramundi, lotus chips, garden salad, rice, salt, pepper and lemon (A) (GF)</i>	
Unagi Kabayaki	\$45.90
<i>Grilled eel, lotus chips, garden salad, rice, sesame seeds with caramelised sweet soy glaze (I)</i>	
Gyu Tataki	\$39.90
<i>Lightly seared striploin beef served rare to medium rare, thinly sliced fresh ginger, garlic, shallot, ponzu, teriyaki sauce (250g) (GFO)</i>	