

Inspired by the early influence of an array of international flavours and elements to Japanese cuisine, 'Mizu' which means water or purity and refers to all fluid things in the world presents an exciting fusion of Japanese favourites with flavours derived from an enticingly diverse range of International cuisine. The result is an explosion of flavour combined with perfectly prepared dishes that will leave you with a truly memorable dining e X p e r i e n c e .



	3 AR ERS		(21)	Salmon Roll salmon, avocado & tobiko sesame seed, 06 pieces	1600
01)	Tori Karaage fried crispy chicken	1300	22	California Roll avocado, cucumber, crab sticks & tobiko, sesame seed, 06 pieces	1400
02	Geso Karaage fried crispy squid legs	1200	23)	Cheese Maki cream cheese, mango, sesame seed	1000
03)	Maguro Tataki (Tuna) seared tuna with tosazu sauce	1400	24)	with strawberry sauce, 06 pieces  Beef Mushroom Roll pan fried beef & button mushroom,	1300
04	Yaki Gyoza beef dumplings	1300		sesame seed, 06 pieces	000
05	Ebi Tempura (Prawn)	1500	(25)	Cucumber Roll cucumber & sesame seed, 06 pieces	900
06)	Tebasaki (Chicken Wings) marinated with sambal oelek	1100	26)	Rambo Roll crab steak, tuna, boiled prawn with black caviar, 06 pieces	1400
07	Tuna Tartare chilled avocado, tuna and tuna mousse	1400	27)	Chicken Bacon Roll chicken bacon, asparagus with spicy mayo, 06 pieces	1400
08)	Tamagoyaki sweet Japanese omelette	900	28	Puto Maki tuna, salmon, takwan, mango, 05 pieces	1600
	SASHIMI (Six Pieces of Rav	v Fish)		SUSHI EMAKI (Sush	i Hand Roll
09	Maguro (Tuna)	1600	29	California Temaki crab sticks, avocado, cucumber,	1300
10	Sake (Salmon)	1900		sesame seed	
11	lka (Cuttlefish)	1200	30	Cheese Temaki cream cheese, mango, cucumber,	1200
12	Sashimi Moriawase	5200		avocado with strawberry sauce	
			(31)	Mushroom Temaki	1000
	SUSHI (Two Pieces)		32)	Tempura Temaki prawn tempura, avocado, cucumber, sesame seed with dragon roll sauce	1300
13	Maguro (Tuna)	1350		Ö	
14	Sake (Salmon)	1450		Soup	
15	Ika (Cuttlefish)	1000			1200
16)	Tamago egg omelette	700	(33)	Miso Soup (L) soybean paste with dashi water	
17	Ebi (Prawn)	1000	34)	Miso Soup (S)	800
	Sushi Maki		35)	Seafood Mushroom Soup prawn, cuttlefish, tuna with prawn head stock, egg, kangkung	1300
18	Dragon Roll avocado, cucumber, tempura prawn with sesame seed & dragon roll sauce, 06 pieces	1200		NOOD = WIH	Soup
19	Dynamite Roll spicy tuna roll with tempura, 06 pieces	1600	<u>36</u>	Shoyu Ramen egg, chicken, prawns with ramen soup	2200

1300

Tuna Roll tuna, rice with wasabi, 06 pieces Miso Ramen soybean paste & bean sprouts with soup

2200

#### Salad

38)	Beef Tataki Salad pan-fried beef with lettuce & ponzu sauce	1200
39	Mixed Lettuce Salad with Japanese salad dressing	800
40	Grilled Chicken Salad grilled chicken with lovi dressing	1300
41)	Avocado Seafood Salad avocado, prawns, cuttlefish with Japanese salad dressing	1400
42	Kaisen Salad celery, tomato, prawns, cuttlefish, coriander with Japanese sauce	1300

#### Main Course

43	Wakadori Teriyaki (Chicken) grilled chicken with teriyaki sauce, served with broccoli, bell pepper, potato, carrots	1500

1900

(44)	Beef Teriyaki
)	grilled beef with teriyaki sauce &
	assorted vegetables

<b>(</b> 45 <b>)</b>	Beef Teriyaki (Imported Beef)	4200
)	grilled beef with teriyaki sauce &	
	accorted vogetables	

<b>4</b> 6	Salmon Teriyaki	3000
	grilled salmon with teriyaki sauce &	
	assorted vegetables	

<b>4</b> 7	Yakimeshi (Japanese F/Rice)	1500
	Jananese rice with assorted seafood	

48)	Yaki Udon	1500
	pan-fried wheat noodles with prawns,	.500
	cuttlefish & vegetables	

<b>(</b> 49 <b>)</b>	Grilled Beef Steak	1900
)	grilled beef with Japanese raddish sauce	
	& assorted vegetables	

(50)	Beef Steak (Imported)	4200
	grilled beef with Japanese raddish sauce	
	& assorted vegetables	

<b>(</b> 51 <b>)</b>	Tuna Steak	2200
	grilled tuna steak, wasabi mashed with	

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(52)	Tuna Steak	(Sachimi	(Aztileu)	4200
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<b>(</b> 53 <b>)</b>	Chicken Katsudon	1800
)	braised with sweet soya sauce, served	
	with egg and vegetable rice	

<b>(</b> 54 <b>)</b>	Chicken Katsu Curry	1800
	crispy chicken with Japanese curry	
	cauca rice and nickle	

### TEPPANYAKI ~ SET MENU

(55)	Mizu Combo	
	Seafood Salad	
	Miso Soup	
	Teppanyaki of Prawn and Snapper	4200
	Tenderloin Steak served with steamed or fried rice and pickles	

<b>(</b> 56)	Seafood Combo	
	Seafood Salad	
	Miso Soup	
	Teppanyaki of Prawn, Snapper and Scallops	5500
	Whole lobster and mixed vegetables served with steamed or fried rice and pickles	

### teppanyaki

<b>(57)</b>	Snapper	1800
(58)	Squid	1700
<b>(</b> 59)	Prawns	2200
60	Scallops	2900
<b>6</b> 1	Salmon Fillet	2900
<b>6</b> 2	Whole Lobster	5000
63	Chicken Breast	1800
64	Chicken Legs	1800
<b>6</b> 5	Teppanyaki Steak (Imported Beef)	4500
<b>(</b> 66 <b>)</b>	Beef Tenderloin	2000

#### BENTO BOX

<b>(</b> 67)	Mizu Bento Box	1750
	mixed tempura, sashimi, tofu with	
	assorted vegetables & yakimeshi (rice),	
	salad served with miso soup	

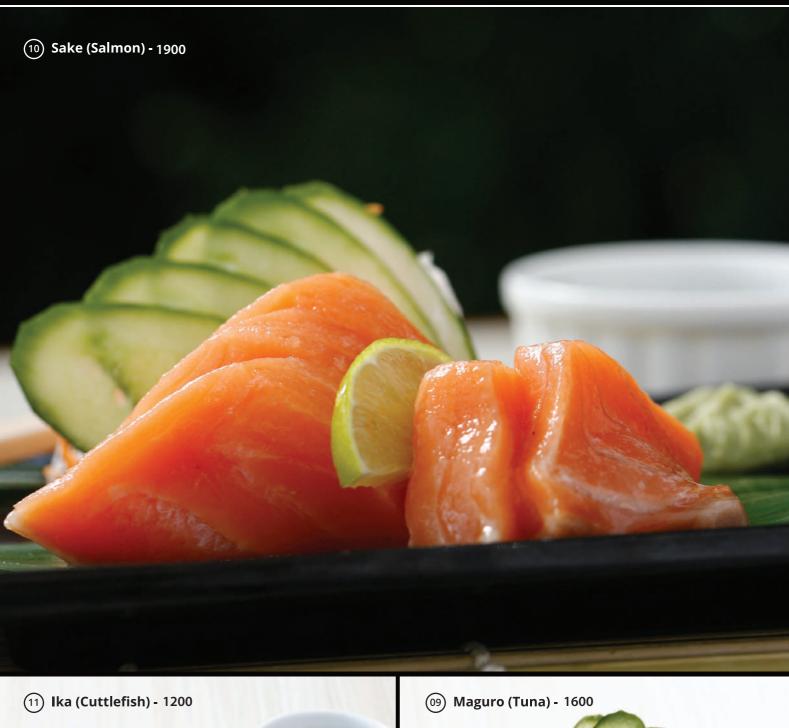
Japanese yakitori chicken, grilled salmon, three types of sushi & steamed rice, salad	1950
served with miso soup	
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69 Steamed Rice 8	d Rice	850
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## Sashimi







### Sushi



# Sushi Maki



# Sushi = Maki



# Salad



### Soup



(33) Miso Soup - 1200

(35) Seafood Mushroom Soup - 1300

## BENTO BOX





(54) Chicken Katsu Curry - 1800





