Welcome

Welcome to MIZU restaurant. We offer authentic and modern Japanese cuisine.
We suggest sharing dishes with your friends or family "Izaka-ya" style.
Please enjoy
me-shi-a-ga-re!

kobachi (appetizer)

tsukemono ..... (v) 5
assorted Japanese style pickles

edamame ..... (v) 6
freshly blanched soya beans in the pod served with sea salt

goma-ae ..... (v) 8
chef's choice of blanched green vegetable with sweet sesame dressing

nanban zuke 9
fried fish pieces, onion & carrots marinated in light sweet vinegar sauce

tori karashi ae 9
sake steamed chicken breast strips & greens, coated with mustard miso sauce

buri kama 9
deep fried kingfish wings served with house made ponzu sauce

buta kakuni 10
very tender simmered pork belly in sweet soy broth

wagyu tataki 12
seared wagyu beef slices served with house made ponzu sauce and yuzu paste

salad

garden salad ..... (v) 10
fresh green salad mix with MIZU house dressing

kaiso salad ..... (v) 16
mix of japanese seaweed, fresh salad with
MIZU house dressing, topped with crispy lotus root chips

tori kabocha salad 18
a salad of sake steamed chicken, soy glazing roasted pumpkins and
sweet potatoes, mizuna, red onion and cherry tomatoes with
ponzu sesame dressing

crab & soba salad 20
fresh sand crab meat, japanese buckwheat noodles, and
salad mix with MIZU house dressing

sushi / sashimi

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sashimi ..... 20(small) / 38 (large)
today's selection of sliced raw fish served with wasabi

mizupaccio 20
carpaccio MIZU style, thin slices of today's sashimi topped with soy, grape seed oil, sea salt, dried shiso flakes and fresh lemon to squeeze

MIZU special temaki (hand roll) 11
jumbo tempura prawn, cucumber, tobiko, and chilli mayonnaise in cone shape nori roll

californian roll ..... 8 (4 pieces) / 16 (8 pieces)
prawn, avocado, cucumber, tobiko and mayonnaise

salmon & avocado roll ..... 8 (4 pieces) / 16 (8 pieces)
fresh tasmanian salmon, avocado, cucumber, tobiko, wasabi and mayonnaise

nigiri ..... 20 (5 pieces)
nigiri style sushi with today's selection of seafood

MIZU platter 48
special combinations of sashimi, nigiri sushi and sushi rolls on Japanese platter

agemono (deep fried dish)

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takoyaki 12
fried octopus dumplings with okonomi sauce, mayonnaise and pickled ginger (6 pieces)

tofu and nasu dengaku ..... (v) 12
fried tofu, eggplant and zucchini with sweet red miso sauce

agedashi tofu MIZU style ..... (v) 15
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) 16
chef's choice of 6 kinds of vegetables
deep fried in light batter, served with konbu based soy dipping sauce

chicken kara-age 16
japanese fried chicken with soy, ginger, garlic and a hint of sesame oil, fresh salad with MIZU house dressing

tonkatsu 18
panko crumbed tender pork fillet, deep fried, served with japanese BBQ sauce and fresh salad with MIZU house dressing

crispy chicken 24
twice cooked crispy chicken thigh fillet with lime and mint infused yakiniku sauce, fresh salad with MIZU house dressing on top

seafood tempura 28
local tiger prawns, calamari and chef's choice of sashimi quality fish pieces deep fried in light batter, served with ten-tsuyu dipping sauce

yakimono (grilled, pan fried dish)

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gyoza 12
pan fried pork and vegetable dumplings (6 pieces)

hotate 18
pan fried hokkaido scallops, green beans, capsicum and onion with sake, soy, butter and touch of garlic

chicken teriyaki 22
pan fried chicken thigh fillet in teriyaki sauce, sautéed kipfler potatoes and steamed asian greens

salmon teriyaki 28
fresh tasmanian salmon teriyaki with a touch of garlic, sautéed kipfler potatoes and steamed asian greens

buri shioyaki 28
grilled sea salt flavored fresh kingfish, soba, mizuna leaves, carrot and walnuts salad, wasabi lime mayonnaise, topped with salmon caviar

tuna steak 28
pan fried yellow fin tuna with sukiyaki sauce and touch of sansho pepper, soy glazing roasted pumpkin and sweet potatoes, mizuna leaves salad

black cod saikyoyaki 30
grilled miso marinated black cod, fried eggplant & zucchini with saikyo miso sauce, topped with mizuna leaves and crispy julianne salad

kamo kuwayaki 32
pan fried duck breast slices in teriyaki sauce, served with mizuna leaves and crispy julianne salad

wagyu rib eye steak (M/S 6-7) 38
sliced wagyu rib eye steak, fried eggplant & zucchini, served with spicy garlic miso sauce and salad

bento boxes

(two course meals)

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special bento box 52
starting with chef's choice of three mixed entrée, followed by selections of fresh sashimi, crispy tempura, fish of the day and chicken karaage in a traditional bento box, includes rice and miso soup

MIZU bento box 48
starting with chef's choice of three mixed entrée, followed by californian sushi rolls, crispy tempura, teriyaki chicken and fried prawn balls in a traditional bento box , includes rice and miso soup

for kids

(10 years old and under only)

(all kids meals are served with a scoop of ice cream)

chicken teriyaki 12
with salad and rice

chicken kara-age 12
with salad and rice

fish tempura 12
with salad and rice

extras

miso soup 4
traditional japanese stock 'dashi' with soy bean paste,
tofu, wakame and shallots

bowl of rice 3
Steamed Koshihikari rice

yaki onigiri 5
two grilled soy brushed rice balls, served with pickles

dessert

ice cream 8
vanilla or green tea flavour

azuki banana chocolate 10
sweet spring roll filled with banana slices, azuki beans
and melting chocolate, served with green tea ice cream

kurogoma cake 12
house made black sesame seeds cake, fresh strawberry sauce,
served with vanilla ice cream

green tea 3.5
sencha (green tea), genmai cha (green tea with roasted rice) or
houji cha (roasted green tea), serve by pot

umeshu 7
sweet plum wine, served with ice, 100ml

hana ranman komachi 花爛漫小町 15
dai-ginjo grade smooth, rich, and fruity sake, chilled only 100ml

BYO wine only, corkage $4 per person
one bill per one table please