

lunch bento box selections

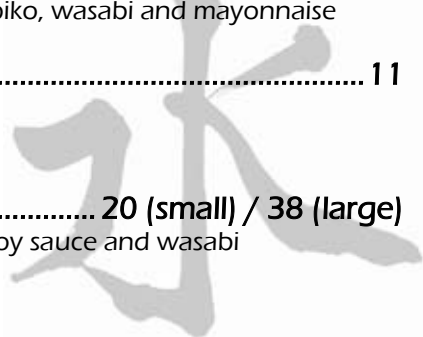


special lunch bento box	26
chef's selection of two daily special dishes, fresh sashimi, crispy tempura of prawn and vegetables in a traditional bento box. served with dipping sauce, fresh salad, rice and miso soup	
wagyu beef bento box	26
stir fried wagyu beef & vegetable with miso garlic sauce, fresh sashimi, crispy tempura and fried prawn balls in a traditional bento box. served with dipping sauce, fresh salad, rice and miso soup	
salmon teriyaki bento box	24
pan fried salmon with teriyaki sauce and garlic, fresh sashimi, crispy tempura of prawn and vegetables and rice in a traditional bento box. served with dipping sauce, fresh salad and miso soup	
tonkatsu bento box	22
deep fried panko crumbed pork fillet with Japanese BBQ sauce, fresh sashimi, crispy tempura of prawn and vegetables and rice in a traditional bento box. served with dipping sauce, fresh salad and miso soup	
chicken teriyaki bento box	20
tender chicken teriyaki, crispy tempura, fried prawn balls and rice in a traditional bento box. served with dipping sauce, fresh salad and miso soup	
MIZU bento box	15
karaage (Japanese fried chicken), gyoza (pork dumplings), fried prawn balls and rice in a traditional bento box. served with fresh salad and miso soup	

sushi / sashimi



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	
MIZU special temaki (hand roll)	11
jumbo tempura prawn, cucumber, tobiko, and chilli mayonnaise in cone shape nori roll	
sashimi	20 (small) / 38 (large)
today's selections of sliced raw fish served with soy sauce and wasabi	



starters / light meals



miso soup	4
traditional japanese stock 'dashi' with soy bean paste, tofu, wakame and shallots	
edamame (v).....	6
freshly blanched soya beans in the pods served with sea salt	
nanban zuke	9
fried fish pieces ,onion & carrots marinated in light sweet vinegar sauce	
takoyaki	12
fried octopus dumplings, with Japanese BBQ sauce, mayonnaise, pickled ginger and aonori (6 pieces)	
gyoza	12
pan fried pork and vegetable dumplings (6 pieces)	
garden salad	10
(v) fresh green salad mix with MIZU house dressing	
kaiso salad	16
(v) mix of Japanese seaweed, daikon, cucumber and fresh salad with MIZU house dressing, topped with crispy lotus chips	
tori kabocha salad	18
a salad of sake steamed chicken breast, soy glazing roasted pumpkins and sweet potatoes, mizuna, spanish 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, topped with crispy lotus chips	
agedashi tofu MIZU style	15
(v) fried tofu in light vegetarian sauce of shitake mushrooms, bamboo shoots and carrots, topped with grated ginger, shallots, black sesame seeds and nori	
chicken kara-age	16
japanese fried chicken with soy, ginger, garlic and hint of sesame oil, fresh salad with MIZU house dressing	
yasai tempura	16
(v) chef's choice of 6 kinds of vegetables deep fried in light batter, served with konbu based soy dipping sauce	
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	

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