

# MIZU

EXECUTIVE CHEF GARY MAWU

## STARTERS

EDAMAME soy beans & sea salt add crispy garlic chili 4	8
MISO SOUP miso, wakame, tofu	8
CRUNCHY SPICY TUNA avocado, masago, sweet soy, arare, truffle miso aioli	25
SEAWEED SALAD romaine, ginger dressing	16
HAMACHI CARPACCIO thinly sliced japanese yellowtail, jalapeno, kosho, scallion, yuzu ponzu	25
TIRADITO bluefin tuna, truffle maitake, pickle shallots, caviar, leche de tigre	25
SCALLOP CEVICHE Hokkaido Scallop, shave onions, cherry tomato, cilantro, yuzu	25
<b>HANDIES</b> WRAPPED IN SOY PAPER	
SPICY SALMON cucumber, avocado, scallion	16
SPICY TUNA kaiware, cucumber	16
CRAB crispy onion, spicy aioli	16
YELLOW TAIL JALAPENO scallion, yuzu kosho, arare	16
TEMPURA SHRIMP lettuce, avocado, japanese aioli	20

## MAKIMONO

PROTEIN spicy tuna, yellowtail, salmon, avocado, tobiko, tuna poke, chuka wakame, soy wrap	30
OSAKA tuna, avocado, masago, cucumber wrap, yuzu ponzu	20
MANADO baked seafood, garlic, negi, tobiko, tempura flakes	26
EMPEROR tempura shrimp, asparagus, salmon, spicy aioli, avocado, sweet soy	30
MIDORI cucumber, asparagus, gobo, kampyo, chuka wakame, avocado, mustard frills, arare, ginger sauce	20
MIZU spicy tuna, apple, avocado, tuna, tobiko, tempura flakes, blue crab, truffle miso aioli, sweet soy	32
ATLANTIC seared wahoo, spicy tuna, cucumber, avocado, serrano, kimchee puree, miso aioli, cilantro	30
SOFT SHELL CRAB avocado, shiso, seeds, truffle soy	35
LOBSTER KATSU maine lobster tail tempura, asparagus, avocado, shiso, tobiko, truffle miso aioli, sweet soy	70

## NIGIRI / SASHIMI

2 PIECES

MAGURO - TUNA	20
SAKE - SALMON	18
HAMACHI - YELLOWTAIL	18
MADAI - SEA BREAM	18
SHIMA AJI - STRIPED JACK	18
ONO - WAHOO	16
UNAGI - FRESH WATER EEL	16
TAKO - OCTOPUS	14
EBI - SHRIMP	10
IKURA - SALMON ROE	14
HOTATE - HOKKAIDO SCALLOP	18
UNI - SEA URCHIN	28
TORO - FATTY BLUE FIN TUNA	28

## MORIAWASE PLATTER

NIGIRI PLATTER 10 pieces of nigiri sushi	60
CHIRASHI chef's selection of fish over rice	60
SASHIMI PLATTER 15 pieces of fresh raw fish	80
SASHIMI DELUXE 20 pieces of chef's creation and sashimi roll	120

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

AUTOMATIC 20% GRATUITY IS APPLIED TO EACH CHECK.