



Mizu at Brandon's Palm Beach (561) 934-4054

OMAKASE • お任せ "I leave it to you"

Omakase is a traditional Japanese dining experience where you entrust your evening to our Chef's expertise.

Each carefully crafted course showcases the finest seasonal ingredients, from pristine seafood to local vegetables, presented as edible artistry.

Our Chef will guide you through a progression of flavors, textures, and cooking techniques, creating an intimate and memorable journey through Japanese cuisine.

Bakkafrost Salmon | Toasted Sesame Seeds

Hokkaido Scallop | Black Sea Salt

Medium Tuna | Garlic 3 ways

Torched A5 Japanese Wagyu | Foie Gras

Tuna Poke | Crispy Wonton | Wakame | Spicy Kewpie | Tobiko

Kai Duo | Ebi | Sea Urchin

Triple Decker | Tuna | Uni | Osetra Caviar

Crab Salad Temaki | Avocado | Radish Sprout

\$99 per person with 2 small cups of sake

Plus Tax & Gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

2842 S Ocean Blvd, Palm Beach, FL 33480