

MIZU SUSHI

STARTERS

EDAMAME

soy beans and sea salt 8

MISO SOUP

miso, wakame, tofu 8

SEAWEED SALAD

romaine lettuce, ginger dressing 13

CRUNCHY SPICY TUNA

avocado, masago, sweet soy, arare, truffle miso aioli 18

HANDIES

(WRAPPED IN SOY PAPER)

SPICY SALMON

cucumber, avocado, scallion 12

SPICY TUNA

kaiware and cucumber 12

CRAB

crispy onion and spicy aioli 12

YELLOWTAIL JALAPENO

scallion, yuzu kosho, arare 12

TEMPURA SHRIMP

lettuce, avocado, japanese aioli 14

SPECIALTY ROLLS

PROTEIN

spicy tuna, yellowtail, salmon, tobiko,
tuna poke, chuka wakame, soy wrap 25

OSAKA

tuna, avocado, masago, cucumber wrap, yuzu
ponzu 16

MANADO

mix baked seafood, garlic, negi, tobiko, tempura
flakes 25

EMPEROR

tempura shrimp, asparagus, avocado, seared
salmon, shichimi, tobiko, spicy aioli, sweet soy 28

MIZU

spicy tuna, tart apple, avocado, seared tuna,
tobiko, tempura flakes, crab, spicy aioli 30

MIDORI ROLL

cucumber, asparagus, gobo, kampyo, frill mustard,
chuka wakame, avocado, arare, ginger sauce 15

ATLANTIC

seared albacore, spicy tuna, cucumber, avocado,
serrano, kimchee puree, miso aioli, cilantro 25

OMAKASE

(TASTING MENU)

Available Tuesday - Thursday

seasonally inspired chef's tasting menu showcasing the freshest ingredients

35

HEAD SUSHI CHEF: GARY MAWU

NIGIRI / SASHIMI

NIGIRI 2 PIECES / SASHIMI 4 PIECES

MAGURO - TUNA	10/15
SAKE - SALMON	10/15
BINCHO MAGURO - ALBACORE	10/15
HAMACHI - YELLOWTAIL	10/15
SABA - CURED MACKEREL	8/12
MADAI - SEA BREAM	10/15
SHIMA AJI - STRIPED JACK	10/15
ONO - WAHOO	8/12
UNAGI - FRESH WATER EEL	10/15
IKA - SQUID	8/12
TAKO - OCTOPUS	8/12
EBI - SHRIMP	8/12
IKURA - SALMON ROE	10/15
HOTATE - HOKKAIDO SCALLOP	12/16
UNI - SEA URCHIN	MP
TORO - FATTY BLUEFIN TUNA	MP
AMA EBI - SWEET SHRIMP	7/14
(1 PC / 2 PC)	

MORIAWASE PLATTER

NIGIRI PLATTER

10 pieces of nigiri sushi 35

CHIRASHI

chef's selection of fish over a bed of rice 45

SASHIMI PLATTER

15 pieces of fresh raw fish 45

SASHIMI DELUXE

20 pieces of chef's creation and sashimi roll 75

SAKE

JUNMAI DAIGINJO ULTRA PREMIUMO

Very highly polished rice to at least 50% and even more precise and labor-intensive methods. The pinnacle of the brewers' art. Generally light, complex and fragrant.

Glass / Bottle

**BORN JUNMAI DAIGINJO "GOLD"
720ML** 15 / 120

Lively aromas of green apple and peach, gentle yet complex notes of pears and citrus

**DASSAI 45 JUNMAI DAIGINJO "OTTER FEST"
300ML** 65 btl

Sweet aromas of grape juice, cotton candy, and a hint of lemon with a full-figured flavor

**SENKIN MUKU JUNMAI DAIGINJO
"MODERN" 300ML** 70 btl

Pure with pronounced and vibrantly fruity flavor of melons with a well-balanced umami heft

**KUBOTA JUNMAI DAIGINJO "MORNING
DEW" 300ML** 65 btl

Elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel

JUNMAI GINJO SUPER PREMIUM

40% polished away, the flavor is more complex and delicate, and both the flavor and the fragrance are often fruity and floral

Bottle

**RIHAKU JUNMAI GINJO "WONDERING
POET" 300ML** 65 btl

Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body

**KIKUSUI JUNMAI GINJO
"CHRYSANTHEMUM" 300ML** 40 btl

Crisp, clean, and smooth with hints of citrus and persimmons

**KANBARA JUNMAI GINJO "BRIDE OF THE
FOX"** 40 btl

Aromas of roasted nuts white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness

JUNMAI PREMIUM

30% polished away, richer and fuller than other types, and with pronounced acidity

Glass / Bottle

**HAKKAISAN TOKUBETSU JUNMAI
"EIGHT PEAKS"
720ML** 13 / 100

Well balanced, mellow and elegant flavors and clean finish

**HIRO JUNMAI "RED"
300ML** 50 btl

Creamy vanilla nougat, pear and banana aromas with a silky dry yet fruity medium body

**TAKATENJIN TOKUBETSU HONJOZO
"SWORD OF THE SUN"
300ML** 50 btl

Melon, pear, and banana aromas and combine with a subtle sweet touch highlighted by a subdued acidity

SPECIALTY

This category includes specialty category such as unfiltered Nigori, sparkling, and infused sake

**DAIMON TOKUBETSU JUNMAI NIGORI
"ROAD TO OSAKA"
720ML** 10 / 80

Plush, velvety Nigori sake which has a bright, lively, and rustic flavor

**KIKUSUI NIGORI "PERFECT SNOW"
300ML** 45 btl

Robust and complex with aromas of green apple and honey, with very creamy texture

**KIKUSUI FUNAGUCHI JUKUSEI GINJO
"RED CAN"
200ML** 25 btl

Rich and round, with nectar, honey, and fruit juice sweetness on a very soft flow