

Pokégo

Presented by: MIZU

Hawaiian Ahi 12.75

Tuna, masago, avocado, green onions, seaweed salad, sesame furikake, fresh mix greens, rice, pokégo sauce

Miso Salmon 12.75

Salmon, kani mix, cucumber, green onions, masago, sesame furikake, fresh mix greens, rice, miso sauce

NOODLE SOUP

**All noodle soup are Dine-in Only

Wonton Noodle Soup Yellow egg noodles, chicken wontons, bbq pork, shrimp & baby bok choy in chicken broth 12.75

Tempura Udon/Soba Udon or soba noodles with kani, shrimp & vegetable tempura 12.75

Nabeyaki Udon/Soba Udon or soba noodles with spinach, tofu, egg, kani, & shrimp tempura 13.25

*AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

***Alaskan Roll** Smoked salmon & cream cheese with fresh salmon on the outside

***A.T.F. (mild)** Tuna, asparagus, cream cheese, jalapenos, kani, & fried. Topped with mayo, chili powder, scallions, & ponzu sauce

***Baby Dragon** Shrimp tempura, asparagus inside, & avocado, tobiko on outside

***Black Jack** Tuna, avocado, cream cheese, kani, masago inside, & fried with panko breaded outside. Served with wasabi sauce

Boss Lady Vegetables tempura topped with mango, tempura flakes & eel sauce

***B.R.E. (mild)** Spicy tuna, avocado topped with seared salmon, aioli sauce, masago, scallions, fried onions, chopped **peanuts** & eel sauce

Cali. Roll Kani, avocado with masago outside

***Crunchy Roll** Tempura flakes, masago & mayo mix with ebi & kani wrapped on outside

***Danger** 🌶️ Spicy tuna mix & cucumber inside, topped with tuna, spicy mayo, siracha hot sauce, 7 chilli powder, scallions & fresh wasabi on top

Domino Shrimp tempura & kani inside avocado outside. With eel sauce & wasabi sauce

Dragon Shrimp tempura & spicy mayo inside with eel & avocado on outside. Served with eel sauce

***Dynamite** 🌶️ Tuna, salmon, snapper, oba leaves & tempura flakes. Served with siracha hot sauce

***EZ Love** 🌶️ Kani, asparagus inside & fried. Topped with masago & spicy fish mixed

***Geisha (mild)** Shrimp tempura, spicy tuna top with seared salmon, sliced red onions, spicy mayo, siracha, & wasabi dressing

***Godzilla** Soft shell crab, kani & spicy mayo. Topped with avocado, mango, cherry tomatoes cilantro with sliced red onions with eel sauce

***Hurricane (mild)** Spicy kani, scallions, tempura flakes & cucumber with red tobiko

***Iron Chef** Shrimp temp. & asparagus inside, topped with marinated tuna & avocado

***Lady in Red** 🌶️ Spicy ebi & crab mix, topped with tuna & tempura flakes

***Lollipop** Tuna, salmon, yellowtail, spring mix & avocado. Cucumber wrap with wasabi dressing

***Mary Roll (mild)** Cali. roll with spicy tuna mix on top

***Midori Akuma (mild)** Spicy tuna & avocado inside. Topped with avocado, baked spicy crab, & jalapenos with eel sauce

***Mizu Roll** 🌶️ Tuna, salmon, hamachi, kani, masago, scallions & cilantro. With siracha hot sauce

Mr. Green Asparagus, avocado, mango, cilantro & spring mix inside. Cucumber wrap with wasabi dressing.

***No.10 (mild)** Spicy crab mix inside topped with spicy tuna, avocado, masago, wasabi mayo, & seaweed seasoning

O' Snap Shrimp tempura inside with snapper & mayo-masago mix outside then baked

Oozzy (mild) Kani & cream cheese with spicy mayo & kani mix on top, then baked

Philly Roll Salmon, avocado & cream cheese with sesame seeds outside

***Samurai Spider (mild)** Soft shell crab, cilantro, topped with seared albacore tuna, jalapenos, scallions, & wasabi dressing

***Screaming Pepper** 🌶️ Shrimp tempura, asparagus, cilantro topped with yellowtail, jalapenos, & spicy mayo

***Shrimp Tempura** Shrimp tempura, masago, cucumber, kani, avocado, & eel sauce

***Spicy T Roll** 🌶️ Shrimp tempura, masago, cucumber, avocado & asparagus. Served with eel sauce & siracha hot sauce

***Spider** Soft shell crab, kani, masago, cucumber & avocado. Served with eel sauce

***Smokey Fins** Eel & crab inside, topped with seared white tuna, masago, scallions, eel sauce, tempura flakes & wasabi mayo

Sweet Dream Shrimp tempura inside, kani outside. With eel sauce & spicy mayo

***Rainbow Roll** Cali. roll with assorted fish & avocado on the outside

Rock n' Roll 🌶️ Eel & shrimp tempura inside with kani on the outside. Served with siracha hot sauce & eel sauce

***The Freak (mild)** Cali. roll top with tuna, white tuna, salmon, siracha, spicy mayo, red, wasabi tobiko, & masago

***Train Wreck (mild)** Spicy tuna mix & cucumber inside, topped with avocado, masago, tempura flakes, fried garlic

***Wasabi Roll** 🌶️ Tuna, white tuna, hamachi & cucumber inside with wasabi tobiko & wasabi sauce

***Volcano Roll (mild)** Cali. roll topped with spicy scallop mixed & baked

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LUNCH ENTREE

All Mizu lunch entrées are served with house salad or miso soup, vegetables & fried rice or steamed rice

*Beef or Shrimp Chili Garlic Sauce Stir-fried with diced peppers & tomatoes	8.75
Spicy Basil Beef Stir-fried with onions, bell peppers, & basil leaves	8.75
Teriyaki or Hibachi Chicken Grilled chicken breast cooked with teriyaki or soy sauce	8.00
Hibachi Steak Grilled hibachi steak with mushrooms	8.75
*Hibachi Shrimp Grilled hibachi shrimp	8.75
*Grill Salmon Grilled salmon filet with teriyaki sauce	8.00
*Yakisoba Stir-fried egg noodles with choice of: chicken, beef, shrimp, or fried tofu	7.75
Filet Mignon 4 oz. filet with mushroom	10.25
*Lunch Roll Combo 4 pcs. cali roll, 4 pcs philly roll & shrimp tempura roll *Lunch roll combo does not include rice & vegetables	10.25

LUNCH BENTO BOX

Japanese style lunch boxes:
house salad, shrimp & veggie tempura, gyoza, ika sensai, seaweed salad, & 4 pcs. of cali. roll

*Choice of Bento Box Teriyaki beef, chicken, or salmon	13.00
*Sushi Bento Box 3 pcs. sushi & 3 pcs. sashimi (<i>no rice</i>)	14.00

SOUP & SALAD

*Lemongrass	Shrimp, lemongrass, lime leaves, tomatoes & mushroom	5.25
Miso Soup	Soybean soup	2.25
*Wonton Soup	Chicken wontons, with baby bok choy in chicken broth	4.50
Mizu Crab Soup	Crab meat, egg white with asparagus	5.25
House Salad	Lettuce & spring mix	2.25
Avocado Salad	Spring mix with avocado	5.25
Ika Sensai	Squid salad	5.00
Seaweed Salad	Kelp salad	4.25

APPETIZERS

Mizu Chicken Wrap	Stir fried ground chicken with water chestnuts, shitake mushroom & fried noodles served with a spicy wasabi dressing on the side	7.75
Edamame	Boiled soy bean	4.00
*Dynamite Shrimp	Crispy shrimp tossed in a creamy spicy sauce	7.50
*Sushi Sampler	6 pcs. variety fish	10.25
*Sashimi Sampler	7 pcs. variety fish (<i>no rice</i>)	10.25
Agedashi Tofu	Fried tofu with Mizu tempura sauce	5.25
Gyoza	Pan fried beef pot sticker	5.25
Baked Mussel	Baked green mussel with special sauce	5.75
*Soft Shell Crab	Deep fried soft shell crabs	11.25
Yakitori	Grilled chicken skewers	5.25
*Tuna Tataki	Seared tuna with ponzu sauce (cold dish)	11.25
Mix Sunomono	Cucumber salad with mixed seafood	7.00
Hamachi Kama	Grilled hamachi cheek	11.00
Cucumber Special	Kani, avocado & cream cheese wrapped in cucumber	7.50
*Shrimp/Veggie Tempura	Shrimp (3pcs.) with veggie (4pcs.) or vegetable tempura (7pcs.)	7.50

KID'S ENTRÉES \$7.25 (12 years or under only)

All kid's entrées served with salad or soup, vegetables & fried rice or steamed rice choice of:

(Chicken, Shrimp or Ribeye Steak)

EXTRAS (only available with entrée)

Shrimp or Steak 5.75 Chicken 4.25 Scallop 6.00
Filet 6.75 Noodles 4.00 Vegetables 3.75
Fried rice or Sushi rice 2.50 Steamed rice 2.00

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SUSHI COMBINATION

**All sushi & sashimi are chef's choice.

All Mizu sushi combinations served with house salad or miso soup

Kizami Wasabi	Real wasabi roots & stems, recommended with your sushi or sashimi (Half \$2.00 Full \$4.00)	
Veggi Roll Combo	Choose three: yasai, kappa, avocado, asparagus, or inari roll	10.75
*Sushi Regular	7 pcs. sushi with a roll of your choice	22.00
*Sushi Deluxe	10 pcs. sushi with a roll of your choice	26.00
*Sashimi Regular	14 pcs. sashimi (<i>no rice</i>)	24.00
*Sashimi Deluxe	20 pcs. sashimi (<i>no rice</i>)	31.00
*Chirashi Don	Sashimi combination served over rice	20.00
*Tekka Don	Tuna sashimi served over rice	23.00
*Unagi Don	Eel served over rice	17.00
*Sushi for 2	14 pcs. sushi with a cali roll, rock n' roll & spider roll	41.00

DINNER BENTO BOX

Japanese style dinner boxes:

house salad, shrimp & veggie tempura, gyoza, ika sensai, seaweed salad, & 4 pcs. of cali. roll

*Choice of Bento Box:	Teriyaki Beef, Chicken, or Salmon	17.50
*Sushi Bento Box	4 pcs. sushi & 6 pcs. sashimi (<i>no rice</i>)	18.50

BEVERAGE

Sodas	Coke, Diet Coke, Sprite, Mello Yellow, Ginger Ale, Hi-C fruit Punch, & Dr. Pepper	2.00
Iced Tea	Fresh brewed sweet tea/unsweet tea	2.00
Juice	Orange, Apple & Cranberry no refill	2.75
Hot Tea	TAZO & Twinings (caffeine free, ask server) Green tea (Sencha green tea leaves) Dong Su (Brown rice with green tea leaves)	2.75
Honey Tea	Sweet orange peel with honey (Cold or Hot) no refill	2.75
Fiji Water	Natural artesian water (1 liter) no refill	4.75
St. Pellegrino	Sparkling natural mineral water (1 pint) no refill	4.75

DINNER ENTREE

All Mizu dinner entrées are served with house salad or miso soup, vegetables & fried rice or steamed rice

*Beef or Shrimp Chili Garlic Sauce	Stir-fried with diced peppers & tomatoes	16.25
*Chilean Sea Bass	Chilean sea bass, serve with ginger scallion soy sauce or chili garlic sauce	24.25
Spicy Basil Beef	Stir-fried with onions, bell peppers & basil leaves	16.25
Teriyaki or Hibachi Chicken	Grilled chicken breast cooked with teriyaki sauce or soy sauce	13.25
Hibachi Ribeye Steak	Grilled steak with mushrooms	16.25
Filet Mignon	8 oz. filet with mushroom (<i>Extended wait for well & medium well temp.</i>)	19.25
Hibachi Shrimp	Grilled hibachi jumbo shrimp	16.00
*Shrimp & Scallop	Grilled jumbo shrimp & scallops	19.00
*Grill Teriyaki Salmon	Grilled salmon filet with teriyaki sauce	15.25
*Yakisoba	Stir-fried egg noodles with choice of chicken, beef, shrimp or fried tofu	15.25

DESSERT

Strawberry Shortcake	3 layers of strawberry/shortcake/cheesecake	6.50
Quadruple Choco Mousse	Dark choco topped with 2 layers of choco mousse dusted with cocoa powder on a chocolate crust	6.25
Mochi Ice Cream	4pcs. of ice cream wrapped in rice cake	6.50
Mizu Ice Cream	Green tea or Red bean	4.00
Fried Ice Cream	Deep fried tempura vanilla ice cream	6.00
Fried Cheesecake	Deep fried wrap cheesecake	6.00
Vanilla Supreme Cheesecake	Rich creamy cheesecake with vanilla frosting	6.50

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RED

Emmolo *Napa Valley* (Merlot)
Bottle 68.00

Caymus *Napa Valley* (Cabernet Sauvignon)
Bottle 120.00

Trivento *Argentina* (Malbec)
Glass 8.25 Bottle 31.00

Paringa *Australia* (Shiraz)
Glass 8.00 Bottle 30.00

Aquinas *North Coast* (Pinot Noir)
Glass 8.50 Bottle 32.00

Greg Norman *Australia* (Cabernet/Merlot)
Glass 8.00 Bottle 29.00

Rodney Strong *California* (Merlot)
Glass 8.50 Bottle 32.00

Murphy-Goode *California* (Cabernet Sauvignon)
Glass 8.75 Bottle 33.00

Chateau Ste. Michelle *Columbia Valley* (Cabernet Sauvignon)
Glass 8.75 Bottle 33.00

WHITE

Sycamore Lane *California* (Pinot Grigio)
Glass 7.50 Bottle 28.00

Frances Coppola *California* (Pinot Grigio)
Glass 8.50 Bottle 32.00

Charles Krug *California* (Sauvignon Blanc)
Glass 8.50 Bottle 32.00

Chateau Ste. Michelle *Columbia Valley* (Riesling)
Glass 8.25 Bottle 31.00

Stone Cellars *California* (Chardonnay)
Glass 7.50 Bottle 28.00

Kendall-Jackson *California* (Chardonnay | Vintner's Reserve)
Glass 8.50 Bottle 32.00

Conundrum *California* (White Blend)
Glass 9.50 Bottle 36.00

Moscato d'Asti *Italy* (Dessert Wine & sparkling | Sweet)
Glass 8.25 Bottle 31.00

Hana Fuji Apple *California* (Wine Sake | Sweet)
Glass 7.50 Bottle 28.00

Champagne

Chandon (Brut Classic | Sparkling Wine | *California*)
Split 10.00 Bottle 45.00

Martini's

Mizu Classic sake-tini, blend of Gekkeikan sake, gin, honey orange peel & Pama liqueur.

M.L.H A tantalizing blend of Mango rum & Orange liqueur with a splash of pineapple & a dash of cranberry

Red Ronin Absolut Berry Acai vodka, Pama liqueur & fresh lime. Finished with a splash of Chandon & a fresh berry.

Bourbon Crush Maker's Mark mixed with muddled orange & Triple-Sec. Finished with a splash of ginger ale & an orange peel.

Parisian Pear Absolut Pears Vodka perfectly blended with St. Germaine, an Elderberry liqueur. Shaken with a squeeze of fresh lime.

Ginger Snap A refreshing mixture of Domaine De Canton; a ginger liqueur of France, Absolut Citron & Triple-Sec.

El Diablo A sinful balance of Don Julio Blanco tequila, muddled jalapeno, crème de cassis & fresh lime juice.

SAKE SAKE SAKE

Ty Ku Black 22.00
(Super premium, Ginjo 55% | Gluten, Sulfite, & Tannin Free | Cold sake)

Ty Ku Silver 17.00
(Ultra premium, Daiginjo 40% | Gluten, Sulfite, & Tannin Free | Cold sake)

Ty Ku Cucumber 16.00
(Premium | Gluten, Sulfite, & Tannin Free | Cold sake)

Ty Ku Coconut 16.00
(Premium, nigori | Gluten, Sulfite, & Tannin Free | Cold sake)

Nigori 12.50
(Mild & creamy | Cold sake)

Mio 12.50
(Sweet, fruit flavor & sparkling | Cold sake)

Gekkeikan's Purple Haze 5.95 (Small 5.8 oz.) 7.95 (Large 8.5 oz.)
(Hot Sake with Chambord)

Gekkeikan 4.75 (Small 5.8 oz.) 6.75 (Large 8.5 oz.)
(Full bodied | Hot Sake)

BEER

Imported 4.50
Asahi Heineken New Castle Corona
Stella Artois Blue Moon Kirin Light
Sapporo (12 oz. 4.50 or 22 oz. 7.00) Kirin Ichiban (12 oz. 4.50 or 22 oz. 7.00)
Echigo (Imported from Japan | 17 oz. | 9.50)
Echigo Stout (Imported from Japan | 11.15 oz. | 9.00)

Domestic 3.50
Michelob Ultra Bud Light Miller Light Samuel Adams
Hopyyum (IPA 4.75)

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