

Lunch Entrée

All **Mizu** lunch entrées 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

Spicy Basil Beef
stir-fried with onions, bell peppers, & basil leaves

Hibachi Chicken
grilled chicken breast choice of: teriyaki or soy sauce

Hibachi Veggie
grilled mix veggies with soy sauce

***Hibachi Steak**
grilled hibachi steak with mushrooms

Hibachi Shrimp
grilled hibachi shrimp

***Grill Salmon**
grilled salmon filet with teriyaki sauce

***Yakisoba**
stir-fried egg noodles with choice of: chicken, beef, shrimp, or fried tofu

***Filet Mignon**
4 oz. filet with mushroom

***Lunch Roll Combo** (*does not include rice & vegetables*)
4 pcs. cali roll, 4 pcs phily roll & shrimp tempura roll

Lunch Bento Box

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

***Bento Box:** beef teriyaki, chicken teriyaki, or salmon

***Sushi Bento Box** 3 pcs. sushi & 3 pcs. sashimi (*no rice*)

Extras (only available with entrée)

Shrimp | *Steak | Chicken | Scallop | *Filet | Noodles | Vegetables | Fried rice or Sushi rice | Steamed Rice

Appetizers

Edamame

boiled soy bean

Mizu Chicken Wrap

asian spiced stir fried ground chicken with water chestnuts, shitake mushroom & fried noodles served with a spicy wasabi dressing on the side

Dynamite Shrimp

crispy shrimp tossed in a creamy spicy sauce

Agedashi Tofu

fried tofu with Mizu tempura sauce

Gyoza

pan fried beef pot sticker

Baked Mussel *(Extended wait)*

baked green mussel with special sauce

Yakitori

grilled chicken skewers

*Tuna Tataki

seared tuna with ponzu sauce (cold dish)

*Mix Sunomono

cucumber salad with mixed seafood

Cucumber Special

kani, avocado & cream cheese wrapped in cucumber

Shrimp/Veggie Tempura

shrimp (3pcs.) with veggie (4pcs.) vegetable tempura (7pcs.)

Hamachi Kama *(Extended wait)*

grilled hamachi cheek

Noodle Soup (Dine-In Only)

Wonton Noodles Soup

yellow egg noodles, chicken wontons, bbq pork, shrimp & baby bok choy in chicken broth

Tempura Udon/Soba

udon/soba noodles with kani, shrimp & vegetable tempura

Nabeyaki Udon/Soba

udon/soba noodles with spinach, tofu, kani, egg, & shrimp tempura

Soup & Salads

Lemongrass

shrimp, lemongrass, lime leaves, tomatoes & mushroom

Miso Soup

soybean soup

Wonton Soup

chicken wontons, with baby bok choy in chicken broth

Mizu Crab Soup

crab meat with asparagus

House Salad lettuce & spring mix

Avocado Salad spring mix with avocado

Ika Sensai squid salad **Seaweed Salad** kelp salad

Sushi Combinations

All sushi & sashimi are Chef's choice. All **Mizu** sushi combination served with house salad or miso soup

Kizami Wasabi

Real wasabi roots & stems, recommended with your sushi or sashimi (Half or Full)

*Sushi Regular

7 pcs. sushi with a roll of your choice

*Sushi Deluxe

10 pcs. sushi with a roll of your choice

*Sashimi Regular

14 pcs. sashimi (*No Rice*)

*Sashimi Deluxe

20 pcs. sashimi (*No Rice*)

*Chirashi Don

sashimi combination served over rice

*Tekka Don

tuna sashimi served over rice

*Sushi for 2

14 pcs. sushi with a cali roll, rock n' roll & Spider roll

Poké Bowl

*Hawaiian Ahi

tuna, masago, avocado, green onions, seaweed salad, sesame furikake, fresh mix greens & rice. With Poké sauce

*Miso Salmon

salmon, kani mix, cucumber, green onions, masago, sesame furikake, fresh mix greens & rice. With miso sauce

Dinner Entrée

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

Chilean Sea Bass

Chilean sea bass, choice of: ginger scallion soy sauce or chili garlic sauce

*Beef or Shrimp Chili Garlic Sauce

stir-fried with diced peppers & tomatoes

Spicy Basil Beef

stir-fried with onions, bell peppers & basil leaf

Hibachi Chicken

grilled chicken breast choice of: teriyaki or soy sauce

Hibachi Veggies

grilled mix veggies served with soy sauce

*Hibachi Ribeye (*Extended wait for well & medium well temp.*)

grilled steak with mushrooms

*Filet Mignon (*Extended wait for well & medium well temp.*)

8 oz. filet with mushroom

Hibachi Shrimp

grilled hibachi jumbo shrimp

Shrimp & Scallop

grilled jumbo shrimp & scallops

*Grill Teriyaki Salmon

grilled salmon filet with teriyaki sauce

*Yakisoba

stir-fried egg noodles with choice of: chicken, beef, shrimp, or fried tofu

Dinner Bento Box

Japanese style dinner boxes

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

***Bento Box:** beef teriyaki, chicken teriyaki, or salmon teriyaki

***Sushi Bento Box** 4 pcs. sushi & 6 pcs. sashimi (*no rice*)

Kid's Entrées (12 years or under only)

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

(Teriyaki Chicken, Shrimp or Ribeye Steak)

Dessert

Strawberry Shortcake

3 layers of strawberry/shortcake/cheesecake

Quadruple Choco Mousse

Dark choco topped with 2 layers of choco mousse dusted with cocoa powder on a chocolate crust

Mochi

4pcs. of ice cream wrapped in rice cake (Vanilla, Choco, Strawberry, Mango, Green tea)

Mizu Ice Cream

Green tea or Red bean

Fried Ice Cream

Deep fried tempura vanilla ice cream

Fried Cheesecake

Deep fried cheesecake wrap

Vanilla Supreme

Rich creamy cheesecake with vanilla frosting cheesecake

Beverage

Sodas

Coke, Diet Coke, Sprite, Mello Yellow, Ginger Ale, Hi-C fruit Punch, & Dr. Pepper

Iced Tea

Fresh brewed sweet tea/unsweet tea

Juice

Orange, Apple & Cranberry **no refill**

Hot Tea

TAZO & Twinings (**caffeine free, ask server**)

Green tea (Sencha green tea leaves)

Dong Su (Brown rice with green tea leaves)

Honey Tea

Sweet orange peel with honey (Cold or Hot) **no refill**

Fiji Water Natural artesian water (1 liter) **no refill**

St. Pellogrino Sparking natural mineral water **no refill**

Sushi Rolls

✓✓***Ahi Shoga** Shrimp tempura & eel topped with marinated tuna, avocado, scallions, fried fresh ginger strings with Poké & miso sauce

***Alaskan** smoked salmon & cream cheese with fresh salmon on the outside

✓✓***A.T.F.** tuna, asparagus, cream cheese, jalapenos, kani, deep 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 & deep-fried panko breaded outside. Served with wasabi sauce

Bosslady vegetables tempura top with mango, tempura flakes & eel sauce

✓✓***B.R.E.** spicy tuna, avocado topped with seared salmon, aioli sauce, **masago**, scallions, fried onions, chopped peanuts & eel sauce

***Crunchy** 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 chili powder, scallions & fresh wasabi on top

Domino shrimp tempura & kani inside with avocado on the outside. Served 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 & deep-fried. Topped with **masago** & spicy fish mixed

***Geisha Roll** 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

***Iron Chef** shrimp tempura & 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 inside. Cucumber wrap with wasabi dressing

✓✓***Mary Roll** Cali. roll with spicy tuna mix on top

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

✓✓***Mizu** tuna, salmon, hamachi, kani, **masago**, scallions & cilantro. Served with siracha hot sauce

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

***No.10** 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** kani & cream cheese with spicy mayo, & kani mix on top, then baked

✓✓***Samurai Spider** 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. Served with 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 & wasabi mayo

✓✓***Sweet Dream** shrimp tempura inside & kani on outside. Served with eel sauce & spicy mayo

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

✓✓***The Freak** cali. roll top with tuna, white tuna, salmon, siracha, spicy mayo, **red**, **wasabi tobiko**, & **masago**

✓✓***Train Wreck** spicy tuna mix & cucumber inside, topped with avocado, **masago**, tempura flakes, fried garlic.

✓✓***Tuna Crunch** tuna & cucumber inside, topped with tempura flakes & spicy mayo.

✓✓***Wasabi Roll** tuna, white tuna, hamachi & cucumber inside with **wasabi tobiko** outside. Served with wasabi sauce

✓✓***Volcano** cali. roll topped with spicy scallop mixed & baked

✓✓***Spicy** ✓✓***Mild** ***Raw/Seafood/Shellfish**

MARTINIS

Mizu

Tyku cucumber sake, New Amsterdam gin with fresh muddled cucumber. Brown sugar, lime & finished with a splash of tonic

Kuroberry

Ozeki nigori sake, brown sugar & muddled blackberries with Chambord liqueur.

Mikan

Absolut Mandrin vodka with fresh orange muddled with Triple-Sec, lime & a splash of cranberry juice.

Golden Geisha

Apple vodka, with St. Germaine liqueur. Finished with a splash of champagne

M.L.H

Mango rum & Orange liqueur with a splash of pineapple & a dash of cranberry juice

Red Ronin

Berry vodka, Pama liqueur & fresh lime. Finished with a splash of Champagne & a fresh berry.

Bourbon Crush

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

Parisian Pear

Absolute Pears vodka perfectly blended with St. Germaine liqueur. Shaken with a squeeze of fresh lime.

BEERS

5.50

Asahi Corona Stella Artois Blue Moon

Hopyum (IPA 5.50)

Sapporo (12 oz. 5.50 | 22 oz. 8.50)
Kirin Ichiban (12 oz. 5.50 | 22 oz. 8.50)
Echigo (11.8 fl oz. | 6.25)
Echigo Stout (11.15 oz. | 9.50)

4.00

Michelob Ultra Bud Light
Miller Light Samuel Adams

RED RED

Emmolo Napa Valley (Merlot) Bottle 85.00

Caymus Napa Valley (Cabernet Sauvignon) Bottle 130.00

Trivento (Malbec) G: 9.50 B: 36.00

J.Lohr (Shiraz) G: 9.00 B: 34.00

Aquinas (Pinot Noir) G: 9.50 B: 36.00

Predator (Red Blend) G: 9.50 B: 36.00

Rodney Strong (Merlot) G: 9.00 B: 34.00

Murphy-Goode (Cabernet Sauvignon) G: 9.75 B: 37.00

Chateau Ste. Michelle (Cabernet Sauvignon) G: 9.75 B: 37.00

WHITE

Sycamore Lane (Pinot Grigio) G: 8.50 B: 32.00

Frances Coppola (Pinot Grigio) G: 9.50 B: 36.00

Charles Krug (Sauvignon Blanc) G: 9.50 B: 36.00

Chateau Ste. Michelle (Riesling) G: 9.00 B: 34.00

Tunnel of Elms (Chardonnay) G: 8.50 B: 32.00

Kendall-Jackson (Chardonnay/Vintner's Reserve) G: 9.75 B: 37.00

Conundrum (White Blend) G: 10.50 B: 40.00

Moscato d'Asti (Dessert Wine & sparkling/Sweet) G: 9.00 B: 34.00

Hana Fuji Apple (Wine Sake/Sweet) G: 9.00 B: 34.00

Chandon (Brut Classic/Sparkling Wine) Split 13.50 Bottle 42.00

SAKE SAKE SAKE

1000 Dreams (Super premium, Ginjo 50% | Dry) 26.00

8 Peaks (Ultra premium, Junmai Ginjo 50% | Extra Dry) 26.00

Ty Ku Black (Super premium, Junmai Ginjo 55%) 25.00

Ty Ku White (Premium, Junmai 70%) 22.00

Ty Ku Cucumber or Coconut (Premium) 20.00

(All Ty Ku Sake are: Gluten, Sulfite, & Tannin Free)

Nigori (Mild & creamy) 14.00

Mio (Sweet, fruit flavor & sparkling) 14.50

Gekkeikan's Purple Haze (Hot Sake/ Chambord Liqueur)

7.00 (Small 5.8 oz.) 9.00 (Large 8.5 oz.)

Gekkeikan (Full bodied/Hot Sake)

6.00 (Small 5.8 oz.) 8.00 (Large 8.5 oz.)