

Lunch Entrée

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

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 Bento Box

Lunch Bento box includes:

house salad, shrimp & veggie tempura, gyoza, cucumber kimchi, & 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

Soup & Salads

Lemongrass

shrimp, lemongrass, lime leaves, tomatoes & mushroom

Miso Soup

soybean soup

Wonton Soup

chicken wontons, with baby bok choy in chicken broth

House Salad lettuce & spring mix (ginger, wasabi or sesame dressings)

Avocado Salad spring mix with avocado (ginger, wasabi or sesame dressings)

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*)

*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 with ginger scallion soy sauce

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

Dinner Bento box includes:

house salad, shrimp & veggie tempura, gyoza, cucumber kimchi & 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 (10 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

Fried Ice Cream

Deep fried tempura vanilla ice cream

Fried Cheesecake

Deep fried cheesecake wrap

Beverage

Sodas

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

Iced Tea

Freshly brewed sweet tea/unsweetened tea

Juice

Orange, Apple, Pineapple & Cranberry **no refill**

Hot Tea

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

Green tea (Sencha green tea leaves)

Jasmine tea (Fujian 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, **jalapeños**, 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

***Chocster** shrimp tempura & spicy tuna inside. **Avocado**, seared scallop, **masago** & **oba leafs** outside.

✓✓***Danger** Spicy tuna mix & **cucumber** inside, topped with tuna, spicy mayo, siracha hot suace, 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

✓***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

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

✓***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

***Oozzy** kani & cream cheese with spicy mayo, & kani mix on top, then baked

✓✓***Red Dragon** smoked salmon, **avocado**, **cilantro**,
masago, top with tuna & **jalapeños** with spicy honey sauce

✓***Samurai Spider** soft shell crab, **cilantro**, topped with seared albacore tuna, **jalapeños**, **scallions**, & wasabi dressing

✓✓***Screaming Pepper** shrimp tempura, **asparagus**, **cilantro** topped with yellowtail, **jalapeños** & 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

✓✓***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

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

Corona Stella Artois Blue Moon

Asahi Sapporo Kirin Ichiban
Echigo Echigo Stout

Michelob Ultra Hoppyum (IPA)

RED

Emmolo *Napa Valley* (Merlot)

Caymus *Napa Valley* (Cabernet Sauvignon)

Trivento (Malbec)

Aquinas (Pinot Noir)

Predator (Red Blend)

Rodney Strong (Merlot)

Murphy-Goode (Cabernet Sauvignon)

Chateau Ste. Michelle (Cabernet Sauvignon)

WHITE

Frances Coppola (Pinot Grigio)

Charles Krug (Sauvignon Blanc)

Chateau Ste. Michelle (Riesling)

Kendall-Jackson (Chardonnay/Vintner's Reserve)

Conundrum (White Blend)

Moscato d'Asti (Dessert Wine & sparkling/Sweet)

Hana Fuji Apple (Wine Sake/Sweet)

Chandon (Brut Classic/Sparkling Wine Split)

Chandon ROSÉ (Sparkling Wine Split)

SAKE SAKE SAKE

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

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

Ty Ku White (Premium, Junmai 70%)

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

Nigori (Mild & creamy)

Mio (Sweet, fruit flavor & sparkling)

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

(Small 5.8 oz. Large 8.5 oz.)

Gekkeikan (Full bodied/Hot Sake)

(Small 5.8 oz. Large 8.5 oz.)