Lunch Entrée

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

Spicy Basil Beef (CAB)
stir-fried with onions, bell peppers, & basil leafs

Teriyaki Chicken (Sweet)
grilled chicken breast with teriyaki sauce

Hibachi Chicken (Soy)
grilled chicken breast with soy sauce

Hibachi Veggie
grilled mix veggies with soy sauce

***Hibachi Steak (CAB)**
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 (CAB), 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 (CAB), chicken teriyaki, or salmon

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

Extras (only available with entrée)

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

*THIS ITEM IS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS | AN 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE.

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

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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 dressinsg)**

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

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 Smokey Fins & Freak 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, cucmber, green onions, masago, sesame furikake, fresh mix greens & rice. With miso sauce

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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 (CAB)
stir-fried with onions, bell peppers & basil leaf

Teriyaki Chicken (Sweet)
grilled chicken breast with teriyaki sauce

Hibachi Chicken
grilled chicken breast with soy sauce

Hibachi Veggies
grilled mix veggies served with soy sauce

***Hibachi Ribeye (CAB)** (*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

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

***Yakisoba**
stir-fried egg noodles with choice of: **chicken, beef (CAB), 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 **(CAB)**, chicken teriyaki, or salmon teriyaki

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

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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 (CAB)

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, Coke Zero, Diet Coke, Sprite, 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 (Hojicha)
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)**

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Sushi Rolls

(NEW) ✓***Chibi** Tuna spicy mayo mix, **scallions** inside, seared salmon, garlic aioli, **masago.** Topped with **radish sprouts** with sesame soy

(NEW) ✓✓***Hamachi Tochi** Tuna spicy mayo mix, **cilantro**, **scallions** inside. Seared hamachi, garlic aioli, **jalapeños**, **masago**, **shredded red peppers** with seame soy

✓✓***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**

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✓*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

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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 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 *by* Glass

UMAMI (ABV 16% SMV +5 P 75%)

SAKE *by* Bottles

1000 Dreams (ABV 15% SMV +5 P 55%)
Nigori (Mild & creamy)
Mio (ABV 5% SMV -70 Sweet, fruit flavor & sparkling)

Gekkeikan's Purple Haze
(ABV 15% SMV +3 Full bodied/Hot Sake/ Chambord Liqueur)
(Small 5.8 oz. Large 8.5 oz.)

Gekkeikan (ABV 15% SMV +3 Full bodied/Hot Sake)
(Small 5.8 oz. Large 8.5 oz.)

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