

starters

edamame

- smoked chili salt 5
- citrus salt 5
- spicy nahm jim 5.5
- teriyaki and sesame seeds 6

san choi bau

lettuce cups filled with coconut chicken, spiced cashews, lime leaf and chili paste 7

thai style calamari

5 spice dusted, flash fried with lime and drizzled with nahm jim dressing 10

crispy spring rolls

stuffed with vegetables and rice noodles, served with sweet chili dipping sauce 7

duck spring rolls

stuffed with roasted peking duck, vegetables and rice noodles, served with hoisin sauce 11

pork belly bites

crispy pork belly on a bed of our housemade kimchi topped with hoisin sauce and scallions 10

vietnamese rice paper rolls

- sesame glass noodles, lettuce, cucumber, mango, carrots, cilantro, served with sweet chili sauce 7
- poached prawns, spicy mayo, sesame glass noodles, lettuce, cucumber, mango, carrots, cilantro, served with sweet chili sauce 10

pork gyoza

pan fried japanese dumplings filled with pork and scallion, served with a black vinegar and ginger sauce 9.5

vietnamese chicken wings

with toasted garlic and chili lime sauce 9.5

sesame prawn wraps

sesame and panko crusted then lightly fried, served with lettuce heart wraps, pickled vegetables and wasabi mayo for dipping 3 for 9 / 5 for 13

baked scallops

homemade shaolin sauce topped with scallions and japanese chili spice 16

tuna tartare

topped with scallions and nori, served with wonton chips 13

soups & salads

miso soup

tofu, wakame, miso dashi broth 5

tom yam kung

tiger prawns, straw mushrooms, and lime leaf in a spicy lemongrass broth 7

udon noodle soup

udon noodles and vegetable tempura in a light dashi mirin broth 9

chinese hot + sour soup

a classic with tofu, shitake mushrooms, scallion and egg 7

cambodian grapefruit salad

crisp lettuce, grapefruit segments, toasted coconut, peanuts, mint, and sweet lime vinaigrette 8

thai prawn noodle salad

crunchy glass noodles, prawns, shredded cabbage, pickled radish, carrot and sesame seeds with peanut dressing 12

temaki

hand rolls - make spicy +1

california

crab, avocado, cucumber, sesame seeds 4

maguro

yellowfin tuna 5

tai

red snapper 6

hamachi

yellowtail 6

sake

salmon 5

unagi

bbq eel + avocado topped with sesame seeds + bbq eel sauce 6

tataki

tuna

sesame crusted, lightly seared, served cold 13

beef

marinated tenderlion, lightly seared on crispy glass noodles drizzled with a ginger soy reduction 12

dim sum

siomai

steamed dumplings 10

vegetable siomai

steamed dumplings 10

siopao

sticky buns 12

fried

fried dumplings 9

dim sum tower 25



please alert your server of any and all food allergies before placing your order



mizu signatures

lobster red curry

spicy red curry with peppers, onions, cherry tomatoes, eggplant, topped with fresh cilantro 33

japanese spiced tuna

spicy cucumber salad, sweet soy reduction 26

green curry salmon

pan seared salmon with wok fried vegetables in green curry 22

beef tenderloin

pork fried rice, sautéed vegetables, ginger soy demi glace 35

thai red snapper

pan seared, bok choy, carrot salad in a green curry sauce, chili oil drizzle 26

coconut scallops + prawns

scallops, prawns, bok choy and red peppers in coconut lemongrass curry 26

asian classics

singapore fried noodles

lightly curried noodles with char siu pork, shrimp, bell peppers and cabbage 16

pad thai

stir fried noodles mildly spiced, marinated tofu, egg, toasted peanuts and scallion 14
add chicken 4, shrimp 6

kung pao chicken

classic szechuan dish with chicken, bell peppers, onions, topped with toasted peanuts and dried chilies 15

nasi goreng

indonesian fried rice with chicken, pineapple, prawns, garlic and chilies topped with a fried egg and sliced tomatoes 16

okinawan style pork belly

tender pork belly in a soy sake sauce, bok choy and soft-cooked egg topped with japanese mustard 19

shoyu ramen

ramen noodles in chicken broth topped with chicken, bok choy, soft egg, scallion and nori 15

mongolian beef

braised beef with broccoli, red peppers and onion topped with scallions and sesame seeds 20

vietnamese shaky beef

marinated beef wok fried with snow peas, peppery greens and blistered cherry tomatoes, sriracha on the side 21

teriyaki chicken

broccoli, carrots and onions wok fried in teriyaki sauce 16

panang chicken curry

peanut curry with marinated chicken, toasted coconut, and thai eggplant 15

mie goreng

wok fried noodles with prawns, chicken, pineapple, tumeric, chilies and garlic, topped with a fried egg, sliced tomatoes 16

massaman lamb curry

tender lamb, potatoes, zucchini and onions in a southern thai curry 19

szechuan prawns

prawns, wok fried in a black bean garlic sauce, topped with scallions 18

for the table

steamed white rice 3.5

chinese fried rice

fried rice with pork, shrimp, egg and soy sauce - small 9 / large 15

kimchi

housemade spicy fermented cabbage 6

wok fried chinese-style broccoli

broccoli, peppers, onions in a szechuan sauce topped with roasted peanuts 6.5

steamed baby bok choy

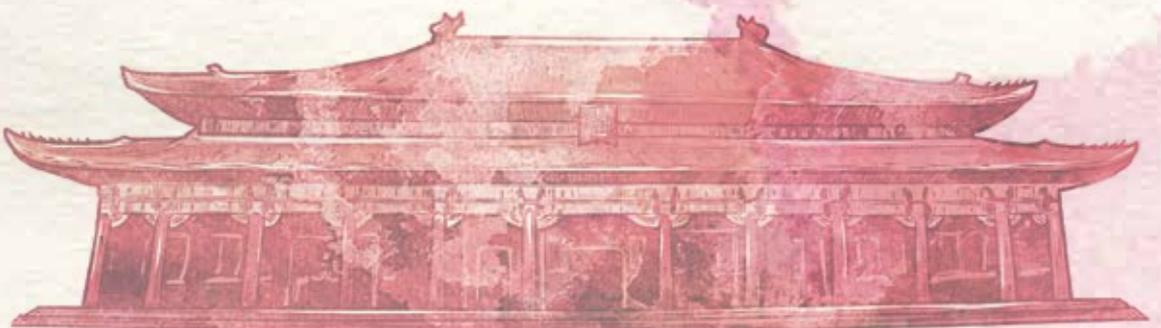
drizzled with oyster sauce and garlic flakes 7

cucumber + wakame salad

topped with toasted sesame seeds 6

korean fried cauliflower

flash fried, tossed in a sweet spicy bbq sauce, topped with sesame seeds 9



sashimi

sliced raw fish

hamachi
yellowtail 15

maguro
yellowfin tuna 13

ebi
cooked shrimp 12.5

tai
red snapper 10.5

unagi
barbequed eel 18

sake
salmon 12

tako
octopus 11.5

hotate
scallop 10.5

sashimi platter
chef's sashimi selection 19.5

deluxe sashimi platter
chef's deluxe sashimi selection 29.5

chirahsi
chef's selection of fresh sashimi
over sticky rice 19.5

nigiri (2pcs)

hamachi
yellowtail 8.5

maguro
yellowfin tuna 7.5

ebi
cooked shrimp 6.5

tai
red snapper 6.5

unagi
barbequed eel 9

sake
salmon 6.5

tako
octopus 6.5

hotate
scallop 6.5

ikura
salmon roe 7

inari
tofu 5

tamago
egg 5

kani
crab meat 6

avocado 6

nigiri platter
chef's selection of eight different nigiri 27

vegetable maki

avocado 6

kappa
cucumber roll 6

shitaki
marinated black mushroom 7

futo
cucumber, egg, shitake, avocado 7

spicy vegetable
shitake, cucumber, avocado topped with spicy mayo,
tempura bits and scallions 7

maki

sake fresh salmon roll 6.5

ebi cooked shrimp roll 6.5

kani crab roll 6

unagi barbequed eel 8

tekka tuna roll 6.5

california
avocado, crab and cucumber
topped with sesame seeds 6

green dragon
california roll wrapped in
avocado 8

rainbow
california roll wrapped in tuna,
salmon and avocado 9

dynamite
tempura shrimp, avocado,
cucumber, rolled in tobiko 9

unagi avocado
bbq eel, avocado
and sesame seeds 9.5

boston
crab, tobiko, cucumber,
mango, japanese mayo 8

salmon nori
fresh salmon wrapped around
cucumber, avocado and
tobiko 8

spicy tuna
tuna topped with spicy mayo,
tempura bits, scallions 7

spicy scallop
scallops topped with spicy
mayo, tempura bits,
scallions 8

spicy salmon
salmon topped with spicy
mayo, tempura bits,
scallions 7

spicy hamachi
hamachi, spicy mayo,
tempura bits, scallions 8.5

philly
smoked salmon, cucumber,
cream cheese rolled
in tobiko 8

anakyu
bbq eel, cucumber,
scallion, sesame seeds
and bbq eel sauce 11.5

red dragon
dynamite roll wrapped in
fresh tuna 12

alaska
smoked salmon, avocado,
tobiko and cucumber 9.5

bbq salmon skin
bbq salmon skin, fresh salmon
cucumber, bbq eel sauce 7.5

sushi inn kani
crab, avocado and tobiko,
topped with crab
and sesame seeds 11.5

negi hamachi
yellowtail with scallions 9.5

fire mountain
fresh salmon, crab, tobiko,
avocado, topped with
sriracha 13

spider
soft shell crab, tobiko,
cucumber and avocado
topped with bbq eel sauce 14

giant
tuna, fresh salmon, crab,
cucumber, avocado, tobiko
topped with salmon roe 12

specialty maki

the shaolin
shrimp, asparagus and tobiko,
tempura fried, topped with
spicy shaolin scallop sauce 20

yakuza
shrimp tempura, tobiko,
cream cheese, fresh salmon,
tuna, snapper, scallion, spicy
sauce 13

samurai
shrimp tempura, cucumber,
tobiko, wrapped with bbq eel
and avocado, spicy mayo, eel
sauce, and sesame seeds 13

alyssa
shrimp tempura, cucumber,
avocado, tobiko, wrapped
with crab, salmon roe, spicy
mayo and eel sauce 13

stuffed
salmon, tuna, crab, avocado
cucumber, mango and shrimp,
tempura fried, topped
with dynamite and bbq eel
sauces, tempura bits, tobiko 16

tiger
salmon, crab, avocado,
cucumber and tempura bits,
topped with shrimp, avocado,
japanese mayo and tobiko 14

ristimaki
yellowfin tuna, cucumber,
topped with fresh tuna, scallions
tobiko, tartar sauce 13

caribbean
hamachi, mango, salmon, tuna,
snapper, mango citrus sauce
and black tobiko 13

mafia
tempura shrimp, cream cheese,
avocado, topped with smoked
salmon, jalapeños, bbq eel sauce,
and sesame seeds 13

although our products are of the highest quality, eating raw or undercooked meats and seafoods may increase your chance of foodborne illness

cocktails

nihon jin mojito

japanese kaffir lime, rum, fresh mint, kaffir infused simple syrup 12
flavors - mango, passionfruit, raspberry, lychee, peach, strawberry 1-

plum collins

gin, plum sake, freshly squeezed lemon juice, soda water 8

passion

citrus vodka, elderflower liqueur, passionfruit puree, simple syrup, homemade ice tea, cranberry juice 12

ginger pin up

jalapeno infused tequila, agave nectar, freshly squeezed lime juice, original ginger ale 11

peach blossom

peach vodka, pomegranate liqueur, freshly squeezed lime juice, freshly squeezed orange juice, simple syrup, white cranberry juice 10

pedro's poison

house barrel-aged rum, ginger liqueur, freshly squeezed lime juice, simple syrup, pineapple juice, original ginger ale 12

mizu iced tea

rum, vodka, gin, tequila, green tea liqueur, freshly squeezed lime juice, simple syrup, home-made iced tea 10

the flavour tour

cucumber infused Bombay Sapphire gin, fresh squeezed lime juice, elderflower extract, simple syrup, topped with soda 10

martinis

lychee saketini

sake, vodka, elderflower liqueur, lychee liqueur, lychee syrup 10

asian pear

pear sake, pear vodka, ginger liqueur, freshly squeezed lime juice, ginger + orange peel infused simple syrup 11

bangkok paradise

vanilla infused vodka, coconut rum, blackberry liqueur, freshly squeezed lime, simple syrup, fresh pineapple juice 10



sake sangrias glass/pitcher

cucumber + lime

sake, simple syrup, cucumber, lemongrass, ginger, fresh lime 9/39

citrus+ plum

plum sake, fresh ginger, freshly squeezed lime juice, orange juice, lemongrass, simple syrup 9/39

peach + mango

peach vodka, mango vodka, pear sake, peach puree, mango puree, fresh mango, freshly squeezed lime juice, simple syrup 10/39

lemongrass + coconut

coconut-lemongrass sake, ginger + orange peel infused simple syrup, lemongrass, freshly squeezed lemon juice, fresh ginger 9/39

classics

mai tai

rum, orange schrubbe liqueur, freshly squeezed lime juice, orange syrup, almond liqueur, rosemary sprig 9

old fashioned

apple wood smoked bourbon, orange schrubbe liqueur, orange peel, old fashion bitters, sugar cube 10

espresso martini

vanilla infused vodka, homemade coffee liqueur, espresso, simple syrup, irish liqueur 12

french 75

gin, orange schrubbe, peychaud's bitters saturated sugar cube, chilled champagne 12

margarita

tequila, orange schrubbe liqueur, orange peel, freshly squeezed lime juice, agave nectar 11

cosmopolitan

citrus vodka, cointreau, freshly squeezed lime juice, sage infused simple syrup, white cranberry juice 10

barrel aged cocktails

ask about our evolving selection of barrel aged cocktails

