

# MIZU SUSHI

## STARTERS

### EDAMAME

soy beans and sea salt 8

### MISO SOUP

miso, wakame, tofu 8

### SEAWEED SALAD

romaine lettuce, ginger dressing 13

### CRUNCHY SPICY TUNA

avocado, masago, sweet soy, arare, truffle miso aioli 18

## HANDIES

(WRAPPED IN SOY PAPER)

### SPICY SALMON

cucumber, avocado, scallion 12

### SPICY TUNA

kaiware and cucumber 12

### CRAB

crispy onion and spicy aioli 12

### YELLOWTAIL JALAPENO

scallion, yuzu kosho, arare 12

### TEMPURA SHRIMP

lettuce, avocado, japanese aioli 14

## SPECIALTY ROLLS

### PROTEIN

spicy tuna, yellowtail, salmon, tobiko,  
tuna poke, chuka wakame, soy wrap 25

### OSAKA

tuna, avocado, masago, cucumber wrap, yuzu  
ponzu 16

### MANADO

mix baked seafood, garlic, negi, tobiko, tempura  
flakes 25

### EMPEROR

tempura shrimp, asparagus, avocado, seared  
salmon, shichimi, tobiko, spicy aioli, sweet soy 28

### MIZU

spicy tuna, tart apple, avocado, seared tuna,  
tobiko, tempura flakes, crab, spicy aioli 30

### MIDORI ROLL

cucumber, asparagus, gobo, kampyo, frill mustard,  
chuka wakame, avocado, arare, ginger sauce 15

### ATLANTIC

seared albacore, spicy tuna, cucumber, avocado,  
serrano, kimchee puree, miso aioli, cilantro 25

## OMAKASE

(TASTING MENU)

*Available Tuesday - Thursday*

seasonally inspired chef's tasting menu showcasing the freshest ingredients

35

HEAD SUSHI CHEF: GARY MAWU

# NIGIRI / SASHIMI

NIGIRI 2 PIECES / SASHIMI 4 PIECES

MAGURO – TUNA	10/15
SAKE – SALMON	10/15
BINCHO MAGURO – ALBACORE	10/15
HAMACHI – YELLOWTAIL	10/15
SABA – CURED MACKEREL	8/12
MADAI – SEA BREAM	10/15
SHIMA AJI – STRIPED JACK	10/15
ONO – WAHOO	8/12
UNAGI – FRESH WATER EEL	10/15
IKA – SQUID	8/12
TAKO – OCTOPUS	8/12
EBI – SHRIMP	8/12
IKURA – SALMON ROE	10/15
HOTATE – HOKKAIDO SCALLOP	12/16
UNI – SEA URCHIN	MP
TORO – FATTY BLUEFIN TUNA	MP
AMA EBI – SWEET SHRIMP	7/14
(1 PC / 2 PC)	

## MORIAWASE PLATTER

### NIGIRI PLATTER

10 pieces of nigiri sushi 35

### CHIRASHI

chef's selection of fish over a bed of rice 45

### SASHIMI PLATTER

15 pieces of fresh raw fish 45

### SASHIMI DELUXE

20 pieces of chef's creation and sashimi roll 75

# SAKE

## JUNMAI DAIGINJO ULTRA PREMIUMO

Very highly polished rice to at least 50% and even more precise and labor-intensive methods. The pinnacle of the brewers' art. Generally light, complex and fragrant.

Glass / Bottle

**BORN JUNMAI DAIGINJO "GOLD"** 15 / 120  
**720ML**

Lively aromas of green apple and peach, gentle yet complex notes of pears and citrus

**DASSAI 45 JUNMAI DAIGINJO "OTTER FEST"** 65 btl  
**300ML**

Sweet aromas of grape juice, cotton candy, and a hint of lemon with a full-figured flavor

**SENKIN MUKU JUNMAI DAIGINJO** 70 btl  
**"MODERN" 300ML**

Pure with pronounced and vibrantly fruity flavor of melons with a well-balanced umami heft

**KUBOTA JUNMAI DAIGINJO "MORNING** 65 btl  
**DEW" 300ML**

Elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel

## JUNMAI GINJO SUPER PREMIUM

40% polished away, the flavor is more complex and delicate, and both the flavor and the fragrance are often fruity and floral

Bottle

**RIHAKU JUNMAI GINJO "WONDERING** 65 btl  
**POET" 300ML**

Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body

**KIKUSUI JUNMAI GINJO** 40 btl  
**"CHRYSANTHEMUM" 300ML**

Crisp, clean, and smooth with hints of citrus and persimmons

**KANBARA JUNMAI GINJO "BRIDE OF THE** 40 btl  
**FOX"**

Aromas of roasted nuts white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness

## JUNMAI PREMIUM

30% polished away, richer and fuller than other types, and with pronounced acidity

Glass / Bottle

**HAKKAISAN TOKUBETSU JUNMAI** 13 / 100  
**"EIGHT PEAKS"**

**720ML**

Well balanced, mellow and elegant flavors and clean finish

**HIRO JUNMAI "RED"** 50 btl  
**300ML**

Creamy vanilla nougat, pear and banana aromas with a silky dry yet fruity medium body

**TAKATENJIN TOKUBETSU HONJOZO** 50 btl  
**"SWORD OF THE SUN"**

**300ML**

Melon, pear, and banana aromas and combine with a subtle sweet touch highlighted by a subdued acidity

## SPECIALTY

This category includes specialty category such as unfiltered Nigori, sparkling, and infused sake

**DAIMON TOKUBETSU JUNMAI NIGORI** 10 / 80  
**"ROAD TO OSAKA"**

**720ML**

Plush, velvety Nigori sake which has a bright, lively, and rustic flavor

**KIKUSUI NIGORI "PERFECT SNOW"** 45 btl  
**300ML**

Robust and complex with aromas of green apple and honey, with very creamy texture

**KIKUSUI FUNAGUCHI JUKUSEI GINJO** 25 btl  
**"RED CAN"**

**200ML**

Rich and round, with nectar, honey, and fruit juice sweetness on a very soft flow