

MIZU

STARTERS

EDAMAME

soy beans & sea salt 8

MISO SOUP

miso, wakame, tofu 8

SEAWEED SALAD

romaine, ginger dressing 13

CRUNCHY SPICY TUNA

avocado, masago, sweet soy, arare, truffle miso aioli 20

HANDIES

WRAPPED IN SOY PAPER

SPICY SALMON

cucumber, avocado, scallion 13

SPICY TUNA

kaiware, cucumber 13

CRAB

crispy onion, spicy aioli 13

YELLOW TAIL JALAPEÑO

scallion, yuzukosho, arare 13

TEMPURA SHRIMP

lettuce, avocado, japanese aioli 14

SPECIALTY ROLLS

PROTEIN

spicy tuna, yellowtail, salmon, tobiko, tuna poke, chuka wakame, soy wrap 30

OSAKA

tuna, avocado, masago, cucumber wrap, yuzu ponzo 18

MANADO

baked seafood, garlic, blue crab, cucumber, avocado, negi, tobiko, tempura flakes 26

MIZU

spicy tuna, apple, avocado, seared tuna, tobiko, tempura flakes, blue crab, spicy aioli 32

EMPEROR

tempura shrimp, asparagus, salmon, spicy aioli, avocado, sweet soy 30

MIDORI ROLL

cucumber, asparagus, gobo, kampyo, chuka wakame, avocado, arare, ginger sauce 18

ATLANTIC

albacore, spicy tuna, cucumber, avocado serrano, kimchee puree, miso aioli, cilantro 30

OMAKASE

(TASTING MENU)

MONDAY - THURSDAY

SEASONALLY INSPIRED CHEF'S TASTING MENU

50

EXECUTIVE CHEF CHEF GARY MAWU

NIGIRI / SASHIMI

NIGIRI 2 PIECES / SASHIMI 4 PIECES

MAGURO - TUNA 12/16

SAKE - SALMON 12/16

BINCHO MAGURO - ALBACORE 12/16

SABA - CURED - MACKEREL 8/12

HAMACHI - YELLOWTAIL 12/16

MADAI - SEA BREAM 12/16

SHIMA AJI - STRIPED JACK 12/16

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 12/16

HOTATE -
HOKKAIDO SCALLOP 12/16

UNI - SEA URCHIN MP

TORO -
FATTY BLUE FIN TUNA MP

AMA EBI - SWEET SHRIMP 14/28

MORIA WASE PLATTER

NIGIRI PLATTER

10 pieces of nigiri sushi 45

CHIRASHI

chef's selection of fish over rice 50

SASHIMI PLATTER

15 pieces of fresh raw fish 50

SASHIMI DELUXE

20 pieces of chef's creation and sashimi roll 80

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 brewer's art. Generally, light, complex and fragrant.

	Glass / Bottle
BORN JUNMAI DAIGINJO "GOLD" 720ML Lively aromas of green apple and peach, gentle yet complex notes of pears and citrus	15 / 120"
DASSAI 45 JUNMAI DAIGINJO "OTTER FEST" 300ML Sweet aromas of grape juice, cotton candy, and a hint of lemon with a full-figured flavor	65 BTL
SENKIN MUKU JUNMAI DAIGINJO "MODERN" 300ML Pure with pronounced and vibrantly fruity flavor of melons with a well-balanced umami heft	70 BTL
KUBOTA JUNMAI DAIGINJO "MORNING DEW" 300ML / 720ML Elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel	Bottle 65 / 120 BTL

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 POET" 720ML Notes of banana and ripe honeydew with a clean, crisp acidity that highlights its light-to-medium body	65 BTL
KIKUSUI JUNMAI GINJO "CHRYSANTHEMUM" 300ML Crisp, clean, and smooth with hints of citrus and persimmons	40 BTL
KANBARA JUNMAI GINJO "BRIDE OF THE FOX" Aromas of roasted nuts white chocolate. Ripe honeydew notes finish crisp with a hint of lingering sweetness	40 BTL

JUNMAI PREMIUM

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

	Glass / Bottle
HAKKAISAN TOKUBETSU JUNMAI "EIGHT PEAKS" 720ML Well balanced, mellow and elegant flavors and clean finish	13 / 100
HIRO JUNMAI "RED" 300ML Creamy vanilla nougat, pear and banana aromas with a silky dry yet fruity medium body	50 BTL
TAKATENJIN TOKUBETSU HONJOZO "SWORD OF THE SUN" 300ML Melon, pear, and banana aromas and combine with a subtle sweet touch highlighted by a subdued acidity	50 BTL

SPECIALTY

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

	Glass / Bottle		Bottle		Bottle
DAIMON TOKUBETSU JUNMAI NIGORI "ROAD TO OSAKA" 720ML Plush, velvety Nigori sake which has a bright, lively, and rustic flavor	10/80	KIKUSUI NIGORI "PERFECT SNOW" 300ML Robust and complex with aromas of green apple and honey, with very creamy texture	45 BTL	KIKUSUI FUNAGUCHI JUKUSEI GINJO "RED CAN" 200ML Rich and round, with nectar, honey, and fruit juice sweetness on a very soft flow	25 BTL