



JAPANESE IZAKAYA

Experience the essence of Japanese inspired izakaya cuisine,
Our dishes emphasis on flavours and textures.
At Mizu, dishes are designed to be centred around tasting,
savouring and enjoying shared with company.

KOBACHI - COLD SMALL PLATES

EDAMAME (V)	5
<i>Lightly-boiled young soya-beans sprinkled with Malden sea salt</i>	
SAUTEED EDAMAME (V)	6
<i>Quick-fried soya-beans cooked with garlic & spicy teriyaki sauce</i>	
SEAWEED CRACKERS (V)	5
<i>Deep fried seaweed rice paper sprinkled with shichimi seasoning</i>	
TAKO WAKAME SALAD	9
<i>Octopus slices, mixed seaweed, pea shoots, cherry tomatoes dressed with miso ponzu</i>	
SALMON TARTARE	12
<i>Salmon, avocado, beetroot, yuzu miso, chive, kizami wasabi served with sesame nori crackers</i>	
SALMON & SPICY TUNA SUSHI TACOS	10
<i>Mexican taco fusion with salmon, avocado, spicy tuna, cucumber & Japanese mayonnaise</i>	
TUNA TATAKI	14
<i>Slices of seared tuna with dill mustard apple sauce, sesame seeds, chives & yuzu dressing</i>	
HAMACHI CEVICHE	12
<i>Yellow-tail, cucumber, sweet potato, red onions, red peppers, coriander, sesame seeds with lime & chilli</i>	
SCALLOPS CARPACCIO	14
<i>Scallop slices, red onions, cherry tomatoes, pink pepper, truffle oil & yuzu dressing</i>	

EBI TEMPURA	12
<i>Tiger king prawns, shiso leaf & seaweed with wasabi mayonnaise</i>	
YASAI TEMPURA (V)	9
<i>Okra, lotus, beech mushroom, sweet potato & shiso leaf with wasabi mayonnaise</i>	
YASAI GYOZA (V)	8
<i>Pan-fried vegetable dumplings with soy Chin-Kang vinegar</i>	
TORI GYOZA	8
<i>Pan-fried chicken vegetable dumplings with soy Chin-Kang vinegar</i>	
EBI KATSU	8
<i>Shrimp cutlet encrusted in a crispy breading, paired with a delicate chef special mango pulp</i>	

KOBACHI - HOT SMALL PLATES

SEARED HOKKAIDO SCALLOPS	14
<i>Pan seared scallops with teriyaki glaze, sprinkled with crushed wasabi beans & miso mayonnaise</i>	
TORI KARAAGE	8
<i>Japanese fried chicken bites marinated soy, ginger & garlic served with Japanese mayonnaise</i>	
NANAMI SOFT SHELL CRAB	12
<i>Crispy soft shell crab stir-fried with Mizu's homemade spicy seasoning</i>	
GOCHUJANG CHICKEN	9
<i>Crispy fried chicken, coated in sweet & spicy Korean red chilli sauce</i>	
AGEDASHI TOFU (V)	7
<i>Deep fried tofu with a lightly coated batter dresses in Mizu's homemade dashi garnished with bonito flakes, spring onions & nori</i>	

NIGIRI

SAKE (Salmon)	6
MAGURO (Yellow-fin tuna)	7
HAMACHI (Yellow-tail)	8
HOTATE (Scallop)	8
SUZUKI (Sea-bass)	7
WAGYU (Wagyu beef)	12
TAKO (Octopus)	6
IKA (Squid)	6
CHUTORO (Semi-fatty tuna)	12
AKA EBI (Argentinian red prawn)	9
FOIE GRAS (Foie gras)	12
SUSHI EBI (Cooked Prawn)	6
TAMAGO (Egg omelette)	6
INARI (Sweet bean curd) (V)	6

SASHIMI

SAKE (Salmon)	8
MAGURO (Yellow-fin tuna)	10
HAMACHI (Yellow-tail)	13
HOTATE (Scallop)	12
SUZUKI (Sea-bass)	10
CHUTORO (Semi-fatty tuna)	16
AKA EBI (Argentinian red prawn)	14
IZUMIDAI (Tilapia)	10
TAKO (Octopus)	8

HOSOMAKI

SAKE (Salmon)	6
MAGURO (Yellow-fin tuna)	7
HAMACHI (Yellow-tail)	8
SPICY SALMON	7
SPICY TUNA	8
TAMAGO (Egg omelette)	5
AVOCADO (V)	5
CUCUMBER (V)	5

Why not try an Omakase experience? A Japanese term meaning 'I'll leave it up to you', let our chef's guide you through a traditional tasting, featuring the freshest cuts of fish - all hand-selected on the day.

OMAKASE NIGIRI 炙 4pcs (Aburi nigiri chef special)	18
OMAKASE NIGIRI 鮨 8pcs (Assorted selection)	28
OMAKASE SASHIMI 盛 12PCS (Assorted selection)	38

Prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.
If you have any food allergies or intolerances please speak to a member of our team.
Our à la carte menu may experience daily changes; all ingredients and garnishes are subject to availability.



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MAKI ROLLS

GREEN DRAGON 16

King prawn katsu, sesame seeds, cucumber, avocado, unagi sauce, Japanese mayonnaise & tobiko

CALIFORNIA 14

Avocado, cucumber, crab stick, tomago egg, Japanese mayonnaise & sesame seeds

SALMON CALIFORNIA 18

Salmon, avocado, cucumber, crab stick, tomago egg, Japanese mayonnaise, sesame seeds & tobiko

MANGO CALIFORNIA 18

Mango, avocado, cucumber, crab stick, chef special mango pulp & tobiko

DARK DRAGON 22

Grilled unagi, avocado, cucumber, crab stick, sesame seeds, unagi sauce, tobiko

SPICY SOFT SHELL CRAB 20

Crispy soft shell crab, avocado, cucumber, spicy mayonnaise, tobiko

SPICY TUNA 18

Tuna, cucumber, avocado, chives, spicy mayonnaise & sesame seeds

KOYADOFU (V) 15

Sweet tofu, takuwan, cucumber, avocado, salad leaves & Japanese Vegan Mayonnaise

CURRIES

CHICKEN KATSU CURRY

16

Panko breaded chicken breast, Japanese curry sauce with sweet potato. Served with seasonal salad, wafu dressing & Japanese steamed rice

SWEET POTATO KATSU CURRY (V)

15

Panko breaded sweet potato croquettes, with Japanese curry. Served with seasonal salad, wafu dressing & Japanese steamed rice

EBI KATSU CURRY

17

Panko breaded king prawns, Japanese curry sauce with sweet potato. Served with seasonal salad, wafu dressing & Japanese steamed rice

DONBURI

FOIE GRAS UNAGI DON

26

Grilled foie gras & unagi eel with teriyaki glaze, onsen egg, fried leek & Japanese steamed rice

BEEF GYUDON

18

Thinly sliced beef, onions cooked with sweet soya sauce served with Japanese steamed rice. Topped with onsen egg, spring onions & red ginger pickles

TOFU YAKINIKU DON (V)

17

Deep fried tofu cooked with mixed vegetables in slightly sweet soy black pepper sauce. Topped with sesame seeds, served with Japanese steamed rice.

SIDES

JAPANESE STEAMED RICE (V)

4

SUSHI RICE (V)

4

MISO SOUP (V)

4

YAKI SOBA

Japanese soba noodles stir-fry, pak choi, mixed vegetables, garnished with ginger pickles & sesame seeds

YAKI SOBA CHICKEN 16

YAKI SOBA TOFU (V) 15

YAKI UDON

Japanese thick wheat-flour noodles stir-fry, pak choi, mixed vegetables, garnished with pickled ginger & sesame seeds

YAKI UDON CHICKEN 16

YAKI UDON TOFU (V) 15

SIGNATURE DISHES

SAIKYO MISO BLACK COD 28

Grilled miso marinated black cod with teriyaki glaze & fried leeks

JAPANESE WAGYU 48

Seared Japanese A4 Wagyu beef (120g) seared to medium rare on Himalayan rock salt block. Served with grilled Japanese shiitake mushrooms, garlic crisps, kizami wasabi & awayuki salt

IBERICO PORK KATSU 26

Panko breaded Spanish iberico pork loin with truffle mayonnaise & tonkatsu sauce, served with seasonal salad

TERIYAKI SALMON 20

Grilled salmon fillet with teriyaki sauce & garlic soy pak choi, sweet potato & sesame seeds.

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www.mizuizakaya.co.uk

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