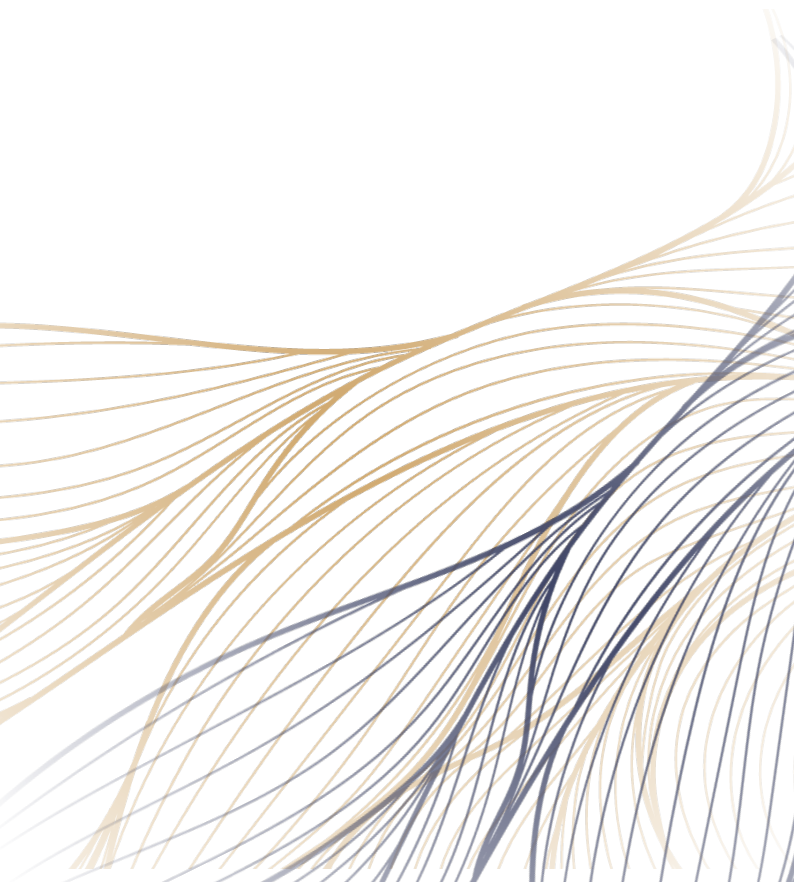


水

MI·ZU

JAPANESE IZAKAYA

DRINKS MENU



*Welcome to Mizu a Japanese Izakaya.
Our drinks menu is a harmonious fusion of
tradition & innovation, curated to complement
the flavours of our Japanese-inspired dishes.*

*Join us on a journey of taste & discovery,
where every sip is a celebration of the exquisite
dining experience.*

Taste, Savour & Enjoy

PREMIUM SAKE

BOTTLE

ASAHI SHUZO DASSAI 23 145
瀬祭 磨き二割三分 純米大吟醸 16% 720ML

The lively aroma & the clean, honey-like sweetness experienced upon sipping, as well as clean, quick finish & lingering reverberation. Spicy, nutty finish & distinct umami.

ISOJIMAN JUNMAI DAIGINJO 50 180
磯自慢 50 純米大吟醸 16.5% 720ML

A soft, elegant, tropical sake with satisfying savoury elements. Spicy, nutty finish & noticeable umami.

HAKKAISAN JUNMAI DAIGINJO KONGOUSHIN 330
八海山「金剛心」純米大吟醸 17.5% 800ML

A very stable aroma a taste with nobility & is a super supreme sake. Spicy, nutty finish & distinct umami.

NABESHIMA BLACK LABEL 428
黒鍋島 純米大吟醸 16% 720ML

Very deep & intense umami on the palate. No traces of acetone or impurities, light, refreshing with a distinct umami.

DASSAI BEYOND ULTRA 499
PREMIUM JUNMAI DAIGINJO
瀬祭 磨之先驅 純米大吟醸 16% 720ML

The flavour spreads through like warm sunlight, enlightening every sense, & transcends what words can describe. Spicy, nutty finish & distinct umami.

SAKE

CARAFE
150ML | 250ML

OZEKI JUNMAI SAKE GO
(COLD/WARM) 大関 純米 13.5%

7 / 12

*Crisp, refreshing flavour with a smooth aftertaste.
Ideal for a light & casual sake experience.*

BOTTLE
300ML | 720ML

OZEKI KARATANBA HONJOZO
NAMACHOZOSHU
辛丹波 本醸造 生酒 15.5%

18 / 39

It's sweet taste conjures a rich bouquet.

HAKKAISAN TOKUBETSU HONJOZO
八海山 本醸造 15.5%

19 / 40

*An easy-drinking sake with a smooth, dry,
refined rice flavour.*

KIKUSUI JUNMAI GINJO
菊水 純米吟醸 15.5%

20 / 45

*A junmai ginjo, fresh cantaloupe & banana
aromas with mandarin orange overtones.*

ASAHI SHUZO DASSAI 39
瀬祭 磨き三割九分 純米大吟醸 16%

30 / 66

*Clean, honey-like sweetness in lively fragrance
& initial flavours, leading to a long, reverberating finish.*

CHORYO TOKUBETU JUNMAI OMACHI
長龍 雄町 特別純米 15.5%

50

*Brewed traditionally with the finest Omachi rice.
This sake matures to reveal a soft, steady, & rich aroma.*

SHINDOSHUZOTEN GASANRYU
KISARAGI DAIGINJO
雅山流 大吟醸 14.2%

58

*The large brewing sake from the finest rice which
is fragrant, gorgeous & clean.*

NABESHIMA JUNMAI GINJO
YAMADANISHIKI 鍋島 純米吟醸 16%

62

*Tangy, fruity & well-balanced with umami of rice.
Soft & gentle, silky on the palate.*

CHOKARA HAKUSHIKA JUNMAI
白鹿 超辛 14.5% 1.8l

88

*A distinctly dry sake with a sharp & refreshing finish
with the full body typical in the finest Junmai sake.*

SPARKLING WINES

GLASS | BOTTLE
175ML / 750ML

NV PROSECCO, VIA VAI

7 / 23

Italy. Lively Prosecco, fragrant with white flowers, with a delicate lemon & lime tang in the mouth.

PROSECCO ROSE DOC VIA VAI, MILLESIMATO, BRUT

26

2022, Italy. A beautiful fresh & light sparkling rosé with an intensely red berries character. The fragrant & inviting nose follows through the palate, which offers hints of strawberries alongside the creamy mousse & the crisp finish.

NV GRAND BRUT, PERRIER JOUET

99

France. The Grand Brut is a delicate & elegant Champagne. with youthful, delicate, creamy hints & touch of yeasty autolysis. In mouth, lively persistent bubbles with clean, soft creamy fruit, excellent intensity & a lingering finish.

ROSÉ WINES

GLASS | BOTTLE
175ML / 750ML

PINOT GRIGIO ROSE VIGNA MESCITA SARTORI

7 / 23

2022, Italy. Aromatic with delicate citrus notes, crisp & refreshing on the palate.

COMTE DE PROVENCE ROSE, LA VIDAUBANAISE

30

2022, France. Delightful, light pink Provençal rosé, awash with wild strawberries, lavender & rosemary.

ALIE ROSE, FRESCOBALDI

40

2022, Italy. Coastal, with sea influence & marine breezes that mitigate the hot temperatures of this area. Scents of citrus & tropical fruits, for a fresh, elegant & seductive expression.

WHITE WINES

GLASS | BOTTLE
175ML / 750ML

ANCIENS TEMPS BLANC, VIN DE FRANCE 7 / 23

2022, France. Aromatic Sauvignon Blanc, packed with green apples & gooseberries, the nose dancing with citrus.

PINO GRIGIO VENEZIE VIGNA MESCITA IGT SARTORI 24

2022, Italy. Fresh & fruity from northern Italy, gently exuding flavours of pears, peaches & nuts with the scent of fresh flowers.

LES MOUGEOTTES CHARDONNAY, IGP PAYS D'OC 28

2022, France. Lemon & vanilla on the nose with a round, fruity body & a hint of vanilla oak character.

DRAGONSTONE RIESLING OFF-DRY, WEINGUT LEITZ 33

2022, Germany. The salty touch on the end of this lightly sweet German Riesling delivers a welcome complexity to a juicy, piquant mouthful of pears, pineapples & limes.

OLD VINE RESERVE CHENIN BLANC, KEN FORRESTER WINE 38

2022, South African. Rich, balanced, this wine offers notes of dried apricots, pineapple, subtle hints of vanilla, & honey that lingers on the finish.

VIOGNIER ROUSSANNE, SUTHERLAND 40

2022, South African. Exuding apricot, marzipan & rose petal, with leaves of rosemary & a crumbling of toast.

ORGANIC PINOT GRIS, SERESIN ESTATE 52

2022, New Zealand. Pinot Gris, crafted organically/biodynamically, skips fast stainless steel fermentation. It partially ages in barrels.

GEWURZTRAMINER, TRIMBACH 55

2019, France. Lychees, roses, ginger, & geranium create a dry & subtly elegant blend, exotic without being sweet.

CHABLIS, OLIVIER TRICON 60

2022, France. Irreproachably elegant Chablis, full of minerals & citrus.

RED WINES

GLASS | BOTTLE
175ML / 750ML

ANCIENS TEMPS ROUGE, VIN DE FRANCE 7 / 25

2022, France. A round & full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper & gentle, spicy oak.

MERLOT, LANYA 25

2022, Chile. Filled with currant, ripe plum, cherry, vanilla & blackberry flavours, complemented by sweet ripe tannins.

SAINT CHINIAN, DOMAINE DU BARRES 28

2022, France. This red seems to emit all the warmth of the Mediterranean sunshine, along with a generous portion of ripe mulberry & a flick of spice.

OU KALANT CABERNET SAUVIGNON, M.A.N FAMILY WINES 30

2021, South African. Bold, juicy Cabernet Sauvignon from South Africa, balancing red-berry aromas with a trace of spice & a mouthful of cassis & redcurrants with smoothness like a ribbon of silk.

MALBEC, LA MASCOTA 36

2021, Argentina. Intense & rich Argentinian Malbec, packed with black fruits, both fresh & baked with a waft of liquorice & vanilla.

DOURO RED, QUINTA DO CRASTO 38

2020, Portugal. Dark & richly aromatic, with heady flavours of ripe red berries, violet & spice.

RIOJA CRIANZA, SIERRA CANTABRIA 50

2019, Spain. Smooth, elegant Rioja, brimming with ripe cherries & other red fruit, a sophisticated combination of spice, cocoa & a wisp of smoke.

MONTHELIE, MAISON ROCHE DEBELLENE 108

2019, France. A delicious, delicate Burgundy that is drinking beautifully now. It has vivacious fruit perfume on the nose, with the hint of earthiness.

COCKTAILS

SAKUTINI 10

Mizu's Martini is a fusion of tradition & sophistication. Crafted with Dolin Blanc Vermouth & Ukiyo Blossom Gin. Garnished with a blossom.

JAPANESE WHITE NEGRONI 10

Mizu's unique twist on the classic Negroni. Crafted with Suze, Dolin Blanc, Vermouth & Ukiyo Yuzu Gin. Served over ice & garnished with a naturally dried lemon slice.

MIZU TEQUILA SUNRISE 10

Olmecca blanco tequila, orange & grenadine

KYOTO MOJITO 11

Fresh mint leaves, chopped lime, & a touch of sugar are muddled together, then mixed with sake & sparkling wine for a refreshing twist on a classic cocktail

UMESHU OLD FASHIONED 11

Bourbon whisky, Japanese plum wine, Angostura bitters & syrup

YUZU WHISKY SOUR 12

Experience our tantalising Yuzu Whisky Sour. Crafted with Suntory Toki, Yuzu fruit juice shaken with star anise syrup & served over ice. Garnished with a toasted star anise pod.

SHISHO SUNSET SIP 12

A tropical symphony. Crafted with Ukiyo Vodka, Fino Sherry & pineapple juice. Shaken with shiso leaves, cane syrup & a dash of fresh lemon juice. . Garnished with shiso flowers.

JAPANESE HIGHBALL

WHISKY HIGHBALL 9

SHOUCU HIGHBALL 8

MATCHA WHISKY HIGHBALL 11

YUZU WHISKY HIGHBALL 10

GIN & PREMIUM TONIC

BOMBAY SAPPHIRE GIN 8

A unique, refreshing & authentic taste, it captures the essence of an English garden. The aromatic flavours of the gin are released as you pour your drink. Garnished with a slice of lemon & a sprig of fresh mint.

HENDRICK'S GIN 9

Smooth & complex, with a delightful harmony of flavours, including hints of rose, citrus. Garnished with refreshing cucumber finish.

KI NO BI KYOTO DRY GIN 9

A fresh aroma of yuzu, & a thread of sansho pepper that lingers like a morning mist in a bamboo forest. Garnished with a shiso leaf.

ROKU GIN 9

Strong on exotic yuzu flavour, balanced with an orange geranium aroma, subtle pine notes & a dry finish. Garnished with ginger sticks.

135 EAST HYOGO GIN 11

A burst of tangy yuzu citrus, with fiery ginger, warming chilli spice, pine & earthy juniper, leading into a clean citrus finish. Garnished with lemon & fresh ginger.

UKIYO BLOSSOM GIN 12

Fresh, floral aromas with a hint of citrus & juniper. A long, clean finish with lingering floral softness. Garnished with blossom flower or a rose petal.

UKIYO YUZU GIN 12

The flavour is bright & refreshing, where yuzu citrus takes centre stage, beautifully balanced with sweet & spicy undertones. Garnished with a slice of yuzu or lemon.

UKIYO TOKYO DRY GIN 12

A crystal-clear, dry gin that balances classic sharpness with Japanese finesse. A smooth, long-lasting finish that leaves a lasting impression of purity & sophistication. Garnished with a slice of lime for a refreshing twist.

All of our Gin is served with our Premium Tonic.

WHISKY

50ML

TOKI WHISKY	6
MONKEY SHOULDER SCOTCH WHISKY	6
HAIG CLUBMAN GRAIN WHISKY	6
TENJAKU WHISKY	7
WOODFORD RESERVE BOURBON WHISKY	8
THE CHITA GRAIN WHISKY	11
NIKKA COFFEY MALT WHISKY	12
NIKKA FROM THE BARREL WHISKY	13
HIBIKI JAPANESE HARMONY WHISKY	25
YAMAZAKI 12 YEAR OLD	38
HAKUSHU 12 YEAR OLD	40

SHOCHU

NISHISHUZO KICCHO HOZAN IMOSHOCHU 25%	7
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*Fermented in a traditional pot using black koji.
This shochu has a great aroma & a crisp aftertaste.*

IICHIKO SILHOUETTE 25%	8
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*Its nose is lemony with hints of other fruits, flowers,
mint, thyme & almond*

JAPANESE ARTISANAL WINE

HAKUTSURU UMESHU 12.5%	7
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*A slightly sweet plum wine well-balanced with
sour notes. Has a lovely mature aroma of plum.
Experience that reflects the brand's commitment
to traditional Japanese beverage craftsmanship.*

NAKAJIMA SHIROKU YUZUSHU 8.5%	6
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*A clean, tart junmai full of the flavour of Japanese
yuzu lemons.*

All our spirits served as 50ML, 25ML servings available on request.

VODKA

50ML

HAKU VODKA

8

Clean & floral with a hint of citrus, silky smooth, with notes of white lily & subtle sweetness.

GREY GOOSE VODKA

8

It finishes bold, with a light touch of toffee.

UKIYO JAPANESE RICE VODKA

10

It has a clean taste, with a subtle sweetness to it. A delicate floral note can be detected, as well as a little citrus.

RUM

PLANTATION 3 STARS WHITE RUM

6

Delicate scents of brown sugar, honey, coffee bean; later whiffs following further aeration encounter baking spices vanilla, & cloves. Garnished with a slice of yuzu or lemon.

DIPLOMATICO MANTUANO RUM

7

Soft & sweet, with herbal hints slowly fading to leave spicy oak.

TEQUILA

OLMECA BLANCO TEQUILA

5

High-altitude Tequila. Fresh, overnotes of agave, make it perfect for a Tequila sunrise.

BEER

	HALF FULL PINT
ASAHI DRAFT BEER	5 / 7
ASAHI SUPER DRY 0%	5
KIRIN ICHIBAN NRB	5
TIGER	5
STRAWBERRY & LIME CIDER	6

SOFT DRINKS

COKE / DIET COKE / FANTA / SPRITE	4
FEVER TREE: LIME SODA / ELDER FLOWER/ GINGER ALE / TONIC / SODA	4
STILL WATER / SPARKLING WATER	4

JUICE

ORANGE / APPLE / PINEAPPLE	4
LYCHEE / WATERMELON / PEACH	4

TEA

SENCHA	4
<i>Sweet, buttery, grassy, slight vegetal flavour, & a pale, yet bright green liquor.</i>	
HOJICHA	3
<i>Roasted Japanese tea with toasted, nutty & caramel-like.</i>	
GENMAICHA	3
<i>Traditional toasted brown rice Japanese gen mai cha supreme is fragrant, toasty & sweet.</i>	
FRESH MINT TEA	3

*All 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.*

www.mizuizakaya.co.uk

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