



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)	6
<i>Lightly-boiled young soya-beans sprinkled with Malden sea salt</i>	
SAUTEED EDAMAME (V)	7
<i>Quick-fried soya-beans cooked with garlic & spicy teriyaki sauce</i>	
SEAWEED CRACKERS (V)	6
<i>Deep fried seaweed rice paper sprinkled with shichimi seasoning</i>	
SALMON & SPICY TUNA SUSHI TACOS	12
<i>Mexican taco fusion with salmon, avocado, spicy tuna, cucumber & Japanese mayo</i>	
TAKO WAKAME SALAD	10
<i>Octopus slices, mixed seaweed, mixed leaf, cherry tomatoes dressed with miso ponzu</i>	
SALMON TARTARE	12
<i>Salmon, avocado, beetroot, yuzu miso, chive, kizami wasabi, tobiko, served with sesame nori crackers</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>	
WAGYU TARTARE	20
<i>Finely diced A4 Wagyu beef, complemented by crisp cornichons, capers, & red onions. Topped with fresh chives, yuzu dressing, truffle pâté & a egg yolk</i>	

KOBACHI - HOT SMALL PLATES

IKA GESO	10	SEARED HOKKAIDO SCALLOPS	14
<i>Crispy deep-fried squid tentacles, sprinkled with Mizu's signature homemade seasoning, & served with a zesty spicy mayo</i>		<i>Pan seared scallops with teriyaki glaze, sprinkled with crushed wasabi beans & miso mayo</i>	
EBI TEMPURA	13	TORI KARAAGE	9
<i>Tiger king prawns, shiso leaf & seaweed with wasabi mayo</i>		<i>Japanese fried chicken bites marinated soy, ginger & garlic served with Japanese mayo</i>	
YASAI TEMPURA (V)	10	NANAMI SOFT SHELL CRAB	14
<i>Okra, lotus, beech mushroom, sweet potato & shiso leaf with wasabi mayo</i>		<i>Crispy soft shell crab stir-fried with Mizu's homemade spicy seasoning</i>	
YASAI GYOZA (V)	8	GOCHUJANG CHICKEN	9
<i>Pan-fried vegetable dumplings with soy Chin-Kang vinegar</i>		<i>Crispy fried chicken, coated in sweet & spicy Korean red chilli sauce</i>	
TORI GYOZA	9	AGEDASHI TOFU (V)	8
<i>Pan-fried chicken vegetable dumplings with soy Chin-Kang vinegar</i>		<i>Deep fried tofu dressed 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)	9
SUZUKI (Sea-bass)	7
WAGYU (Wagyu beef)	14
TAKO (Octopus)	7
IKA (Squid)	6
OTORO (Blue-fin fatty tuna)	14
AKA EBI (Argentinian red prawn)	9
FOIE GRAS (Foie gras)	14
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
OTORO (Blue-fin fatty tuna)	18
AKA EBI (Argentinian red prawn)	14
TAKO (Octopus)	10

HOSOMAKI

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

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



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MAKI ROLLS

GREEN DRAGON 18

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

CALIFORNIA 16

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

SALMON CALIFORNIA 18

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

SALMON ABURI 20

Seared salmon, avocado, cucumber, crab stick, tomago egg, Japanese mayo, unagi sauce, sesame seeds & tobiko

DARK DRAGON 22

Grilled unagi, avocado, cucumber, crab stick, tomago egg, Japanese mayo, unagi sauce, sesame seeds & tobiko

SPICY SOFT SHELL CRAB 22

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

TRUFFLE SCALLOP 20

Scallops, truffle pâté, cucumber, avocado, chives, wasabi mayo & sesame seeds

SPICY TUNA 20

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

KOYADOFU (V) 16

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

CURRIES

CHICKEN KATSU CURRY

17

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

SWEET POTATO KATSU CURRY (V)

16

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

EBI KATSU CURRY

18

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

DONBURI

FOIE GRAS UNAGI DON

28

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

BEEF GYUDON

19

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)

18

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)

5

SUSHI RICE (V)

5

MISO SOUP (V)

5

YAKI SOBA

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

YAKI SOBA CHICKEN 18

YAKI SOBA TOFU (V) 16

YAKI UDON

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

YAKI UDON CHICKEN 18

YAKI UDON TOFU (V) 16

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 28

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

TERIYAKI SALMON 20

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

www.mizuizakaya.co.uk

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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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