



JAPANESE IZAKAYA

### SIGNATURE DISHES

#### SAIKYO MISO BLACK COD 30

Grilled miso marinated black cod with teriyaki glaze & fried leeks

#### JAPANESE WAGYU 52

Seared Japanese A5 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 29

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

#### TERIYAKI SALMON 22

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

### 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

[www.mizuizakaya.co.uk](http://www.mizuizakaya.co.uk)

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### MAKI ROLLS (8PCS)

#### GREEN DRAGON 18

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

#### CALIFORNIA 16

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

#### SALMON CALIFORNIA 18

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

#### SALMON ABURI 20

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

#### DARK DRAGON 22

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

#### SPICY SOFT SHELL CRAB 22

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

#### TRUFFLE SCALLOP 22

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

#### SPICY TUNA 20

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

#### KOYADOFU (V) 16

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

### YAKI SOBA

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

- YAKI SOBA BEEF 20
- 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 BEEF 20
- YAKI UDON CHICKEN 18
- YAKI UDON TOFU (V) 16

### DONBURI

#### FOIE GRAS UNAGI DON 29

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, Japanese shiitake mushroom in slightly sweet soy black pepper sauce. Topped with sesame seeds,

### SIDES

#### JAPANESE STEAMED RICE (V) 5

SUSHI RICE (V) 5

MISO SOUP (V) 5

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.



JAPANESE IZAKAYA

Experience the essence of Japanese-inspired izakaya dining.  
Our dishes celebrate bold flavours and balanced textures,  
thoughtfully crafted for sharing, tasting, and savouring together.

### KOBACHI | COLD SMALL PLATES

<b>EDAMAME (V)</b>	6
<i>Lightly-boiled young soya-beans sprinkled with Maldon sea salt</i>	
<b>SAUTEED EDAMAME (V)</b>	7
<i>Quick-fried soya-beans cooked with garlic &amp; spicy teriyaki sauce</i>	
<b>SEAWEED CRACKERS (V)</b>	6
<i>Deep-fried seaweed rice paper sprinkled with shichimi seasoning</i>	
<b>SALMON &amp; SPICY TUNA SUSHI TACOS</b>	13
<i>Mexican taco fusion with salmon, avocado, spicy tuna, cucumber &amp; Japanese mayo</i>	
<b>TAKO WAKAME SALAD</b>	12
<i>Octopus slices, mixed seaweed, mixed leaf, cherry tomatoes dressed with miso ponzu</i>	
<b>SALMON TARTARE</b>	13
<i>Salmon, avocado, beetroot, yuzu miso, chive, kizami wasabi, tobiko, served with sesame nori crackers</i>	
<b>TUNA TATAKI</b>	16
<i>Slices of seared tuna with dill mustard apple sauce, sesame seeds, chives &amp; yuzu dressing</i>	
<b>HAMACHI CEVICHE</b>	12
<i>Yellow-tail, cucumber, sweet potato, red onions, red peppers, coriander, sesame seeds with lime &amp; chilli</i>	
<b>SCALLOPS CARPACCIO</b>	14
<i>Scallop slices, red onions, cherry tomatoes, pink pepper, truffle oil &amp; yuzu dressing</i>	
<b>WAGYU TARTARE</b>	22
<i>Finely diced A5 Wagyu beef, complemented by crisp cornichons, capers, &amp; red onions. Topped with fresh chives, yuzu dressing, truffle pâté &amp; an egg yolk</i>	

### KOBACHI | HOT SMALL PLATES

<b>IKA GESO</b>	11	<b>SEARED HOKKAIDO SCALLOPS</b>	16
<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 &amp; miso mayo</i>	
<b>EBI TEMPURA</b>	13	<b>TORI KARAAGE</b>	9
<i>Tiger king prawns, shiso leaf &amp; seaweed with wasabi mayo</i>		<i>Japanese fried chicken bites marinated in soy, ginger &amp; garlic served with Japanese mayo</i>	
<b>YASAI TEMPURA (V)</b>	11	<b>NANAMI SOFT SHELL CRAB</b>	16
<i>Okra, lotus, beech mushroom, sweet potato &amp; shiso leaf with wasabi mayo</i>		<i>Crispy soft-shell crab stir-fried with Mizu's homemade spicy seasoning</i>	
<b>YASAI GYOZA (V)</b>	8	<b>GOCHUJANG CHICKEN</b>	9
<i>Pan-fried vegetable dumplings with soy Chin-Kang vinegar</i>		<i>Crispy fried chicken, coated in sweet &amp; spicy Korean red chilli sauce</i>	
<b>TORI GYOZA</b>	9	<b>AGEDASHI TOFU (V)</b>	9
<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 &amp; nori</i>	

### SUSHI SELECTION

#### NIGIRI (2PCS)

<b>SAKE (Salmon)</b>	7
<b>MAGURO (Yellow-fin tuna)</b>	7
<b>HAMACHI (Yellow-tail)</b>	8
<b>HOTATE (Scallop)</b>	10
<b>SUZUKI (Sea-bass)</b>	7
<b>WAGYU (A5 Wagyu beef)</b>	16
<b>TAKO (Octopus)</b>	7
<b>IKA (Squid)</b>	6
<b>OTORO (Blue-fin fatty tuna)</b>	16
<b>AKA EBI (Argentinean red prawn)</b>	10
<b>FOIE GRAS (Foie gras)</b>	16
<b>UNAGI (Grilled Eel)</b>	12
<b>SUSHI EBI (Cooked Prawn)</b>	6
<b>TAMAGO (Egg omelette)</b>	6
<b>INARI (Sweet bean curd) (V)</b>	6
<b>IKURA (Cured Salmon Roe)</b>	12

#### SASHIMI (3PCS)

<b>SAKE (Salmon)</b>	8
<b>MAGURO (Yellow-fin tuna)</b>	10
<b>HAMACHI (Yellow-tail)</b>	13
<b>HOTATE (Scallop)</b>	13
<b>SUZUKI (Sea-bass)</b>	10
<b>OTORO (Blue-fin fatty tuna)</b>	20
<b>AKA EBI (Argentinian red prawn)</b>	16
<b>TAKO (Octopus)</b>	12

#### HOSOMAKI (6PCS)

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

### OMAKASE

Why not try an Omakase experience?  
A Japanese term meaning 'I'll leave it up to you',  
featuring the freshest cuts of fish all hand-selected on the day.

<b>OMAKASE NIGIRI 炙 4pcs (Aburi nigiri chef special)</b>	20
<b>OMAKASE NIGIRI 鮨 8pcs (Assorted selection)</b>	30
<b>OMAKASE SASHIMI 盛 12PCS (Assorted selection)</b>	39