



**MI·ZU**

JAPANESE IZAKAYA

LUNCH MENU SERVED FROM 12:00 -15:00

## TEISHOKU SET

*Accompanied by comforting miso soup, artisanal pickles, &  
A thoughtfully selected side dish curated by the chef*

### MIZU 20

*Sashimi & Sushi*

### TAKE 19

*Salmon teriyaki with rice*

### MATSU 19

*Chicken karaage with rice*

### UME (V) 17

*Vegetarian*

## JAPAN SEMI - DRIED ATKA MACKEREL 23

*We have selected Hokke fish from the northern sea of Hokkaido. Grilled with  
teriyaki glaze. Teishoku with salad, miso soup & Japanese steamed rice*

## SOUP NOODLES

### TONKOTSU RAMEN 16

*Pork broth ramen, BBQ char-siu, wood ear mushrooms,  
bamboo shoots, spring onions, onsen egg & black garlic oil*

### SPICY BEEF TANTAN RAMEN 16

*Pork broth ramen & sesame miso paste, spicy minced beef, wood ear  
mushrooms, pak choi, spring onions, onsen egg & La-Yu chilli oil*

### TOFU MISO UDON (V) 15

*Miso broth udon, sweet tofu, wood ear mushrooms, pak choi,  
wakame seaweed, spring onions*

*Daily changes may be made to this lunch menu.*

*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.*