



# SEASONAL MENU

## AUTUMN/ WINTER 2026 · AT MIZU

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### SHISO HOTATE NIGIRI · 10

Scallop nigiri, shiso & black truffle pâté

### CRISPY KAKI DELIGHT · 12

Deep-fried oysters served with Mizu house dipping sauce

### AJI FRY · 12

Panko-crusted horse mackerel served with yuzu & green chilli sauce

### SNOW CRAB & WAKAME SALAD · 14

Fresh Japanese snow crab legs, wakame seaweed, mixed leaves & cherry tomato, dressed with miso ponzu

### WILD CARABINERO EBI (IPC) · 16

Carabinero prawn, sashimi-style. Exceptionally sweet with a rich, buttery finish

### SNOW CRAB LEG SASHIMI · 16

Fresh Japanese snow crab leg served with house-made vinegar

### SNOW CRAB NIGIRI · 16

Seared Japanese snow crab nigiri

### CRISPY WAGYU BITES · 20

Crisp A5 wagyu tendon with tapioca chips, shiso, tobiko, yellow pickle & unagi glaze





## SIGNATURE COCKTAILS

### MATCHA MOJITO · 15

Premium Japanese matcha, matcha liqueur, fresh lime & mint, finished with a delicate Prosecco sparkle.

### YUZU ROSE BLOSSOM · 14

Yuzu liqueur, yuzu juice & Roku Gin, topped with ginger ale and finished with rosemary & lemon

### ICHIGO WINTER PRINCESS · 15

Fresh strawberry, strawberry syrup, yuzu liqueur, 135 Gin & passionfruit, yuzu juice and with passionfruit.



## KANOSUKE WHISKY TASTING FLIGHT

3X 15ML | 20

A CURATED TASTING OF THREE  
EXPRESSIONS FROM KANOSUKE:

KANOSUKE  
SINGLE MALT  
48%

KANOSUKE  
HIOKI POT STILL  
51%

KANOSUKE  
DOUBLE  
DISTILLERY  
53%



**MI·ZU**

JAPANESE IZAKAYA

