

MAIN

CONTEMPORARY SASHIMI

Yellowtail Hamachi Carpaccio cilantro essence, crispy shallots, fresh jalapeño, ponzu	32	Wild Snapper Sashimi Usuzukuri thinly sliced Japanese madai snapper, white soy and lime dressing, sesame seeds, konbu	38
Seared Hokkaido Scallop yuzu honey dressing, cucumber, manganji pepper	28	Chilled Pacific Oysters ponzu-red wine vinaigrette, dried seaweed, micro shiso	40
Bluefin Tuna Tataki emulsified ponzu, carbonized leek powder, Japanese onion aioli, soy marinated garlic	35	Seared Alpine Salmon Sashimi wasabi stem salsa, watercress foam, freeze dried yuzu, black pepper ponzu	32
"Hon Maguro" Otoro wasabi, garlic oil, black pepper, dark soy ponzu, freshly shaved black truffle	MP	Sashimi Plate chef's daily selection of premium sashimi from Japan	178

SASHIMI AND SUSHI

Golden Eye Snapper - 金目鯛	31	Shrimp - えび	13
Freshwater Eel - うなぎ	12	King Crab - かに	27
Octopus - たこ	10	Salmon (Organic) - サーモン	15
Salmon Egg - いくら	13	Scallop - ほたて	13
Sweet Shrimp (Japan) - 甘エビ	21	Sea Urchin* (USA) - うに	MP
Sea Urchin* (Japan) - うに	MP	Snapper - たい	14
Snow Crab - かに	16	Sweet Egg Omelet - たまご	9
Tuna - まぐろ	18	Chu Toro - 中とろ	27
Otoro - 大とろ	41	Kama-Toro - カマとろ	MP
Yellowtail - はまち	16		

SALADS AND SNACKS

Nasu Dengaku roasted eggplant and heirloom tomatoes, yuzu miso, crispy onion, chives	23	Organic Edamame choice of smoked salt, spicy garlic salt or black truffle salt	13
Japanese Crab And Sweet Shrimp green apple, Kensington pride mango, cucumber, radish	34	Mixed Green Salad teardrop tomatoes, sesame seed, radish sprouts, spicy wafu dressing	20
Wagyu Gyoza Dumpling Kobe beef, Hokkaido snow beef, Japanese black vinegar soy, spicy mayo	42	Japanese Mushroom And Mizuna Salad cabbage, crispy onions, sudachi soy dressing	24
Crispy Brussels Sprouts toasted almonds, green onions, balsamic soy reduction	21		

TEMPURA

Snapper Tempura Japanese wild snapper, red chili infused vinegar, cilantro grapefruit salad	32	Truffe Creamy Crab Croquette panko crusted red crab, truffe spicy mayo, wild black truffe, sorrel salad	28
Shrimp And Vegetable Tempura black tiger prawns, seasonal vegetables, tentsuyu, spicy mayo	35	Seasonal Vegetable Tempura sweet potatoes, kabocha, baby carrot, asparagus, seasonal mushrooms, onions	26
Lobster Tempura crispy battered Maine lobster, ginger lime vinegar, apple aioli, mitsuba salad	MP		

ROBATAYAKI

Beef Tenderloin With Yakiniiku BBQ Sauce	14	Organic Pasture Raised Chicken Yakitori Style	14
Black Tiger Shrimp With Pancetta And Lemon	17	Braised Wagyu Short Rib With Roasted Shallot	26
Shishito Green Peppers With Dried Tuna Flakes	14	Seasonal Mushrooms With Truffle Butter	13
Grilled 'Yaki-Yasai' Vegetables assorted seasonal vegetables with wafu dressing, yuzu citrus butter	25	Crispy Chicken Wing "Tebasaki" With Sea Salt	14
Robata Platter black tiger shrimp, organic chicken, beef tenderloin, shishito peppers, seasonal mushrooms	45	Charcoal Grilled Maine Lobster grilled over nara wood, eryngii mushrooms, yuzu butter	MP

NOODLES AND SOUPS

Spicy Seafood Kami Nabe miso-sambal soup, toothfish, tiger prawns, snow crab, Hokkaido scallops, napa cabbage	41	Miso Soup house-blended organic red and white miso, tofu, shimeji mushrooms, seaweed, scallions	12
Lobster Miso Soup roasted lobster stock, red miso, lobster tail, mitsuba	23	Dobin Mushi Soup sea bass, shrimp, mitsuba, shiitake mushrooms, ichiban-dashi stock	33
Inaniwa Udon Noodles shrimp tempura, poached organic egg, organic shiitake mushrooms, ichiban-dashi stock, yuzu	28		

MIZUMI ESSENTIALS

SRF Wagyu Steak	108	Miso Toothfish Saikyo-Yaki	49
shio koji marinade, karubi sauce, yukon golden potatoes, mushrooms, charred napa cabbage		sweet saikyo miso glazed toothfish, pickled Japanese vegetables, karashi mustard	
50 Hour Wagyu Veal Cheek	46	Organic Chicken Teriyaki	43
celeriac purée, red sake ponzu reduction, crispy garlic, pickled golden beetroot		pasture raised chicken cooked two ways, Jerusalem artichoke purée, seasonal vegetables	
A5 Miyazaki Wagyu Beef Fried Rice	88	Sautéed Alaskan Cod	37
seared A5 wagyu beef, pickled yellow radish, spring onion, slow cooked egg, green peas		yuzu dashi broth, lemon bubbles, grilled asparagus, smoked eggplant	
JAPANESE PUREBRED WAGYU A5-12 GRADE			
Kobe Beef, Kyogo Prefecture, Japan 75			
Snow Beef, Tomakomai City, Hokkaido 60			
Miyazaki, Kyushu, Japan 55			

MIZUMI SPECIALTY SUSHI

Seared 'Aburi' Salmon Belly Sushi	38	Seared 'Aburi' Yellowtail, Sunazuri Sushi	34
New Zealand alpine salmon, spicy radish relish, dehydrated shiso, ponzu		Japanese yellowtail belly, sansho powder, yuzu pepper, tozazu	
Crispy Rice With Spicy Tuna Sushi	33	Wagyu Beef And Lobster Roll	46
truffle spicy mayo, sweet soy, avocado purée, Japanese 'Yumepirika' rice		gobo, takuwan, celery, asparagus, parsley purée, lobster aioli	
Toro Scallion Roll	24	King Crab 'Arare' Roll	24
Japanese fatty tuna, sliced scallion, wasabi		king crab with spicy aioli, sesame soy paper	
Scallop Tataki And Crispy Shrimp Roll	33	Shrimp Tempura And Spicy Salmon Roll	29
seared Hokkaido scallop, crunchy shrimp, cucumber, avocado, jalapeño, yuzu tobiko, citrus aioli, eel sauce		miso pickled burdock, lemon mayo, mitsuba, cucumber	
Nevada Roll	29	Spicy Yellowtail Roll	24
Alaskan snow crab tempura, avocado, cucumber, spicy mayo		yuzu kosho mayo, chili garlic crunch, scallion, sesame seeds	
Chef's Choice Sushi Moriawase	96		
chef's premium selections of nigiri			

VEGETARIAN SUSHI ROLLS

Vegetable Yasai Roll	21	Spicy Tofu Crunch Roll	22
burdock root, seasoned fried tofu, pickled gourd, endives, avocado, cucumber		firm tofu, kaisomen, avocado, vegan spicy mayo, arare crackers	

VEGETARIAN SOUP, SALADS, NOODLES AND SNACKS

Vegetarian Miso Soup	10	Vegetarian Udon Noodle Soup	22
Mizumi Mixed Green Salad	20	Japanese Mushroom And Mizuna Salad	24
teardrop tomatoes, sesame seed, radish sprouts, spicy wafu dressing		cabbage, crispy onions, sudachi soy dressing	
Crispy Brussels Sprouts	21		
toasted almonds, green onions, balsamic soy reduction			

VEGETARIAN TEMPURA AND SNACKS

Seasonal Vegetable Tempura

sweet potatoes, kabocha, baby carrot, asparagus,
seasonal mushrooms, onions

26

Nasu Dengaku

roasted eggplant and heirloom tomatoes, yuzu
miso, crispy onion, chives

23

VEGETARIAN ROBATA YAKI

Gardein™ Chick'n Yakitori

12

Grilled 'Yaki-Yasai' Vegetables

25

Organic Firm Tofu

11

Seasonal Mushrooms

13

Shishito Green Peppers

14

This menu is primarily served family-style and meant to be shared. If you prefer individual dishes please discuss alternative service styles or menu items with your food server before ordering. Allergen and Vegetarian Menus are available upon request. All platters are subject to seasonal availability. Gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and Kamut®). Gardein™ is easy to digest and free of cholesterol, trans or saturated fat. Gardein™ is also animal and dairy free. Gardein™ is a registered trademark of Garden Protein International, Inc. *Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs, may increase your risk of foodborne illness.