

# Soups and Salads

**Miso Soup** ..... 3

Seaweed, Tofu, Scallions, Miso Broth

**Wonton Soup** ..... 5

Shrimp & Pork Wonton, Mushrooms, Cilantro, Seaweed, Scallion, Sesame Oil

**Avocado Salad** ..... 7

Mix Greens, Avocado, Micro Greens

**Seaweed Salad** ..... 5

Pickled Vegetables

**Spicy Egg Drop Soup** ..... 6

Spinach, Tiger Shrimps

**Salmon Skin Salad** ..... 7

Radish Cucumber, Grilled Salmon Skin, BBQ Eel Sauce

**Seafood Tom Yum Soup**

Shrimp, Clams, Scallops, Mushrooms, Tomato, Cilantro

8

# Kitchen Starters

**Edamame** ..... 5

Japanese Soy Bean. Choice of Steamed or Seasoned.

**Gyoza (6)** ..... 6/8

Vegetable or Beef

**Crispy Brussel Sprouts** ..... 7

Garlic Crumb, Peanuts, Shallots, Tamarind Dressing

**Chicken Lettuce Wrap** ..... 9

Mushroom, Water Chestnut, Celery Pine Nuts, Served with Hoisin BBQ Sauce

**Spicy Crispy Calamari** ..... 10

Served with Spicy Hawaiian Sauce

**Dim Sum Har Gao (5)** ..... 10

Jumbo Shrimp Wrap with Rice Paper

**Vegetable Spring Roll** ..... 6

Served with Sweet Chili Sauce

**Spicy Korean Spicy Wings** ..... 7

Sweet Spicy Sauce

**Tempura (Vegetable/Shrimp)** ..... 6/10

Light Tempura Batter Served with Tempura Sauce

**Crab Rangoon (5)** ..... 8

Crab Meat, Cream Cheese, Chives, Onion, Plum Sauce

**Shrimp & Pork Dumpling (5)** ..... 10

Cilantro, Scallion, Peanut, Crispy Shallot, Olive Oil, Dumpling Sauce, and side of Fresh Garlic

**Spicy Rock Shrimp Tempura** ..... 10

Tempura Shrimp, Served with Spicy Mayo

# Sushi Bar Starters

**Squid Salad** ..... 6

Baby Squid

**Spicy Red Ball** ..... 12

Tuna, Avocado, Seaweed Salad, Blue Crab, Honey Wasabi Sauce

**Wild Salmon Salad** ..... 12

Chopped Wild Salmon, Avocado, Ponzu Sauce

**Toro Tartar** ..... 15

Blue Fin Tuna, Avocado, Tobiko, Yuzu Sauce

**Kani Salad** ..... 7

Kani, Cucumber, Tobiko, Japanese Aioli

**Hon Hamachi Jalapeño** ..... 12

Yellowtail, Jalapeño, Micro Greens, Scallions, Momiji, Yuzu Sauce

**Seafood House Salad** ..... 14

Cucumber, Octopus, Shrimp, Kani, Squid, Spring Mix, Mango Yuzu Sauce

**Don Don Don** ..... 14

Sushi Rice, Ikura, Quarter Egg, Avocado, Seaweed Salad (Choice of Tuna / Salmon / Eel / Yellowtail)

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# Kitchen Entrée

Served with Miso Soup. Brown Rice \$1.00 More

|   |                                     |
|---|-------------------------------------|
| <b>General Tso's Chicken</b> .....  | 16                                  |
| Cherry Halves, Pineapple, Baby Corn, Broccoli, White Rice                                   |                                     |
| ☞ <b>Teriyaki Dinner</b> .....  | 16 Chicken....18 Shrimp....18 Steak |
| Caramelized Onion, Broccoli, Balsamic Teriyaki Sauce  |                                     |
| ☞ <b>Bistro Broccoli</b> .....  | 16 Chicken....18 Shrimp....18 Steak |
| Broccoli, Carrot, Demi-Glace, White Rice  |                                     |
| <b>Thai Fried Rice</b> .....  | 15 Chicken....17 Shrimp....20 Combo |
| Tomatoes, Cashews, Green Peas, Carrots, Bean Sprouts, Pineapples, Egg                       |                                     |
| <b>Classic Pad Thai</b> .....   | 16 Chicken....18 Shrimp....20 Combo |
| Chinese Chives, Bean Sprouts, Aged Tofu, Egg, Crispy Shallot, Peanuts                       |                                     |
| <sup>spicy</sup> <b>Admiral's Curry</b> .....   | 16 Chicken....18 Shrimp....20 Combo |
| Bell Pepper, Tomato, Red Onion, Pineapple, Zucchini, Tofu, Egg, White Rice                  |                                     |
| <b>Tempura Dinner</b> .....   | 16 Chicken....18 Shrimp....22 Combo |
| Light Tempura Batter, Tempura Sauce, White Rice   |                                     |
| <b>Wok Stir Fry Rib Eye</b> .....   | 20                                  |
| Mix Peppers, Red Onion, Scallion, Spring Mix, Cilantro, Cumin, Hoisin BBQ Sauce, White Rice |                                     |

# Main Dishes

Served with Miso Soup

|   |    |   |    |
|---|----|---|----|
| <b>Scottish Salmon</b> .....  | 22 | <b>Seared Scallops</b> .....  | 26 |
| Asparagus, Snow Peas, Lemon Grass Sauce                             |    | Orzo, Broccoli Rabe, Oven Dried Tomato, Beach Mushrooms, Lemon Butter Sauce                         |    |
| <b>Chilean Sea Bass</b> .....                                       | 24 | ☞ <b>Oliver Cromwell's Surf &amp; Turf</b> .....  | 28 |
| Edamame, Yukon Mashed Potato, Fresh Broccoli Raab, White Miso Sauce |    | Grilled Lobster with Ginger-Scallion Sauce, Steak Stir Fry with Onions & Peppers, Korean Black Rice |    |

# Side Dishes

|                                   |   |                                 |   |
|-----------------------------------|---|---------------------------------|---|
| <b>Garlic Bok Choy</b> .....      | 5 | <b>Miso Eggplant</b> .....      | 5 |
| <b>Vegetable Fried Rice</b> ..... | 5 | <b>Hibachi Noodles</b> .....    | 5 |
| <b>Steamed Broccoli</b> .....     | 5 | <b>Fried Sweet Potato</b> ..... | 5 |

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# *Sushi Bar Entrée*

Served with Miso Soup

|   |  |
|---|--|
| <p>🍣 <b>Mizzu Sushi Dinner</b> ..... 22<br/>11 Pieces Assorted Sushi   Chef's Choice</p> <p>🍣 <b>Ocean Sushi</b> ..... 24<br/>4 Pieces Tuna, 4 Pieces Yellowtail, 4 Pieces Salmon Sushi</p> <p>🍣 <b>Chirashi Dinner</b> ..... 28<br/>16 Assorted Sashimi on a Bed of Seasoned Sushi Rice</p> <p>🍣 <b>Sushi For Two</b> ..... 48<br/>24 Pieces of Assorted Sushi   Chef's Choice</p> | <p>🍣 <b>Mizzu Sashimi Dinner</b> ..... 28<br/>18 Pieces Assorted Sashimi   Chef's Choice</p> <p>🍣 <b>Ocean Sashimi</b> ..... 28<br/>6 Pieces Tuna, 6 Pieces Yellowtail, 6 Pieces Salmon</p> <p>🍣 <b>Sushi &amp; Sashimi Combo</b> ..... 30<br/>6 Pieces Sushi, 12 Pieces Sashimi   Chef's Choice</p> <p>🍣 <b>Sashimi For Two</b> ..... 50<br/>32 Pieces Assorted Sashimi   Chef's Choice</p> |
|---|--|

## 🍣 **Party Boat For Fun**

12 Pieces Sushi, 24 Pieces Sashimi | Chef's Choice, 2 Chef Special Roll

88

# *Sushi or Sashimi A La Carte*

1 Pieces For Sushi, 2 Pieces for Sashimi. Sushi Sub Brown Rice \$0.50 Each Piece

|   |   |
|---|---|
| <p>🍣 <b>Tuna</b> ..... 3..4</p> <p>🍣 <b>Yellowtail</b> ..... 3..4</p> <p>🍣 <b>White Tuna</b> ..... 3..4</p> <p>🍣 <b>Spanish Mackerel</b> ..... 3..4</p> <p>🍣 <b>Striped Bass</b> ..... 3..4</p> <p>🍣 <b>Egg</b> ..... 2.5..4</p> <p>    <b>Kani</b> ..... 2.5..4</p> <p>    <b>Eel</b> ..... 3..4</p> <p>🍣 <b>Tobiko</b> ..... 3..6</p> <p>🍣 <b>Amberjack</b> ..... M/P</p> <p>    <b>King Crab</b> ..... M/P</p> <p>🍣 <b>Sea Bream</b> ..... M/P</p> | <p>🍣 <b>Bronzini</b> ..... 3..4</p> <p>🍣 <b>Salmon</b> ..... 3..4</p> <p>🍣 <b>Fluke</b> ..... 3..4</p> <p>🍣 <b>Salmon Caviar</b> ..... 3..4</p> <p>🍣 <b>Surf Clam</b> ..... 2.5..4</p> <p>    <b>Shrimp</b> ..... 2.5..4</p> <p>    <b>Octopus</b> ..... 3..5</p> <p>🍣 <b>Squid</b> ..... 3..4</p> <p>🍣 <b>Fatty Tuna</b> ..... M/P</p> <p>🍣 <b>Sweet Shrimp</b> ..... M/P</p> <p>🍣 <b>Sea Urchin</b> ..... M/P</p> <p>🍣 <b>Kumamoto Oyster</b> ..... M/P</p> |
|---|---|

# *Roll or Hand Roll*

Add \$0.50 for Brown Rice | Add \$3.00 for Cucumber Wrap

|   |  |
|---|--|
| <p>    <b>Sweet Potato Tempura Roll</b> ..... 4</p> <p>🍣 <b>Spicy Crab Roll</b> ..... 5</p> <p>    <b>Tuna Roll</b> ..... 5</p> <p>    <b>Salmon Roll</b> ..... 5</p> <p>🍣 <b>Spicy Tuna Roll</b> ..... 6</p> <p>🍣 <b>Spicy Salmon Roll</b> ..... 6</p> <p>    <b>Boston Roll</b> ..... 6</p> <p>    <b>Shrimp Tempura Roll</b> ..... 7</p> | <p>    <b>California Roll</b> ..... 5</p> <p>    <b>Shrimp Cucumber or Avocado</b> ..... 5</p> <p>    <b>Yellowtail Scallion Roll</b> ..... 5</p> <p>🍣 <b>Spicy Yellowtail Roll</b> ..... 6</p> <p>    <b>Tuna Cucumber or Avocado</b> ..... 6</p> <p>    <b>Salmon Cucumber or Avocado</b> ..... 6</p> <p>    <b>Alaska Roll</b> ..... 6</p> <p>    <b>Spider Roll</b> ..... 12</p> |
|---|--|

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# Mizzu Special Roll

Sub Brown Rice - \$1.00 | Sub Soy Nori - \$2.00 - Most of our Rolls Contains Crunch & Tobiko

|   |    |
|---|----|
| <b>VEGAN Summer Roll</b> .....  | 10 |
| Organic Brown Rice, Sweet Potato, Avocado, Tofu Skin, Mango, Honey Wasabi Sauce   |    |
| <b>VEGAN Green Roll</b> .....   | 10 |
| Organic Brown Rice, Seaweed Salad, Cucumber, Asparagus, Oshinko, Avocado, Jalapeño Sauce  |    |
| <b>🌀 Samurai Roll</b> .....   | 14 |
| Tempura Salmon, Asparagus, Avocado, Top with Wild King Salmon, Orange Tobiko, Spicy Chili Sauce                                     |    |
| <b>🌀 Blue Sky</b> .....   | 14 |
| Shrimp Tempura, Spicy Salmon, Avocado, Soy Nori, Top with Cucumber Seaweed Salad, Mix Spicy Miso Honey Wasabi Sauce                 |    |
| <b>🌀 Four Wheel Driver</b> .....  | 14 |
| Spicy Crab, Cucumber, Avocado, Asparagus, Top with Tuna, Salmon, Yellowtail, Striped Bass, Four Colors Tobiko                       |    |
| <b>🌀 Autumn Leaf</b> .....  | 14 |
| Shrimp Tempura, Cucumber, Top with Seared Tuna, Yellowtail, Avocado, Tobiko, Micro Greens, Sriracha, Japaneses Aioli & Yuzu Sauce   |    |
| <b>🌀 Sea Dragon</b> .....   | 14 |
| Shrimp Tempura, Spicy Tuna, Avocado, Top with Spicy Crab, Miso Sauce, BBQ Eel Sauce   |    |
| <b>🌀 Sashimi Roll (NO Rice)</b> .....   | 14 |
| Spicy Tuna, Seaweed Salad, Avocado, Asparagus, Wrap with Soy Nori, Top with Seared White Tuna, Spicy Mayo, BBQ Eel Sauce            |    |
| <b>🌀 Panther Roll</b> .....   | 14 |
| Spicy Tuna, Spicy Crab, Avocado, Wrapped Soy Nori - Deep Fried, Panko Crusted, Mix Avocado Seaweed Salad, Spicy Mayo, BBQ Eel Sauce |    |
| <b>Flame Roll</b> .....   | 14 |
| Soft Shell Crab, Cucumber, Avocado, Spicy Crab, Tempura Crab, BBQ Eel Sauce, Wasabi Mayo  |    |
| <b>🌀 Aqua Roll</b> .....  | 18 |
| King Crab, Avocado, Spicy Mince Bluefin Tuna, Wrapped with Soy Nori, Top With Baby Yellowtail, Micro Greens, Cilantro Sauce         |    |
| <b>🌀 Surf &amp; Turf Roll</b> .....   | 18 |
| Tempura Lobster, Spicy Kani, Shallots, Avocado, Filet Mignon, Crunchy Kani, Honey Wasabi, BBQ Eel Sauce                             |    |

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