



## Starters

<b>Vegetable Spring Roll</b> ..... 5 <i>Served with Sweet Chili Sauce</i>	<b>Wonton Soup</b> ..... 5 <i>Shrimp &amp; Pork Wonton, Mushrooms, Cilantro, Seaweed, Scallion, Sesame Oil</i>	<b>Edamame</b> ..... 5 <i>Japanese Soy Bean. Choice of Steamed or Seasoned.</i>
<b>Avocado Salad</b> ..... 6 <i>Mixed Greens, Crispy Wonton, Tomato, Cucumber, Ginger Dressing (Chicken \$5 / Jumbo Shrimp - 5 pieces \$6)</i>	<b>Korean Spicy Wings</b> ..... 7 <i>Sweet Spicy Sauce</i>	<b>Crispy Brussels Sprouts</b> ..... 7 <i>Garlic Crumb, Peanuts, Shallots, Tamarind Dressing</i>
<b>Chicken Lettuce Wraps</b> ..... 9 <i>Mushroom, Water Chestnut, Celery, Pine Nuts, Served with Hoisin BBQ Sauce</i>	<b>Shrimp &amp; Pork Dumpling (5)</b> ..... 10 <i>Cilantro, Scallion, Peanut, Crispy Shallot, Olive Oil, Dumpling Sauce, and side of Fresh Garlic</i>	<b>Crab Rangoon (5)</b> ..... 8 <i>Crab Meat, Cream Cheese, Chives, Onion, Plum Sauce</i>
<b>Red Ball</b> ..... 12 <i>Tuna, Avocado, Seaweed Salad, Blue Crab, Tobiko, Honey Wasabi Sauce</i>	<b>Hon Hamachi Jalapeño</b> ..... 12 <i>Yellowtail, Jalapeño, Micro Greens, Scallions, Momiji, Yuzu Sauce</i>	<b>Kani Salad</b> ..... 7 <i>Kani, Cucumber, Tobiko, Japanese Mayo</i>
<b>Pepper Tuna</b> ..... 12 <i>Slice Pepper Tuna, Honey Wasabi, Miso Sauce</i>	<b>Seafood House Salad</b> ..... 12 <i>Cucumber, Octopus, Shrimp, Kani, Squid, Spring Mix, Mango Yuzu Sauce</i>	<b>Wild Salmon Salad</b> ..... 12 <i>Chopped Wild Salmon, Spring Mix, Avocado, Yuzu Sauce</i>
		<b>Toro Tartar</b> ..... 15 <i>Blue Fin Tuna, Avocado, Tobiko, Yuzu Sauce</i>

## Lunch Box

\*Served With Miso Soup, Salad, Spring Roll, Shrimp Shumai, Steamed Rice

<b>Vegetable Teriyaki</b> ..... 9	<b>Tofu Teriyaki</b> ..... 9	<b>Vegetable Tempura</b> ..... 10
<b>Chicken Teriyaki</b> ..... 11	<b>Shrimp Teriyaki</b> ..... 12	<b>Salmon Teriyaki</b> ..... 12
<b>Shrimp Tempura</b> ..... 12	<b>New York Strip Steak Teriyaki</b> ..... 12	

## Sushi Bar Entrée

\*Served With Miso Soup

<b>Mizzu Maki Roll "A"</b> ..... 13 <i>Tuna Roll, Salmon Roll, Yellowtail Scallion Roll</i>	<b>Mizzu Maki Roll "B"</b> ..... 13 <i>Spicy Tuna, Spicy Salmon, Spicy Yellowtail Scallion Roll</i>	<b>Mizzu Maki Roll "C"</b> ..... 12 <i>Vegetable Roll, Sweet Potato Roll, Peanut Avocado Roll</i>
<b>Mizzu Sushi Sampler "A"</b> ..... 14 <i>5 Pieces Sushi, Spicy Salmon Roll</i>	<b>Mizzu Sushi Sampler "B"</b> ..... 16 <i>7 Pieces Sushi, Spicy Tuna Roll</i>	<b>Mizzu Sashimi Sampler</b> ..... 16 <i>10 Pieces Assorted Raw Fish</i>
	<b>Chirashi (Half Shell Fish)</b> ..... 18 <i>13 Pieces Assorted Sashimi On a Bed of Seasoned Sushi Rice</i>	

## Lunch Maki - 2 Rolls \$9 • 3 Rolls \$13

\*Served With Miso Soup

Brown Rice \$.50 | Cucumber Wrap \$3 Per Roll

<b>Peanut Avocado Roll</b> ..... 4	<b>Sweet Potato Tempura Roll</b> ..... 4	<b>Avocado Roll</b> ..... 4
<b>Cucumber Roll</b> ..... 4	<b>Vegetable Roll</b> ..... 5	<b>California Roll</b> ..... 5
<b>Shrimp Avocado Roll</b> ..... 5	<b>Tuna Roll</b> ..... 5	<b>Eel Avocado Roll</b> ..... 5
<b>Yellowtail Scallion Roll</b> ..... 5	<b>Salmon Roll</b> ..... 5.5	<b>Shrimp Cucumber Roll</b> ..... 5.5
<b>Yellowtail Jalapeño Roll</b> ..... 5.5	<b>Spicy Tuna Roll</b> ..... 6	<b>Spicy Salmon Roll</b> ..... 6
<b>Tuna Cucumber Roll</b> ..... 6	<b>Salmon Cucumber Roll</b> ..... 6	<b>Philadelphia Roll</b> ..... 6
<b>Spicy Crab Roll</b> ..... 6	<b>Spicy Yellowtail Roll</b> ..... 6	<b>Shrimp Tempura Roll</b> ..... 6
<b>Eel Cucumber</b> ..... 6	<b>Salmon Avocado Roll</b> ..... 6	<b>Tuna Avocado Roll</b> ..... 6

## Mizzu Special Rolls

\*Served With Miso Soup

<b>Godzilla Roll</b> ..... 10 <i>Spicy Tuna, Asparagus, Topped with Sliced Avocado, Tobiko, Spicy Mayo</i>	<b>French Connection Roll</b> ..... 10 <i>Eel, Cucumber, Topped with Avocado, Sesame, BBQ Eel Sauce</i>	<b>Fire Roll</b> ..... 12 <i>Tuna, Salmon, Avocado, Topped with Spicy Tuna, Spicy Mayo, BBQ Eel Sauce</i>
<b>Easy Roll</b> ..... 12 <i>Shrimp Tempura, Cucumber, Topped with Spicy Salmon, Honey Wasabi Sauce</i>	<b>Dance Tuna Roll</b> ..... 13 <i>Peppered Tuna, Avocado, Topped with Tempura Tuna, Garlic Yuzu Sauce, BBQ Eel Sauce</i>	<b>Rainbow Roll</b> ..... 12 <i>California Style, Topped with Four Kinds of Raw Fish and Tobiko</i>
	<b>Flower Roll</b> ..... 12 <i>Deep Fried Spicy Tuna, Topped with Spicy Crab, Yuzu Miso Sauce</i>	

## Kitchen Entrée

\*Served With Miso Soup

<b>General Tso's Chicken</b> ..... 10 <i>Sweet Red Pepperdew, Green Pepper, Pineapple, Broccoli, White Rice</i>	<b>Tofu &amp; Vegetables</b> ..... 12 <i>Crispy Tofu, Seasoned Vegetables, Teriyaki Sauce, White Rice</i>
<b>Admiral's Thai Curry</b> ..... 10 chicken   12 shrimp <i>Eggplant, Green Beans, Mixed Peppers, Tomato, Red Onion, Pineapple, Zucchini, Tofu, Served with White Rice</i>	<b>Thai Fried Rice</b> ..... 10 chicken   12 shrimp <i>Tomato, Cashews, Green Beans, Carrots, Onion, Pineapples, Egg</i>
<b>Wok Stir Fry Rib Eye</b> ..... 16 <i>Japanese Mushrooms, Peppers, Red Onion, Asparagus, Green Beans, Carrots, Cumin, Hoisin BBQ Sauce, White Rice</i>	<b>Classic Pad Thai</b> ..... 10 chicken   12 shrimp <i>Chinese Chive, Bean Spout, Onion, Egg, Shallot, Peanuts, Limes</i>
<b>Chilean Sea Bass</b> ..... 18 <i>Brussels Sprouts, Broccoli Raab, Sweet Peas, Mushrooms, White Miso Sauce</i>	<b>Bistro Broccoli</b> ..... 10 chicken   12 shrimp   12 beef <i>Broccoli, Carrot, Demi-Glace, White Rice</i>

## Hibachi Entrée

\*Served With Mushroom Soup, Fried Rice Or White Rice, and Mixed Vegetables | Add Noodles for \$1

<b>Vegetable</b> ..... 9	<b>Chicken</b> ..... 10
<b>Scallop</b> ..... 12	<b>Sirloin Steak</b> ..... 12
<b>Shrimp</b> ..... 12	<b>Salmon</b> ..... 12
<b>Filet Mignon</b> ..... 14	<b>Lobster Tail</b> ..... 17
<b>Combination Meal</b> ..... 15 <i>Your Choice of Two Items: Chicken, Steak, Shrimp, or Salmon</i>	<b>Filet Mignon &amp; Lobster Tail</b> ..... 22

## Sake

### Classic Flight Of Sake

A Tasting of Kaori, Karatamba & Oni No ..... 12

### Hot Sake

Ozeki Premium Junmai ..... 5 Small / 10 Large / 12 Extra Large

### Karatamba, Honjozo

Unique Dry Sake from Tamba Japan ..... 7 Glass / 20 Carafe

### Kaori, Junmai Ginjo

Light bodied with lush aromas of moscato grapes and banana ..... 7 Glass / 20 Carafe

### Oni No Shitaburi, Honjozo

"Devil's Shivering Tongue". Simple, smooth and extremely dry ..... 7 Glass / 20 Carafe

### Osakaya Chobei, Daiginjo (720ML)

Premium sake named after founder of Ozeki. Rich, fruit aroma with delicate and expressive finish..... 12 Glass / 50 Bottle

### Kaguyahime, Junmai (500ML)

"Bamboo Princess". Delicate with a semi-dry finish ..... 8 Glass / 30 Bottle

### Ozeki Nigori Unfiltered Sake (375ML)

Cloudy Sake, creamy rich tropical flavor ..... 7 Glass / 22 Bottle

### Hana Awaka, Sparkling Sake (250 ML)

"Sparkling Flower". Sweet with subtle melon and fruit flavors ..... 17 Bottle

### Kaori Umeshu Plum Sake

Infused with plums, fruit aromas, fragrant & Sweet ..... 9 Glass

## Martinis

**Lychee Martini** ..... 10

Vodka, lychee liquor, lychee juice, and lemon-lime soda

**Cucumber Sake Martini** ..... 10

Cucumber Vodka, Sake, lemon syrup, with cucumber garnish

**Ruby Red Grapefruit Gimlet** ..... 10

Grapefruit Vodka, ruby red grape fruit juice, and lime juice

**Cherry Blossom Martini** ..... 10

Cherry Rum, prosecco, pineapple juice and cranberry juice

**Tropical Cosmo** ..... 10

Tropical Rum, Cointreau, lime juice, white cranberry juice

**Pomegranate Martini** ..... 10

Citrus Vodka, pomegranate juice, splash of Cointreau, sugar rim, lemon twist

**Asian Pear Martini** ..... 10

Pear vodka, ginger liqueur, prosecco, white cranberry juice

**Watermelon Martini** ..... 10

Watermelon Vodka, Midori Melon Liqueur, watermelon liqueur, lime juice, cranberry juice

**Raspberry Lemon Drop Martini** ..... 10

Citrus Vodka, limoncello, Chambord, fresh lemon juice

**The Real Martini** ..... 11

Gin, dash of dry vermouth, blue cheese stuffed olives

## Cocktails

**Lychee Bellini** ..... 8

Prosecco, lychee liqueur, lychee juice

**Seasonal Sangria** ..... 8

Red or White. Ask your server or bartender for details

**Mizzu-Jito** ..... 8

Choice of traditional, mango, black cherry, pomegranate or strawberry

**Tokyo Mule** ..... 9

Vodka, Sake, lychee liqueur, ginger beer, lime juice

**Mizzu-Rita** ..... 9

Tequila, triple sec, lychee liqueur, orange juice, lime juice, sour mix

**Old Fashion** ..... 11

Bourbon, muddled orange sugar & bitters, luxardo cherries

**Scorpion Bowl** ..... 22

Light rum, dark rum, amaretto, lychee liquor, triple sec, orange juice, pineapple juice and cranberry juice

**Zodiac Dragon Bowl** ..... 22

Orange, Raspberry, Strawberry, and Peach Vodkas with orange and pineapple juice, grenadine and a splash of lemon lime soda

## Wine Selection

### Pinot Grigio

GL BT

Rapido (Veneto, Italy) ..... 7 ..... 24

Candoni Organic (Veneto, Italy) ..... 8 ..... 28

### Chardonnay

Belle Ambiance (California) ..... 7 ..... 24

Gerard Bertrand Organic (France) ..... 9 ..... 31

Landmark Overlook (Sonoma, California) ..... 10 ..... 45

### Sauvignon Blanc

Hay Maker (Marlborough, New Zealand) ..... 7 ..... 24

Nobilo (Marlborough, New Zealand) ..... 8 ..... 28

Josh (California) ..... 9 ..... 31

### Riesling

Relax (Germany) ..... 8 ..... 28

Montinore Estate Almost Dry Organic (Oregon) .... 9 ..... 31

### White Blend

Vina Robles 4White (Paso Robles, California) ..... 9 ..... 31

### Rosé

"The Palm" By Whispering Angel (France) ..... 10 ..... 35

### Pinot Noir

Angeline (Sonoma, California) ..... 8 ..... 28

Z. Alexander Brown (California) ..... 10 ..... 35

Diora La Petite Grace (Monterey, California) ..... 14 ..... 45

### Cabernet Sauvignon

Canvas (California) ..... 7 ..... 24

Gnarly Head 1924 Double Black (Lodi, CA) ..... 8 ..... 28

Justin (Paso Robles, California) ..... 14 ..... 45

### Merlot

Noble Vines 181 (Lodi, California)..... 7 ..... 24

Milbrandt (Columbia Valley, Washington)..... 8 ..... 28

### Malbec

Portillo (Mendoza, Argentina) ..... 7 ..... 24

### Red Blends

Rosso Di Montepulciano (Italy) ..... 9 ..... 31

### Sparkling

Veuve Du Vernay Brut Rose (France) ..... 8

Prima Perla Prosecco (Veneto, Italy)..... 8

## Beers

Michelob Ultra..... 5

Budweiser ..... 5

Bud Light ..... 5

Coors Light ..... 5

Corona ..... 6

Stella Artois..... 6

Heineken ..... 6

Little Cranky Session IPA ..... 6

Asahi..... 6

Kirin Ichiban (22oz)..... 8

Kirin Light..... 6

Tsing Tao ..... 6

McKenzie's Black Cherry Cider ..... 6

## Draft Beer

Sapporo ..... 7

Samuel Adams (Seasonal) ..... 7

Counterweight (Headway) ..... 8

Rotating Selection ..... 9

## Classically Tastings

**Blue Grass Flight** ..... 22

Larceny Kentucky Bourbon, Bulleit Bourbon, Elijah Craig Small Batch Bourbon

**Red Wine Flight** ..... 15

Z. Alexander Brown Pinot Noir, Justin Cabernet Sauvignon, Noble Vines 181 Merlot

**Draft Flights** ..... 15

Any Choice on our Draft Beer List

**White Wine Flight** ..... 15

Candoni Organic Pinot Grigio, Gerard Bertrand Organic Chardonnay, Josh Sauvignon Blanc