

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
Spring Mix, Romaine Lettuce, Tomatoes, Cucumbers, Wonton Chips, and Avocado. Served with House Ginger Dressing	

Seaweed Salad	5
Pickled Vegetables	
^{spicy} Spicy Egg Drop Soup	6
Spinach, Tiger Shrimps	
Salmon Skin Salad	7
Spring Mix, Cucumber, Tobiko, Scallions, Pan-Seared Salmon Skin, BBQ Eel Sauce	
Seafood Tom Yum Soup	8
Shrimp, Clams, Scallops, Mushrooms, Tomato, Cilantro	

Kitchen Starters

Steamed or Seasoned Edamame	5/6
Japanese Soy Bean.	
^{spicy} Korean Spicy Wings	7
Deep Fried Chicken Wing with Korean Sweet Spicy Sauce	
Crispy Brussels Sprouts	7
Garlic Crumb, Peanuts, Shallots, Tamarind Dressing	
Chicken Lettuce Wrap	9
Diced Green & Red Peppers, Red Onion, Chopped Green Beans, Water Chestnut, Pine Nuts, Served Over Crispy Rice Noodles with Hoisin BBQ Sauce	
^{spicy} Crispy Calamari	10
Served with Diced Onion, Green and Red Peppers. Spicy Hawaiian Sauce	
^{spicy} Rock Shrimp Tempura	10
Tempura Shrimp, Served with Spicy Yuzu Aioli	

Vegetable Spring Roll	6
Served with Sweet Chili Sauce	
Gyoza (6)	6/8
Vegetable or Beef	
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	
Dim Sum Har Gao (5)	10
Jumbo Shrimp Wrap with Rice Paper. Served with Ginger Scallion Sauce	

Sushi Bar Starters

• Sushi Appetizer	12
5 Pieces Sushi - Chef's Choice	
Sashimi Appetizer	14
9 Pieces Assorted Sashimi - Chef's Choice	
• Yellowtail Jalapeño	12
Yellowtail, Jalapeño, Micro Greens, Scallions, Momiji, Yuzu Sauce	
• Seafood House Salad	14
Cucumber, Octopus, Shrimp, Kani, Squid, Spring Mix, Mango Yuzu Sauce	

• Kani Salad	7
Kani, Cucumber, Tobiko, Japanese Aioli	
^{spicy} • Red Ball	12
Tuna, Avocado, Seaweed Salad, Blue Crab, Honey Wasabi Sauce	
• Salmon Salad	12
Spring Mix, Avocado, Chopped Wild Salmon, Mango Yuzu Sauce	
• Toro Tartar	15
Blue Fin Tuna, Avocado, Tobiko, Yuzu Sauce	

• These menu items may be served raw or undercooked.
"Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness."

Kitchen Entrée

Served with Miso Soup. Brown Rice \$1.00 More

^{spicy} General Tso's Chicken	16
Sweet Red Pepper Dew, Green Pepper, Pineapple, Broccoli, White Rice	
• Teriyaki Dinner	16 Chicken....18 Shrimp....18 Steak
Onion, Mixed Peppers, Broccoli Raab, Carrots, Baby Corn, Balsamic Teriyaki Sauce. White Rice	
• Bistro Broccoli	16 Chicken....18 Shrimp....18 Steak
Broccoli, Carrot, Demi-Glace. White Rice	
Thai Fried Rice	16 Chicken....18 Shrimp....20 Combo
Tomato, Cashews, Green Beans, Carrots, Onion, Pineapples, Egg	
Classic Pad Thai	16 Chicken....18 Shrimp....20 Combo
Chinese Chives, Bean Sprouts, Onions, Egg, Crispy Shallot, Peanuts, Limes	
^{spicy} Admiral's Thai Curry	16 Chicken....18 Shrimp....20 Combo
Mixed Peppers, Green Bean, Eggplant, Tomato, Red Onion, Pineapple, Zucchini, Tofu. White Rice	
Tempura Dinner	16 Chicken....18 Shrimp....22 Combo
Light Tempura Batter, Tempura Sauce. White Rice	
Wok Stir Fry Rib Eye	22
Green Peppers, Red Onion, Asparagus, Carrots, Cumin, Hoisin BBQ Sauce. White Rice	

Main Dishes

Served with Miso Soup

Scottish Salmon	22	Seared Scallops	26
Tomato, Brussel Sprouts, Beech Mushrooms, Lemon Grass Sauce		Orzo, Broccoli Rabe, Oven Dried Tomato, Beech Mushrooms, Lemon Butter Sauce	
Chilean Sea Bass	24	• Oliver Cromwell's Surf & Turf	28
Korean Black Rice, Fresh Broccoli Raab, Edamame Mashed Potatoes, White Miso Sauce		Grilled Lobster with Ginger-Scallion Sauce, Steak Stir Fry with Onions & Peppers, Edamame, Yukon Mashed Potatoes	

Side Dishes

Garlic Bok Choy	5	Miso Eggplant	5
Steamed Broccoli	5	Fried Sweet Potato	5
Hibachi Fried Rice	6	Hibachi Noodles	6
Add Vegetable \$1 Chicken \$3 Shrimp \$4		Add Vegetable \$1 Chicken \$3 Shrimp \$4	

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Sushi Bar Entrée

Served with Miso Soup

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| • Mizzu Sushi Dinner 24
11 Pieces Assorted Sushi Chef's Choice | • Mizzu Sashimi Dinner 28
18 Pieces Assorted Sashimi Chef's Choice |
| • Ocean Sushi 26
4 Pieces Tuna, 4 Pieces Yellowtail, 4 Pieces Salmon Sushi | • Ocean Sashimi 30
6 Pieces Tuna, 6 Pieces Yellowtail, 6 Pieces Salmon |
| • Chirashi Dinner 28
16 Assorted Sashimi on a Bed of Seasoned Sushi Rice | • Sushi & Sashimi Combo 30
6 Pieces Sushi, 12 Pieces Sashimi Chef's Choice |
| • Sushi For Two 50
24 Pieces of Assorted Sushi Chef's Choice | • Sashimi For Two 50
32 Pieces Assorted Sashimi Chef's Choice |

• Party Boat For Fun

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

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Sushi or Sashimi A La Carte

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

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

Roll or Hand Roll

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

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| • Sweet Potato Tempura Roll 4 | • Cucumber or Avocado Roll 4 |
| • Vegetable Roll 5 | • California Roll 5 |
| ^{spicy} • Spicy Crab Roll 6 | • Shrimp Cucumber or Avocado 5 |
| • Tuna Roll 5 | • Yellowtail Scallion Roll 5 |
| • Salmon Roll 5 | ^{spicy} • Spicy Yellowtail Roll 6 |
| ^{spicy} • Spicy Tuna Roll 6 | • Tuna Cucumber or Avocado 6 |
| ^{spicy} • Spicy Salmon Roll 6 | • Salmon Cucumber or Avocado 6 |
| • Eel Cucumber or Avocado 6 | • Shrimp Tempura Roll 7 |
| • Alaska Roll 6
Salmon, Cucumber, Avocado | • Boston Roll 6
Shrimp, Cucumber, Boston Lettuce, Mayo |

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Mizzu Special Roll

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

Spider Roll	12
Tempura Soft Shell Crab, Cucumber, Avocado, Eel Sauce	
^{VEGAN} Summer Roll	12
Organic Brown Rice, Sweet Potato, Avocado, Tofu Skin, Mango, Honey Wasabi Sauce	
^{VEGAN} Green Roll	12
Organic Brown Rice, Seaweed Salad, Cucumber, Asparagus, Oshinko, Avocado, Jalapeño Sauce	
• Samurai Roll	16
Tempura Salmon, Asparagus, Avocado, Top with Wild King Salmon, Orange Tobiko, Spicy Chili Sauce	
• Blue Sky	16
Shrimp Tempura, Spicy Salmon, Avocado, Soy Nori, Top with Cucumber Seaweed Salad, Mix Spicy Miso Honey Wasabi Sauce	
• Four Wheel Driver	16
Spicy Crab, Cucumber, Avocado, Asparagus, Top with Tuna, Salmon, Yellowtail, Striped Bass, Four Colors Tobiko	
• Autumn Leaf	16
Shrimp Tempura, Cucumber, Top with Seared Tuna, Yellowtail, Avocado, Tobiko, Micro Greens, Sriracha, Japaneses Aioli & Yuzu Sauce	
• Sea Dragon	16
Shrimp Tempura, Spicy Tuna, Avocado, Top with Spicy Crab, Miso Sauce, BBQ Eel Sauce	
• Sashimi Roll (NO Rice)	16
Spicy Tuna, Seaweed Salad, Avocado, Asparagus, Wrap with Soy Nori, Top with Seared White Tuna, Spicy Mayo, BBQ Eel Sauce	
• Panther Roll	16
Spicy Tuna, Spicy Crab, Avocado, Wrapped Soy Nori - Deep Fried, Panko Crusted, Mix Avocado Seaweed Salad, Spicy Mayo, BBQ Eel Sauce	
Flame Roll	16
Soft Shell Crab, Cucumber, Avocado, Spicy Crab, Tempura Crab, BBQ Eel Sauce, Wasabi Mayo	
• Aqua Roll	18
King Crab, Avocado, Spicy Mince Bluefin Tuna, Wrapped with Soy Nori, Top With Baby Yellowtail, Micro Greens, Cilantro Sauce	
• Surf & Turf Roll	18
Tempura Lobster, Spicy Kani, Avocado, Filet Mignon, Crunchy Kani, Honey Wasabi, BBQ Eel Sauce	

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