

# Soups and Salads

<b>Miso Soup</b> .....	3
Seaweed, Tofu, Scallions, Miso Broth	
<b>Wonton Soup</b> .....	5
Shrimp & Pork Wonton, Mushrooms, Cilantro, Seaweed, Scallion, Sesame Oil	
<b>Avocado Salad</b> .....	7
Spring Mix, Romaine Lettuce, Tomatoes, Cucumbers, Wonton Chips, and Avocado. Served with House Ginger Dressing	

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

# Kitchen Starters

<b>Steamed or Seasoned Edamame</b> .....	5/6
Japanese Soy Bean.	
<b>Gyoza (6)</b> .....	6/8
Vegetable or Beef	
<b>Tempura (Vegetable/Shrimp)</b> .....	7/10
Light Tempura Batter Served with Tempura Sauce	
<b>Crab Rangoon (5)</b> .....	8
Crab Meat, Cream Cheese, Chives, Onion, Plum Sauce	
<b>Shrimp &amp; Pork Dumpling (5)</b> .....	10
Cilantro, Scallion, Peanut, Crispy Shallot, Olive Oil, Dumpling Sauce	
<sup>spicy</sup> <b>Crispy Calamari</b> .....	10
Served with Diced Onion, Green and Red Peppers. Spicy Hawaiian Sauce	
<sup>spicy</sup> <b>Rock Shrimp Tempura</b> .....	12
Tempura Shrimp, Served with Spicy Yuzu Aioli	

<b>Steamed or Fried Shrimp Shumai</b> .....	5/6
<b>Vegetable Spring Roll</b> .....	6
Served with Sweet Chili Sauce	
<sup>spicy</sup> <b>Korean Spicy Wings</b> .....	9
Deep Fried Chicken Wing with Korean Sweet Spicy Sauce	
<b>Crispy Brussels Sprouts</b> .....	8
Garlic Crumb, Peanuts, Shallots, Tamarind Dressing	
<b>Chicken Lettuce Wrap</b> .....	10
Diced Green & Red Peppers, Red Onion, Chopped Green Beans, Water Chestnut, Pine Nuts, Served Over Crispy Rice Noodles with Hoisin BBQ Sauce	
<b>Dim Sum Har Gao (5)</b> .....	10
Jumbo Shrimp Wrap with Rice Paper. Served with Ginger Scallion Sauce	

# Sushi Bar Starters

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

• <b>Kani Salad</b> .....	7
Kani, Cucumber, Tobiko, Japanese Aioli	
<sup>spicy</sup> • <b>Red Ball</b> .....	12
Tuna, Avocado, Seaweed Salad, Blue Crab, Honey Wasabi Sauce	
• <b>Salmon Salad</b> .....	12
Spring Mix, Avocado, Chopped Wild Salmon, Mango Yuzu Sauce	
• <b>Toro Tartar</b> .....	15
Blue Fin Tuna, Avocado, Tobiko, Yuzu Sauce	

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# Kitchen Entrée

Served with Miso Soup

• <b>Teriyaki Dinner</b> .....	18 Chicken....20 Shrimp....20 Steak
Onion, Mixed Peppers, Broccoli Raab, Carrots, Baby Corn, Balsamic Teriyaki Sauce. White Rice	
• <b>Bistro Broccoli</b> .....	18 Chicken....20 Shrimp....20 Steak
Broccoli, Carrot, Demi-Glace. White Rice	
<b>Thai Fried Rice</b> .....	18 Chicken....20 Shrimp....22 Combo
Tomato, Cashews, Green Beans, Carrots, Onion, Pineapples, Egg	
<b>Classic Pad Thai</b> .....	18 Chicken....20 Shrimp....22 Combo
Chinese Chives, Bean Sprouts, Onions, Egg, Crispy Shallot, Peanuts, Limes	
<sup>spicy</sup> <b>Admiral's Thai Curry</b> .....	18 Chicken....20 Shrimp....22 Combo
Mixed Peppers, Green Bean, Eggplant, Tomato, Red Onion, Pineapple, Zucchini, Tofu. White Rice	
<b>Tempura Dinner</b> .....	18 Chicken....20 Shrimp....22 Combo
Light Tempura Batter, Tempura Sauce. White Rice	
<b>Malaysian Hofun Noodles</b> .....	18 Chicken...20 Shrimp...20 Steak...Combo 22
Flat Thick Rice Noodles, Scallions, Onions, Chives, Bean Sprouts Sautéed in our Signature Oyster Sauce	
<sup>spicy</sup> <b>General Tso's Chicken</b> .....	18
Sweet Red Pepper Dew, Green Pepper, Pineapple, Broccoli, White Rice	
<b>Nabeyaki Udon Soup</b> .....	19
Japanese Udon Noodles, Crab, Chicken, Poached Egg, Mixed Vegetables. Served with 2 Tempura Shrimp	
<b>Wok Stir Fry Rib Eye</b> .....	28
Green Peppers, Red Onion, Asparagus, Carrots, Cumin, Hoisin BBQ Sauce. White Rice	
<b>Chilean Sea Bass</b> .....	30
Fresh Broccoli Raab, Sun Dried Tomato, Edamame Beans, White Miso Sauce	

# Kid's Entrée

<b>Mac N' Cheese</b> .....	7
Served with French Fries	
<b>Chicken Nuggets (6)</b> .....	8
Served with French Fries	
<b>Fish &amp; Chips</b> .....	10
Fried Fish Served with French Fries	

# Side Dishes

<b>Pineapple</b> .....	4	<b>French Fries</b> .....	5
<b>Steamed Broccoli</b> .....	6	<b>Fried Sweet Potato</b> .....	6
<b>Garlic Bok Choy</b> .....	8	<b>Miso Eggplant</b> .....	8
<b>Hibachi Noodles</b> .....	6	<b>Hibachi Fried Rice</b> .....	6
Add Vegetable \$3   Chicken \$4   Shrimp \$5		Add Vegetable \$3   Chicken \$4   Shrimp \$5	

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# Sushi Bar Entrée

Served with Miso Soup

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

## • Party Boat For Fun

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

95

# Sushi or Sashimi A La Carte

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

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| • <b>Tuna</b> ..... 3..4          | • <b>Bronzini</b> ..... 3..4         |
| • <b>Yellowtail</b> ..... 3..4    | • <b>Salmon</b> ..... 3..4           |
| • <b>White Tuna</b> ..... 3..4    | • <b>Spanish Mackerel</b> ..... 3..4 |
| • <b>Salmon Caviar</b> ..... 3..4 | • <b>Striped Bass</b> ..... 3..4     |
| • <b>Surf Clam</b> ..... 3.5..5   | • <b>Egg</b> ..... 2.5..4            |
| • <b>Shrimp</b> ..... 2.5..4      | • <b>Kani</b> ..... 2.5..4           |
| • <b>Octopus</b> ..... 3..5       | • <b>Eel</b> ..... 3..4              |
| • <b>Squid</b> ..... 3..4         | • <b>Tobiko</b> ..... 3..6           |
| • <b>Fatty Tuna</b> ..... M/P     | • <b>Sweet Shrimp</b> ..... M/P      |
| • <b>King Crab</b> ..... M/P      | • <b>Sea Urchin</b> ..... M/P        |

# Roll or Hand Roll

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

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|---|--|
| <b>Sweet Potato Tempura Roll</b> ..... 5                    | <b>Cucumber or Avocado Roll</b> ..... 5                                |
| <b>Vegetable Roll</b> ..... 5                               | <b>California Roll</b> ..... 5   |
| <sup>\$PI</sup> <b>Spicy Crab Roll</b> ..... 7              | <b>Shrimp Cucumber or Avocado</b> ..... 6                              |
| <b>Salmon Skin Roll</b> ..... 6                             | • <b>Tuna Roll</b> ..... 6   |
| • <b>Yellowtail Scallion Roll</b> ..... 6.5                 | • <b>Salmon Roll</b> ..... 6   |
| <sup>\$PI</sup> • <b>Spicy Yellowtail Roll</b> ..... 7      | <sup>\$PI</sup> • <b>Spicy Tuna Roll</b> ..... 6                       |
| • <b>Tuna Cucumber or Avocado</b> ..... 6.5                 | <sup>\$PI</sup> • <b>Spicy Salmon Roll</b> ..... 6                     |
| • <b>Salmon Cucumber or Avocado</b> ..... 6.5               | <b>Philadelphia Roll</b> ..... 7                                       |
| <b>Eel Cucumber or Avocado</b> ..... 7                      | • <b>Shrimp Tempura Roll</b> ..... 8                                   |
| • <b>Alaska Roll</b> ..... 6.5<br>Salmon, Cucumber, Avocado | <b>Boston Roll</b> ..... 6.5<br>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

<b>VEGAN Summer Roll</b> .....	13
Organic Brown Rice, Sweet Potato, Avocado, Tofu Skin, Mango, Honey Wasabi Sauce	
<b>VEGAN Green Roll</b> .....	13
Organic Brown Rice, Seaweed Salad, Cucumber, Asparagus, Oshinko, Avocado, Jalapeño Sauce	
<b>Spider Roll</b> .....	15
Tempura Soft Shell Crab, Cucumber, Avocado, Eel Sauce	
<b>Autumn Leaf</b> .....	16
Shrimp Tempura, Cucumber, Top with Seared Tuna, Yellowtail, Avocado, Tobiko, Micro Greens, Sriracha, Japaneses Aioli & Yuzu Sauce	
<b>Blue Sky</b> .....	16
Shrimp Tempura, Spicy Salmon, Avocado, Soy Nori, Top with Cucumber Seaweed Salad, Mix Spicy Miso Honey Wasabi Sauce	
<b>Chef Roll</b> .....	16
Tuna, Salmon, Yellowtail, Soy Nori, Top with Avocado, Black Tobiko, Spicy Mayo	
<b>Falcon Roll</b> .....	16
Tuna, Yellowtail, Avocado, Soy Nori, Top with King Salmon, Honey Wasabi, BBQ Eel Sauce	
<b>Four Wheel Driver</b> .....	16
Spicy Crab, Cucumber, Avocado, Asparagus, Top with Tuna, Salmon, Yellowtail, Striped Bass, Four Colors Tobiko	
<b>Samurai Roll</b> .....	16
Tempura Salmon, Asparagus, Avocado, Top with Wild King Salmon, Orange Tobiko, Spicy Chili Sauce	
<b>Panther Roll</b> .....	17
Spicy Tuna, Spicy Crab, Avocado, Wrapped Soy Nori - Deep Fried, Panko Crusted, Mix Avocado Seaweed Salad, Spicy Mayo, BBQ Eel Sauce	
<b>Sea Dragon</b> .....	17
Shrimp Tempura, Spicy Tuna, Avocado, Top with Spicy Crab, Miso Sauce, BBQ Eel Sauce	
<b>Flame Roll</b> .....	18
Soft Shell Crab, Cucumber, Avocado, Spicy Crab, Tempura Crab, BBQ Eel Sauce, Wasabi Mayo	
<b>Sashimi Roll (NO Rice)</b> .....	18
Spicy Tuna, Seaweed Salad, Avocado, Asparagus, Wrap with Soy Nori, Top with Seared White Tuna, Spicy Mayo, BBQ Eel Sauce	
<b>Aqua Roll</b> .....	20
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> .....	20
Tempura Lobster, Spicy Kani, Avocado, Filet Mignon, Crunchy Kani, Honey Wasabi, BBQ Eel Sauce	

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