

## Soups and Salads

<b>Miso Soup</b> ..... 4 Seaweed, Tofu, Scallions, Miso Broth	<b>Seaweed Salad</b> ..... 6.5 Pickled Vegetables
<b>Mushroom Soup</b> ..... 4 Mushrooms, Fried Onion, Scallions, Chicken Broth	<b>Kani Salad</b> ..... 8.5 Kani, Cucumber, Tobiko, Japanese Aioli
<b>Spicy Egg Drop Soup</b> ..... 8 Spinach, Tiger Shrimps	<b>Wonton Soup</b> ..... 8 Shrimp & Pork Wonton, Mushroom, Cilantro, Seaweed, Scallion, Sesame Oil
<b>Seafood Tom Yum Soup</b> ..... 11 Shrimp, Clams, Scallops, Mushroom, Tomato, Cilantro	• <b>Salmon Salad</b> ..... 14 Mixed Greens, Avocado, Salmon, Mango Yuzu Sauce
<b>Avocado Salad</b> ..... 8.5 Mixed Greens, Tomato, Cucumber, Wonton Chips, Avocado, House Ginger Dressing	• <b>Pepper Tuna Salad</b> ..... 14 Mixed Greens, Pepper Tuna, Scallions, Tobiko, Honey Wasabi, Miso Sauce

## Kitchen Starters

<b>Vegetable Spring Roll (2)</b> ..... 7 Sweet Chili Sauce	<b>Korean Spicy Wings</b> ..... 13 Sweet Spicy Sauce
<b>Edamame</b> ..... Steamed 7   Seasoned 8	<b>Shrimp Shumai (5)</b> ..... Steamed 6.5   Fried 7
<b>Crispy Brussels Sprouts</b> ..... 8 Garlic Crumb, Peanuts, Shallots, Tamarind Dressing	<b>Crab Rangoon (5)</b> ..... 10 Crab Meat, Cream Cheese, Chives, Onion, Plum Sauce
<b>Tempura</b> ..... Vegetable 8   Shrimp 12 Light Tempura Batter Served with Tempura Sauce	<b>Shrimp &amp; Pork Dumpling (5)</b> ..... 11 Tomato, Peanut, Crispy Shallot, Dumpling Sauce
<b>Spicy Calamari</b> ..... 13 Onion, Peppers, Spicy Hawaiian Sauce	<b>Dim Sum Har Gao (5)</b> ..... 12 Jumbo Shrimp Wrap with Rice Paper, Ginger Scallion Sauce
<b>Spicy Rock Shrimp Tempura</b> ..... 14 Spicy Yuzu Aioli	<b>Gyoza (6)</b> ..... Vegetable 7   Beef 9   Seafood 10
<b>Steak &amp; Cheese Egg Roll (2)</b> ..... 10 Steak, American Cheese, Onion	<b>Chicken Lettuce Wrap</b> ..... 12 Peppers, Onion, Green Beans, Water Chestnut, Pine Nuts, Hoisin Sauce. Served Over Crispy Rice Noodles.

## Sushi Bar Starters

• <b>Sushi Appetizer</b> ..... 14 5 Piece Sushi - Chef's Choice	• <b>Sashimi Appetizer</b> ..... 17 9 Piece Assorted Sashimi - Chef's Choice
<b>Spicy Red Ball</b> ..... 14 Tuna, Avocado, Seaweed Salad, Blue Crab, Honey Wasabi	<b>Spicy Yellowtail Jalapeno</b> ..... 14 Yellowtail, Jalapeno, Scallions, Momiji, Yuzu Sauce
• <b>Tuna Tartar</b> ..... 15 Tuna, Avocado, Tobiko, Yuzu Sauce	• <b>Dinosaur Eggs</b> ..... 15 Spicy Crab, Spicy Tuna, Crunch, Wrap with Avocado, Top with Crunch, Tobiko, Spicy Mayo, Eel Sauce
• <b>Sushi Pizza</b> ..... 16 Scallion Pancake, Tuna, Salmon, Avocado, Onion, Scallions, Eel Sauce, Spicy Mayo	• <b>Golden Treasure</b> ..... 15 Crab, Cucumber Wrap with Salmon, Top with Tobiko, Honey Wasabi, Japanese Aioli

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## Kitchen Entrée

Served with Miso Soup

• <b>Bistro Broccoli</b> .....	<b>Chicken 18   Shrimp 20   Steak 21</b>
Broccoli, Carrot, Demi-Glace. White Rice	
• <b>Teriyaki Dinner</b> .....	<b>Chicken 18   Shrimp 20   Steak 21</b>
Onion, Peppers, Broccoli Raab, Carrots, Baby Corn, Balsamic Teriyaki Sauce. White Rice	
• <b>Tempura Dinner</b> .....	<b>Chicken 18   Shrimp 20   Combo 24</b>
Light Tempura Batter, Tempura Sauce. White Rice	
<b>SPICY</b> • <b>General Tso's</b> .....	<b>Chicken 19   Shrimp 21   Combo 25</b>
Sweet Red Pepper Dew, Peppers, Pineapple, Broccoli, White Rice	
<b>SPICY</b> • <b>Thai Fried Rice</b> .....	<b>Chicken 18   Shrimp 20   Steak 21   Combo 24</b>
Tomato, Peppers, Green Beans, Carrots, Onion, Egg, Pineapples, Cashews	
• <b>Classic Pad Thai</b> .....	<b>Chicken 18   Shrimp 20   Steak 21   Combo 24</b>
Rice Noodles, Chives, Bean Sprouts, Onions, Egg, Crispy Shallot, Peanuts, Limes	
<b>SPICY</b> • <b>Admiral's Thai Curry</b> .....	<b>Chicken 18   Shrimp 20   Steak 21   Combo 24</b>
Peppers, Green Bean, Tomato, Onion, Pineapple, Zucchini, Tofu. White Rice	
• <b>Malaysian Hofun Noodles</b> .....	<b>Chicken 18   Shrimp 20   Steak 21   Combo 24</b>
Flat Thick Rice Noodles, Scallions, Onions, Chives, Bean Sprouts, Sautéed in our House Made Oyster Sauce	
• <b>Yaki Soba Noodles</b> .....	<b>Chicken 18   Shrimp 20   Steak 21   Combo 24</b>
Buckwheat Noodles, Egg, Carrot, Onion, Mushroom, Broccoli, Hoisin Sauce	
• <b>Udon Noodles</b> .....	<b>Chicken 18   Shrimp 20   Steak 21   Combo 24</b>
Thick Wheat Noodles, Egg, Carrot, Onion, Mushroom, Broccoli, Hoisin Sauce	
<b>SPICY</b> • <b>Basil Stir Fry</b> .....	<b>Chicken 18   Shrimp 20   Steak 21   Combo 24</b>
Peppers, Onion, Mushrooms, Baby Corn, Asparagus, Broccoli, House Made Basil Sauce. White Rice	
• <b>Nabeyaki Udon Soup</b> .....	<b>20</b>
Thick Wheat Noodles, Crab, Chicken, Poached Egg, Mixed Vegetables. Served with 2 Tempura Shrimp	
• <b>Wok Stir Fry Rib Eye</b> .....	<b>30</b>
Peppers, Onion, Asparagus, Carrots, Hoisin Sauce. White Rice	
• <b>Chilean Sea Bass</b> .....	<b>31</b>
Brussels sprouts, Broccoli Raab, Sweet Peas, Mushrooms, White Miso Sauce. White Rice	

## Kid's Entrée

Served with French Fries

<b>Mac N' Cheese</b> .....	<b>8</b>	<b>Chicken Nuggets (6)</b> ....	<b>9</b>	<b>Fish &amp; Chips</b> .....	<b>11</b>
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## Side Dishes

<b>White Rice</b> .....	<b>3</b>	<b>Brown Rice</b> .....	<b>3.5</b>
<b>Pineapple</b> .....	<b>5</b>	<b>French Fries</b> .....	<b>5.5</b>
<b>Fried Sweet Potato</b> .....	<b>7</b>	<b>Mixed Vegetable</b> .....	<b>8</b>
<b>Steamed Broccoli</b> .....	<b>8</b>	<b>Garlic Bok Choy</b> .....	<b>10</b>
• <b>Hibachi Noodles</b> .....	<b>8</b>	• <b>Hibachi Fried Rice</b> .....	<b>8</b>
Vegetable \$4   Chicken \$5   Shrimp \$6   Steak \$6		Vegetable \$4   Chicken \$5   Shrimp \$6   Steak \$6	

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## Sushi Bar Entrée

Served with Miso Soup

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|---|--|
| <ul style="list-style-type: none"> <li>• <b>Mizzu Sushi Dinner</b> ..... 26<br/>11 Piece Assorted Sushi   Chef's Choice</li> <li>• <b>Ocean Sushi</b> ..... 27<br/>4 Piece Tuna, 4 Piece Yellowtail, 4 Piece Salmon</li> <li>• <b>Chirashi Dinner</b> ..... 31<br/>16 Assorted Sashimi on a Bed of Seasoned Sushi Rice</li> <li>• <b>Sushi For Two</b> ..... 60<br/>24 Piece of Assorted Sushi   Chef's Choice</li> </ul> | <ul style="list-style-type: none"> <li>• <b>Mizzu Sashimi Dinner</b> ..... 31<br/>18 Piece Assorted Sashimi   Chef's Choice</li> <li>• <b>Ocean Sashimi</b> ..... 31<br/>6 Piece Tuna, 6 Piece Yellowtail, 6 Piece Salmon</li> <li>• <b>Sushi &amp; Sashimi Combo</b> ..... 33<br/>6 Piece Sushi, 12 Piece Sashimi   Chef's Choice</li> <li>• <b>Sashimi For Two</b> ..... 63<br/>32 Piece Assorted Sashimi   Chef's Choice</li> </ul> |
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### • Party Boat For Fun

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

110

## Sushi & Sashimi A La Carte

1 Piece For Sushi | 2 Piece for Sashimi

Sushi - Brown Rice \$.75 Each Piece

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|--|---|
| <ul style="list-style-type: none"> <li>• <b>Tuna</b> ..... 3.5   5</li> <li>• <b>Yellowtail</b> ..... 3.5   5</li> <li>• <b>Spanish Mackerel</b> ..... 3.5   5</li> <li>• <b>Salmon Caviar</b> ..... 4   8</li> <li>• <b>Shrimp</b> ..... 3   5</li> <li>• <b>Octopus</b> ..... 4   6</li> <li>• <b>White Tuna</b> ..... 3.5   5</li> <li>• <b>Surf Clam</b> ..... 3.5   5</li> <li>• <b>Fluke</b> ..... 4   6</li> <li>• <b>Fatty Tuna</b> ..... M/P</li> <li>• <b>King Crab</b> ..... M/P</li> </ul> | <ul style="list-style-type: none"> <li>• <b>Bronzini</b> ..... 4   6</li> <li>• <b>Salmon</b> ..... 3.5   5</li> <li>• <b>Striped Bass</b> ..... 3.5   5</li> <li>• <b>Egg</b> ..... 2.5   4</li> <li>• <b>Kani</b> ..... 2.5   4</li> <li>• <b>Eel</b> ..... 3.5   5</li> <li>• <b>Squid</b> ..... 4   6</li> <li>• <b>Tobiko</b> ..... 3.5   6</li> <li>• <b>Scallop</b> ..... 6   8</li> <li>• <b>Sweet Shrimp</b> ..... M/P</li> <li>• <b>Sea Urchin</b> ..... M/P</li> </ul> |
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Add \$0.75 for Brown Rice | Add \$3.50 for Cucumber Wrap

## Roll or Hand Roll

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| <ul style="list-style-type: none"> <li>• <b>Sweet Potato Tempura</b> ..... 6</li> <li>• <b>Cucumber or Avocado</b> ..... 5</li> <li>• <b>Vegetable</b> ..... 6</li> <li>• <b>Peanut Avocado</b> ..... 6</li> <li>• <b>California</b> ..... 7</li> <li>• <b>Tuna</b> ..... 7</li> <li>• <b>Salmon</b> ..... 7</li> <li>• <b>Yellowtail Scallion</b> ..... 7</li> <li>• <b>Philadelphia</b> ..... 7</li> <li>• <b>Salmon Skin</b> ..... 6.5</li> <li>• <b>Chicken Tempura</b> ..... 8</li> <li>• <b>Alaska</b> ..... 7.5<br/>Salmon, Cucumber, Avocado</li> </ul> | <ul style="list-style-type: none"> <li>• <b>Spicy Crab</b> ..... 7.5</li> <li>• <b>Spicy Shrimp</b> ..... 7</li> <li>• <b>Spicy Yellowtail</b> ..... 7</li> <li>• <b>Spicy Tuna</b> ..... 7</li> <li>• <b>Spicy Scallop</b> ..... 10</li> <li>• <b>Spicy Salmon</b> ..... 7</li> <li>• <b>Shrimp Cucumber or Avocado</b> ..... 7</li> <li>• <b>Tuna Cucumber or Avocado</b> ..... 7.5</li> <li>• <b>Salmon Cucumber or Avocado</b> ..... 7.5</li> <li>• <b>Eel Cucumber or Avocado</b> ..... 7.5</li> <li>• <b>Shrimp Tempura</b> ..... 8.5</li> <li>• <b>Boston Roll</b> ..... 6.5<br/>Shrimp, Cucumber, Boston Lettuce, Mayo</li> </ul> |
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## Special Roll

Sub Brown Rice - \$1.50 | Sub Soy Nori - \$2.50 - Most of our Rolls Contains Crunch & Tobiko

<sup>VEGAN</sup> <b>Summer Roll</b> .....	14
Organic Brown Rice, Sweet Potato, Avocado, Tofu Skin, Mango, & Honey Wasabi	
<sup>VEGAN</sup> <b>Green Roll</b> .....	14
Organic Brown Rice, Seaweed Salad, Cucumber, Asparagus, Oshinko, Avocado, Jalapeño Sauce	
<b>Spider Roll</b> .....	17
Tempura Soft Shell Crab, Cucumber, Avocado, Eel Sauce	
• <b>Autumn Leaf Roll</b> .....	17
Shrimp Tempura, Cucumber, Top with Seared Tuna, Yellowtail, Avocado, Tobiko, Sriracha, Aioli & Yuzu Sauce	
• <b>Blue Sky Roll</b> .....	17
Shrimp Tempura, Spicy Salmon, Avocado, Soy Nori, Top with Cucumber Seaweed Salad, Honey Wasabi	
• <b>Chef Roll</b> .....	17
Tuna, Salmon, Yellowtail, Soy Nori, Top with Avocado, Black Tobiko, Spicy Mayo	
<b>Dragon Roll</b> .....	17
Shrimp Tempura, Cucumber, Topped with Eel, Avocado, Eel Sauce	
• <b>Falcon Roll</b> .....	17
Tuna, Yellowtail, Avocado, Soy Nori, Top with King Salmon, Honey Wasabi, Eel Sauce	
• <b>Four Wheel Driver</b> .....	17
Spicy Crab, Cucumber, Avocado, Asparagus, Top with Tuna, Salmon, Yellowtail, Striped Bass, Four Colors Tobiko	
• <b>Samurai Roll</b> .....	17
Tempura Salmon, Asparagus, Avocado, Top with Wild King Salmon, Orange Tobiko, Spicy Chili Sauce	
• <b>Sea Dragon Roll</b> .....	18
Shrimp Tempura, Spicy Tuna, Avocado, Top with Spicy Crab, Miso Sauce, Eel Sauce	
• <b>Jalapeno Roll</b> .....	18
Tuna, Salmon, Jalapeno, Avocado, Soy Nori Top with Yellowtail, Crispy Shallots, Spicy Mayo, Yuzu Sauce	
• <b>Lover Roll</b> .....	18
Spicy Yellowtail, Spicy Crab, Avocado, Asparagus, Soy Nori Wrap, Top with Tuna, Spicy Mayo, Eel Sauce	
• <b>Panther Roll</b> .....	18
Spicy Tuna, Spicy Crab, Avocado, Soy Nori, Deep Fried, Avocado Seaweed Salad, Spicy Mayo, Eel Sauce	
• <b>Sashimi Roll (NO Rice)</b> .....	19
Spicy Tuna, Seaweed Salad, Avocado, Asparagus, Soy Nori, Top with Seared White Tuna, Spicy Mayo, Eel Sauce	
<b>Flame Roll</b> .....	19
Soft Shell Crab, Cucumber, Avocado, Spicy Crab, Tempura Crab, Eel Sauce, Wasabi Mayo	
• <b>Surf &amp; Turf Roll</b> .....	22
Tempura Lobster, Spicy Kani, Avocado, Filet Mignon, Crunchy Kani, Honey Wasabi, Eel Sauce	

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## Sake

<b>Hot Sake</b> .....	<b>Small 7   Large 12   Extra Large 14</b>
Ozeki Premium Junmai	
<b>Hakutsuru, Superior Junmai Ginjo</b> .....	<b>Glass 8   Carafe 26</b>
Clean, smooth, subtle melon and dried pear notes with a dry round finish.	
<b>Karatamba, Honjozo</b> .....	<b>Glass 9   Carafe 28</b>
Unique dry sake from Tamba Japan	
<b>Kaori, Junmai Ginjo</b> .....	<b>Glass 10   Carafe 30</b>
Light bodied with lush aromas of moscato grapes and banana	
<b>Osakaya Chobei, Daiginjo (720ML)</b> .....	<b>Glass 13   Bottle 60</b>
Premium Sake named after founder of Ozeki. Rich fruit aroma with delicate and expressive finish.	
<b>Kaguyahime, Junmai (500ML)</b> .....	<b>Glass 9   Bottle 36</b>
"Bamboo Princess" Delicate with a semi-dry finish.	
<b>Hana Awaka, Sparkling (250ML)</b> .....	<b>Bottle 20</b>
"Sparkling Flower" Sweet with subtle melon and fruit flavors.	
<b>Ozeki Nigori, Unfiltered (375ML)</b> .....	<b>Glass 8   Bottle 26</b>
Cloudy sake with creamy rich tropical flavor.	
<b>Choya Umeshu Plum Wine</b> .....	<b>Glass 9</b>
Infused with plums, fragrant and sweet.	
<b>Seoul Night Plum Soju (375ML)</b> .....	<b>Glass 8   Bottle 28</b>
Floral plum flavors with dry smooth finish. 23% ABV	
<b>Damsoul Pine Soju (375ML)</b> .....	<b>Glass 9   Bottle 32</b>
Rice brewed with spruce and pine needles, distilled with spruce tea. Refreshing finish with hint of juniper and sancho pepper spice.40% ABV	

### Beers

See server for draft selection.

<b>Michelob Ultra</b> .....	6
<b>Budweiser</b> .....	6
<b>Bud Light</b> .....	6
<b>Coors Light</b> .....	6
<b>Corona</b> .....	6.5
<b>Stella Artois</b> .....	6.5
<b>Heineken</b> .....	6.5
<b>Little Cranky Sessions IPA</b> .....	6.5
<b>McKenzie's Black Cherry Cider</b> .....	6.5
<b>Asahi</b> .....	6.5
<b>Tsing Tao</b> .....	6.5
<b>Kirin Light</b> .....	6.5
<b>Kirin Ichiban (22oz)</b> .....	10
<b>Guinness</b> .....	6.5
<b>Crunchy Roll by Alvarium</b> .....	6.5

### Cocktails

11

<b>Lychee Bellini</b>
Prosecco, lychee liqueur, lychee juice
<b>Seasonal Sangria</b>
Red or white. Ask your server or bartender for details.
<b>Mizzu-Jito</b>
Flavors: traditional, mango, black cherry, pomegranate, or strawberry.
<b>Tokyo Mule</b>
Vodka, sake, lychee liqueur, ginger beer, lime juice
<b>Mizzu-Rita</b>
Tequila, lychee & orange liqueur, orange & lime juice, sour mix
<b>Haku Punch</b>
Haku Japanese Vodka, coconut rum, orange & pineapple juice, sour mix, grenadine
<b>Old Fasion</b>
Bourbon, muddled orange, sugar, & bitters, luxardo cherries

## White Wine

### *Pinot Grigio*

**Rapido (Veneto, Italy)** ..... 8 | 25

**Candoni Organic (Veneto, Italy)** ..... 9 | 28

### *Chardonnay*

**Canvas (California)** ..... 8 | 25

**Landmark Overlook (California)** ..... 14 | 50

### *Sauvignon Blanc*

**Hay Maker (New Zealand)** ..... 9 | 28

**Nobilo (New Zealand)** ..... 10 | 30

**Josh Cellars (California)** ..... 30

### *Riesling*

**Relax (Germany)** ..... 9 | 28

**Montinore Estate Organic (OR)** ..... 32

### *Rose*

**Josh Cellars (California)** ..... 10 | 30

### *Sparkling*

**Veuve Du Vernay Brut Rose (France) Glass**

**Prima Perla Prosecco (Italy)** ..... 9 Glass

## Red Wine

### *Pinot Noir*

**Angeline (California)** ..... 9 | 30

**Z. Alexander Brown Uncaged (California)** ..... 10 | 30

**Diora La Petite Grace (California)** ..... 50

### *Cabernet Sauvignon*

**Canvas (California)** ..... 8 | 25

**Gnarly Head 1924 Double Black (CA)** ..... 9 | 28

**Justin (California)** ..... 62

### *Merlot*

**Noble Vines 181 (California)** ..... 8 | 25

**Milbrandt (Columbia Valley, WA)** ..... 9 | 28

### *Malbec*

**Portillo (Argentina)** ..... 9 | 28

## Martinis

12

### **Lynchee Martini**

Vodka, lychee liqueur, lychee juice, lemon-lime soda

### **Ruby Red Grapefruit Gimlet**

Grapefruit vodka, ruby red grapefruit juice, lime juice

### **Tropical Cosmo**

Tropical fruit rum, orange liqueur, lime juice, white cranberry juice

### **Asian Pear Martini**

Pear vodka, ginger liqueur, prosecco, white cranberry juice

### **Raspberry Lemon Drop Martini**

Citrus vodka, limoncello, black raspberry liqueur, lemon juice

### **Cucumber Sake Martini**

Cucumber vodka, sake, lemon syrup, cucumber garnish

### **Cherry Blossom Martini**

Black cherry rum, prosecco, pineapple juice, cranberry juice

### **Pomegranate Martini**

Citrus vodka, pomegranate juice, orange liqueur, sugar rim, lemon twist

### **Watermelon Martini**

Watermelon vodka, melon & watermelon liqueur, lime & cranberry juice

### **The Real Martini**

Gin, dash of dry vermouth, blue cheese stuffed olives

## Mizzu Party Bowls

26

### **Zodiac Dragon Bowl**

Orange, raspberry, strawberry, & peach vodka. Orange & pineapple juice, grenadine, lemon-lime soda.

### **Scorpion Bowl**

Light & dark rum, amaretto & lychee liqueur, triple sec, orange juice, pineapple juice, cranberry juice