

MIZUMI

DINNER

SUSHI AND SASHIMI

	Sushi (2 pc.)	Sashimi (3 pc.)
Abalone*	20	30
Albacore*	9	12
Freshwater Eel	11	18
King Crab	18	27
Octopus*	9	13
Oh Toro*	30	46
Scallop*	9	13
Sea Urchin*	20	30
Snapper*	12	18
Sweet Egg Omelet*	8	11
Sweet Shrimp*	16	23
Yellowtail*	13	20

CLASSIC ROLLS

	Cut Roll	Hand Roll
California Roll	13	9
Eel Avocado	20	17
Futomaki*	10	
Kanpyo	8	6
Philadelphia*	12	8
Salmon*	13	9
Shrimp Tempura*	14	8
Soft Shell Crab*	16	14
Spicy Tuna*	14	9
Toro Scallion*	19	17
Tuna*	10	8
Vegetable	9	7

SUSHI SPECIALTIES

Rainbow Roll* California roll topped with tuna, salmon, yellowtail, shrimp, avocado	28
King Crab Hand Roll* king crab baked with sweet mayo, sushi rice, sesame soy paper	18
Mizumi Roll* Maine lobster, avocado, tamago, soy paper, wasabi tobiko, yuzu mustard aioli	40
Scallop Tataki and Crispy Shrimp Roll* seared Hokkaido scallops, crunchy shrimp, asparagus, avocado, onion sprouts, jalapeño, yuzu tobiko, citrus aioli, eel sauce	30
Maguro Neo Maki* tuna, buffalo mozzarella, shiso, prosciutto, kurozu sauce	32

Executive Chef—Devin Hashimoto

All platters are subject to seasonal availability.

Allergen Menu is available upon request. Menu items and prices are subject to change.

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs, may increase your risk of food borne illness.

MIZUMI-DINNER

ROBATAYAKI

American Wagyu Short Rib*	10
fingerling potatoes, wasabi horseradish cream	
Robata Platter*	28
sea bass, organic Jidori Chicken™, beef, shishito peppers, shiitake mushrooms	
Alaskan King Crab	35
grilled shimeji, maitake mushrooms, yuzu butter sauce	
1.5 lb Robatayaki Maine Lobster*	65
Japanese mushrooms, sesame sauce	
Farmer's Vegetables*	28
zucchini, carrots, shishito peppers, bamboo shoots, eryngii mushrooms, Japanese eggplant, asparagus, purple snow peas, fava beans, baby beets, "edamame " hummus	

COLD PLATES

Seared Albacore Sashimi*	22
crispy onions, ponzu	
Yellowtail Sashimi and Jalapeño Gelée*	27
nori cracker, jalapeño gelée, crispy onion, micro cilantro, ponzu	
Wagyu Beef Tataki*	27
yama wasabi, green onion, fried garlic chips, frisee, ponzu	
Spicy Salmon Tartare Tacos*	20
blood orange, wasabi pickled Napa cabbage, salmon eggs, wasabi crème fraîche	

CLASSICS

Vegetable Tempura*	20
sweet potatoes, asparagus, zucchini, cipollini onions, shiitake mushrooms, Japanese eggplant, carrots, purple snow peas, broccoli, baby beets	
Angus Beef Sirloin and Black Truffle Teriyaki*	38
purple snow peas, white asparagus, maitake mushrooms, baby carrots	
Jidori Chicken™ and Black Truffle Teriyaki*	35
purple snow peas, white asparagus, maitake mushrooms, baby carrots	

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MIZUMI-DINNER

TEPPANYAKI MENU

All entrées include mixed green salad, miso soup, rock shrimp appetizer, seasonal vegetables; a choice of vegetable fried rice or steamed Tamaki rice, and white chocolate passion layer cake for dessert.

ENTRÉES

Maya Shrimp*	70	Gardein Chick'n™ and Tofu	45
Maine Diver Scallops*	70	Organic Jidori Chicken™	65
Chilean Sea Bass*	70	Angus Beef Sirloin*	75
Catch of the Day*	70	Angus Beef Tenderloin*	75
1.5 lb Maine Lobster*	100	Japanese A5 Wagyu Strip*	
2.5 lb Maine Lobster*	165	4 oz	135
		6 oz	195
		8 oz	255

HOT PLATES

Crispy Brussels Sprouts or Broccoli	12
toasted almonds, green onion, balsamic soy reduction	
Seared Foie Gras*	25
ginger poached rhubarb, wakamomo, myoga, balsamic reduction	
72 Hour Braised American Wagyu Short Rib*	65
wasabi glazed spring vegetables, carrot reduction, red wine miso sauce	
Ishiyaki Duck Confit Bi Bim Bap*	30
63 degree poached jidori egg, steamed tamaki rice, seasoned vegetables, Korean chili sauce	
Baked Sweet Miso-Marinaded Black Cod*	38
cherry blossom pickled baby vegetables, Okinawan sweet potato chip	
Catch of the Day*	38

Teppan sharing charge \$35. Menu items and prices are subject to change.

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