

## MAIN

### CONTEMPORARY SASHIMI

<b>Yellowtail Hamachi Carpaccio</b> cilantro essence, crispy shallots, fresh jalapeño, ponzu	32	<b>Wild Snapper Sashimi Usuzukuri</b> thinly sliced Japanese madai snapper, white soy and lime dressing, sesame seeds, konbu	38
<b>Seared Hokkaido Scallop</b> yuzu honey dressing, cucumber, manganji pepper	28	<b>Chilled Pacific Oysters</b> ponzu-red wine vinaigrette, dried seaweed, micro shiso	40
<b>Bluefin Tuna Tataki</b> emulsified ponzu, carbonized leek powder, Japanese onion aioli, soy marinated garlic	35	<b>Seared Alpine Salmon Sashimi</b> wasabi stem salsa, watercress foam, freeze dried yuzu, black pepper ponzu	32
<b>"Hon Maguro" Otoro</b> wasabi, garlic oil, black pepper, dark soy ponzu, freshly shaved black truffle	MP	<b>Sashimi Plate</b> chef's daily selection of premium sashimi from Japan	178

### SASHIMI AND SUSHI

<b>Golden Eye Snapper - 金目鯛</b>	31	<b>Shrimp - えび</b>	13
<b>Freshwater Eel - うなぎ</b>	12	<b>King Crab - かに</b>	27
<b>Octopus - たこ</b>	10	<b>Salmon (Organic) - サーモン</b>	15
<b>Salmon Egg - いくら</b>	13	<b>Scallop - ほたて</b>	13
<b>Sweet Shrimp (Japan) - 甘エビ</b>	21	<b>Sea Urchin* (USA) - うに</b>	MP
<b>Sea Urchin* (Japan) - うに</b>	MP	<b>Snapper - たい</b>	14
<b>Snow Crab - かに</b>	16	<b>Sweet Egg Omelet - たまご</b>	9
<b>Tuna - まぐろ</b>	18	<b>Chu Toro - 中とろ</b>	27
<b>Otoro - 大とろ</b>	41	<b>Kama-Toro - カマトロ</b>	MP
<b>Yellowtail - はまち</b>	16		

### SALADS AND SNACKS

<b>Nasu Dengaku</b> roasted eggplant and heirloom tomatoes, yuzu miso, crispy onion, chives	23	<b>Organic Edamame</b> choice of smoked salt, spicy garlic salt or black truffle salt	13
<b>Japanese Crab And Sweet Shrimp</b> green apple, Kensington pride mango, cucumber, radish	34	<b>Mixed Green Salad</b> teardrop tomatoes, sesame seed, radish sprouts, spicy wafu dressing	20
<b>Wagyu Gyoza Dumpling</b> Kobe beef, Hokkaido snow beef, Japanese black vinegar soy, spicy mayo	42	<b>Japanese Mushroom And Mizuna Salad</b> cabbage, crispy onions, sudachi soy dressing	24
<b>Crispy Brussels Sprouts</b> toasted almonds, green onions, balsamic soy reduction	21		

## TEMPURA

<b>Snapper Tempura</b> Japanese wild snapper, red chili infused vinegar, cilantro grapefruit salad	32	<b>Truffe Creamy Crab Croquette</b> panko crusted red crab, truffle spicy mayo, wild black truffle, sorrel salad	28
<b>Shrimp And Vegetable Tempura</b> black tiger prawns, seasonal vegetables, tentsuyu, spicy mayo	35	<b>Seasonal Vegetable Tempura</b> sweet potatoes, kabocha, baby carrot, asparagus, seasonal mushrooms, onions	26
<b>Lobster Tempura</b> crispy battered Maine lobster, ginger lime vinegar, apple aioli, mitsuba salad	MP		

## ROBATAYAKI

<b>Beef Tenderloin With Yakiniku BBQ Sauce</b>	14	<b>Organic Pasture Raised Chicken Yakitori Style</b>	14
<b>Black Tiger Shrimp With Pancetta And Lemon</b>	17	<b>Braised Wagyu Short Rib With Roasted Shallot</b>	26
<b>Shishito Green Peppers With Dried Tuna Flakes</b>	14	<b>Seasonal Mushrooms With Truffle Butter</b>	13
<b>Grilled 'Yaki-Yasai' Vegetables</b> assorted seasonal vegetables with wafu dressing, yuzu citrus butter	25	<b>Crispy Chicken Wing "Tebasaki" With Sea Salt</b>	14
<b>Robata Platter</b> black tiger shrimp, organic chicken, beef tenderloin, shishito peppers, seasonal mushrooms	45	<b>Charcoal Grilled Maine Lobster</b> grilled over nara wood, eryngii mushrooms, yuzu butter	MP

## NOODLES AND SOUPS

<b>Spicy Seafood Kami Nabe</b> miso-sambal soup, toothfish, tiger prawns, snow crab, Hokkaido scallops, napa cabbage	41	<b>Miso Soup</b> house-blended organic red and white miso, tofu, shimeji mushrooms, seaweed, scallions	12
<b>Lobster Miso Soup</b> roasted lobster stock, red miso, lobster tail, mitsuba	23	<b>Dobin Mushi Soup</b> sea bass, shrimp, mitsuba, shiitake mushrooms, ichiban-dashi stock	33
<b>Inaniwa Udon Noodles</b> shrimp tempura, poached organic egg, organic shiitake mushrooms, ichiban-dashi stock, yuzu	28		

## MIZUMI ESSENTIALS

<b>SRF Wagyu Steak</b>	108	<b>Miso Toothfish Saikyo-Yaki</b>	49
shio koji marinade, karubi sauce, yukon golden potatoes, mushrooms, charred napa cabbage		sweet saikyo miso glazed toothfish, pickled Japanese vegetables, karashi mustard	
<b>50 Hour Wagyu Veal Cheek</b>	46	<b>Organic Chicken Teriyaki</b>	43
celeriac purée, red sake ponzu reduction, crispy garlic, pickled golden beetroot		pasture raised chicken cooked two ways, Jerusalem artichoke purée, seasonal vegetables	
<b>A5 Miyazaki Wagyu Beef Fried Rice</b>	88	<b>Sautéed Alaskan Cod</b>	37
seared A5 wagyu beef, pickled yellow radish, spring onion, slow cooked egg, green peas		yuzu dashi broth, lemon bubbles, grilled asparagus, smoked eggplant	
<b>JAPANESE PUREBRED WAGYU A5-12 GRADE</b>			
Kobe Beef, Kyogo Prefecture, Japan 75			
Snow Beef, Tomakomai City, Hokkaido 60			
Miyazaki, Kyushu, Japan 55			

## MIZUMI SPECIALTY SUSHI

<b>Seared 'Aburi' Salmon Belly Sushi</b>	38	<b>Seared 'Aburi' Yellowtail, Sunazuri Sushi</b>	34
New Zealand alpine salmon, spicy radish relish, dehydrated shiso, ponzu		Japanese yellowtail belly, sansho powder, yuzu pepper, tosazu	
<b>Crispy Rice With Spicy Tuna Sushi</b>	33	<b>Wagyu Beef And Lobster Roll</b>	46
truffle spicy mayo, sweet soy, avocado purée, Japanese 'Yumepirika' rice		gobo, takuwan, celery, asparagus, parsley purée, lobster aioli	
<b>Toro Scallion Roll</b>	24	<b>King Crab 'Arare' Roll</b>	24
Japanese fatty tuna, sliced scallion, wasabi		king crab with spicy aioli, sesame soy paper	
<b>Scallop Tataki And Crispy Shrimp Roll</b>	33	<b>Shrimp Tempura And Spicy Salmon Roll</b>	29
seared Hokkaido scallop, crunchy shrimp, cucumber, avocado, jalapeño, yuzu tobiko, citrus aioli, eel sauce		miso pickled burdock, lemon mayo, mitsuba, cucumber	
<b>Nevada Roll</b>	29	<b>Spicy Yellowtail Roll</b>	24
Alaskan snow crab tempura, avocado, cucumber, spicy mayo		yuzu kosho mayo, chili garlic crunch, scallion, sesame seeds	
<b>Chef's Choice Sushi Moriawase</b>	96		
chef's premium selections of nigiri			

## VEGETARIAN SUSHI ROLLS

<b>Vegetable Yasai Roll</b>	21	<b>Spicy Tofu Crunch Roll</b>	22
burdock root, seasoned fried tofu, pickled gourd, endives, avocado, cucumber		firm tofu, kaisomen, avocado, vegan spicy mayo, arare crackers	

## VEGETARIAN SOUP, SALADS, NOODLES AND SNACKS

<b>Vegetarian Miso Soup</b>	10	<b>Vegetarian Udon Noodle Soup</b>	22
<b>Mizumi Mixed Green Salad</b>	20	<b>Japanese Mushroom And Mizuna Salad</b>	24
teardrop tomatoes, sesame seed, radish sprouts, spicy wafu dressing		cabbage, crispy onions, sudachi soy dressing	
<b>Crispy Brussels Sprouts</b>	21		
toasted almonds, green onions, balsamic soy reduction			

## VEGETARIAN TEMPURA AND SNACKS

### Seasonal Vegetable Tempura

sweet potatoes, kabocha, baby carrot, asparagus, seasonal mushrooms, onions

26

### Nasu Dengaku

roasted eggplant and heirloom tomatoes, yuzu miso, crispy onion, chives

23

## VEGETARIAN ROBATAYAKI

### Gardein™ Chick'n Yakitori

12

### Grilled 'Yaki-Yasai' Vegetables

25

### Organic Firm Tofu

11

### Seasonal Mushrooms

13

### Shishito Green Peppers

14

This menu is primarily served family-style and meant to be shared. If you prefer individual dishes please discuss alternative service styles or menu items with your food server before ordering. Allergen and Vegetarian Menus are available upon request. All platters are subject to seasonal availability. Gardein™ is a plant based protein made from soy, wheat and pea proteins, vegetables, and ancient grains (quinoa, amaranth, millet, and Kamut®). Gardein™ is easy to digest and free of cholesterol, trans or saturated fat. Gardein™ is also animal and dairy free. Gardein™ is a registered trademark of Garden Protein International, Inc. \*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs, may increase your risk of foodborne illness.