

MIZUMI

DINNER

SASHIMI AND SUSHI

	2 pcs per order
Alfonsino*	19
Abalone	20
Freshwater Eel	11
King Crab	26
Octopus*	9
Scallop*	9
Sea Urchin*	20
Snapper*	12
Sweet Egg Omelet	8
Toro*	40
Tuna*	17
Yellowtail*	13

CLASSIC ROLLS

	Cut Roll	Hand Roll
Baked King Crab	19	19
California Roll	15	10
Spicy Tuna*	14	10
Spicy Yellowtail Scallion	12	9
Toro Scallion*	19	17
Tuna*	10	8
Vegetable	9	7

MIZUMI SPECIALTIES

Wagyu Beef and Lobster Roll*	40
gobo, takuwan, celery, asparagus, parsley purée, lobster aioli	
Yellowtail Sashimi and Jalapeño Gelée*	29
jalapeño gelée, crispy onions, cilantro oil, ponzu (90 calories)	
Baked King Crab Roll	19
king crab baked with sweet aioli, sesame soy paper	
Shrimp Tempura and Spicy Salmon Roll*	27
avocado, mango, gobo fry, eel sauce, sesame dressing	
Chef's Choice Sushi Moriawase*	85
11 premium selections of nigiri	
Sashimi Plate*	75
chef's daily selection of premium sashimi flown from Japan (3 pieces of each)	


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

SHARED PLATES

Creamy Crab Croquette	20
panko crusted red crab, spicy mentaiko caviar sauce, shaved green onions	
Wagyu Gyoza Dumpling	40
Kobe beef, Hokkaido snow beef, seasoned soy sauce	
Simmered Pork Belly "Kakuni" Style	18
scallions, Japanese pickles, marinated cucumber salad	
 Chilled Pacific Oysters*	27
ponzu-red wine mignonette, fresh wasabi, micro shiso (60 calories)	
Crispy Brussels Sprouts	18
toasted almonds, green onions, balsamic soy reduction	

ENTRÉES

Pan Roasted Hawaiian Snapper*	48
kinpira gobo, Tokyo turnips, wasabi kizami butter sauce	
Angus Beef Filet and Black Truffle Teriyaki*	57
kabocha nimono, maitake mushrooms, rapini oshitashi	
 Organic Jidori Chicken™ and Black Truffle Teriyaki	39
thumbelina carrot, Tokyo turnips, shimeji mushrooms (450 calories)	
Shrimp & Vegetable Tempura "Kakiage" Style	31
black tiger prawn, carrot, Japanese yam, sweet onion, mitsuba	
72 Hour Yakitori Braised American Wagyu Short Rib*	60
kabocha mash, butter braised leeks, red wine miso sauce	
Black Cod Saikyoyaki	41
sweet miso marinade, Japanese pickled vegetables	
Japanese Charcoal Grilled Maine Lobster	98
2.5 lb lobster grilled over nara wood, eryngii mushrooms, yuzu butter	

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MIZUMI-DINNER

TEPPANYAKI MENU


All entrées include farmer's market green salad, soba noodle soup; choice of rice or yakisoba noodles, seasonal vegetables, and dessert

ENTRÉES

Black Tiger Shrimp*	70	Gardein Chick'n™ and Tofu	45
Maine Diver Scallop*	70	Organic Jidori Chicken™	65
Chilean Sea Bass*	70	Angus Beef Sirloin*	75
1.5 lb Maine Lobster*	100	Angus Beef Tenderloin*	75
2.5 lb Maine Lobster*	165		

ROBATAYAKI

Saikyo Miso Sea Bass	12
Wagyu "Harami" Skirt Steak*	25
Beef Tenderloin*	12
Organic Jidori Chicken™	9
Shishito Peppers w/Ponzu	7
Black Tiger Shrimp	13
Robata Platter*	35
sea bass, organic Jidori Chicken™, beef, shishito peppers, shiitake mushrooms	
Alaskan King Crab	35
grilled shimeji, maitake mushrooms, yuzu butter sauce	
Farmer's Vegetables	24
baby carrot, Tokyo turnips, broccoli rabe, kabocha, parsnips, zucchini, shishito peppers, eryngii mushrooms, bell peppers, edamame "hummus"	

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special  on today's menu.

— Executive Chef Min Kim

P.S. – We are really, *really* sure of the calories!

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

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