



mizu
lunch

SUSHI LUNCH MENU

PRICE

\$45

STARTER

Edamame (V)
Sea salt, lemon

Or

Assorted Sashimi (F, G, SE)

Assorted Sashimi is a platter of thinly sliced, fresh raw fish and seafood, served with wasabi, pickled ginger, and soy sauce

Veg Philadelphia Roll (SES, V)

Creamy avocado and cheese rolled with toasted sesame for a classic taste

MAIN COURSE

Or

Tuna Mango Roll (F)

Succulent tuna with sweet mango and Japanese mayo, topped with Masago

Or

Dragon Roll (G, F, D)

Tiger prawns with creamy avocado, chili mayo, and teriyaki glaze

Dessert (D)

Caramelized Pineapple, Matcha ice cream

Or

Seaweed Cake Blackberry, caramel sauce (G, V, D)

ALA CARTE LUNCH MENU

STARTERS	PRICE
Edamame Sea salt, lemon (V)	\$7
ASSORTED SASHIMI (F) Wasabi & soy sauce	\$14
MAIN	
VEG PHILADELPHIA Avocado, cream cheese, sesame (SES, V)	\$14
TUNA MANGO ROLL Tuna, mango, Japanese mayo, masago (F)	\$18
DRAGON ROLL Avocado, tiger prawns, chilli mayo, teriyaki (F, G, D)	\$20
DESSERT	
CARAMELISED PINEAPPLE Matcha ice cream (D)	\$12
SEAWEED CAKE Blackberry, caramel sauce (G, D, V)	\$12
½ Lobster (300g)	\$ 55
Whole Lobster (600g)	\$ 85
Scallops (100g)	\$ 35
Wagyu Beef (100g)	\$ 45
Foie Gras Escalope	\$ 25

All prices are in US\$ and subject to 10% service charge and 17% GST



mizu
dinner

OISHĪ SHOKUJI
FROM THE FARM AND THE OCEAN

PRICE

\$125

Sushi and Sashimi (G, S)
Selection of Sushi, Nigiri, and Sashimi

Edamame (D)
Sautéed Edamame with Garlic and Carrot-Ginger Dressing

Miso Soup (S)
Wakame, Tofu, and Spring Onion

From the Teppanyaki Grill (D, G, S)
Teppanyaki Egg and Garlic Fried Rice
Mixed Vegetables
Tiger Prawns
Corn-fed Chicken
Beef Steak
Salmon Steak

Desserts (D)
Banana Flambé with Pandan Coconut Ice Cream

Tokubetsu

Additional items to complement your set menu

PRICE

½ Lobster (300g)	\$ 55
Whole Lobster (600g)	\$ 85
Scallops (100g)	\$ 35
Wagyu Beef (100g)	\$ 45
Foie Gras Escalope	\$ 25

All prices are in US\$ and subject to 10% service charge and 17% GST

UMI KARA SHINSEN
FRESH FROM THE OCEAN

PRICE
\$105

Sushi and Sashimi (G, S)
Selection of Sushi, Nigiri, and Sashimi

Edamame (D)
Sautéed Edamame with Garlic and Carrot-Ginger Dressing

Miso Soup (S)
Wakame, Tofu, and Spring Onion

From the Teppanyaki Grill (D, G, S)
Teppanyaki Egg and Garlic Fried Rice
Mixed Vegetables
Tiger Prawns
Large Maldivian Octopus
Scallops
Salmon Steak

Desserts (D)
Banana Flambé with Pandan Coconut Ice Cream

Tokubetsu

Additional items to complement your set menu

	PRICE
½ Lobster (300g)	\$ 55
Whole Lobster (600g)	\$ 85
Scallops (100g)	\$ 35
Wagyu Beef (100g)	\$ 45
Foie Gras Escalope	\$ 25

NŌJŌ SHINSEDE OISHĪ
FARM FRESH AND DELICIOUS

PRICE

\$110

Sushi and Sashimi (G, S)
Selection of Sushi, Nigiri, and Sashimi

Edamame (D)
Sautéed Edamame with Garlic and Carrot-Ginger Dressing

Miso Soup (S)
Wakame, Tofu, and Spring Onion

From the Teppanyaki Grill (D, G, S)
Teppanyaki Egg and Garlic Fried Rice
Mixed Vegetables
Black Angus Beef Steak
Corn-fed Chicken
Lamb Chops
Duck Breast

Desserts (D)
Banana Flambé with Pandan Coconut Ice Cream

Tokubetsu

Additional items to complement your set menu

PRICE

½ Lobster (300g)	\$ 55
Whole Lobster (600g)	\$ 85
Scallops (100g)	\$ 35
Wagyu Beef (100g)	\$ 45
Foie Gras Escalope	\$ 25

KAISŌ

SEAWEED

PRICE

\$115

Temaki (G,S)

White Snapper Marinated with
Passion Fruit, Green Cucumber and
Wasabi-flavoured Flying Fish Roe

Gyoza (V, G)

Crispy Mushroom and Wakame Dumpling with Ginger Soy Dipping Sauce

Soup (S)

Kombu Clear Broth with Root Vegetables, Tofu and Katsuobushi

From the Teppanyaki Grill (D, G, S)

Vegetable Yaki Soba Noodles with Hijiki
Tuna Steak Rolled in Yaki Nori
Beef Steak Crusted with Wakame
Baby Chicken with Seaweed Apple Sauce
Prawns Glazed with Miso-Yuzu Sauce and Chuka Wakame

Desserts (D, G)

Coconut and Pandan-flavoured Layer Cake with Nori and Spirulina Ice Cream

Tokubetsu

Additional items to complement your set menu

PRICE

½ Lobster (300g)

\$ 55

Whole Lobster (600g)

\$ 85

Scallops (100g)

\$ 35

Wagyu Beef (100g)

\$ 45

Foie Gras Escalope

\$ 25

SHIZEN NO SENTAKU
VEGETARIAN

PRICE

\$75

Sushi and Sashimi (V,G)

Selection of Vegetarian Sushi and Nigiri

Edamame (V,D)

Sautéed Edamame with Garlic and Carrot-Ginger Dressing

Miso Soup (V)

Wakame, Tofu, and Spring Onion

From the Teppanyaki Grill (V, G,D)

Teppanyaki Garlic Fried Rice

Baby Corn

Baby Zucchini

Broccolini

Tofu Steak

Asparagus

King Trumpet Mushroom

Desserts (D, G)

Banana Flambé with Pandan Coconut Ice Cream