

Edamame

MIZU ASIAN BISTRO + BAR

Menu

Address: The Crescent Phone: 1 (345) 640 0001

Cuisine: Asian Bistro & Bar

Please alert your server of any and all food allergies before placing your order.

A 15% gratuity has been added for your convenience.

STARTERS

Smoked chili salt CI\$6; citrus salt CI\$6; spicy nahm jim CI\$7; teriyaki and sesame seeds CI\$7.5	
San Choi Bau	CI\$12
Lettuce cups filled with coconut chicken, spiced cashews, lime leaf and chili paste	
Thai Style Calamari	CI\$14
5 spice dusted, flash fried with lime and drizzled with nahm jim dressing	
Crispy Spring Rolls	CI\$9
Served with sweet chili dipping sauce	
Duck Spring Rolls	CI\$13
Stuffed with roasted peking duck, vegetables and rice noodles, served with hoisin sauce	
Pork Belly Bites	CI\$13
Crispy pork belly on a bed of our housemade kimchi topped with hoisin sauce and scallions	

Sesame Prawn Wraps

Pork Gyoza

Sesame and panko crusted then lightly fried, served with lettuce heart wraps, pickled vegetables and wasabi mayo for dipping (3 for CI\$11 / 5 for CI\$16)

Pan fried Japanese dumplings filled with pork and scallion, served with a black vinegar and ginger sauce

Baked Scallops CI\$18

CI\$11

Homemade shaolin sauce topped with scallions and Japanese chili spice

Tuna Tartare CI\$17

Topped with scallions and nori, served with wonton chips

Korean Fried Cauliflower	CI\$11	
Flash fried, tossed in a sweet spicy BBQ sauce, topped with sesame seeds		
Agedashi Tofu	CI\$7	
Lightly fried tofu in a dashi sauce		
Chinese Five Spice Ribs	CI\$15	
Baby back ribs, honey BBQ sauce		
SOUPS & SALADS		
Miso Soup	CI\$6	
Tofu, wakame, miso dashi broth		
Tom Yam Kung	CI\$11	
Tiger prawns, straw mushrooms and lime leaf in a spicy lemongrass broth		
Udon Noodle Soup	CI\$12	
Udon noodles and vegetable tempura in a light dashi mirin broth		
Chinese Hot + Sour Soup	CI\$9	
A classic with tofu, shiitake mushrooms, scallion and egg		
Kimchi	CI\$7	
Housemade spicy fermented cabbage		
Cucumber + Wakame Salad	CI\$7	
Topped with toasted sesame seeds		
Thai Beef Salad	CI\$17	
Grilled beef slices over mixed lettuce, cucumber, red onion, bell peppers, mint and cilantro in a	lime chili dressing	
TEMAKI		
California	CI\$6	
Crab, avocado, cucumber, sesame seeds		
Maguro	CI\$9	
Yellowfin tuna		
Tai	CI\$9	

Red snapper

Hamachi	CI\$9	
Yellowtail		
Sake	CI\$9	
Salmon		
Unagi	CI\$10	
BBQ eel + avocado topped with sesame seeds + BBQ eel sauce		
DIM SUM (HANDMADE)		
Siomai	CI\$11	
Steamed dumplings (one piece each): pork and shrimp, pork and scallop, chicken, shrimp	CIĢTI	
Vegetable Dumplings	CI\$11	
Four pieces of steamed vegetable dumplings; mix of mushroom, celery, broccoli, cabbage and carrot	CIĢTT	
Siopao	CI\$13	
Sticky buns (one piece each): BBQ pork, pork and vegetable, chicken egg	Οίψ13	
Fried	CI\$10	
Two chicken and two shrimp	σ.ψ.σ	
Dim Sum Tower	CI\$27	
Siomai, siopao and fried dumpling	·	
Momo		
Homemade dumplings with ground meat flavored with onion, garlic, cilantro, curry powder, turmeric, chili	and	
mustard seed; chicken momo CI\$13, lamb momo CI\$15, combo CI\$25		
RAMEN		
Shoyu Ramen	CI\$17	
Ramen noodles in chicken broth topped with chicken, bok choy, soft egg, scallion and nori		
Miso Ramen	CI\$21	
Ramen noodles, miso paste, char sui pork, sliced chicken, pork meatballs, bok choy, fried garlic, sesame	oil and	
chili paste		
Karaage Chicken Ramen	CI\$19	
Ramen noodles in chicken broth topped with fried chicken, bok choy, soft egg, scallion and nori		

Spicy Shoyu Ramen CI\$19

Ramen noodles in a spicy chicken broth topped with char sui pork, bok choy, soft egg, green onion, bamboo and togarashi powder

Miso Veggie Ramen CI\$16

Ramen noodles in a miso vegetable broth with fried tofu, bok choy, bamboo shoots, mushrooms, fried garlic and soft egg

Seafood Ramen CI\$24

Ramen noodles in flavourful broth, shrimp dumplings, calamari, soft egg, mushrooms, carrot, fried garlic and chili oil

PHO

Pho CI\$21

Beef broth, rice noodles, sliced beef, red onion, bean sprouts, basil, mint, scallion; side of lime, herbs and green chilies

MIZU SIGNATURES

Lobster Red Curry CI\$38

Spicy red curry with peppers, onions, cherry tomatoes, eggplant, topped with fresh cilantro

Beef Tenderloin CI\$41

Pork fried rice, sautéed vegetables, ginger soy demi glace

Thai Red Snapper CI\$31

Pan seared, bok choy, carrot salad in a green curry sauce, chili oil drizzle

Coconut Scallops + Prawns CI\$34

Scallops, prawns, bok choy and red peppers in coconut lemongrass curry

ASIAN CLASSICS

Singapore Fried Noodles CI\$18

Lightly curried noodles with char siu pork, shrimp, bell peppers and cabbage

Pad Thai CI\$17

Stir fried noodles mildly spiced, marinated tofu, egg, toasted peanuts and scallion (add chicken CI\$7, shrimp CI\$9)

Kung Pao Chicken Classic szechuan dish with chicken, bell peppers, onions, topped with toasted peanuts and dried chilies	CI\$19
Nasi Goreng	CI\$18
Indonesian fried rice with chicken, pineapple, prawns, garlic and chilies topped with a fried egg and sliced tomatoes	
Chinese Fried Rice	CI\$17
Fried rice with pork, shrimp, egg and soy sauce	
Mongolian Beef	CI\$27
Braised beef with broccoli, red peppers and onion topped with scallions and sesame seeds	
Vietnamese Shaky Beef	CI\$28
Marinated beef wok fried with snow peas, peppery greens and blistered cherry tomatoes; sriracha on the	side
Teriyaki Chicken	CI\$19
Broccoli, carrots and onions wok fried in teriyaki sauce	
Panang Chicken Curry	CI\$21
Peanut curry with marinated chicken, toasted coconut and Thai eggplant	
Mie Goreng	CI\$19
Wok fried noodles with prawns, chicken, pineapple, tumeric, chilies and garlic, topped with a fried egg, slic tomatoes	ed
Massaman Lamb Curry	CI\$23
Tender lamb, potatoes, zucchini and onions in a southern Thai curry	
Tonkatsu Bowl	CI\$19
Fried chicken cutlet with carrot, cucumber and cabbage, topped with tonkatsu BBQ sauce	
Teriyaki Salmon	CI\$24
Bok choy, carrot, onion, peppers, sesame seed, homemade teriyaki sauce	
Bibimbap	CI\$21
Bulgogi beef, marinated shitake mushrooms, carrots, cucumbers, cabbage, topped with sunny side egg	
FOR THE TABLE	

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Wok Fried Chinese-Style Broccoli

CI\$7

Broccoli, peppers, onions in a szechuan sauce topped with roasted peanuts

Drizzled with oyster sauce and garlic flakes

SASHIMI (SLICED RAW FISH)

CI\$8

CI\$7

SASHIMI (SLICED RAW FISH)	
Hamachi Yellowtail	CI\$16
Maguro Yellowfin tuna	CI\$16
Ebi Cooked shrimp	CI\$13
Tai Red snapper	CI\$12
Sashimi Platter Chef's sashimi selection	CI\$26
Deluxe Sashimi Platter Chef's deluxe sashimi selection	CI\$39
Chirashi Chef's selection of fresh sashimi over sticky rice	CI\$19.5
NIGIRI (2 PIECES)	
Hamachi Yellowtail	CI\$9
Maguro Yellowfin tuna	CI\$9
Ebi Cooked shrimp	CI\$7

Red snapper

Tai

Unagi CI\$9

Barbequed eel

Sake	CI\$8.5
Salmon	
Tako	CI\$9
Octopus	
Ikura	CI\$9
Salmon roe	
Inari	CI\$7
Tofu	
Tamago	CI\$6
Egg	
Kani	CI\$7
Crab meat	
Avocado	CI\$7
Avocado	
Nigiri Platter	CI\$32
Chef's selection of eight different nigiri	
VEGETABLE MAKI	
Avocado	CI\$7
Avocado	0.07
Карра	CI\$6
Cucumber roll	
Shitaki	CI\$7
Marinated black mushroom	
Futo	CI\$8
Cucumber, egg, shitake, avocado	
Spicy Vegetable	CI\$8
Shitake, cucumber, avocado topped with spicy mayo, tempura bits and scallions	

Sake Fresh salmon roll	CI\$8
Ebi Cooked shrimp roll	CI\$8
Unagi Barbequed eel roll	CI\$10
Tekka Tuna roll	CI\$8
California Avocado, crab and cucumber topped with sesame seeds	CI\$7
Green Dragon California roll wrapped in avocado	CI\$9
Rainbow California roll wrapped in tuna, salmon and avocado	CI\$10
Dynamite Tempura shrimp, avocado, cucumber, rolled in tobiko	CI\$11
Unagi Avocado BBQ eel, avocado and sesame seeds	CI\$11
Boston Crab, tobiko, cucumber, mango, Japanese mayo	CI\$10
Salmon Nori Fresh salmon wrapped around cucumber, avocado and tobiko	CI\$9
Spicy Tuna Tuna topped with spicy mayo, tempura bits, scallions	CI\$9
Spicy Scallop Scallops topped with spicy mayo, tempura bits, scallions	CI\$9
Spicy Salmon Salmon topped with spicy mayo, tempura bits, scallions	CI\$9
Spicy Hamachi Hamachi, spicy mayo, tempura bits	CI\$9.5

Philly Smalled colored according to the control of	CI\$9
Smoked salmon, cucumber, cream cheese rolled in tobiko	
Anakyu	CI\$11.5
BBQ eel, cucumber, scallion, sesame seeds and BBQ eel sauce	
Red Dragon	CI\$13.5
Dynamite roll wrapped in fresh tuna	·
Alaska	CI\$10
Smoked salmon, avocado, tobiko and cucumber	
BBQ Salmon Skin	CI\$9
BBQ salmon skin, fresh salmon, cucumber, BBQ eel sauce	0.00
Sushi Inn Kani	CI\$12
Crab, avocado and tobiko, topped with crab and sesame seeds	
Fire Mountain	CI\$13
Fresh salmon, crab, tobiko, avocado, topped with sriracha	
Spider	CI\$14
Soft shell crab, tobiko, cucumber and avocado topped with BBQ eel sauce	
Giant	CI\$14
Tuna, fresh salmon, crab, cucumber, avocado, tobiko topped with salmon roe	·
SPECIALTY MAKI	
The Shaolin	CI\$22
Shrimp, asparagus and tobiko, tempura fried, topped with spicy shaolin scallop sauce	
Yakuza	CI\$15
Shrimp tempura, tobiko, cream cheese, fresh salmon, tuna, snapper, scallion, spicy sauce	
Samurai	CI\$15
Shrimp tempura, cucumber, tobiko, wrapped with BBQ eel and avocado, spicy mayo, eel sauce seeds	and sesame
Alyssa	CI\$15

Shrimp tempura, cucumber, avocado, tobiko, wrapped with crab, salmon roe, spicy mayo and eel sauce

Stuffed CI\$18

Salmon, tuna, crab, avocado, cucumber, mango and shrimp, tempura fried, topped with dynamite and BBQ eel sauces, tempura bits, tobiko

Tiger CI\$16

Salmon, crab, avocado, cucumber and tempura bits, topped with shrimp, avocado, Japanese mayo and tobiko

Ristimaki CI\$16

Yellowfin tuna, cucumber, topped with fresh tuna, scallions, tobiko, tartar sauce

Caribbean CI\$16

Hamachi, mango, salmon, tuna, snapper, mango citrus sauce and black tobiko

Mafia CI\$16

Tempura shrimp, cream cheese, avocado, topped with smoked salmon, jalapeños, BBQ eel sauce and sesame seeds

Last updated: Wed 19 Nov, 2025