



MIZU ASIAN BISTRO + BAR

Menu

Address: The Crescent

Phone: (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

Edamame

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

Pork Gyoza

CI\$11

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

Sesame Prawn Wraps

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)

Baked Scallops

CI\$18

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	
Vegetable Dumplings	CI\$11
Four pieces of steamed vegetable dumplings; mix of mushroom, celery, broccoli, cabbage and carrot	
Siopao	CI\$13
Sticky buns (one piece each): BBQ pork, pork and vegetable, chicken egg	
Fried	CI\$10
Two chicken and two shrimp	
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	CI\$19
Classic szechuan dish with chicken, bell peppers, onions, topped with toasted peanuts and dried chilies	
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, sliced tomatoes	
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

Wok Fried Chinese-Style Broccoli	CI\$7
Broccoli, peppers, onions in a szechuan sauce topped with roasted peanuts	

Steamed Baby Bok Choy	CI\$8
Drizzled with oyster sauce and garlic flakes	

SASHIMI (SLICED RAW FISH)

Hamachi	CI\$16
Yellowtail	
Maguro	CI\$16
Yellowfin tuna	
Ebi	CI\$13
Cooked shrimp	
Tai	CI\$12
Red snapper	
Sashimi Platter	CI\$26
Chef's sashimi selection	
Deluxe Sashimi Platter	CI\$39
Chef's deluxe sashimi selection	
Chirashi	CI\$19.5
Chef's selection of fresh sashimi over sticky rice	

NIGIRI (2 PIECES)

Hamachi	CI\$9
Yellowtail	
Maguro	CI\$9
Yellowfin tuna	
Ebi	CI\$7
Cooked shrimp	
Tai	CI\$7
Red snapper	
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	
Kappa	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	

MAKI

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

Philly	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	
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 and sesame seeds	
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