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