

# Mizu

# Japanese

# steakhouse

3116 Judson Street  
Gig Harbor, WA 98335  
**253-853-4020**

## Business hours

Mon-Thurs

4:30-8:30

Friday and Saturday

11:00-2:30, 4:30-9:30

Sunday

3:00-8:00

## HIBACHI DINNER\*

(Hibachi Dinner is served with onion soup, side salad, mixed vegetables and your choice of steam white rice or fried rice (\$3 extra))

Chicken	\$19.99
NY steak	\$28.99
Fillet Mignon	\$39.99
Scallops	\$29.99
Shrimps	\$26.99
Vegetables and tofu	\$18.99
Salmon	\$27.99
Calamari	\$26.99
Scallops & shrimps	\$33.99
Chicken & NY steak	\$29.99
Chicken & shrimps	\$28.99
NY steak & shrimps	\$36.99
Fillet Mignon & shrimps	\$43.99
NY steak & lobster	\$51.99
Shrimps, scallops, & lobster	\$56.99
NY steak, shrimps, & lobster	\$56.99
NY steak, shrimps, scallops, & lobster	\$69.99
Lobster Dinner	\$69.99

(Substitute shrimp to scallop for \$5.99)

(Substitute NY steak to Fillet Mignon for \$6.99)

## KIDS HIBACHI

## DINNER\*

Chicken	\$12.99
Shrimps	\$14.99
NY steak	\$16.99

## HIBACHI SIDE

## ORDERS\*

Salmon	\$12.99
Calamari	\$10.99
Lobster	\$27.99
Scallops	\$15.99
Shrimps	\$12.99
Chicken	\$8.99
Fillet Mignon	\$22.99
NY steak	\$17.99
Mixed Vegetables	\$7.99
Fried rice	\$7.99
Mushrooms	\$6.99

## APPETIZERS\*

Agedashi tofu	\$6.99
Edamame	\$4.99
Gyoza	\$6.99
Egg rolls	\$6.99
Miso Soup	\$3.99
Coconut shrimps	\$7.99
Vegetable tempura	\$8.99
Shrimp tempura	\$8.99
Mixed tempura	\$8.99
Calamari tempura	\$8.99
Softshell crab tempura	\$11.99
Seaweed salad	\$6.99
Squid salad	\$7.99
Ebi sunomono (cucumber salad with shrimps)	\$7.99
Albacore tataki	\$13.99
Hamachi and jalapeños	\$15.99
Poke salad (tuna, salmon, or octopus)	\$15.99

## HIBACHI LUNCH\*

(Hibachi Lunch is served with onion soup, mixed vegetables and your choice of steam white rice or fried rice (\$3 extra))

Chicken	\$15.99
NY Steak	\$17.99
Scallops	\$18.99
Shrimps	\$16.99
Calamari	\$16.99
Vegetables and tofu	\$13.99
Salmon	\$17.99
Scallops & shrimps	\$19.99
NY steak & chicken	\$18.99
Chicken & shrimps	\$17.99
NY steak & shrimps	\$19.99
NY steak & lobster	\$39.99
Shrimps & calamari	\$19.99

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

\*\* 20% gratuity will be added for parties of five (5) or more.

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## SUSHI ROLLS\*

<b>All star</b>	\$13.99
spicy tuna, fresh tuna, salmon, ebi shrimp, and white fish with ponzu sauce	
<b>Boss</b>	\$15.99
shrimp tempura, cream cheese, cucumber, crab mix, spicy tuna, avocado with spicy mayo and eel sauce	
<b>Bruce Lee</b>	\$15.99
shrimp tempura, albacore tuna, cucumber, crab mix, spicy tuna with spicy mayo and eel sauce	
<b>California</b>	\$6.99
crab mix, avocado and cucumber	
<b>Candy cane</b>	\$13.99
spicy crab, cucumber, white tuna, and tobiko	
<b>Crazy Salmon</b>	\$16.99
Salmon, avocado, cucumber, spicy salmon with more salmon. Served with chef's special sauce made with fresh chopped onions, jalapeños, ponzu, and chili oil.	
<b>Crunch Munch</b>	\$14.99
Shrimp tempura, ebi shrimp, cucumber, spicy crab, crunchies, and tobiko	
<b>Dragon</b>	\$14.99
shrimp tempura, unagi, cucumber, crab mix, avocado with eel sauce	
<b>The Harbor</b>	\$14.99
shrimp tempura, tuna, avocado, cucumber, crab mix with spicy mayo and eel sauce	
<b>Ichiban</b>	\$14.99
smoked salmon, avocado, cream cheese, unagi with eel sauce	
<b>Las Vegas</b>	\$13.99
crab mix, cream cheese, avocado, unagi with eel sauce (tempura-fried)	
<b>Mariners</b>	\$13.99
shrimp tempura, cucumber, crab mix, spicy salmon, crunchies with spicy mayo and eel sauce	
<b>New York</b>	\$13.99
salmon, tuna, hamachi, cucumber with tobiko	

<b>Rainbow</b>	\$13.99
CA roll with salmon, tuna, hamachi, white tuna, ebi shrimp, and avocado	
<b>Salmon Lemon</b>	\$13.99
Cucumber, avocado, crab mix, salmon, thinly sliced lemon. Served with ponzu sauce.	
<b>Seahawks</b>	\$13.99
shrimp tempura, cucumber, crab mix, spicy tuna, crunchies, spicy mayo and eel sauce	
<b>Signature</b>	\$16.99
Shrimp tempura, crab mix, cucumber, unagi, tuna, and avocado	
<b>Sunrise</b>	\$13.99
shrimp tempura, cucumber, crab mix, tuna, salmon, avocado, spicy mayo and eel sauce	
<b>Spicy tuna</b>	\$7.99
spicy tuna and cucumber	
<b>Sweetheart</b>	\$13.99
spicy tuna, avocado, crunchies, ahi tuna, spicy mayo and eel sauce	
<b>Tacoma</b>	\$13.99
smoked salmon, cream cheese, avocado, spicy mayo and eel sauce (tempura-fried)	
<b>Veggie Roll</b>	\$6.99
Avocado, cucumber, lettuce, pickled radish and pickled carrot	
<b>Volcano</b>	\$14.99
shrimp tempura, crab mix, avocado, jalapeños, cucumber, seared spicy tuna, crunchies, sriracha, spicy tuna, and eel sauce	
<b>W.T.H.</b>	\$16.99
Spicy crab & softshell crab mix, cucumber, and albacore tuna with chef's special sauce made with fresh chopped onions, jalapeños, ponzu, and chili oil.	
<b>Yummy Yummy</b>	\$12.99
shrimp tempura, cream cheese, cucumber, crab mix, avocado, spicy mayo, and eel sauce	

## NIGIRI/ SASHIMI\*

	<b>NIGIRI</b>	<b>SASHIMI</b>
Tuna	\$5.99	\$13.99
Salmon	\$5.99	\$13.99
Hamachi	\$5.99	\$13.99
Albacore tuna	\$5.99	\$13.99
Ebi shrimps	\$4.99	N.A.
Smoked salmon	\$5.99	\$13.99
Octopus	\$5.99	\$12.99
Sweet shrimps	\$7.99	N.A.
Ikura (salmon roe)	\$5.99	N.A.
Tobiko (flying fish roe)	\$5.99	N.A.
Mackerel	\$4.99	\$11.99
Red snapper	\$4.99	\$11.99
Tamago	\$3.99	N.A.
Unagi (eel)	\$5.99	\$13.99
White tuna	\$5.99	\$13.99
Masago (smelt roe)	\$4.99	N.A.

## SUSHI PLATTER\*

<b>ICHIGO</b> (4pcs nigiri & 4pcs sashimi)	\$19.99
<b>HANABI</b> (6pcs nigiri & spicy tuna roll)	\$22.99
<b>YUZU</b> (10pcs sashimi)	\$24.99
<b>HIYOKO</b> (8pcs nigiri & California roll)	\$25.99
<b>SAKURA</b> (15pcs sashimi)	\$33.99
<b>UMI</b> (6pcs nigiri, 6pcs sashimi & rainbow roll)	\$39.99
<b>MORI</b> (25pcs sashimi)	\$49.99
<b>TANUKI</b> (35pcs sashimi)	\$59.99

(All Sushi Platters are chef's choice assorted nigiri or sashimi. Substitutions or modifications are not allowed)

## KITCHEN ENTREES

Vegetable Yakisoba \$10.99

Yakisoba with chicken, beef, or shrimp \$13.99

Bento box \$24.99

(Steamed rice, gyoza, mixed tempura, egg roll, house salad, California roll and your choice of gilled salmon, chicken, or beef)

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# **POKE BOWL SPECIALS\***

Our poke bowl is served with sushi rice (seasoned white rice), edamame, crab mix, onions, green onions, carrots, iceberg lettuce, cucumber, avocado, seaweed salad, and nori (roasted dried seaweed)

## **STEP 1: CHOOSE SIZE**

**SMALL (1 protein)**

**\$18.99**

**MEDIUM (2 proteins)**

**\$21.99**

**LARGE (3 proteins)**

**\$24.99**

## **STEP 2: CHOOSE YOUR FAVORITE POKE\***

Spicy tuna, Ahi Tuna, Salmon, Spicy salmon, Spicy octopus, Spicy crab, Tamago, Albacore tuna, Smoked salmon, Shrimp, Spicy shrimp, Squid salad, or Unagi (\$2.99 extra)

## **STEP 3: CHOOSE YOUR SAUCE**

**WTH Sauce** (Spicy chilli vinaigrette with chopped onions and jalapeños)

**Chogochujang** (Korean red pepper paste. Sweet and tangy.)

**Ponzu Sauce** (Citrus based mild soy sauce)

**Sriracha** or **Spicy mayo**

# HOUSE COCKTAILS

## **Okinawa Mule**

Whiskey, Pear juice, and Ginger beer

## **Tequila Honeysuckle**

Tequila, lime juice, honey, and sparkling water

## **Alamat di Piña**

Pineapple rum, coconut rum, and sweet n sour juice

## **Forbidden Fruits**

Crown Royal Apple, peach schnapps, sweet n sour juice, and cranberry juice

## **Mai Tai**

Coconut rum, pineapple juice, orange juice, grenadine, and Myers's rum

## **Incredible Hawk**

Vodka, lime juice, melon liqueur, blue curacao, and triple sec

## **Strawberry Field**

Champagne, strawberry purée, rose syrup, and sweet n sour juice

## **Juicy Fruit**

Vodka, sweet n sour juice, and creme de banana liqueur

## **Bloody Geisha**

Vodka, tomato juice, wasabi, soy sauce, sriracha, and lime juice with ginger garnish

## **Princess Fiona**

Melon liqueur, coconut rum, pineapple juice

## **Shrek**

Triple sec, melon liqueur, pineapple juice, and sweet n sour juice with whipped cream on top

## **Young Beauty**

Vodka, grape juice, and pomegranate syrup

## **Banzai**

Coconut rum, orange juice, pineapple juice, amaretto, and grenadine

## **Woo Woo**

Vodka, cranberry juice, and peach schnapps

## **Office Lady**

Vodka, peach schnapps, and orange juice

## **Osaka Mule**

Vodka, passion fruit juice, and ginger beer

## **Blue Hawaiian**

Coconut rum, pineapple juice, and blue curacao

## **Strawberry Banana Daiquiri**

Vodka, strawberry purée, creme de banana liqueur, and whipped cream on top

## **Rose-tini**

Rose syrup, gin, and lime juice

## **The Peaches**

Vodka, peach syrup, and peach schnapps

## **Bloody Blast**

Orange vodka, blood orange syrup, sweet n sour juice, and lemon-lime soda

## **Japanese Slipper**

Vodka, melon liqueur, and lime juice, pineapple juice

## **Dori's Drink**

Orange vodka, rose syrup, and sparkling water

# NON-ALCOHOLIC DRINKS

## **Fountain drinks** (with refills):

Pepsi, Diet Pepsi, Mug root beer, Dr.Pepper, Sierra  
Mist, Tropicana Lemonade, Lipton Iced Tea

## **Flavored Lemonades** (with one refill):

Honey, Black Cherry, Blue Raspberry,  
Pomegranate, Strawberry, Kiwi, Blood orange,  
Passion fruit, Peach

## **House Specialties**

Chocolate soda, Pomegranate Iced Tea,  
Peach Iced Tea, Roy Rogers, Shirley Temple,  
Sparkling pomegranate, Mizu Punch, Pina  
colada, Strawberry Daiquiri

## **Fruit Juices**

Apple, Pineapple, Grape, Cranberry

## **Bottled Beverages**

S. Pellegrino Sparkling Water  
Fever Tree Ginger Beer

# BEERS

## **BOTTLED BEER**

Asahi Super Dry  
Kirin Ichiban  
Sapporo  
Heineken  
Corona Extra  
Alaskan Amber  
Stella Artois  
Coors Light

## **DRAFT BEER**

Elysian Spacedust IPA  
Lazy Boy Amber  
Shock Top  
Bud Light

# JAPANESE SPIRITS

## **Whiskey**

Tenjaku  
Iwai  
Akashi Ume (red plum flavored)

## **Vodka**

Haku

## **Gin**

Roku

# WINES

## RED WINE

CABERNET SAUVIGNON  
MERLOT  
PINOT NOIR  
MALBEC  
SYRAH  
RED BLEND

## WHITE WINE

CHARDONNAY  
PINOT GRIGIO  
SWEET RIESLING  
DRY RIESLING  
SAUVINON BLANC

## SPARKLING / OTHERS

Prosecco  
Brut  
Sparkling Rosé  
Sparkling Moscato  
Peach Wine  
Plum Wine

# PREMIUM COLD SAKE

## HONJOZO

- Kenbishi Kuromatsu 'THE BLACK PINE': Kenbishi is the oldest sake brewery in Japan. Kuromatsu is an award winning premium sake made with Hyogo spring water and Aiyama which is the finest kind of sake rice. Medium dry body with a nice fragrance of sweet rice. Smooth aftertaste with hints of tamari, cacao, coconut, and mushrooms. (6oz \$24.99)



## JUNMAI DAI GINJO

- Dassai 50 'OTTER FESTIVAL' : Award winning premium sake. A refreshing, engaging, and full-bodied sake with rich rice flavors and soft honey-like sweetness.(10oz. \$43.99)



## REISHU

- Nihon Sakari 'JAPANESE PRIME' : Lightly sweetened sake with clean and crisp aftertaste. Easy to drink. (10oz. \$16.99)



## NIGORI

- Kikusui 'PERFECT SNOW' : Full-bodied sweet sake with crisp and dynamic flavors.(10oz. \$29.99)  
- Sho Chiku Bai 'CREME DE SAKE' : Dry but sweet and creamy sake with notes of marshmallow, sweet cream, honeydew, and vanilla.(10oz. \$14.99)



## GINJO

- Okunomatsu 'PINE TREE RINGS' : A light-to-medium body sake with aromas of ripe pineapple, lychee and spiced pear peels. (10oz. \$26.99)  
- Mizubasho 'WATER LILY' : Dry but fruity medium body. A superb ginjo with hints of nougat, peppercorn, and powdered sugar. (10oz \$27.99)

## JUNMAI

- Suigei Tokubetsu 'DRUNKEN WHALE' : Extremely clean sake with bold flavor and crisp aftertaste. (10oz. \$34.99)  
- Shirakabegura 'WHITE WALL' : Full-bodied, dry, balanced, and savory sake with fine texture and notes of salted cucumber, banana, and white flower. (10oz \$22.99)



## SPARKLING

- Mio 'WATER ROAD' : A festive sparkling sake with accents of peach, ripe persimmon, freesia, and yellow rose. (10oz. \$22.99)  
- Akagisan 'SHALALA' : A sweet sparkling sake with sour aftertaste and hints of pear and sour apple.(10oz. \$35.99)

## JUNMAI GINJO

-Makiri 'A FISHERMAN'S KNIFE': Extra dry and clean sake with sharp aftertaste. (10oz. \$29.99)  
-Taisetsu 'ICE DOME' : Medium dry sake with berry delicate aromas. (10oz. \$38.99)



## FRUIT FLAVORED SAKE

- Fuji Apple (12oz \$19.99)  
- White Peach (12oz \$19.99)  
- Lychee (12oz \$19.99)  
- Pineapple (12oz \$19.99)  
- Green Plum (10oz \$19.99)

