

# MIZU

## APPETIZER

### 1. Coco Love

Mildly spiced coconut milk soup with Tom Kha and vegetables.

A. Chicken **6€**  
F. Tofu **6€**

### 3. Miso Soup

Traditional Japanese soup with tofu, wakame and onion.

**5€**

### 4. Almost Nude

Vietnamese summer rolls filled with rice noodles, salad and coriander, served with "Nuoc Mam".

A. Chicken **6€**  
B. Black Tiger shrimps **7€**  
F. Tofu **6€**

### 5. Cha' giò

Homemade Vietnamese spring rolls filled with vegetables und Huhn, ummantelt von Reispapier. Baked golden brown crispy.

**6€**

### 6. Edamame

Steamed soybeans served with a hoisin dip and sea salt.

**6€**

### 7. Wakame

Seaweed salad

**7€**

### 8. Go'i xoài

Mango salad with black tiger prawns and fresh herbs in a lime chilli vinaigrette and garnished with peanuts.

Small **10€**  
Large **15€**

### 9. Salmon Lovers

Grilled salmon fillet served on a bed of lettuce in lime-chilli-vinaigrette, garnished with coriander, spring onions and sesame seeds

Small **12€**  
Large **18€**

### 10. Go'i Mien

Salad in a hot and sour glass noodle sauce, served with Black Tiger shrimps, coriander, spring onions and peanuts.

Small **10€**  
Large **18€**

### 11. Salad Hà Nô.i

Salad with beef sautéed with onions and chilli in Hoisinsauce

Small **9€**  
Large **14€**

### 12. Dumplings

Steamed dumplings with prawn filling.

**7€**

### 13. Gyoza

Sautéed dumplings.

A. Chicken **6€**  
G. Vegetables **6€**

### 14. Sharing is caring

Various starters from our menu to share

**25€**

### 15. Crispy Love

Breaded crispy king prawn with chilli mayo and unagi dip.

**7€**

# MAIN DISHES

## 1. CHOOSE YOUR MAIN COURSE

Choose one of the Six Traditional Styles and combine them with the mains of your choice.

### 22. Xa Gung

Fresh vegetables spicy sautéed with lemongrass, ginger and Chilli, served with jasmine rice. (spicy)

### 23. Sot Dac Biet

Different types of vegetables in a spicy, slightly hot dark sauce created by the chef himself. Accompanied by jasmine rice. (slightly spicy)

### 24. Mango - Coconut Milk - Curry

Creamy, slightly spicy curry made from coconut milk served with a selection of fresh Asian and local vegetables. Served with jasmine rice. (slightly spicy)

### 25. Pho' xào

Lightly fried rice ribbon noodles with egg and vegetables, garnished with peanuts and coriander.

### 26. Yaki Udon

Japanese Udon noodles sautéed in a slightly spicy soy sauce with vegetables, garnished with sesame seeds.

### 28. Bun Xao

Lightly sweet fried thin rice noodles with egg and vegetables, garnished with peanuts, fresh spring onions and coriander.

## 2. CHOOSE YOUR SIDE

A. Chopped chicken	15€
B. Beef	16€
C. Duck breast	17€
D. Black Tiger Shrimps	19€
E. Grilled Salmon (medium)	20€
F. Tofu	14€
G. More vegetables	13€
H. Crispy Chicken	15€

# VIETNAM SELECTION

### 20. Twenty Pho Seven

Vietnam's signature dish: a special twelve hours long cooked - broth, combined with rice ribbon noodles, chilli and fresh vietnamese herbs

A. Chicken	14€
B. Beef	16€
F. Tofu	15€

### 21. Bún Việt Nam

Rice noodle salad with thin bun garnished with coriander, spring onions and peanuts served with a traditional chilli lime dressing (cold dish).

G. Cha' giò Vietnamese spring rolls with chicken filling	16€
H. Bò xào Spicy sauteed beef	17€

# VEGAN

### V2. Hidden Leaf Village

Fried strips of seitan and soy balls with various exotic vegetables in our in-house „8-Delights“-sauce served with jasmine rice.

### V3. Uchiha's Revenge

Various exotic vegetables cooked with vegan duck and tofu in a spicy creamy mango curry sauce, served with jasmine rice.

### V4. Vegan Pho Life

Vietnam's signature dish: a special twelve hours long cooked broth, combined with rice ribbon noodles, tofu, soy balls, chili and fresh vietnamese herbs.

### V5. Vegan Pho - Ever

Fried rice ribbon noodles with seitan, vegetables, coriander and peanuts.

### V7. Bún Xao Rau

Lightly sweet fried rice noodles with seitan strips, vegetables garnished with peanuts, fresh spring onions and coriander.

### V8. Bún Chay

Rice noodle salad in spicy-fried tofu and soy-vegetables-balls garnished with coriander, spring onions and peanuts, served with a traditional chilli lime dressing.

### V9. U-Don Understand!

Japanese udon noodles with vegan prawns sautéed in a slightly spicy soy sauce with vegetables, garnished with sesame seeds, spring onions and coriander.

### V10. Xá Ot Chay

Fresh vegetables sautéed with soy balls and vegan duck with lemon grass, ginger, chilli served with fragrant jasmine rice.

# SIDE DISHES

111. Extra portion jasmine rice	3€
112. Extra sauce of your choice	3€

# MAKI 8 pc.

### M1. Sake

Salmon

6€

### M2. Tekka

Tuna

7€

### M3. Fry Ebi

Baked shrimps

6€

### M4. Salmonskin

Grilled salmon skin

5€

### M5. Avocado

5€

### M6. Kappa

Cucumber

5€

### M7. Tofu

5€

### M8. Shinko

Pickled yellow radish

6€

### M9. Kani

Surimi

5€

### M10. Asparagus

5€

### M11. Tempura Chicken

6€

### M12. Tempura Salmon

6€

### M13. Tempura Duck

6€

# NIGIRI 2 pc.

### N1. Sake

Salmon

6€

### N2. Aburi Sake

Flambéed salmon

6€

### N3. Maguro

Tuna

7€

### N4. Aburo Manguro

Flambéed tuna

7€

### N5. Ebi

Shrimps

6€

### N6. Ika

Squid

6€

### N7. Unagi

Grilled eel

7€

### N8. Tako

Boiled octopus

7€

### N9. Avocado

5€

### N10. Asparagus

6€

# IN & OUT ROLLS

(coated in sesame) 8 pieces

### U1. Veggie

Mango, cucumber, avocado

9€

### U2. Alaska

Salmon, avocado

10€

### U3. Maguro

Tuna, cucumber

12€

### U4. Ebi Tempura

Crispy king Shrimp, avocado

10€

### U5. Salmon Skin

Salmon Skin, cucumber

9€

### U6. California Roll

Avocado, Surimi, Masago fish roe

9€

### U7. Salmon Tempura

Cucumber, breaded salmon

10€

# CRUNCHY ROLLS 8 pc.

### C1. Salmon Crunch

Salmon, avocado, cream cheese

16€

### C2. Tuna Crunch

Tuna, cucumber, cream cheese

17€

### C3. Veggie Crunch

Avocado, cucumber, asparagus, cream cheese

15€

### C4. Tempura Crunch

Shrimp, avocado, cream cheese

16€

### C5. Chicken Crunch

Tempura chicken, avocado, cream cheese

17€

### C6. Duck Crunch

Tempura Duck, cucumber, cream cheese

18€

# SASHIMI 8 Slices

### Z1. Salmon Sashimi

Salmon Sashimi, Wakame

18€

### Z2. Tuna Sashimi

Tuna Sashimi, Wakame

19€

### Z3. Mix Sashimi

Tuna, salmon Sashimi, Wakame

20€

# SUSHI ORIGINALS 8 pc.

Our in-house sushi creations

- S1. Marine Food 16€**  
Tempura shrimp, avocado, covered with salmon and tuna
- S2. You got me hooked 17€**  
Tuna and cucumber covered with grilled eel and avocado
- S3. Mushu & Mulan 17€**  
Tempura avocado, cream cheese, tuna covered with spicy Surimi tartar
- S4. Fruit Ninja 15€**  
Mango, cucumber, pepper, covered with avocado and sesame seeds
- S5. Kappa Town 15€**  
Tempura tofu and avocado covered with cucumber and mango slices
- S6. Salmon Madness 26€**  
Reverse Inside-Out: Rice, tuna, avocado and asparagus completely covered with salmon covered with masago
- S7. Squid Goals 18€**  
Spicy dressed salmon avocado tartar, spring onions covered with squid and masago fish roe
- S8. Aal you want 19€**  
Tempura shrimp, grilled eel covered with avocado and Masago - fish roe
- S9. Chihiro's Journey to Wonderland 17€**  
Spicy mango salad, avocado, tempura prawn, covered with flambéed salmon
- S10. Angry Salmon 18€**  
Spicy-hot salmon tartare, radish covered with avocado and chilli
- S11. Smoking Tuna 19€**  
Asparagus, avocado, tempura shrimp, covered with flambéed tuna
- S12. High on Sea Weed 16€**  
Cucumber, peppers, yellow radish, cream cheese covered with seaweed salad covered in rice paper
- S13. Spicy Tuna 19€**  
Spicy hot tuna tartare, cucumber, covered with avocado and chilli
- S14. Chef's Freestyle 18€/15€ (vegan)**  
Tell us what you want, or let our sushi chef surprise you / vegan is also possible!

# DESSERT

- D1. Coco Passion 7€**  
Chia seed coconut milk pudding with mango puree and fruit
- D2. Rice Race 7€**  
Coconut milk rice refined with mango pulp and fruit
- D3. Chocolate Lava Cake 6€**  
Juicy chocolate cake with a liquid centre
- D4. Vietnamese Ban Ran 6€**  
Vietnamese sesame balls with red bean filling
- D5. Green Delight 7€**  
juicy pandan cake (depending on availability)

# SUSHI PLATTERS

The plates are mixed, if you have any allergenes, please contact the staff.

- P1. Asian United 125€**  
16 Tempura, 16 Special, 18 Maki, 16 In&Out, 8 Nigiri, 2 Sashimi, 2 Tartar
- P2. Yonko Platte 80€**  
8 Tempura, 8 Specials, 18 Maki, 16 In & Out, 6 Nigiri, 2 Sashimi, 1 Tartar
- P3. Asia Fiesta 70€**  
12 small Tempura, 8 Specials, 6 Maki, 1 Temaki, 16 In & Out, 4 Nigiri, 1 Sashimi, 1 Tartar
- P4. Luke, ich bin dein Food 40€**  
8 Tempura, 12 Maki, 4 Nigiri, 2 small Sashimi
- P5. Greedy for Nigiri 30€**  
10 mixed Nigiri, 1 Wakame
- P6. Die 4 Elemente 26€**  
24 Maki, 4 Nigiri
- P7. Sagen tut Yoda, Vegan du bekommst 22€**  
12 Maki, 8 In & Out, 2 Nigiri (+2,50 with fish)

# FUTO MAKI 8 pc.

- F1. Futo Alaska 15€**  
Salmon, tuna, asparagus, avocado, fried onions
- F2. Futo California 15€**  
Salmon, cucumber, surimi, asparagus, covered with salmon roe
- F3. Futo Tekka 14€**  
Tuna, avocado, radish, spring onion
- F4. Futo Tartar 16€**  
Tempura prawn, avocado, mango, covered with salmon tartare and salmon roll
- F5. Spicy Futo 16€**  
Spicy Tunatartar, Tempura Gshrimp, cucumber, fried onion
- F6. Tempura Futo 16€**  
Tempura shrimp, salmon, Tuna
- F7. Veggie Futo 14€**  
Avocado, cucumber, radish, covered with surimi tartar
- F8. Vegan Futo 14€**  
Asparagus, tofu, avocado, mango

## Allergens:



Get in touch with us!



@mizurestaurant.de