



# Dinner Menu

## Appetizer

1. Edamame .....

(Lightly salted, boiled green soybean)

\$4.50
2. Baked Green Mussel .....

(Baked fresh jumbo pacific mussels with special sauce)

\$8.95
3. Soft Shell Crab .....

(A favorite seafood delicacy fried to a light crisp on top spring mix served with dipping sauce and special dressing)

\$9.95
4. Fried Calamari .....

(Succulent calamari lightly breaded deep fried)

\$8.95
5. Fresh Oyster .....

(Fresh oysters on a half shell garnished with special sauce)

\$8.95
6. Fire Cracker .....

(Spicy tuna mixed with chopped tomato and served with deep fried egg roll chips)

\$8.95
7. Dragon Ball .....

(Deep fried ball with chopped spicy tuna, spicy crabmeat, avocado and cream cheese)

\$8.95
8. Monkey Brain .....

(Lightly fried mushrooms stuffed with spicy tuna and crabmeat)

\$8.95
9. Heart Attack .....

(Battered and fried jalapeno shells, stuffed with spicy tuna and cream cheese)

\$8.95





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### Dessert

41. Ice Cream ..... \$3.95  
(Green Tea, Vanilla)
42. Ice Cream Tempura ..... \$4.95  
(Green Tea, Vanilla)
43. Ice Cream Mochi Ice ..... \$3.95  
(Green Tea, Coffee, Strawberry, Chocolate, Mango)
44. Tempura Banana ..... \$5.95  
(fried bananas)



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### Dinner Special

28. Shrimp Tempura ..... \$16.95  
(Shrimp in a light crispy batter with dipping sauce)
29. Tempura ..... \$14.95  
(Generous portion of shrimp and vegetable tempura with sauce)
30. Chicken Teriyaki ..... \$12.95  
(Charbroiled skinless chicken with our own teriyaki sauce)
31. Beef Teriyaki ..... \$13.95  
(Charbroiled tender beef teriyaki with our own teriyaki sauce)
32. Salmon Teriyaki ..... \$14.95  
(Fillet of Salmon grilled with teriyaki sauce)
33. Ton Katsu ..... \$13.95  
(Breaded deep fried pork loin cutlet with our katsu sauce)
34. Grilled Mackerel ..... \$13.95  
(marinated and grilled deep ocean mackerel)
35. BBQ Beef Rib ..... \$15.95  
(Short beef ribs marinated and grilled Korean style served on a sizzling plate)
36. Bulgogi ..... \$15.95  
(Thinly sliced sirloin beef marinated with a mixture of seasonings grilled Korean style and served on a sizzling plate)
37. Salmon Fillet ..... \$20.95  
(Fresh salmon fillets served with a dipping sauce along with fresh sautéed vegetables)
38. Ribeye ..... \$24.95  
(Certified Angus beef served with a daily selection of fresh sautéed vegetables)
39. New York Strip ..... \$26.95  
(All natural certified steak served with a combination of fresh sautéed vegetables)
40. Shrimp & Scallop ..... \$24.95  
(Fresh shrimp and jumbo scallops served with a combination of fresh sautéed vegetables)



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### Rice and Noodle

22. Kaki Udon ..... \$12.95  
(Japanese noodle soup consisting of a mild  
flavored broth)
23. Tempura Udon ..... \$13.95  
(Japanese noodle soup consisting of a mild  
flavored broth, accompanied by a side of shrimp  
and vegetable tempura)
24. Yaki Udon ..... \$12.95  
(Sautéed noodles and vegetables)
25. Mizu Fusion Bowl ..... \$18.95  
(Bulgogi on top of assorted steamed vegetables  
and rice)
26. Mizu Fried Rice ..... \$14.95  
(Your choice of beef, chicken or shrimp with  
fried rice)
27. Unagi Bowl ..... \$17.95  
(Seasoned Unagi served over sushi rice with  
special sauce)



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### Salads

10. House Salad ..... \$4.95  
(Fresh spring mix with nuts, served with  
special Mizu dressing)
11. Seaweed Salad ..... \$5.95  
(Composed of 3 types of seaweed)
12. Tako Salad ..... \$5.95  
(Octopus and cucumber in a sweet vinegar sauce)
13. Avocado Salad ..... \$8.95  
(Fresh slices of avocados on top of spring mix  
served with special Mizu dressing)
14. Oriental Chicken Salad ..... \$10.95  
(Batter fried chicken cutlets on top of spring  
mix served with special Mizu dressing)
15. Grilled Chicken Salad ..... \$10.95  
(Grilled chicken breast on top of spring mix  
with nuts & seasoned vegetables served  
with special Mizu dressing)
16. Grilled Salmon Salad ..... \$11.95  
(Grilled salmon on top of spring mix served  
with special Mizu dressing)
17. Seafood Salad ..... \$11.95  
(Shrimp, scallop, crab, mussel on top of spring  
mix served with special Mizu dressing)
18. Ahi Tuna Salad ..... \$10.95  
(Tender delectable ahi tuna steak slices on top of  
spring mix served with special Mizu dressing)
19. Seared Albacore Salad ..... \$11.95  
(Slightly seared albacore slices on spring mix  
served with special Mizu dressing)
20. Spicy Tuna Salad ..... \$9.95  
(Spicy tuna & cucumber on top of spring mix  
served with special Mizu dressing)
21. Sashimi Salad ..... \$13.95  
(Chef's choice of sashimi chunks on top of  
spring mix with special dressing)



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Beverage

45. Soft Drink ..... \$1.95  
(Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper)
46. Sparkling Bottled Water (Fizi) ..... \$1.95
47. Coffee ..... \$1.95
48. Iced Tea ..... \$1.95
49. Sapporo ..... \$4.50  
(Small)
50. Sapporo ..... \$6.95  
(Large)
51. Asahi ..... \$4.50  
(Small)
52. Asahi ..... \$6.95  
(Large)
53. Ichiban ..... \$4.50
54. Hineken ..... \$4.50
55. Miller Light ..... \$3.95
56. Budweiser ..... \$3.95
57. Michelob Light ..... \$3.95
58. Michelob Ultra ..... \$3.95
59. Bud Light ..... \$3.95
60. Bud Select ..... \$3.95