



mizumazu
ASIAN RESTAURANT

appetizers

Dips 🌱 🍌 🍷 🍴 🍷 🍴 12.00
Taramas with Yuzu, Avocado teriyaki dip, Edamame Hummus, Sour sweet chilly cream, Prawn crackers

Calamari 🍷 🍴 🍷 14.00
Pan fried crispy finger calamari marinated with ginger, spicy mayo

Vegetarian Spring Rolls 🍷 12.00
Spring Rolls with oriental salad and sweet chili sauce

Crispy Chicken 🍷 🍷 12.00
Crispy chicken with panko, Japanese mayo

Prawns Gyoza 🍷 🍷 🍷 12.00
With spring onion, ginger soya dressing

salads

Thai Mango Salad 🍷 🍷 16.00
With prawns, red onion, carrots, chili flakes, cucumber, mango soya dressing

Soba Noodles Salad 🍷 🍷 16.00
Noodles with edamame snow peas, red onion, peppers, carrots, sesame seeds, mango chili sauce

Quinoa Salad 15.00
Quinoa with spinach, pomegranate, blueberries, bell peppers, avocado, coriander, yuzu dressing

*Please inform your waiter if you have any dietary requirements or allergies.
Ενημερώστε τον σερβιτόρο σας εάν έχετε διατροφικές απαιτήσεις ή αλλεργίες.*

*All prices are in Euros and include service charge and VAT
Όλες οι τιμές είναι σε Ευρώ και περιλαμβάνουν δικαίωμα υπηρεσίας και Φ.Π.Α.*

poke bowls

Sunny Salmon       16.00

White sushi rice, juicy salmon, fresh avocado, edamame, red cabbage, teriyaki sauce, spicy mayo, avocado cream, sesame seeds

Spicy Tuna   16.00

White sushi rice, tuna, goma wakame, red cabbage, carrots, cucumber, ponzu dressing, crispy onion, tobiko, sesame seeds

sashimi

Seabass Sashimi   16.00

Seabass sashimi with ginger, chili flakes and spring onion, citrus soya sauce


Salmon   16.00

Norwegian salmon with wakame salad, pickle ginger, soya sauce

sushi rolls (8 Pieces)

Fresh Salmon with Lime and Mango  16.00

Filling with salmon, mango, cucumber, topped with salmon, orange tobiko, ponzu glazed

Prawns    16.00

Prawns' tempura filled with avocado, cucumber, topped with spicy mayo, tanuki flakes and teriyaki glazed


bao buns

Salmon    14.00


Bao buns with crispy salmon, fresh coriander, lettuce, cucumber sticks, chilly mayo dressing

Pork  14.00

Pork belly bao buns, spring onion, coriander, crispy prosciutto, teriyaki sauce

Chicken   14.00

Crispy chicken bao buns, spring onion, coriander, spicy mayo sauce

Halloumi    12.00

Crispy halloumi cheese sticks, mint leaves, cucumber, lettuce, grapes teriyaki sauce

noodles

- Noodles with vegetables and sweet chili sauce* 🌶️ 🍴 18.00
- Add Chicken** 25.00
- Add Prawns** 🍤 28.00














main course

- Wild Salmon** 🌊 30.00
Crispy skin salmon filet with green beans puree, teriyaki sauce
- Seabass Fillet** 🌊 26.00
Sauteed seabass with spinach, lemon capers sauce, basmati rice
- Grilled Prawns** 🍤 30.00
Prawns Grilled, marinated with Lime and ginger, mango sweet chili sauce, steamed rice
- Baby Chicken** 26.00
Corn fed baby chicken filet with lemongrass sauce, grilled vegetables
- Black Angus Ribeye 350 grams** 48.00
Grilled rib eye with barbeque sauce, sautéed vegetables and puree potatoes
- Chicken Kung Pao** 🌶️ 🍴 24.00
Chicken with cashew nuts, dark soya sauce, red chillies, spring onions
- Dish of the Day**
For the dish of the day and the price, please consult your waiter

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desserts

- Exotic fruit pavlova**   9.00
*Meringue with passion filling, vanilla cream
and exotic fruits served with forest fruit sauce*
- Green tea mousse**    9.00
*Green tea mousse with yuzu cream,
served with star anise cream and vanilla crumple*
- Chocolate pistachio**     10.00
*Chocolate mousse with pistachio praline and strawberry
sponge cake, served with chocolate crumble, caramelized
pistachio and toffee cream*
- Fruit spring rolls**    9.00
*Light filo pastry with fruit, praline and vanilla cream,
served with mango sorbet ice cream, caramel sauce
and berries crumple*
- Exotic tapioca (V)** 9.00
Mango and passion tapioca with coconut cream
- Japanese Mochi Ice Cream (2 pieces)** 9.00
FLAVORS / Vanilla, Chocolate, Mango, Green Tea
- Ice Cream and Sorbet Selection**  PER SCOOP 4.00
Chocolate / Strawberry / Vanilla / Mango sorbet / Lemon sorbet

Allergens / Αλλεργιογόνα

- | | |
|--|---|
|  Nuts / Ξηροί καρποί |  Crustaceans / Οστρακοειδή |
|  Celery / Σέλινο |  Molluscs / Μαλάκια |
|  Cereal containing Gluten
Δημητριακά που περιέχουν
Γλουτένη |  Fish / Ψάρι |
|  Sesame Seeds / Σουσάμι |  Eggs / Αυγά |
|  Milk / Γάλα |  Soya / Σόγια |
|  Mustard / Μουστάρδα |  Lupin / Λούπινο |
|  Sulphur Dioxide
Διοξείδιο του θείου |  Peanuts / Φιστίκια |
| |  Vegetarian / Χορτοφαγικό |
| |  Spicy / Καυτερό |

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HOTELS

by Leonardo Hotels