



M I Z U

PAN ASIAN RESTAURANT

NEW YEAR'S EVE MENU

Call 017687 77285 to book a table

Eight
Courses
£74.95

COCKTAIL & CANAPES



AMUSE BOUCHE



CHEF'S SUSHI

green dragon roll, cucumber, avocado // Ebi panko: tempura shrimp & spicy sauce topped with avocado // Spicy tuna: tuna, cucumber, chili, miso aioli, masago, kataifi & herbs, // pickled ginger, wasabi



TONJIRU SEASONAL MISO SOUP

local pork, shitake mushroom, tofu, wakame, sansho chilli pepper, spring onion



TUNA TARTARE

avocado, sesame, miso, yuzu, ginger and lotus chips



HOTATE KATAIF

sesame, salmon roe



GRILLED SALT & PEPPER BEEF FILLET

caviar, caramelised chilli, lemongrass, ginger & soy, sticky rice or noodles

OR

BANG BANG PA CHA

jumbo prawns, stir-fried with chilli, garlic and Thai herbs, sticky rice or noodles



BITTER CHOCOLATE MISO GANACHE

whipped sweet cream, pistachio and green tea

OR

AZUKI BEAN CHEESECAKE

azuki soy bean, vanilla ice cream



GLASS OF BUBBLY



M I Z U

PAN ASIAN RESTAURANT

NEW YEAR'S EVE VEGETARIAN MENU

COCKTAIL & CANAPES



AMUSE BOUCHE



CHEF'S VEGGIE SUSHI

maki; green dragon roll, cucumber, avocado // red bell pepper & spicy sauce topped with avocado // Spicy tender stem broccoli, cucumber, chili, aioli, masago, kataifi & herbs, // pickled ginger, wasabi



YASAI DASHI NO MISO-SHIRU

white miso soup with king oyster mushrooms, tofu, wakame, crunchy chili & coriander



CAULIFLOWER TEMPURA

fried and served with goma shiro



TOFU MOROMI MISO

miso glazed tofu, lemon zest, sesame seeds, red miso



GRILLED SWEET POTATO STICK

salad cress & teriyaki



KINOKO NO KAMAMESHI TO ONSEN TOMAGO

Japanese style, rice toban with Japanese mushrooms, mountain vegetables and shaved truffle



BITTER CHOCOLATE MISO GANACHE

whipped sweet cream, pistachio and green tea

OR

AZUKI BEAN CHEESECAKE

azuki soy bean, vanilla ice cream



GLASS OF BUBBLY

Call 017687 77285 to book a table

Eight
Courses
£74.95