

A Taste of Mizu

£65 PER PERSON. MINIMUM OF 2 PEOPLE

available to order until 8.45pm Sun-Thurs and 9.15pm Fri & Sat each diner can enjoy either tasting menu

TASTING MENU

CHEF'S SUSHI & SASHIMI

pickled ginger, wasabi

CLASSIC MISO BROTH

SOFT SHELL CRAB TEMPURA

Japanese chilli mayonnaise

CHAR-GRILLED BEEF SIRLOIN STICKS

padron peppers, smoked spicy teriyaki, chilli strands

ROCK PRAWN & SWEETCORN FRITTERS

mango wasabi mayonnaise, wakame

MISO & ORANGE DUCK BREAST

stir fried pak choi, sweet potato, sesame

CHOCOLATE LAVA CAKE

hot chocolate sauce, chocolate cookie crumble, Northern Bloc Madagascan bourbon vanilla ice cream

VEGETARIAN TASTING MENU

CHEF'S SUSHI SELECTION

pickled ginger, wasabi

CLASSIC MISO BROTH

PUMPKIN KAROKKE tonkatsu sauce

YASAI VEGETABLE GYOZA

yasai chilli sauce

SWEETCORN FRITTERS

mango wasabi mayonnaise, wakame

NORTHERN THAI CURRIED NOODLES

coconut curry, Paris mushrooms, crispy & soft noodles, ginger, pickled gherkins, chilli, shallots & lime

CHOCOLATE LAVA CAKE

hot chocolate sauce, chocolate cookie crumble, Madagascan bourbon vanilla ice cream

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Tempura & Agemono

tempura battered and deep-fried meat, fish or vegetables. All the below dishes can be made gluten free on request.



KING PRAWNS sesame seed sauce £14



TENDERSTEM BROCCOLI lemongrass & coriander sauce £11



SALT & PEPPER SQUID
Japanese garlic mayonnaise
£13



SOFT SHELL CRAB Japanese chilli mayonnaise £14



ROCK PRAWN &
SWEETCORN FRITTERS
mango wasabi mayonnaise
£13



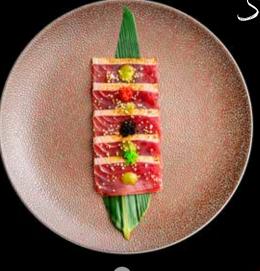
KOREAN FRIED CHICKEN gochujang, chilli sauce, sesame seeds, kimchi £13





TEMPURA SHARER soft shell crab, king prawns, broccolli, sesame seed sauce, Japansese chilli mayonnaise £24

Small Plates

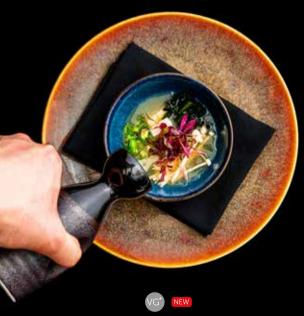


TUNA TATAKI seared sashimi grade tuna, fish roe, lemongrass & coriander sauce £12



TUNA TARTAR fresh sashimi grade tuna, crispy shallots, shichimi, sesame seeds, avocado, coriander, flying fish roe £15

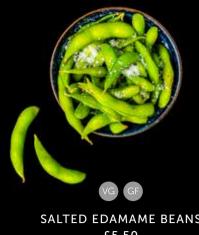




PUMPKIN KAROKKE tonkatsu sauce £11

tofu, enoki mushrooms, spring onion, dried seaweed, dashi stock





SALTED EDAMAME BEANS £5.50



GARLIC & CHILLI EDAMAME BEANS £6



ASIAN CRAB CAKE sweet chilli sauce £12



SESAME KYURI cucumber, sesame dressing, chilli £6



CHARGRILLED SWEET POTATO coconut wasabi, ponzu, onion dressing £11



BEEF CARPACCIO prime cut of fillet beef, marinated with ginger £14



PRAWN SPRING ROLLS peanut & tonkatsu sauce with chilli £13



GRILLED ASPARAGUS smoked ponzu & crispy onions £11



£9



all served with wasabi and pickled ginger



GF*

DRAGON ROLL

avocado, cucumber, prawn three pieces £12 six pieces £17





RAINBOW ROLL avocado, salmon, tuna three pieces £12 six pieces £17





SPICY TUNA ROLL

tuna, cucumber, sriracha sauce, jalapeños three pieces £12 six pieces £17





JACK ROLL

jackfruit, mango, cucumber, avocado, piquillo red pepper, goma mayonnaise, sweet soy

three pieces £12 six pieces £17





AKAI JOSEI

tuna, red pepper, red tobiko, shichimi chilli, spring onion mayonnaise ${}_{\text{three pieces}}~£12~{}_{\text{six pieces}}~£17$



CLASSIC CALIFORNIA MAKI

snow crab, avocado, flying fish roe, Japanese mayonnaise three pieces ${\bf £11}$ six pieces ${\bf £16}$





CLASSIC VEGAN CALIFORNIA MAKI

avocado, cucumber, vegan mayonnaise, sesame three pieces £11 six pieces £16



EBI ROLL

shrimp, mango, lemon mayonnaise, crispy panko three pieces £12 six pieces £17



ISOBE MAKI CHICKEN ROLL

local chicken, teriyaki sauce, tempura three pieces £12 six pieces £17



BEEF YUSOKO

cured beef, prawn, blue cheese, avocado, asparagus, spicy mayonnaise, sweet soy, chives, rocket oil ${}_{\text{three pieces}}\ \textbf{£12}\ {}_{\text{six pieces}}\ \textbf{£17}$

Chef's Special Sushi

PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL

three pieces £12 six pieces £17



GF NEW THAI PORK FILLET herb salsa



£11



GRILLED SALMON teriyaki sauce £11



SPICY ASIAN SAUSAGE wrapped in streaky bacon, sesame seed sauce £11



GRILLED STICKY PORK BELLY tonkatsu sauce £11



CHAR-GRILLED MUSHROOMS teriyaki sauce, sesame seeds, crispy onions ${\bf £10} \\$

Sticks



ROCK PRAWN TEMPURA pineapple, Marie Rose sauce £12



GRILLED CORN ON THE COB

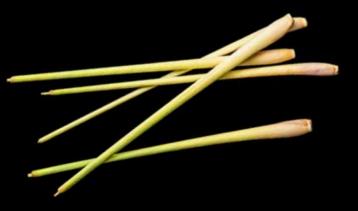


CHICKEN BALLS sesame seed sauce £11



CHAR-GRILLED BEEF SIRLOIN

padron peppers, smoked spicy teriyaki, chilli strands £12



Sashimi a Japanese delicacy consisting of thinly sliced fresh, sashimi grade fish

SASHIMI MIX

tuna, salmon, seabass, prawn,

ginger, wasabi £18



£6 each or 3 for £15



STIR FRY SEASONAL VEGETABLES yakisoba sauce



GRILLED CORN
ON THE COB
sesame seed sauce



EGG FRIED RICE



EGG NOODLES



SHRIMP GYOZA sesame seed sauce three pieces £11 six pieces £14



STEAMED BAO BUNS



STICKY RICE



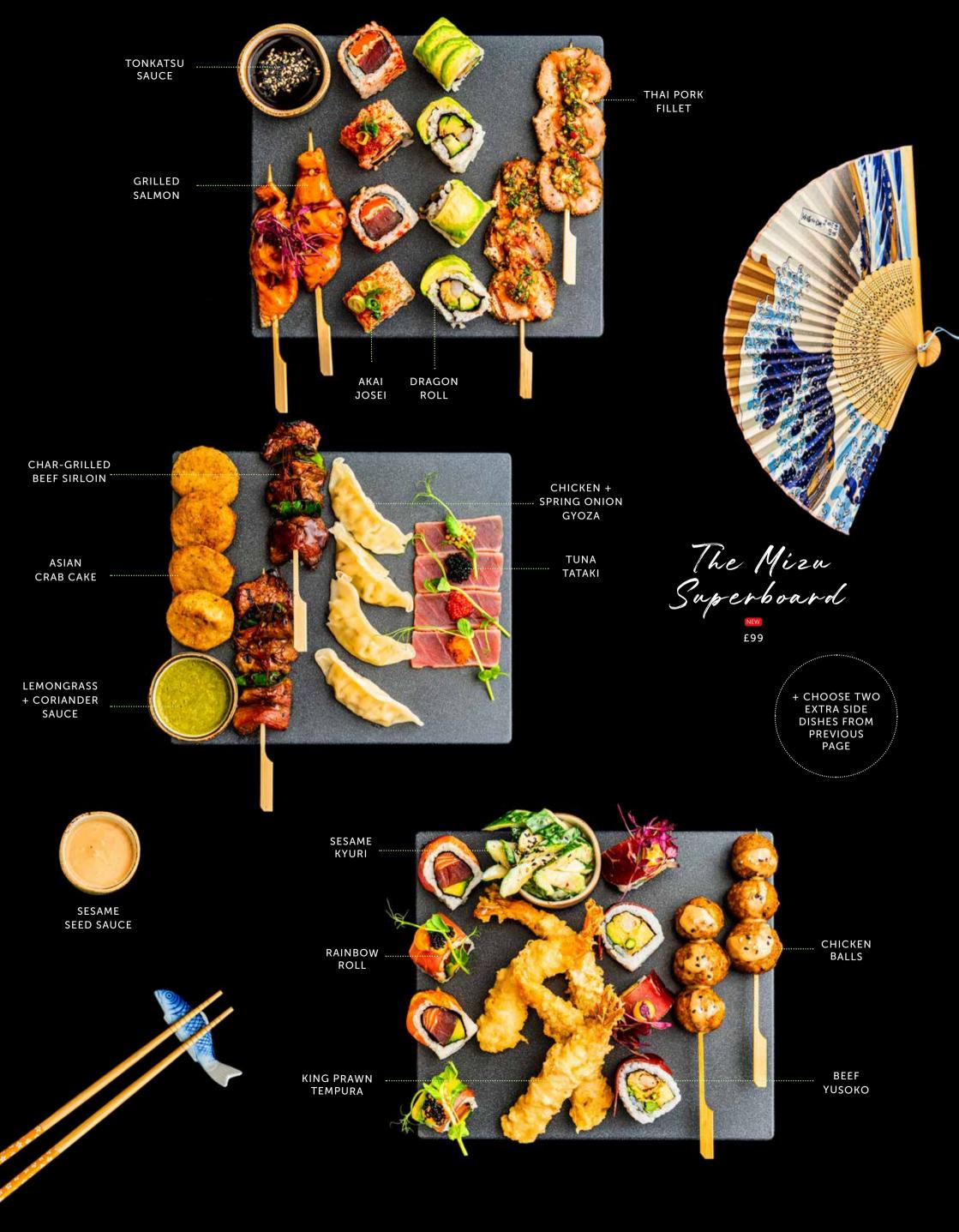
CHICKEN & SPRING ONION
GYOZA
chilli oil with ponzu
three pieces £11 six pieces £16





yasai chilli sauce three pieces £10 six pieces £15

Eyoza



Sushi & Sticks Platter

£33

Sticks Platter

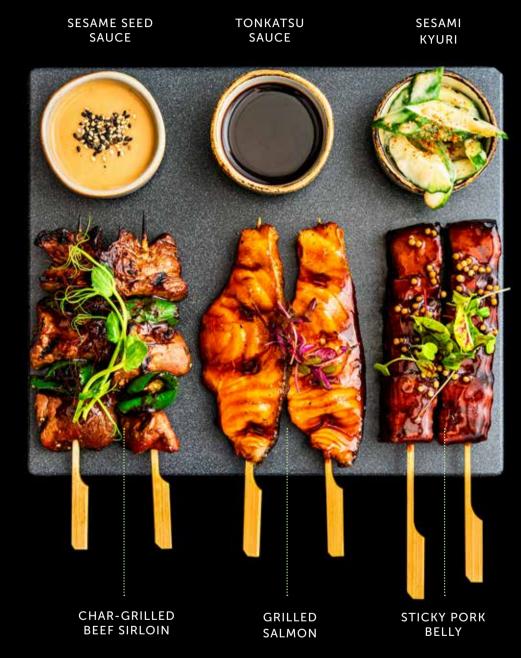
1 of each stick £26 2 of each stick £49



Vegan Platter E30

Grilled Platter



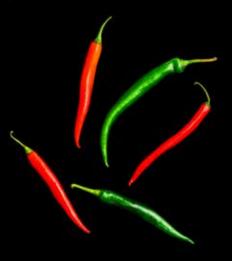




Big Plates & Noodles















FIRE CRACKER SALMON grilled salmon, braised pak choi, honey soy with chilli, wakame, sticky rice, fish roe £27





KUNG POW CHICKEN Asian chilli peanut chicken, peppers, edamame, sticky rice £27



VIETNAMESE CHICKEN spicy marinated grilled chicken breast, fresh salad, glass noodles, Vietnamese spiced yoghurt sauce





NORTHERN THAI CURRIED NOODLES

coconut curry, chicken thigh, crispy & soft noodles, ginger, pickled gherkins, chilli, shallots & lime

Ramen

A Japanese hearty bowl of steaming hot broth flavoured with soy, filled with wheat noodles, toppings and garnishes



PORK BELLY RAMEN

slow cooked pork belly, mixed vegetables miso, soy $\boldsymbol{\vartheta}$ vegetable broth, ramen noodles, tea stained egg £26



PLANT-BASED RAMEN

vegetable gyoza, deep fried tofu, mixed vegetables, miso, soy ϑ vegetable broth, ramen noodles

£25

Ster-Fry & Carry





KATSU CURRY chicken or vegetables coated in panko breadcrumbs, aromatic curry sauce,







BEEF RENDANG tomato-based curry, Indonesian spices, mint, lemongrass, sticky rice





LAMB SHANK ROGAN JOSH local lamb shank braised in a rich sauce of garlic, ginger & aromatic spices. Served with sticky rice, char-grilled flatbread, yoghurt, chilli & coriander





choice of king prawn / pork belly / chicken / tofu, toasted garlic, stir-fry vegetables, neri goma, sesame seed sauce, chilli, choice of sticky rice or egg noodles

£27



BEEF & CHILLI DON thinly sliced tender sticky chilli beef,

sticky rice

£29

Desserts



MATCHA & YUZU TART grilled pineapple, coconut, Chantilly cream £11



SAGO PUDDING lime & lychee mousse, tapioca, roasted strawberry ice cream, almond sponge £11

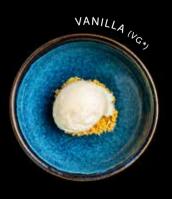


CHOCOLATE LAVA CAKE
hot chocolate sauce, chocolate cookie
crumble, Madagascan bourbon vanilla
ice cream
£12

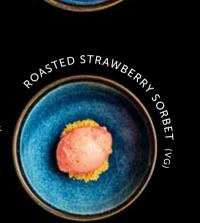


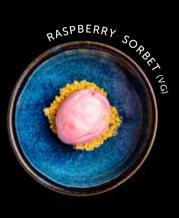
















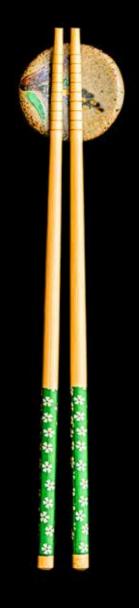
VANILLA CRÈME BRÛLÉE miso chocolate madeleine £11



ICE CREAMS & SORBETS

Choose from our selection of ice creams and sorbets by various northern ice cream parlours

one scoop £4 three scoops £9





www.lakedistricthotels.net/lodorefalls/mizu

#mizupanasian

