



HIRONORI MAEDA

Executive Chef

Chef Maeda sources exclusively the finest Kelp (Kuragakoi Rishiri Kombu) which is aged for six years — and only a handful of restaurants in Japan have the privilege to use this prized ingredient.

Dried Bonito is another key ingredient at Mizumi.

Chef Maeda specifically sources Katsuobushi which involves a long artisanal process of many weeks to create. He ensures that only freshly shaved Katsuobushi is served, to delight guests with its complex umami flavors.

Additionally, Chef Maeda's expertise extends to "Charcoal Play" — using premium Binchotan charcoal to grill ingredients at temperatures ranging from 300°C to 1,000°C. This technique is very challenging: it requires full concentration, precise temperature control, and a profound understanding of each ingredient.

ABALONE SHABU SHABU



A Flavorful Journey of Freshness and Authenticity

Rich and mellow, this carefully brewed soup base enhances the abalone's natural flavor, each complementing the other like a harmonious marriage. It is a vibrant showcase of the ocean's gifts.

MOP **288**



Before placing your order, please inform your server if a person in your party has a food allergy.

All prices are subject to a 10% service charge .

SEASONAL CRAB MISO SOUP IN KYOTO STYLE

A Symphony of Seasonal Delights in Every Bowl

Sweet plump crabs, each carefully selected, are blended with secret recipe Kyoto miso, creating a rich and warming soup sensation.

MOP **388**

All prices are subject to a 10% service charge .

CHARCOAL GRILLED CRISPY ROSY SEABASS

Slow-roasting with high-quality binchotan charcoal gives a purer taste and preserves the flawless natural flavor of rosy seabass, making every bite a delightful experience.

MOP **388**



All prices are subject to a 10% service charge .

CHARCOAL GRILLED TILEFISH WITH DRIED PLUM SHISO POWDER

A Creative Masterpiece of Sweetness, Sourness and Freshness

High-quality binchotan charcoal burns slowly, evenly heating the tilefish for a golden exterior and tender, juicy interior, the aroma of charcoal married perfectly with the fish's natural sweetness.

MOP **388**



All prices are subject to a 10% service charge .

CHARCOAL GRILLED EEL WITH SANSHO MISO

Charcoal Infused Perfection, Unleashing Freshness and Tender Flavor

Artful binchotan grilling gives the eel a delightful caramel hue while the inside remains fresh and smooth, and the charcoal aroma infuses the eel's natural deliciousness.

MOP **488**



All prices are subject to a 10% service charge .

SMOKED FATTY TUNA WITH EGG YOLK SOY SAUCE

Sumptuous smoky tuna pairs with rich, smooth sauce in a fanciful interpretation of a battle between ocean and fire, a delicate symphony of flavor.

MOP **488**



All prices are subject to a 10% service charge .

SEA URCHIN CLAY POT RICE

Every spoonful showcases the fusion of the craftsman's art and the sea's gift, a tantalizing temptation on the tongue and immersive gourmet experience.

MOP **508**



All prices are subject to a 10% service charge .

CHARCOAL GRILLED JAPANESE WAGYU CHATEAUBRIAND (200G)

Please order 24 hours in advance

MOP **1,688**



All prices are subject to a 10% service charge .

TORO FATTY TUNA TARTARE

Caviar can be added for an additional MOP 200

MOP **388**



All prices are subject to a 10% service charge .

Homemade Fresh Karasumi Mullet Roe

MOP **288**

Edamame with Truffle Salt

MOP **108**

Roasted Ginko Nuts with Salt

MOP **108**

Deep-fried Shiroebi Baby White Shrimp

MOP **108**



All prices are subject to a 10% service charge .

Wagyu Beef Tartare

MOP **388**

Seasonal Mixed Vegetables Salad

MOP **118**

Mizumi Salad

MOP **158**



All prices are subject to a 10% service charge .

SEASONAL CRAB WITH JAPANESE HERBS SALAD

MOP 388



All prices are subject to a 10% service charge .

OYSTER WITH PONZU

MOP 138



All prices are subject to a 10% service charge .

Simmering Essence of the Earth

A small teapot holds the gifts of the season within, steaming with natural fragrance, each drop an immersive experience telling the story of the Earth, offering an immersive culinary experience.

Red Miso Soup

MOP **78**

Steamed Egg Custard

MOP **108**

Seasonal Teapot Soup

MOP **148**

Steamed Kue Grouper Sawani Soup

MOP **288**



All prices are subject to a 10% service charge .

SASHIMI

Tamago Egg

MOP **18**

Sake King Salmon

MOP **38**

Tai Snapper

MOP **38**

Ika Squid

MOP **38**

Hirame Flounder

MOP **48**

Hamachi Yellowtail

MOP **48**

Shimaaji Striped Jack

MOP **58**

Amaebi Sweet Shrimp

MOP **68**

Akami Tuna

MOP **78**

Kinmedai Alfonsino

MOP **138**



All prices are subject to a 10% service charge .

SASHIMI

Hotate Scallop

MOP **98**

Botanebi Prawn

MOP **108**

Zuwaikani Snow Crab

MOP **108**

Ikura Salmon Roe

MOP **108**

Toro Fatty Tuna

MOP **188**

**Thinly Sliced Seasonal
White Fish**

MOP **188**

Uni Sea Urchin

MOP **228**

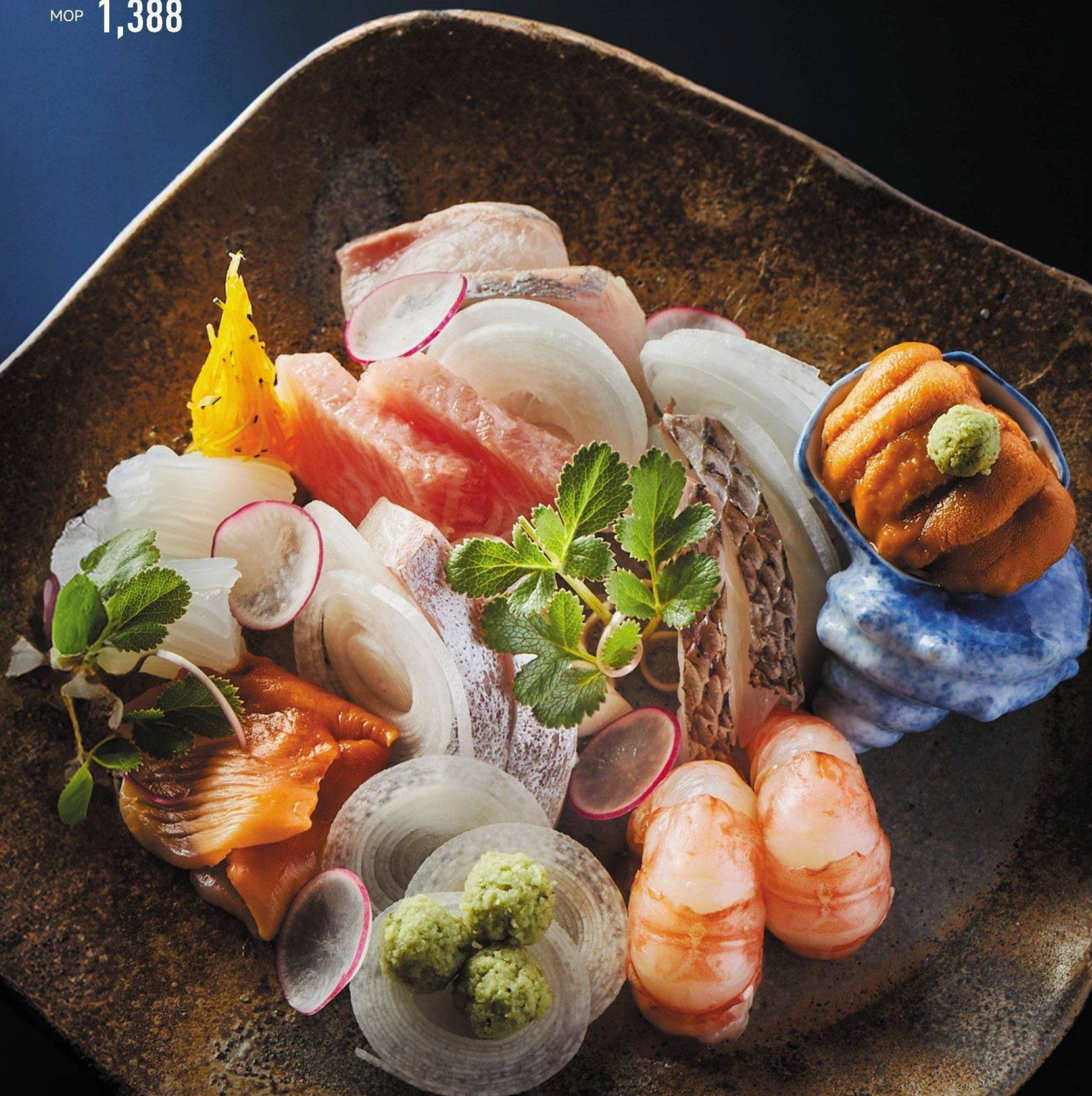


All prices are subject to a 10% service charge.

CHEF'S SELECTION OF SASHIMI (8 KINDS)

Our indulgent seasonal sashimi collection features eight delectable varieties selected to showcase the fresh flavors and delicate textures of the season. Each bite is a vibrant masterpiece.

MOP **1,388**



All prices are subject to a 10% service charge .

SUSHI

HOTATE SCALLOP

MOP 108



Tamago Egg

MOP 28

Tai Snapper

MOP 48

Ika Squid

MOP 48

Sake King Salmon

MOP 48

Hamachi Yellowtail

MOP 58

Hirame Flounder

MOP 58

Shimaaji Striped Jack

MOP 68

All prices are subject to 10% service charge.

SUSHI

TORO FATTY TUNA

MOP 198



Amaebi Sweet Shrimp

MOP **78**

Akami Tuna

MOP **88**

Zuwaikani Snow Crab

MOP **118**

Botanebi Prawn

MOP **118**

Ikura Salmon Roe

MOP **118**

Kinmedai Alfonsino

MOP **148**

Seared Saba Mackerel Sushi (2 pieces)

MOP **188**

Uni Sea Urchin

MOP **238**

All prices are subject to a 10% service charge.

5 TYPES OF TUNA SUSHI

MOP **688**



All prices are subject to a 10% service charge .

SMOKED WAGYU BEEF SUSHI (2 PIECES)

MOP 108



Smoked Wagyu Beef and Uni Sea Urchin

MOP 288

All prices are subject to a 10% service charge .

CHEF'S SELECTION OF SUSHI (8 PIECES)

A Delicious Display of Flavors

Dive into a sea of flavor, where ocean meets rice, and experience the endless charm and joy of our assortment of sushi.

MOP **988**



All prices are subject to a 10% service charge .



Vegetables Roll

red radish, cucumber, lettuce, asparagus, pickle radish, sesame

MOP **98**

California Roll

tobiko flying fish roe, crab, cucumber, avocado

MOP **128**



Kuruma Prawn Tempura Roll

kuruma prawn, cucumber, shiso leaf

MOP **158**

All prices are subject to 10% service charge.

**Chopped Toro Fatty Tuna with
Green Onion Roll**

fatty tuna, green onion, sesame

MOP **188**



Seafood Roll

tuna, salmon, yellowtail,
squid, salmon roe

MOP **308**



All prices are subject to a 10% service charge .

**Grilled Semi-dried
Hokkaido Kinki Fish**

MOP 1,288



Deep-fried Tofu with Tempura Sauce

MOP 128

Salt-grilled Yellowtail Cheek

MOP 288

Charcoal Grilled Pork Marinated with Shio-koji

MOP 588

Grilled Codfish with Saikyo Miso

MOP 288

Grilled Fatty Tuna with Sake-Kasu

MOP 388

All prices are subject to a 10% service charge .

Seasonal Vegetables in Clay Pot

MOP **178**

Toro and Seasonal Vegetables Shabu Shabu Style

MOP **388**

Hokkaido Mangalica Pork Shabu Shabu

MOP **588**

Thinly Sliced Wagyu Beef Roll

MOP **788**

Wagyu Beef Sukiyaki

MOP **788**

Salt-Crusted Abalone with Sea Urchin

MOP **888**



All prices are subject to a 10% service charge .

CHARCOAL GRILLED CHICKEN WITH YUZU PEPPER

MOP 288



All prices are subject to a 10% service charge .

GRILLED KING CRAB WITH PONZU MAYONNAISE

MOP 428



All prices are subject to a 10% service charge .

JAPANESE WAGYU SANDWICH

MOP 988

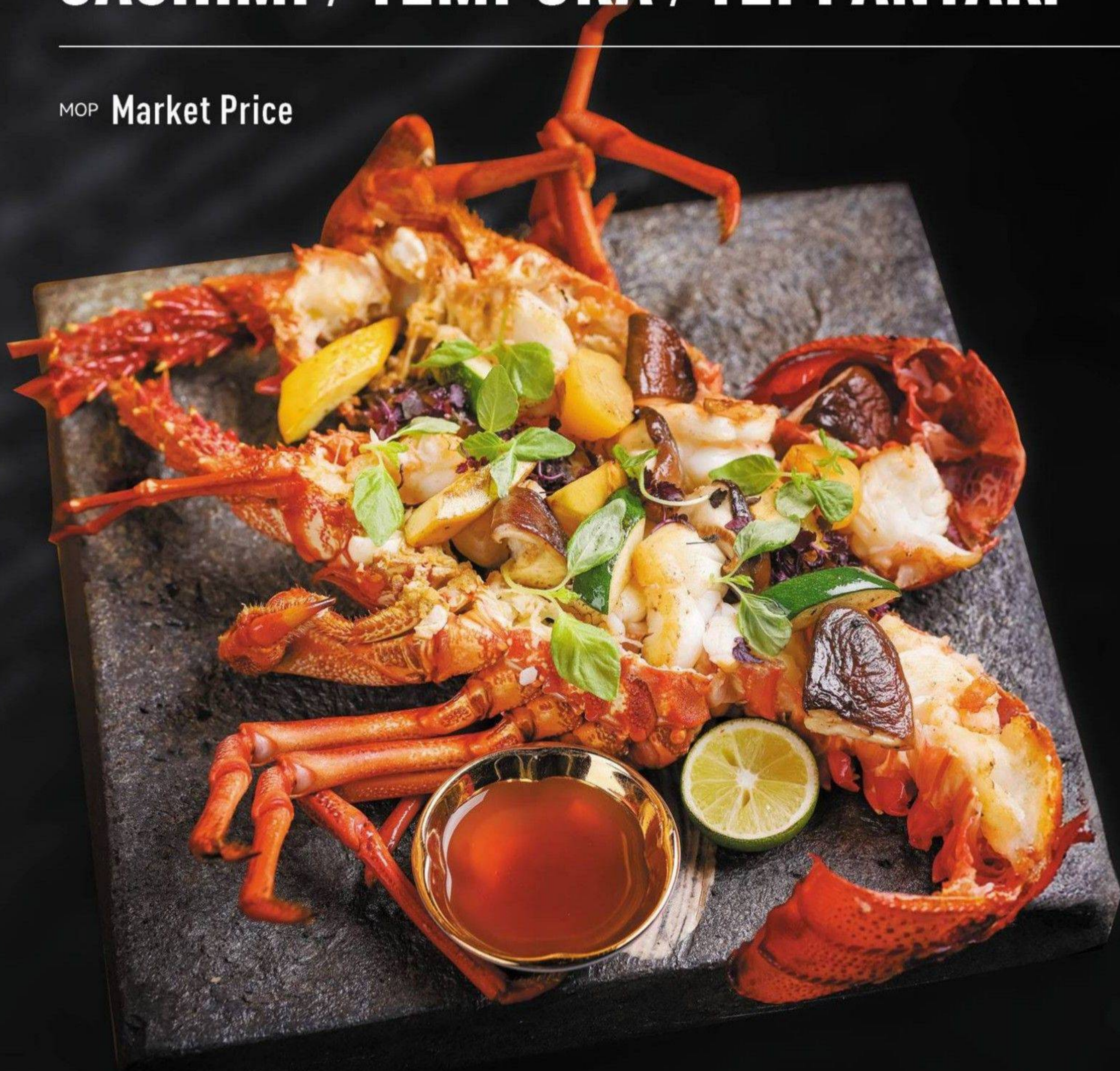


All prices are subject to a 10% service charge .

LIVE LOBSTER

SASHIMI / TEMPURA / TEPPANYAKI

MOP Market Price



All prices are subject to a 10% service charge .

Layers of Exquisite Taste

With a delicately crispy exterior Deep-fried to a translucent golden hue, this culinary treasure combines irresistible fragrance and captivating colors.

Asparagus

MOP **68**



Renkon Lotus Root

MOP **58**

Tomorokoshi Sweet Corn

MOP **58**

Satsumaimo Sweet Potato

MOP **58**

Kabocha Pumpkin

MOP **68**

Nasu Eggplant

MOP **68**

Shiitake Mushroom

MOP **68**

All prices are subject to a 10% service charge .



OYSTER

MOP 148

Hotate Scallop

MOP 98

Langoustine

MOP 188

Kuruma Prawn

MOP 148

Awabi Abalone

MOP 238

All prices are subject to a 10% service charge .

**Grilled Seasonal
Japanese Vegetables**

MOP **88**

Abalone

MOP **288**

Asparagus

MOP **208**

**Hokkaido Scallop with Butter Sauce,
Topped with Mullet Roe**

MOP **288**



All prices are subject to a 10% service charge .



Live Boston Lobster

MOP **688**

Japanese Wagyu Beef (100g)

MOP **788**



All prices are subject to a 10% service charge .

**Grilled Seasonal Fish with
Deep-fried Rice Ball in Clear Soup**

MOP 198



**Japanese Wagyu
Garlic Fried Rice**

MOP 238



All prices are subject to a 10% service charge .

**Seasonal
Vegetables Rice**

MOP **188**

**Grilled Unagi
River Eel on Rice**

MOP **388**

**Japanese Wagyu
Beef on Rice**

MOP **388**



All prices are subject to a 10% service charge .

**Japanese Wagyu Beef
Sanuki Udon**

MOP **288**



Seasonal Vegetables Sanuki Udon

MOP **188**

Tonkotsu Ramen

MOP **228**

Shoyu Ramen

MOP **228**

Assorted Tempura Sanuki Udon or Soba

MOP **328**

All prices are subject to a 10% service charge .

**Selection of Homemade
Ice Cream**

MOP **58**

Japanese Cheesecake

MOP **118**

**Kyoto Marukyu Koyamaen
Hojicha Ice Cream**

MOP **88**



All prices are subject to a 10% service charge .

**Japanese Chestnuts, Shiratama and
Rice Milk Foam in Hot Red Bean Soup**

MOP **78**

Red Bean Terrine with Green Tea Foam

MOP **98**

**Yuzu Sake Jelly, Japanese Mandarin Orange
and Yuzu Sorbet**

MOP **118**

CHESTNUT MONT BLANC

MOP **168**



All prices are subject to a 10% service charge .

SHIZUOKA MELON

MOP 168



All prices are subject to a 10% service charge .