



MIZUMI 水

SEASONAL SEA URCHIN TRIO

From now until August 31, 2023

Thursday to Tuesday
5:30 p.m. to 10:30 p.m.

Japanese sea urchin adds a delectable burst of umami to any summer seafood feast. Savor the creamy, sweet undertones of Murasaki uni, the bold taste of Bafun uni and the natural, original flavor of Ensui uni in a tantalizing menu curated and perfected by Executive Chef Hironori Maeda. Enjoy the premium bounty of the ocean, imported directly from Japan.

For reservation: (853) 8986 3663

SEA URCHIN CENTRIC MENU

Appetizer

Sea Urchin with Blue Lobster Jelly

Pierre Péters Cuvée de Réserve

Blanc de Blancs Brut NV

Trio of Delicacies

Sea Urchin and Botan Prawn Rice Cracker

Sea Urchin Noodle with Kristal Caviar

Homemade Sea Urchin Tofu with Wasabi Jelly

Zaku Yozanittekisui Daiginjo

Hot Dish

Sea Urchin Chawanmushi

Sushi

Murasaki, Saltwater, Bafun Sea Urchin

Edomae Sushi

LMutsu-Hassen Hassenblage Junmai Daiginjo

Soup

Saltwater Sea Urchin with Ezo Abalone

Ichigoni Seafood Soup

Rice

Sea Urchin Tsuyahime Rice

with Seasonal Truffle

Dessert

Seasonal Fruits

Masuizumi Kijo-Shu

mop 3,888 per person

Additional mop 1,000 per person for beverage pairing

To ensure the freshness and quality of ingredients,
7 days advance reservation and full payment are required.

All prices are subject to 10% service charge

