



mizumazu
ASIAN RESTAURANT


starters




Edamame

Sea Salt  8.50
Sea salt & lime edamame

Garlic Ginger  8.50
Spicy garlic ginger edamame


Gyoza


Lemongrass Chicken Gyoza  12.50
Chicken with lemongrass aroma, sweet vinegar, crispy vermicelli





Prawns Gyoza    12.50
With spring onion, ginger soya dressing, bonito flakes, green onions, freshly grated ginger, drizzled with soy sauce





Vegetable Spring Rolls  12.50
With Oriental salad, sweet chili sauce

Our Bao Buns

Duck  14.00
Crispy duck, pickled cucumber, hoisin - teriyaki sauce

Beef  14.00
Filled with quality sliced beef, crispy onions, chilly mayonnaise, green leaves and radish

Prawns     14.00
Panko fried prawns, crushed avocado, black sesame, coriander and wasabi mayonnaise

Tofu     12.00
Best vegetarian option with sliced Tofu, wasabi cream with pickled ginger and onion, refreshed with cucumber and carrots

soups

Chicken Curry 10.00
Chicken curry with vegetables and coconut

Noodles  10.00
Noodles with leeks, carrots, spring onion

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

salads

- Duck and Passion** 🍴 16.00
Baby gem lettuce, green baby leaves, crispy duck, cashew nuts, passion fruit enriched with hoisin sauce
- Goma Spinach** 🍴 🌱 🌿 🌶️ 15.00
Spinach, tamago, bonito flakes, sesame, miso yuzu dressing
- Rock Shrimp** 🍴 🌶️ 🌿 🍴 16.00
Shrimp Tempura, mixed baby leaves salad, sweet chilly mayo and ginger soya

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
- Chicken** 🍴 15.00
White sushi, ginger, cherry tomatoes, red cabbage, teriyaki sauce, spicy mayo, spring onions
- Vegan** 🌱 🌿 (V) 15.00
Quinoa and kale, tofu, chickpeas, carrots, fresh avocado, mango, almond flakes, sweet chili sauce

sashimi

- Seabass** 🌶️ 🍴 16.00
Thinly sliced seabass with soya, citrus garlic sauce, topped with ginger and spring onion
- Salmon** 🌱 🌶️ 🍴 16.00
Fresh wild salmon, garlic with lime juice, chives, sesame seeds, olive oil, black caviar and tamari sauce
- Tuna** 🌱 🌶️ 🍴 16.00
Pacific fresh thinly tuna fillet, yuzu soya sauce, roasted sesame seeds
- Beef** 🌱 🍴 16.00
Thinly sliced fresh beef, mild spicy chili flakes, sesame oil, citron soya dressing

All prices are in Euros and include service charge and VAT
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sushi rolls


(8 Pieces)

Shrimps    16.00


Tempura shrimp, avocado and cilantro, topped with tuna, lime slice and scallions, drizzled with eel sauce, Japanese spicy mayo

Blue Sky    16.00

Spicy tuna, asparagus, avocado, orange tobiko, wrapped in soya paper, topped with spicy honey teriyaki sauce

Wild Waves     16.00

Deep fried prime soft-shell-crab, spicy sauce, cucumbers. Topped with tuna, avocado, sesame seeds, green tobiko, Japanese mayo

Vegan Roll  (V) 14.00

Asparagus, carrots, scallions, avocado, teriyaki sauce drizzle

Natsu Maki  (V) 14.00

Mango, cucumber, pickled daikon, topped with honey teriyaki, lime juice and jalapeno sauce

nigiri

(8 Pieces)

Suzuki Seabass  16.00

Hamachi (yellow tail)  16.00

Sweet shrimp  16.00

Salmon  16.00

cold / raw

Seabass Ceviche  16.00



Seabass marinated with lime, Amarillo peppers, red onion, cherry tomatoes, fresh coriander leaves

Salmon Tartare  18.00


Fresh wild salmon with ginger ponzu chives and ikura caviar

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bbq roast and seafood

Wild Salmon   30.00
Crispy skin salmon fillet with green beans puree, teriyaki sauce


Peppered Red Tuna   32.00
Pan seared red tuna with mango soya sauce on bok choy vegetable

Grilled Prawns  30.00
Prawns grilled, marinated with lime and ginger, mango sweet chili sauce, steamed rice

Lobster Tail 250 grams   80.00
Atlantic lobster grilled in fresh garlic and butter coriander sauce, vegetables and potatoes

Black Angus Ribeye 350 grams 48.00
Grilled rib eye with barbeque sauce, sauté vegetables and puree potatoes




Black Angus Fillet 300 grams 55.00
Pan seared black angus fillet with pan sweet chili vegetables, potato pure and plum sauce

Wagyu Beef  75.00
Striploin with butter truffle sauce, potato puree, smoked aubergine and spinach

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 waite

noodles

Japanese style egg noodles, teppan fried, with grilled seasonal mixed vegetables and yakisoba sauce   

With

King Prawns  28.00

Chicken Fillet 25.00


Beef Fillet 28.00

Plain with Vegetables 18.00



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vegan

Tofu  22.00
Assorted vegetables and grilled tofu steak




Yasai Katsu  18.00
Vegetables coated with panko bread crumb served with Japanese curry sauce

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

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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