

Mizuya  
omakase





# ABOUT

私たちについて

Mizuya 水屋 is an authentic Japanese omakase restaurant founded in 2019 on Cavan Road by Chef Kennie Khoo, who has spent more than 25 years honing his craft in Japanese cuisine. At Mizuya, only the finest seasonal ingredients are served, with premium seafood flown in fresh from Japan's fish markets four times a week. Guests return time and again to experience the thoughtfully crafted omakase courses, each showcasing the elegance and artistry of Japanese fine dining.

Lunch  
**Mizu 13 course**

\$138

Seasonal Starters

Thinly Sliced White Fish  
*with Signature Topping*

Assorted Sashimi

Premium Chawanmushi

Cooked Dishes

Chef's Selection:  
5 Pieces Sushi

Finishing Dish

Soup

Dessert

Lunch  
**Mizu 13 course**  
***Premium***

\$198

Seasonal Starters

Thinly Sliced Fish Wrap In Uni  
*Topped with Ikura*

Premium Sashimi

Cooked Dishes

Awabi  
*Hokkaido Abalone*

Chef's Selection:  
Premium 5 Pieces Sushi

Finishing Dish

*Uni Handroll*

Seasonal Clams

Soup

Japanese Fruits



Dinner  
**Mizu 13 course**

\$168

Seasonal Starters

Thinly Sliced White Fish  
*with Signature Topping*

Assorted Sashimi

Premium Chawanmushi

Cooked Dishes

Chef's Selection:  
5 Pieces Sushi

Finishing Dish

Soup

Dessert

Dinner  
**Mizu 13 course**  
***Premium***

\$228

Seasonal Starters

Thinly Sliced Fish Wrap In Uni  
*Topped with Ikura*

Premium Sashimi

Cooked Dishes

Awabi  
*Hokkaido Abalone*

Chef's Selection:  
Premium 5 Pieces Sushi

Finishing Dish

*Uni Handroll*

Seasonal Clams

Soup

Japanese Fruits



# Promotion Omakase

Seasonal Appetizer

Sashimi 3 Kind

Mushimono

Nigiri Sushi 7 Pieces

Mini negitoro ikura uni don

Miso soup

Japanese ice cream

Lunch

\$89

Dinner

\$118



Prices are subject to a 10% service charge. Images for reference only.

## Add-ons アドオン

Kawahagi (Dried Lether Jacket)	\$12.00
Tatami Iwashi	\$12.00
Ikura Chawanmushi (Steamed Egg Custard with Salmon Roe)	\$15.00
Fugu Mirin Boshi (Dried Puffer Fish )	\$18.00
Miyazaki A5 Wagyu Tataki	\$128.00

# Special Set Meal



Additional  
**\$3**

Chawanmushi  
Watermelon

Salmon Don Set \$18.90

Aburi Salmon Mentai Don Set \$22.90

Aburi Salmon with Special Spicy Sauce Set \$23.90

Aburi Salmon with Black Pepper Sauce Set \$23.90

Chirashi Set \$26.90

Negitoro Ikura Uni Don Set \$38.90



# Orion

## Made in Okinawa



**\$12**  
bottle  
draft beer

## Non - Alcohol ノンアルコール

Yuzu Soda	\$6.80
Homemade Yuzu Tea (Hot)	\$3.50
Homemade Yuzu Tea (Cold)	\$5.50
Coke Zero	\$5.00
Coke	\$5.00
Sprite	\$5.00
S.pellegrino sparkling water	\$7.00

## Alcohol アルコール

Kakubin High ball	\$16.80
Yuzu Highball	\$16.80
Umeshu Soda	\$15.00
Umeshu Rock	\$12.00





**KITAYA KANSANSUI  
JUNMAI GINJYO**  
喜多屋 寒山水  
純米吟醸

It has delicious flavor that fills the palate and a mellow and natural taste.

55% POLISHING +1 SMV 300ML SIZE

**\$38**



**HAKKAISAN  
HONJYOZO**  
八海山 本醸造

Delicious and slightly rich honjozo. On the dry side with plenty of body to stand up to hearty food.

55% POLISHING +5 SMV 300ML SIZE

**\$45**



**DASSAI 45  
JUNMAI DAIGINJO**

Light balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. There are wonderful fruits on the palate without coming off too sweet.

45% POLISHING +4 SMV 300ML SIZE

**\$48**



**KOKUSHIMUSO  
JUNMAI GINJO**

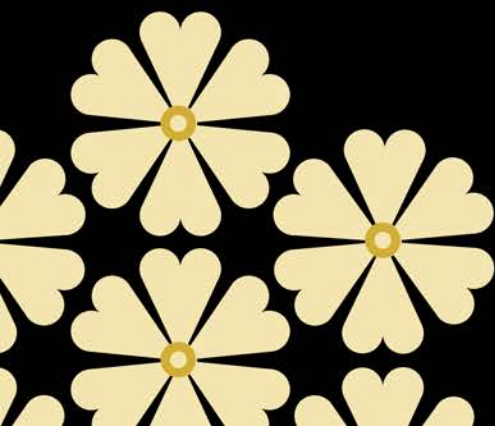
This sake is brewed with Hokkaido Kitashizuku rice and Taisetsuzan snow water. Drinking with a citrus swelled scent, umami and richness is well balanced with acid, with a refreshing taste that does not get tired of drinking.

Pair well with Sanma shioyaki and tofu soup.

55% POLISHING +2 SMV 300ML SIZE

**\$45**

**300ml**



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**YOSHIKUBO IPPIN  
JUNMAI DAIGINJYO**  
吉久保 一品  
純米大吟釀

Great Fragrance Of Fruity Flavor And Rich Sweetness. Good Acidity Thrown In For Balance. With Aromas Of Ripe Grapes And Apples. Enjoy It On Its Own, After Dinner, Or Pair With Cured Ham, Winter Stews, And Anything Sky-High In Umami.

50% POLISHING +4 SMV 300ML SIZE

**\$40**



**BORN JUNMAI DAIGINJYO  
NAMACHOZOSHU JUNSUI**  
梵・純粹  
純米大吟釀

This Sake is made of Yamada Nishiki at Special region A in Hyogo pref., and matured for 12 months under -5 degree C. Please enjoy GINJYO aroma and gentle taste.

50% POLISHING +1 SMV 300ML SIZE

**\$45**



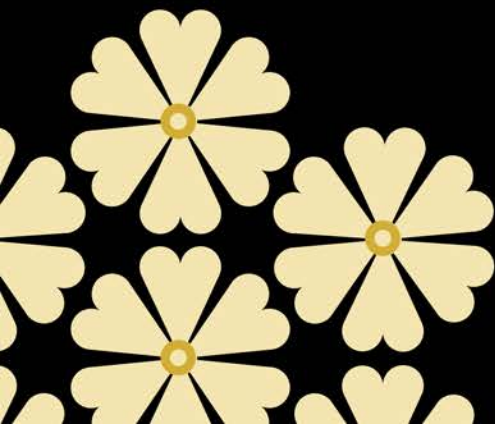
**TAKASAGO TAISETSU  
JUNMAI DAIGINJO**  
高砂 大雪  
純米吟釀

Soft and seductive with a delicate richness in the background and a deep fruity fragrance.

45% POLISHING +3 SMV 300ML SIZE

**\$40**

**300ml**





**NANBUBIJIN JUNMAI  
DAIGINJO SAKE-MIRAI**  
南部美人  
純米大吟醸 酒未来

Delicate and velvety textured Sake with full of fruity aroma, rich Umami, with an acidity light and refreshing finish. The label is designed by image of crystal of powdery snow falling down from heaven.

50% +1 720ML  
POLISHING SMV SIZE

**\$153**



**BORN TOKUBETSU  
JUNMAISHU GINSEN**  
(some grade as Junmai Daiginjyo)  
梵・吟撰 特別純米

It's made of highest quality YAMADANISHIKI in Special Region "A" in HYOGO pref. 2Yrs aged with NAMAZAKE under 0 (zero) degree C. It's pasteurized before shipping. This is T.JUNMAISHU, but rice polishing ratio is very high, 50%. You can say "Junmai Daiginjyo". It's awarded a grand gold medal of IWC 2012.

50% +1 720ML  
POLISHING SMV SIZE

**\$156**



**BORN JUNMAI GINJYO  
TOKISHIRAZU**  
梵 純米吟醸 とししらず

Brown sugar, mature and complex. Gorgeous flavour and balance of stored fruits, sugar and mushroom. Low, fruity nose with some ripe pineapple. Plump sweet approach with dry fruits. Clean and lingering finish. Clean taste and finish when served cold, rich and deep flavor when served warm.

55% +3 720ML  
POLISHING SMV SIZE

**\$135**



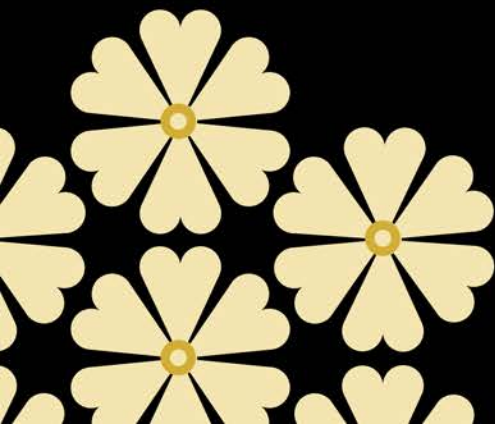
**MIYASAKA MIYAMA NISHIKI  
JUNMAI GINJO**  
みやさか 美山錦  
純米吟醸

Cornerstone of the Miyasaka series. Showcases number seven's gentle all-round flavor and clean acidity using Miyama Nishiki sake rice. Association No. 7 yeast is characterized by a mild flavor and fresh acid. It is a flagship product of the series.

55% +2 720ML  
POLISHING SMV SIZE

**\$133**

**720ml**





**DASSAI JUNMAI DAIGINJO  
23 16% 720ML (GB)**

The fruity bouquet offers apple, peach and nashi pear. It's both vivid and sensuous. The initial impression is that of the clean flavour with an aftertaste that combines the sweetness of fruit with soft mellowness.

23% POLISHING +4 SMV 720ML SIZE

**\$280**



**DASSAI 39  
MIGAKI SANWARI KYUBU  
JUNMAI DAIGINJO**

**獺祭 39  
純米大吟釀**

Made with Yamada Nishiki genmai brown rice milled down to 39%, this particular Dassai pays particular attention to its rice milling process, creating a brew that's delicately sweet like honey with a lasting aftertaste. Best enjoyed chilled in a wine glass to better enjoy its elegant aroma.

39% POLISHING +6 SMV 720ML SIZE

**\$198**



**KITAYA KANSANSUI  
JUNMAI DAI GINJYO  
喜多屋 寒山水  
純米大吟釀**

It is delicate, elegant sake with fruity aroma. It is truly a masterpiece.

45% POLISHING +2 SMV 720ML SIZE

**\$130**



**DASSAI 45 JUNMAI  
DAIGINJYO**

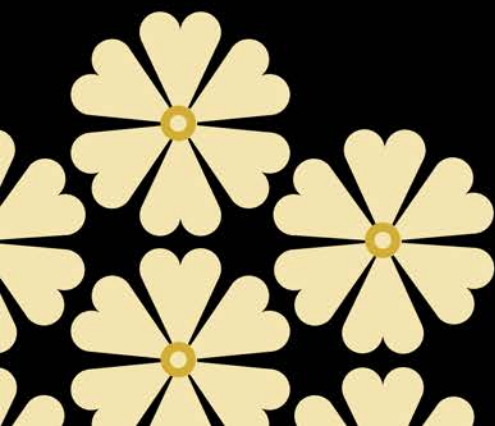
**獺祭 45  
純米大吟釀**

Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. There are wonderful fruits on the palate without coming off too sweet.

45% POLISHING +4 SMV 720ML SIZE

**\$142**

**720ml**



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**KITAYA TOKUBETSU  
JUNMAI PREMIUM**  
喜多屋 特別純米  
プレミアム

This is a special Junmai-Shu which has the good quality of both Yamada-Nishiki rice and Ginn No Sato rice polished down to 60%. This sake is extremely soft and smooth. It has an exquisite mellow taste and fruity aroma. It is the best sake to pair with Japanese foods.

60%      +4      720ML  
POLISHING    SMV      SIZE

**\$130**



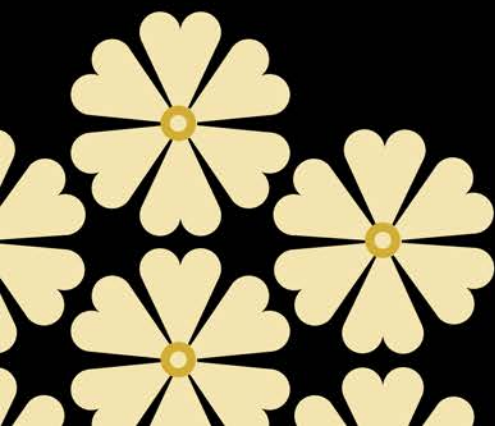
**KUBOTA  
JUNMAI DAIGINJO**

Light and smooth  
Prefecture: Niigata

50%      \*      720ML  
POLISHING    SMV      SIZE

**\$160**

**720ml**



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**DASSAI 39**  
**MIGAKI SANWARI KYUBU**  
**JUNMAI DAIGINJO**

**獺祭 39**  
**純米大吟釀**

Made with Yamada Nishiki genmai brown rice milled down to 39%, this particular Dassai pays particular attention to its rice milling process, creating a brew that's delicately sweet like honey with a lasting aftertaste. Best enjoyed chilled in a wine glass to better enjoy its elegant aroma.

39%      +6      1800ML  
**POLISHING      SMV      SIZE**

**\$420**



**DASSAI 45 JUNMAI DAIGINJO**  
**獺祭 45**  
**純米大吟釀**

Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners to get into sake and fantastic for others to simply enjoy. There are wonderful fruits on the palate without coming off too sweet.

45%      +4      1800ML  
**POLISHING      SMV      SIZE**

**\$320**



**KITAYA KANSANSUI**  
**JUNMAI DAI GINJYO**

**喜多屋 寒山水**  
**純米大吟釀**

It is delicate, elegant sake with fruity aroma. It is truly a masterpiece.

45%      +2      1800ML  
**POLISHING      SMV      SIZE**

**\$388**



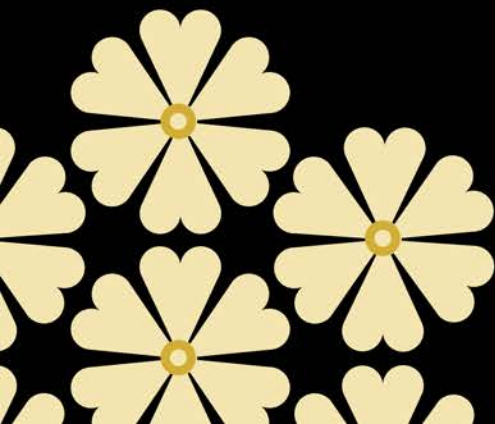
**NANBUBIJIN JUNMAI**  
**DAIGINJO SAKE-MIRAI**

Delicate and velvety textured Sake with full of fruity aroma, rich Umami, with an acidity light and refreshing finish. The label is designed by image of crystal of powdery snow falling down from heaven.

50%      +1      1800ML  
**POLISHING      SMV      SIZE**

**\$328**

**1800ml**



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