



mizuya
o m a k a s e



MENU

メニュー

Curated by Head Chef:

Kenny Khoo

Mizuya @ Orchid Hotel
1 Tras Link, #01-12, Orchid Hotel,
S078867



ABOUT US

私たちに関しては

Mizuya (水屋) reflects the great effort put in by the Head Chef, Kenny in preparing the dishes served on the diner's plate – the creativity, flavours and the textures. With an omakase menu that changes with seasonal offerings, every visit to Mizuya is a new one. Fresh seafood is air-flown from Japan 3-4 times each week so that you can savour from the freshest prime seasonal ingredients paired along with the intricate flavours of whisky varieties.

At Mizuya, we make sure every customer feels satisfied and contented by our top quality Japanese food, warm ambiance and stellar service.

LUNCH OMAKASE

Mizu 13 course

Seasonal Starters

Thin Sliced White Fish With
Signature Topping

Assorted Sashimi

Premium Chawanmushi

Cooked Dishes

Chef's Selection 5 Pieces Sushi

Finishing Dish

Soup

Dessert

\$138/pax

LUNCH OMAKASE

Mizuya 13 Course Premium

Seasonal Starters

Thin Sliced Fish Wrap In Uni
Topping With Ikura

Premium Sashimi

Cooked Dishes

Awabi (Hokkaido Abalone)

Chef's Selection Premium 5
Pieces Sushi

Finishing Dish (Uni Handroll)

Seasonal Clam Soup

Japanese Fruits

\$198/pax

DINNER OMAKASE

Mizu 13 course

Seasonal Starters

Thin Sliced White Fish With
Signature Topping

Assorted Sashimi

Premium Chawanmushi

Cooked Dishes

Chef's Selection 5 Pieces Sushi

Finishing Dish

Soup

Dessert

\$168/pax

DINNER OMAKASE

Mizuya 13 Course Premium

Seasonal Starters

Thin Sliced Fish Wrap In Uni
Topping With Ikura

Premium Sashimi

Cooked Dishes

Awabi (Hokkaido Abalone)

Chef's Selection Premium 5

Pieces Sushi

Finishing Dish (Uni Handroll)

Seasonal Clam Soup

Japanese Fruits

\$228/pax

ALCOHOL

アルコール

AC01.	Kakubin High ball	16.80
AC02.	Yuzu Highball	16.80
AC03.	Umeshu Soda	15.00
AC04.	Umeshu Rock	12.00

NON-ALCOHOL

ノンアルコール

NA01.	Yuzu Soda	6.80
NA02.	Homemade Yuzu Tea (Hot)	3.50
NA03.	Homemade Yuzu Tea (Cold)	5.50
NA04.	Coke Zero	5.00
NA05.	Coke	5.00
NA06.	Sprite	5.00
NA07.	S.pellegrino sparkling water	7.00

ADD-ONS

アドオン

Kawahagi 12
(Dried Lether Jacket)

Tatami Iwashi 12
(Dried Baby Sardine)

Ikura Chawanmushi 15
(Steamed Egg Custard with Salmon Roe)

Fugu Mirin Boshi 18
(Dried Puffer Fish)

Miyazaki A5 Wagyu Tataki 128
(130g)



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Mizuya Singapore



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