

APPETIZER



GYOZA (6)
Pan fried dumplings, Pork / Vegetable
\$6.45



SWEET POTATO FRIES
Crispy battered purple sweet potato
\$6.50



TAKOYAKI (6)
Octopus balls
\$8.45



POTATO SHRIMP (6)
Japanese-style shrimp wrapped in finely sliced potato w. sweet chili sauce
\$9.50



SEAWEED SALAD
\$4.49



PORK BELLY BUN (2)
\$7.45



SHRIMP TEMPURA (4)
Battered fried shrimp
\$8.50



EDAMAME
Steamed soybeans
\$6.20



KARAAGE CALAMARI
Deep fried, crispy squid tentacles
\$8.49

SHRIMP EGG ROLL*

\$2.65

ONION SOUP

\$3.45

VEGETABLE EGG ROLLS (2)

\$3.85

MISO SOUP

\$3.45

CHICKEN TATSUTA BUN (2)

\$7.45

PORK EGG ROLL*

\$2.45

CHEESE WONTON (6)

\$6.05

EBI KATSU BUN

\$6.50

SHUMAI

\$6.45

Two steamed buns filled with fried shrimp, lettuce, and cucumber

Steamed Japanese shrimp dumpling with teriyaki sauce drizzle

POTATO MOZZARELLA CORN DOG

\$4.05 (1) / \$7.05 (2)

Sprinkled with sugar

CHICKEN WINGS

\$8.49 (6) / \$15.05 (12)

Plain / Korean BBQ / Buffalo

MIZUMI RAMEN

TONKOTSU RAMEN \$13.45

Rich pork bone broth, pork belly, and ramen noodles topped with pickled ginger, bamboo shoots, bean sprouts, black mushrooms, chopped scallions, seaweed, fish cakes, and a seasoned boiled egg



TANTAN RAMEN \$13.45

Spicy miso broth w. miso sesame paste, served with ground beef, topped with minced meat, bamboo shoots, bean sprouts, chopped scallion, fish cake, seaweed, corn, pickled ginger and a seasoned boiled egg



SEAFOOD RAMEN \$15.45

Miso base in pork bone broth, topped with shrimp, scallops, pickled ginger, bean sprouts, seaweed, fish cakes, scallions, corn, pickled ginger, black mushrooms, and a seasoned boiled egg



TOKYO SHOYU RAMEN \$13.45

Noodles in soy sauce base with chicken bone broth, topped with roast pork, bamboo shoots, bean sprouts, black mushroom, corn, chopped scallions, seaweed, fish cake and a seasoned boiled egg

VEGETABLE RAMEN \$12.05

Creamy vegetable soup base and ramen noodles, topped with tofu, cabbage, black mushrooms, pickled ginger, bamboo shoots, bean sprouts, broccoli, seaweed, corn, pickled ginger, and scallions

BROTHLESS RAMEN

MIX THE NOODLES AND TOPPINGS FOR 20 SECONDS! THEN ENJOY IT BEFORE IT GETS COLD



THE ORIGINAL ONE \$12.45

Noodles w. pork belly, bamboo shoot, bean sprout, sliced carrot, sliced cucumber, scallion, shredded seaweed, and poached egg



THE SPICY ONE \$11.05

Noodles w. chashu, bamboo shoot, bean sprout, sliced carrot, sliced cucumber, scallion, chili thread, shichimi, spicy topping, shredded seaweed & poached egg



THE BEEF ONE \$12.45

Noodles with sliced marinated beef, onion, scallion, pickled radish, shredded seaweed & poached egg



THE CHICKEN ONE \$14.45

Noodles w. yuzu shio, chicken chashu, bamboo shoot, bean sprout, sliced carrot, sliced cucumber, scallion, shredded seaweed & poached egg



THE VEGETABLE ONE \$14.45

Noodles w. Yuzu Shio, Chicken Chashu, Edamame, Bean Sprout, Sliced Carrot, Sliced Cucumber, Scallion, Shredded Seaweed & poached egg

SALMON RAMEN \$14.45

Shoyu base in chicken broth, grilled salmon, bamboo shoots, seasoned boiled egg, bean sprouts, seaweed, black mushrooms, fish cakes, and scallions



RIBEYE STEAK RAMEN \$14.45

Miso base in pork bone broth, grilled ribeye steak, seaweed, bamboo shoots, scallions, bean sprouts, black mushrooms, fish cakes, and seasoned boiled egg



CHICKEN KATSU RAMEN \$13.45

Shoyu soy based in chicken broth, fried katsu chicken, seasoned boiled egg, bamboo shoots, scallions, bean sprouts, seaweed, black mushrooms, and fish cakes



SPICY MISO RAMEN \$13.45

Miso base in pork bone broth with chili oil, pork belly, topped with bamboo shoots, bean sprouts, chopped scallion, black mushrooms, fish cakes, seaweed, and seasoned boiled egg



CURRY CHICKEN RAMEN \$13.45

Rich, savory curry broth paired with springy ramen noodles, offering a warm and satisfying umami flavor.



HOT UDON SOUP

UDON NOODLES, CHICKEN BROTH WITH EGG, SEAWEED, SCALLION, FISH CAKE, RAMEN EGG



CHICKEN KATSU UDON \$13.45



RIBEYE UDON SOUP \$13.45



SHRIMP TEMPURA UDON SOUP \$13.45



VEGETABLE TEMPURA UDON SOUP \$13.45 (Vegetarian)



DINNER ENTRÉES

ALL ENTRÉES ARE SERVED WITH FRIED RICE & VEGETABLES
WITH CARROT, ONION, ZUCCHINI, BROCCOLI

HIBACHI MIXED VEGETABLES	\$10.30
Broccoli, zucchini, onions, carrots, napa cabbage, and mushrooms	
HIBACHI CHICKEN	\$11.30
Grilled chicken breast cooked with Japanese teriyaki sauce	
HIBACHI STEAK *	\$13.70
HIBACHI SHRIMP	\$13.70
HIBACHI STEAK & CHICKEN *	\$15.70
HIBACHI STEAK & SHRIMP *	\$16.30
HIBACHI SHRIMP & CHICKEN	\$15.70
HIBACHI FILET MIGNON *	\$17.70
HIBACHI SALMON *	\$15.30
SPICY KOREAN CHICKEN	\$12.30
Crispy chicken pieces marinated with spicy, sweet gochujang sauce	
ORANGE CHICKEN	\$12.30
Crispy chicken pieces cooked in a sweet and spicy orange sauce	
GENERAL TSO'S CHICKEN	\$12.30
White meat chicken, breaded and fried with a tangy spicy sauce	
SESAME CHICKEN	\$12.30
White meat chicken cooked in a sweet savory sauce topped with sesame seeds	
ORANGE SHRIMP	\$13.70
Crispy fried shrimp cooked in a sweet and spicy orange sauce	
STEAK, SHRIMP, AND CHICKEN	\$18.70
FILET MIGNON AND CHICKEN	\$19.70
FILET MIGNON AND SHRIMP	\$20.00

SUBSTITUTIONS MADE ARE SUBJECT TO AN EXTRA CHARGE
SUBSTITUTE NOODLES \$3.00



DONBURI

SERVED WITH WHITE RICE, PICKLED GINGER, FRIED EGG,
ONIONS, CARROT, ZUCCHINI, AND BROCCOLI



CHICKEN KARAAGE CURRY
\$13.30

Japanese style marinated deep
fried chicken served with curry sauce



TONKOTSU KARAAGE CURRY
\$13.30

Japanese style marinated deep fried pork
chop served with curry sauce



SHRIMP KARAAGE CURRY
\$12.95

Shrimp tempura, egg, and veggies
served with curry sauce



STEAK KARAAGE CURRY
\$13.70

Japanese style marinated deep fried steak
served with curry sauce



GYU DON
\$13.70

Marinated beef & caramelized
onions, served with teriyaki
sauce on the side



UNADON
\$13.70

Grilled Eel with special sauce served over rice



PORK BELLY CHASHU DON
\$13.70

Marinated pork belly served over rice



TENDON TEMPURA
\$13.70

Shrimp tempura, egg, and veggies over rice

BENTO BOX

SERVED WITH FRIED RICE, 1PC VEGETABLE EGG ROLL,
2PC CHEESE WONTONS, 3PCS PORK GYOZA



HIBACHI CHICKEN BENTO	\$14.55
HIBACHI STEAK BENTO *	\$16.45
HIBACHI SHRIMP BENTO	\$16.45

BUILD YOUR OWN

COMES WITH ONIONS, CABBAGE, CARROT & ZUCCHINI

STEP 1: CHOOSE BASE

- YAKISOBA LO MEIN
- MEI FUN THIN RICE NOODLES
Comes with fried scrambled egg
- FRIED RICE

JAPANESE UDON NOODLES

Comes with fried scrambled egg

STEP 2: CHOOSE PROTEIN

VEGETABLE (YAKISOBA / FRIED RICE) Zucchini, carrots, onions, broccoli, nappa cabbage, and mushrooms	\$9.45
CHICKEN (YAKISOBA / MEI FUN / UDON / FRIED RICE)	\$9.95
STEAK * (YAKISOBA / MEI FUN / UDON / FRIED RICE)	\$11.95
SHRIMP (YAKISOBA / MEI FUN / UDON / FRIED RICE)	\$11.95
HOUSE SPECIAL (YAKISOBA / MEI FUN / UDON / FRIED RICE)	\$17.95

*CONSUMER ADVISORY: CONSUMING OF RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, EGGS OR POULTRY
MAY INCREASE YOUR CHANCE OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

LUNCH
HIBACHI
ENTRÉES

LUNCH MEALS INCLUDE
FRIED RICE & VEGETABLES

FROM 11:00AM - 3:00PM
MONDAY - FRIDAY

MIXED VEGETABLES	\$8.70
CHICKEN	\$9.70
STEAK *	\$11.30
SHRIMP	\$11.30
ORANGE CHICKEN	\$9.70
SPICY KOREAN CHICKEN	\$9.70
GENERAL TSO'S CHICKEN	\$9.70
SESAME CHICKEN	\$9.70
STEAK & CHICKEN *	\$13.30
STEAK & SHRIMP *	\$13.70
SHRIMP & CHICKEN	\$13.30
ORANGE SHRIMP	\$11.30



MIZUMI
— Japanese Bistro —