



**Apero 6.00 pm – Dinner 6.30 pm
SUNDAY, November 12, 2017**

Yelp Rating 4.5/5

Mizu prides itself on the quality of their offerings and the presentation. Edible Art is the way they describe themselves. This new young restaurant in the heart of NDG (Plateau of the West) has become a BYO Wine.

Carola has worked with a Sake professional to curate the sake list. You will have the unique opportunity to taste five Junmai (highly polished Sake) from three unique locations.

**MIZU FINE JAPANESE CUISINE
5828 Rue Sherbrooke O. Montreal, QC H4A 1X3
T: 514 486 5446**



**Organized by Mark Lazar & Vania Degregorio
Recommended by the Board of Directors
Limited Seating**





FINE JAPANESE CUISINE
SUNDAY – NOVEMBER 12, 2017

APERERO

Fresh Oyster
Tempura
Harumaki - Japanese Egg Roll
Sushi on Chip
NV Brachetto d'Acqui, Rosa Regale, Castello Banfi, Piedmonte

DINNER

Live Clam Miso Soup

Lobster & Scallop Ponzu
Soft Shell Crab Salad
Izumi, Namacho Junmai, Toronto

Sashimi Presentation
Takara, Sho Chiku Bai, Junmai, Berkeley

King Crab Maki
Izumi, Arabashiri Special Junmai, Toronto

Sliced Steak with Seasonal Vegetables
Tenzan, Genshu Jizake, Junmai, Saga

DESSERT

Chef's special feature
Kamikokoro, Momo White Peach, Yorishima
Coffee- Tea

