



**M I Z U**  
PAN ASIAN RESTAURANT

# Mizu Vegan Group Menu

£45 PER PERSON FOR GROUPS OF 10 PEOPLE OR MORE

Each wave will be served all at once in a sharing style



## FIRST

### SUSHI & SASHIMI

**KIMCHEE MAKI (GF)**  
Korean kimchee, cucumber

**YASAI VEGETABLE GYOZA (VG)**  
yasai chilli sauce

**CLASSIC VEGAN CALIFORNIA MAKI (GF)**  
avocado, cucumber, mayonnaise, sesame

**GARLIC & CHILLI EDAMAME BEANS (GF)**

## SECOND

### STICKS & TEMPURA

**SWEET POTATO (GF)**  
herbs, teriyaki sauce

**GRILLED CORN ON THE COB (GF)**  
sesame seed sauce

**MIXED VEGETABLE TEMPURA (GF)**  
chilli, coriander & lime sauce

**TENDERSTEM BROCCOLI TEMPURA (GF\*)**  
lemongrass & coriander sauce

## THIRD

### SIGNATURE SELECTION

**TOFU PAD THAI (GF)**  
stir-fried rice noodles, peanuts, beansprouts, tamarind sauce, coriander

**KATSU CURRY**  
vegetables in panko breadcrumbs, aromatic curry sauce

**GINGER & GARLIC STIR-FRY (GF)**  
wild mushrooms, vegetables, toasted garlic, neri goma, chilli, sesame seed sauce

**STICKY RICE (GF)**

## FOURTH

### SWEET SELECTION

**POACHED ASIAN NASHI PEAR (GF) (397 KCAL)**  
red berry compote, black pepper, ginger & honey syrup. Served cold

**MANGO POMELO SAGO PUDDING (445 KCAL)**  
tapioca, mango mousse, mango sorbet, grapefruit, almond & matcha sponge

**NORTHERN BLOC VEGAN CARAMEL ICE CREAM (66 KCAL) PER SCOOP**

*Note: each guest will be served all the above food in waves – the first section will be served all together. Plates will be cleared before the next section is served. We are unable to make any substitutes to this menu.*