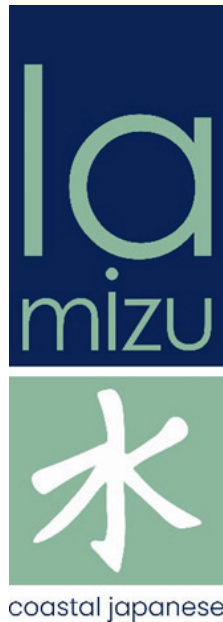




We find our inspiration for La Mizu in the Japanese meaning of water and the Japandi design ethos which is an intersection of Scandinavian and modern Japanese interior design, both rooted in minimalist design principles with a focus on warmth, natural elements and muted colour palettes....

We take pleasure in inviting you to enjoy our South African and Japanese culinary fusion.



**PLEASE NOTE WE ARE A RESPONSIBLY CASHLESS
FACILITY AND CAN NOT ACCEPT CASH FOR
YOUR, OTHER GUESTS' AND OUR TEAM MEMBERS'
SAFETY**

Menu / Allergen Disclaimer

Items on this menu may despite the best efforts and care of our team, contain traces of allergens including but not limited to: nuts, shellfish, soy products, eggs, dairy and wheat.

Please note that a discretionary 10% service charge may be added to all tables of more than 8 guests.

For speed of service, please note we can't accommodate split bills.

Alcohol may only be sold Monday - Sunday from 10:00 am to 02:00 am the next morning.

Alcohol may not be sold to persons under the ages of 18 years old.

Items and prices subject to change without notice.

BREAKFAST

Served from 08h00 - 11h00 Daily



MALTY MALTA BELLA (V)

R80

Sorghum breakfast porridge bowl with malted chocolate puffs, peanut butter and cinnamon sugar

SMOOTHIE BOWL (V)

R100

Banana and berry smoothie bowl with almond milk, toasted coconut, hemp seed, granola and toasted flaked almonds drizzled with honey

BREAKFAST BOEBER (V)

R60

A sweet Malay breakfast treat with vermicelli noodles, condensed milk, pistachio, rose water and milk

BRIOCHE TOAST

R155

French toast brioche with smoked warthog, preserved green figs, whole nut and blue cheese crumble

CROQUE MADAME

R155

Toasted sourdough bread topped with mustard, ham, cheese, a fried egg and bechamel sauce au gratin

TAMAGOYAKI

R70

Japanese sweet and savory rolled omelette with dashi

SMOKED SALMON FRITTATA

R158

Hot flaked smoked salmon, spinach and cottage cheese bake

BILTONG BENEDICT

R158

English muffin, avocado, maple glazed bacon, poached egg, hollandaise sauce and biltong powder

BREAKFAST

Served from 08h00 - 11h00 Daily

BOEREWORS SHAKSHUKA

R130

Eggs poached in a tomato, onion, paprika, chilli and boerewors sauce, served with toasted sourdough bread



PAP & CHICKEN LIVERS

R125

Peri-peri chicken livers served with pap, a traditional maize porridge

CHEESY BACON & MUSHROOM POLENTA BOWL

R155

Creamy polenta with bacon, mushrooms and parmesan

KIPPERS ON TOAST

R185

Smoked herring, lightly poached and served on toast with a soft-boiled egg

PALAK PANEER (V)

R175

An Indian style cottage cheese cooked in a fragrant spicy spinach sauce served with a simple flat bread

BABELAS BREAKFAST BUTTY

R175

Bacon, cheese and fried egg bun served with a side of breakfast jalapeno poppers stuffed with breakfast sausage and wrapped in bacon

LA MIZU FULL HOUSE BREAKFAST

R185

2 eggs, scrambled or fried, 3 rashers of streaky bacon, 1 beef sausage, hash brown, grilled tomato and sauteed mushrooms served with toast and tea or coffee

BOWLS

Served from 12h00 onwards

COBB SALAD

R179

Chopped salad greens, tomato, bacon, chicken breast, hard-boiled eggs, avocado, chives, blue cheese and red wine vinaigrette



THAI PORK LARB

R145

Ground pork, mint, Thai basil, coriander, lemongrass, chili, garlic and green onions

CAPRESE SALAD (V)

R85

Burrata mozzarella, tomato and fresh basil

CHIRASHIZUSHI

R235

Deconstructed sushi bowl

OYAKODAN

R160

Rice bowl with chicken, egg, spring onion, soya sauce and stock

KATSUDON

R195

Rice bowl topped with a deep-fried, breaded pork cutlet, egg and vegetables

CHICKEN YAKITORI

R230

Grilled chicken skewer with Yakitori sauce, rice and vegetables

MUSHROOM RAMEN (V)

R185

Broth with noodles, grilled mushrooms, boiled egg and vegetables

SALMON POKE BOWL

R225

Noodle bowl packed with marinated sesame salmon sashimi, avocado, crispy vegetables and seafood broth

TSUKUDANI MUSSELS

R130

Local mussels steamed in sake, mirin, sweet soy sauce, coriander and thinly sliced fresh ginger

BENTO2SHARE

Served from 12h00 onwards

VETKOEK/MAGWENYA

R280

2 x prawn thermidor, 2 x bobotie and 2 masala steak cocktail vetkoek, a traditional South African deep-fried bread roll



BURGER BENTO

R280

2 x beef sliders with cheese and pickle, 2 x chicken sliders with cheese and pineapple, 2 x prego steak roll sliders with chili sauce

CHICKEN BENTO

R340

4 x Korean chicken wings, 4 x cocktail Teriyake skewers, 4 x fried chicken drumettes

ADD peri-peri chicken feet/runners – a South African delicacy
R40

BRAAI BROODJIE BENTO

R260

2 x traditional braai broodjies, 2 x cocktail roosterkoek with jam and cheese, 2 x cheesy garlic rolls

ROOSTERKOEK

ROOSTERKOEK SUBS

Pulled BBQ pork ribs with peppadew & avocado

R150

Springbok carpaccio, parmesan, rocket & beetroot

R160

Spinach, mushroom, cheese & onion marmalade

R150

Garlic prawns, mozzarella, chili oil, coriander & cherry tomato

R165

TOASTED ROOSTERKOEK

Chicken, mayonnaise & coriander

R75

Ham, cheese & tomato

R85

Tuna, spring onion & zesty lime mayonnaise

R80

LOCAL IS LEKKER

Served from 12h00 onwards

BRAAIVLEIS

200g Fillet **R210**

200 Sirloin **R155**

200g Rump **R160**

Served with rustic chips

Add a sauce of your choice:

Creamy green peppercorn **R35**

Roasted garlic & rosemary **R35**

Jalapeno cheese **R35**

Mushroom & thyme **R35**

HADDOCK FISHERMANS' PIE

R170

Haddock with cheese sauce baked with a mashed potato crust

POFADDER SAUSAGE ROLL

R135

Traditional South African beef liver sausage in lattice puff pastry served with mustard mash and a brown onion gravy

SNOEK EN PATAT BURGER

R170

Snoek fish cake patty served on a bun with a creamy garlic butter, coriander and apricot jam dressing and sweet potato fries

KERRIE AFVAL BUNNY CHOW

R150

Traditional tripe curry served in a hollowed-out bread bowl

KAIING NACHOS

R145

Spicy tortilla chips topped with guacamole, cottage cheese, tomato, red onion and coriander salsa and kaiings (pork crackling)

BILTONG POTJIE

R140

Cured and dried local beef delicacy transformed into a one pot wonder served with stampmielies



PUDDING

KOE'SISTER

R50

Spicy Malay pumpkin 'doughnut', dusted with coconut, served with a "Klippies & Coke", brandy & cola caramel dipping sauce



MATCHA BRÛLÉE

R60

Matcha green tea brûlée with peppermint crisp tuille

YUZU & CHERRY CHEESECAKE

R62

Yuzu Japanese lime and cherry baked cheesecake

TRIPPLE CHOCOLATE BENTO

R60

Milk, dark and white chocolate mousse served in a chocolate bento box

BEVERAGES

SOFT DRINKS

Coke 200ml **R28**

Coke Zero / Sprite Zero 300ml **R39**

RedBull **R55**

Tomato Cocktail **R75**

Fitch & Leedes 200ml **R27**

Lemonade / Ginger Ale / Tonic Water / Pink Tonic / Grapefruit
Tonic / Sugar Free Pink Tonic / Soda Water / Dry Lemon

Cape Botanicals Sparkling **R52**

Lemongrass, ginger & lime

Mint, lime & cucumber

Elderflower, pear & mint

Appletiser / Grapetiser **R59**

Iced Tea **R46**

Fruit Juice **R25**

Orange / Mango / Apple / Fruit Cocktail / Cranberry

Cordials **R7**

Passion Fruit / Lime / Kola Tonin / Grenadine

Still / Sparkling 500ml **R23**

Still / Sparkling 1 litre **R40**

Bitters **R16**

Mutiny - Rooibos / Aromatic / Orange



BEVERAGES

SHAKES

Strawberry / Chocolate / Vanilla **R50**

Matcha **R85**

Coffee **R55**

COFFEE & TEA

Single Espresso **R15**

Double espresso **R20**

Cortado **R30**

Americano **R32**

Cappuccino **R32**

Latte **R35**

Macchiato **R28**

Café Mocha **R40**

Hot Chocolate **R40**

Red Cappuccino **R32**

Red Latte **R39**

Chai Latte **R40**

Iced Coffee **R32**

All available in Decaf

For Oat / Almond / Soy Milk - ADD R10.00

NIGIRO LOOSE LEAF TEAS

Matcha **R63**

Sencha Fukujyu **R40**

African Breakfast Black Tea Blend **R38**

Ceylon **R32**

English Breakfast **R32**

Early Grey Blue Flower **R32**

Chamomile Flowers **R33**

Minty Mint **R33**

Cederberg Highveld Rooibos **R26**

Cederberg Green Rooibos **R26**

Langkloof Woody Honeybush **R27**

For Oat / Almond / Soy Milk - ADD R10.00



BEVERAGES

DRAUGHT BEER

Lager / Lite - CBC Draughts 500ml **R71**

Amber Weiss - CBC Draughts 500ml **R83**

BEER

Castle Lager **R38**

Castle Light **R42**

Black Label **R42**

Flying Fish Lemon **R49**

Heineken **R49**

Corona **R54**

Windhoek Draught **R55**

CIDER

Hunters Dry / Gold **R51**

Savanna **R59**

SPRITZERS

Bernini Bush **R46**

Rekorderlig Berry **R79**

NON-ALCOHOLIC

Heineken Zero **R49**

Savanna Zero **R59**

APERITIF

Pimms No 1 **R20**

Martini Bianco **R21**

Martini Rosso **R21**

Martini Extra Dry **R21**

Caperitif Kaapse Dief Soet Vermoed **R22**

Wild Cape Vermouth **R30**

Aperol Spritz **R36**

Pernod **R36**

Campari **R40**

Blaauwklippen Before & After **R83**

VODKA

Caramel **R29**

West Coast **R31**

Albatross **R41**

New Harbour Pinotage **R58**

Kalahari Truffle **R232**



BEVERAGES

GIN

Distillery Road **R38**

Seekat Gin **R38**

Cape Town Rooibos **R38**

Karoo Prick **R42**

Pikke **R43**

Musgrave Pink **R44**

Malachite **R44**

A Mari Atlantic Ocean **R45**

Kaapse Liqueurs Buchu **R45**

Bloedlemoen **R46**

Sugarbird Juniper Unfiltered **R49**

Roku Gin **R53**

Cape St Blaize Oceanic **R58**

Inverroche Amber Gin **R58**

New Harbour Spekboom Gin **R58**

Six Dogs Blue Gin **R59**



WHISKY

Local

New Harbour Bushveld Whiskey **R68**

Japanese

Toki Suntory **R68**

Irish

Tullamore Dew **R42**

Jameson **R45**

Scotch

Johnny Walker Black **R54**

Monkey Shoulder **R56**

American

Southern Comfort **R26**

Jack Daniels **R41**

Bourbon

Woodford Reserve **R58**

Single Malt

Laphroaig 10 Yrs **R103**

Talisker 10 Yrs **R113**

Glenlivet 15 Yrs **R145**

Lagavulin 16 Yrs **R197**

Glenfiddich 18 Yrs **R208**

JAPANESE BEVERAGES



Hakutsuru Junmai Sake – served hot or cold

Hakutsuru is a gentle and incredibly drinkable sake. Its nose is an aromatic concoction of melon, grape, and sweet rice.

150ml Tokkuri **R273**

25ml Ochoko **R46**

Qianheshou Yuzu Sake

Yuzu is a sour, fragrant citrus fruit that's a cross between a mandarin orange and an Ichang papaya

150ml Tokkuri **R175**

25ml Ochoko **R30**

Qianheshou Pineapple Sake

150ml Tokkuri **R175**

25ml Ochoko **R30**

TANUKI SHOCHU

Tanuki Shōchū is a Japanese-style rice spirit distilled in South Africa. It's made using traditional Japanese methods and South African ingenuity

150ml Tokkuri **R297**

25ml Ochoko **R50**

UMESHU

A traditional Japanese liqueur made by steeping unripe, green plums in a clear spirit with sugar

150ml Tokkuri **R373**

25ml Ochoko **R63**

A "**tokkuri**" is a traditional Japanese vessel used to serve sake, essentially a small flask with a narrow neck and a bulbous body, typically made of ceramic, used to pour warmed sake from when serving at a table

An "**ochoko**" is a small, traditional Japanese drinking cup specifically designed for sipping sake, a Japanese rice wine; it's considered the most standard sake cup shape, meant to hold only a small amount of liquid, allowing for slow, savored tasting of the beverage

