



Mizuna

Menu Prices — August 22, 2026

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First Plates	
ITEM	PRICE
House Smoked Trout Bruschetta Basil-walnut pesto, creme fraiche, fresh dill.	\$15.50
Steamed Clams with Pork Belly White wine, garlic, herb broth.	\$16.50
Chicken and Shiitake Mushroom Lettuce Wraps Lemongrass-ginger sauce, red pepper, ground hazelnuts, cilantro, butter lettuce cups.	\$16.50
Crispy Pork Belly Picholine olives, toast, cornichon remoulade.	\$15.50
Ahi Tuna-Shiitake Mushroom Poke Lemongrass, ginger, sesame oil, ground hazelnuts, scallions.	\$16.50
Ginger-Jalapeño Crab Cakes Coconut curry sauce, cilantro.	\$17.50

First Plates (Vegetarian)	
ITEM	PRICE
Artisan Cheeses, Saffron Honey, Salt and Pepper Almonds Fig jam, fresh fruit and fennel crackers.	\$16.50
Chick Pea Falafels Tzatziki, cilantro.	\$14.50
Fried Plantain Tostones Roasted garlic-avocado salsa, cilantro.	\$15.50
Field Roast and Shiitake Mushroom Lettuce Wraps Lemongrass-ginger sauce, red pepper, ground hazelnuts, cilantro, butter lettuce cups.	\$15.50
Spinach Arancini Crispy risotto balls with Parmesan and pecorino, tomato-basil sauce, walnut pesto.	\$15.50
Baked Gorgonzola With apples, walnuts, and nutmeg, grilled bread.	\$15.50

Salads	
ITEM	PRICE
Roasted Beet Salad Organic greens, chevre, candied walnuts, red wine-maple vinaigrette.	\$8.50
White Cheddar and Apple Salad Organic greens, caramelized walnuts, raisins, citrus-shallot vinaigrette.	\$8.50
Butter Lettuce Salad Parmigiano reggiano, crostini, fried capers, Dijon-tarragon vinaigrette.	\$8.50
Sesame Crusted, Seared Ahi Salad Baby spinach, carrots, cabbage, cilantro, miso-sesame vinaigrette, cucumbers, pickled ginger.	\$11.75

Salads (Vegetarian)	
ITEM	PRICE
White Cheddar and Apple Salad (Salads (Vegetarian)) Organic greens, granny smith apples, caramelized walnuts, aged white cheddar, raisins, citrus-shallot vinaigrette.	\$8.50

ITEM	PRICE
Grilled Ginger Tofu Salad Baby spinach, carrots, cabbage, cilantro with miso-sesame vinaigrette, cucumbers, pickled ginger.	\$8.50
Roasted Beet Salad (Salads (Vegetarian)) Organic greens, chevre, candied walnuts, red wine-maple vinaigrette.	\$8.50
Butter Lettuce Salad (Salads (Vegetarian)) Parmigiano reggiano, crostini, fried capers, Dijon-tarragon vinaigrette.	\$8.50

Main Course

ITEM	PRICE
Pan Roasted Organic Chicken Crispy polenta, roasted carrots, housemade mole sauce.	\$29.00
Pan Seared Fresh Alaskan Halibut Gluten-free. Herbed quinoa, grilled eggplant caponata, arugula pesto.	\$32.00
Grilled Pork Tenderloin Potato latkes, sautéed broccolini, pear-bacon chutney.	\$30.00
Duck Leg Confit Pappardelle pasta, fresh corn, roasted fennel, tarragon, Pecorino Romano.	\$28.00
Seafood Bouillabaisse Gluten-free. Seared sea scallops, prawns, clams, fingerling potatoes, tomato-fennel-saffron broth.	\$30.00
Grilled All Natural New York Strip Gluten-free. Gorgonzola-mashed potatoes, sautéed kale, chimichurri.	\$36.00
Seared Sea Scallops Gluten-free. Mascarpone and herb risotto, grilled asparagus, pistachio-fig chutney.	\$34.00

Main Course (Vegetarian)

ITEM	PRICE
Fried Small Planet Tofu Linguini, sautéed shiitake mushrooms, red bell peppers, broccolini, Thai peanut sauce, cilantro.	\$21.00
Vegetarian Bouillabaisse Roasted butternut squash, fried tofu, field roast, oven-dried shiitake mushrooms, fingerling potatoes, tomato-saffron-fe...	\$21.00
Curry Eggplant Fritters Shiitake mushrooms, roasted heirloom squash, red peppers, coconut-curry sauce, cilantro.	\$22.00
Crispy Gorgonzola Polenta Grilled Portobello mushroom, asparagus, gorgonzola cream sauce.	\$21.00
Cashew Crusted, Seared Avocado Gluten-free. Sesame rice noodles, broccolini, shiitakes, red peppers, scallions, cilantro.	\$22.00
Field Roast and Quinoa Meat Loaf Gorgonzola-mashed potatoes, sautéed kale, tomato-chipotle glaze.	\$22.00
Spring Mascarpone Risotto Gluten-free. English peas, oyster mushrooms, roasted butternut squash, arugula, goat cheese.	\$22.00

Desserts

ITEM	PRICE
Cashew-Crusted Key Lime Tart Vanilla bean whip.	\$8.95

ITEM	PRICE
Alison’s Vegan Carrot Cake Maple-lemon frosting.	\$8.95
Amaretto Roasted Pear with Coconut Ice Cream Almond syrup.	\$8.95
Housemade Ice Cream Affogato Almond biscotti.	\$8.95
Caramelized Pear-Pecan Bread Pudding Chocolate ice cream.	\$8.95
Flourless Dark Chocolate and Crystallized Ginger Torte Blood orange sauce.	\$8.95
Starters	

ITEM	PRICE
House-Smoked Trout Bruschetta Pesto, crème fraiche, dill.	\$12.95
Carrot-Lentil Salad Lemon, chili spices, butter lettuce, grilled pita.	\$11.95
Field Roast and Shiitake Mushroom Lettuce Wraps Lemongrass-ginger sauce, red pepper, ground hazelnuts, cilantro, butter lettuce.	\$12.95
Steamed Clams with Pork Belly White wine, garlic, herb broth.	\$15.75

Salads	
ITEM	PRICE
Roasted Beet Salad Organic greens, chevre, candied walnuts, and red wine-maple vinaigrette.	\$6.95
Grilled Ginger Tofu Salad Young spinach, carrots, cabbage, cilantro, miso-sesame vinaigrette, cucumbers and pickled ginger.	\$6.95
Seared Sesame-Miso Ahi Salad Medium rare. Baby spinach, carrots, cabbage, cilantro, miso-sesame vinaigrette, cucumbers and pickled ginger.	\$16.95
White Cheddar and Apple Salad Organic greens, caramelized walnuts, raisins, and citrus-shallot vinaigrette.	\$6.95
Butter Lettuce Salad Parmigiano reggiano, crostini, fried capers, Dijon-tarragon vinaigrette.	\$6.95

Main Plates	
ITEM	PRICE
Savory Corn Fritters Bacon, fried eggs, maple glaze, roasted fingerling potatoes.	\$14.95
Oaxacan Black Beans and Eggs Mole black beans, poached eggs, corn tortillas, pico, rice.	\$14.95
Roasted Red Pepper Cuban Sandwich Grilled onions, tomato, pickle, lettuce, mustard, cucumber-chili drizzle.	\$13.95
Grilled Chicken and Fresh Mozzarella Wrap Tomato, lettuce, chimichurri, peppercorn aioli.	\$14.95

ITEM	PRICE
Housemade Lemongrass Green Curry with Scallops, Prawns and Clams Cilantro, shiitakes, eggplant, red peppers, potatoes and jasmine rice.	\$15.95
Smoked Trout Linguini Shiitakes, broccolini, red peppers, shallots, spinach, thyme, and crème fraiche.	\$15.95
Grilled Cheese Caprese Tomato, fresh mozzarella, basil-walnut pesto, balsamic reduction, lettuce.	\$14.95
Falafel Pita Tomato, greens, chevre, cucumber-chili drizzle.	\$13.95
Spicy Ahi Tuna Sandwich Medium-rare unless otherwise specified. Tomato-orange marmalade, lettuce, aioli.	\$15.95
Burger with Bacon, Fried Egg, Maple Aioli Medium.	\$15.95
Burger with Bacon, Avocado, Grilled Onions, Tomato, Lettuce, Aioli Medium.	\$15.95
Mid-Day	

ITEM	PRICE
Artisan Cheeses, Saffron Honey and Salt and Pepper Almonds Fig jam, fresh fruit and housemade fennel crackers.	\$16.50
Field Roast and Shiitake Mushroom Lettuce Wraps Lemongrass-ginger sauce, red pepper, ground hazelnuts, cilantro, with butter lettuce.	\$14.50
House Smoked Trout Bruschetta Basil-walnut pesto, crème fraiche, fresh dill.	\$14.50
White Cheddar and Apple Salad Organic greens, granny smith apples, caramelized walnuts, aged white cheddar, raisins and citrus-shallot vinaigrette.	\$11.50
Grilled Chicken and Fresh Mozzarella Wrap Tomatoes, greens, chimichurri, peppercorn aioli.	\$14.95
Sesame Crusted, Seared Ahi Salad Baby spinach, carrots, cabbage, and cilantro with miso-sesame vinaigrette, cucumbers and pickled ginger.	\$17.50
Falafel Pita Tomato, greens, cucumber-chili drizzle.	\$13.95
Grilled All-Natural Burger Medium. Bacon, avocado, grilled onions, tomato, lettuce, peppercorn aioli.	\$15.95
Truffle Fries Peppercorn aioli.	\$6.50

Desserts	
ITEM	PRICE
Flourless Dark Chocolate and Crystallized Ginger Torte Blood orange sauce.	\$8.95
Alison’s Vegan Carrot Cake Maple-lemon frosting.	\$8.95
Amaretto Roasted Pear with Coconut Ice Cream Almond syrup.	\$8.95
Housemade Ice Cream Affogato Almond biscotti.	\$8.95

ITEM	PRICE
Cashew-Crusted Key Lime Tart Vanilla bean whip.	\$8.95
Caramelized Pear-Pecan Bread Pudding Chocolate ice cream.	\$8.95