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Mizuna

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Menu Prices — October 24, 2026

Mizuna menu with prices in United States, updated August 2025: 75 items across 10 categories, prices from $6.50 to $36.00.

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Mizuna Menu with Prices (United States)

Mizuna menu with prices in United States, updated August 2025: 75 items across 10 categories, prices from $6.50 to $36.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/mizuna

Menu categories: First Plates · First Plates (Vegetarian) · Salads · Salads (Vegetarian) · Main Course · Main Course (Vegetarian) · Desserts · Starters · Main Plates · Mid-Day

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, craisins, citrus-shallot vinaigrette.	**$8.50**
Butter Lettuce Salad Parmigiano reggiano, crostini, fried capers, Dijon-tarragon vinaigrette.	**$8.50**

ITEM	PRICE
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, craisins, citrus-shallot vinaigrette.	**$8.50**
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**

ITEM	PRICE
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**
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, craisins, 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 — $14.95
Bacon, fried eggs, maple glaze, roasted fingerling potatoes.

Oaxacan Black Beans and Eggs — $14.95
Mole black beans, poached eggs, corn tortillas, pico, rice.

Roasted Red Pepper Cuban Sandwich — $13.95
Grilled onions, tomato, pickle, lettuce, mustard, cucumber-chili drizzle.

Grilled Chicken and Fresh Mozzarella Wrap — $14.95
Tomato, lettuce, chimichurri, peppercorn aioli.

Housemade Lemongrass Green Curry with Scallops, Prawns and Clams — $15.95
Cilantro, shiitakes, eggplant, red peppers, potatoes and jasmine rice.

Smoked Trout Linguini — $15.95
Shiitakes, broccolini, red peppers, shallots, spinach, thyme, and crème fraiche.

Grilled Cheese Caprese — $14.95
Tomato, fresh mozzarella, basil-walnut pesto, balsamic reduction, lettuce.

Falafel Pita — $13.95
Tomato, greens, chevre, cucumber-chili drizzle.

Spicy Ahi Tuna Sandwich — $15.95
Medium-rare unless otherwise specified. Tomato-orange marmalade, lettuce, aioli.

Burger with Bacon, Fried Egg, Maple Aioli — $15.95
Medium.

Burger with Bacon, Avocado, Grilled Onions, Tomato, Lettuce, Aioli — $15.95
Medium.

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, craisins 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 **$8.95**
Blood orange sauce.

Alison’s Vegan Carrot Cake **$8.95**
Maple-lemon frosting.

Amaretto Roasted Pear with Coconut Ice Cream **$8.95**
Almond syrup.

Housemade Ice Cream Affogato **$8.95**
Almond biscotti.

Cashew-Crusted Key Lime Tart **$8.95**
Vanilla bean whip.

Caramelized Pear-Pecan Bread Pudding **$8.95**
Chocolate ice cream.