

SUSHI

APPETIZERS

SEAWEED SALAD \$10

TUNA TATAKI \$16 *Seared with House ponzu sauce*

CHEF'S SPECIAL ROLLS (MAKI)

CALIFORNIA ROLL \$14 *seasoned crab meat | cucumber | avocado*

RAINBOW ROLL \$17 *California roll topped with tuna | salmon | yellowtail | shrimp | avocado*

SHRIMP TEMPURA ROLL \$16 *shrimp tempura | kanikama | cucumber | avocado | eel sauce*

SPIDER ROLL \$19 *soft-shell crab | cucumber | avocado | eel sauce*

DRAGON ROLL \$20 *shrimp tempura | cucumber | avocado | topped with fresh water eel | avocado | eel sauce*

VOLCANO ROLL \$21 *seasoned crab meat | cucumber | avocado*

KOBE MAKI \$21 *shrimp tempura | avocado | cucumber | crab meat | topped with lightly torched kobe beef sashimi | scallions | House sweet & spicy sauce*

HOUSE MAKI \$22 *shrimp tempura | avocado | cucumber | topped with seared mixed sashimi | tobiko | tempura flakes | micro-greens | teriyaki sauce*

SPICY MAKI \$14 *choice of tuna salmon or yellowtail | cucumber | spicy sauce*

FRENCH CAKE \$14 *spicy salmon | avocado | topped with salmon | yellowtail | tobiko | tempura flakes | teriyaki sauce | spicy sauce | House special sauce*

MANGO SALMON ROLL \$18 *salmon | avocado | cucumber | topped with salmon | mango | mango sauce*

VEGETARIAN

CUCUMBER & AVOCADO ROLL \$9

VEGGIE FRUIT MAKI \$14 *avocado | cucumber | carrot | mango | apple | lettuce | wrapped in soy bean paper*

VEGGIE SPICY MAKI \$12 *seaweed salad | cucumber | topped with avocado | spicy mayo*

HOUSE SPECIALS

NIGIRI SPECIAL \$22 *six piece: tuna | salmon | yellowtail | shrimp | chef's choice*

CHIRASHI \$27 *sashimi assortments with tobiko and seaweed salad | served on sushi rice*

SMALL SUSHI BOAT (serves 2) \$70 *California roll | shrimp tempura roll | 6-piece Sashimi¹ | 6-piece Nigiri¹*

LARGE FAMILY SUSHI BOAT (serves 4+) \$120 *House special Maki | California roll | spicy tuna roll | salmon press roll | spicy salmon roll | 12-piece Sashimi¹ | 12-piece Nigiri¹*

¹Sashimi and Nigiri are Chef's Choice: Tuna | Salmon | Yellowtail | White Tuna | Striped Bass | Shrimp

NIGIRI 2 pieces of fish draped over rice / **SASHIMI** 3 pieces of fish

	<u>NIGIRI</u>	<u>SASHIMI</u>
TUNA (MAGURO)	\$8	\$12
SALMON (SAKE)	\$8	\$12
KOBE BEEF (WAGYU)	\$16	\$20
SEA URCHIN (UNI)	\$12	\$16
EEL (UNAGI)	\$8	\$12
YELLOWTAIL (HAMACHI)	\$8	\$12
SHRIMP (EBI)	\$8	\$12
WHITE TUNA (HIRO MAGURO)	\$8	\$12
FLYING FISH ROE (TOBIKO)	\$8	\$12



Mizuchi, or “water dragon” in Japanese, is a legendary serpent-like creature, much like Lake Champlain’s own Champ. Be prepared, Mizuchi serves up a seriously mythical meal!

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. We cannot guarantee zero cross-contamination on gluten free items.*

MIZUCHI MENU IS NOT AVAILABLE AS PART OF A BASIN HARBOR MEAL PLAN