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**SUSHI MIZUMI**



Cuisine	Japanese
Executive Chef	Min Kim
Designer	Vincente Wolf Associates
Design Features	<ul style="list-style-type: none"><li>➤ Sushi Mizumi is an intimate and authentic sushi bar with seating for just 14 guests.</li><li>➤ It features a Japanese <i>hinoki</i> cypress sushi counter that sits under a mobile of brilliant gold and silver origami cranes.</li></ul>
Awards	Forbes Travel Guide Five Star Restaurant 2018
Seating Capacity	14
Dining Room Hours	Lunch: 11:30 a.m. to 3:00 p.m. on Saturday and Sunday. Dinner: 5:30 p.m. to 11:00 p.m. from Thursday to Tuesday. Closed on Wednesdays.
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Children are welcome.
Credit Cards	China Union Pay, JCB, Visa, Master Card, American Express
Reservations	Reservations recommended : (853) 8889 3663
Press Contact	Serena Chin, Assistant Director – Public Relations (853) 8889 3909 / <a href="mailto:serena.chin@wynnpalace.com">serena.chin@wynnpalace.com</a>
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3666
Website	<a href="http://www.wynnpalace.com">www.wynnpalace.com</a>



## Sushi Mizumi

*Intimate and personal Japanese dining experience*

An intimate experience with only 14 seats, Sushi Mizumi is influenced by Tokyo's renowned sushi bars, offering a journey through the unique world of this Japanese culinary art. Guests at the counter are served face-to-face by a team of four Master Sushi Chefs trained by renowned Michelin two-star Master Tsutomu Shimamiya, who holds the title of "Contemporary Master Craftsman" – the highest honor of artisan expertise awarded by the Japanese Government. Sushi Mizumi holds the distinguished honor of being awarded as a Five Star restaurant by the Forbes Travel Guide.

The menu is entirely driven by the seasons, perfectly reflecting the natural cycle of the year as ingredients carefully chosen by the chefs are flown-in daily from Japan. The *Omakase* experience means diners will be guided through an exploration of the finest sushi personally selected by the chefs based on the finest selection of the day. Diners are served at the counter by three chefs at any given time, offering unmatched personal attention to ensure each sushi portion is prepared precisely and enjoyed at the optimum moment.

To delight the most discerning palate, sushi can also be paired with specially-selected sake to provide a complete exploration of the flavors of these quintessential aspects of Japanese cuisine.

From the Japanese *hinoki* cypress sushi counter that sits under a mobile of brilliant gold & silver origami cranes, to the hand-cut Japanese crystal water glasses and handspun Japanese pottery, every single design detail in Sushi Mizumi is an expression of the country's proud heritage of artisanal craftsmanship.