

Wynn MACAU[®]

MIZUMI 泓



Cuisine	Japanese
Designer	Wynn Design and Development
Design features	<ul style="list-style-type: none">➤ Sushi counters, tempura counter, teppanyaki counters and two private rooms➤ Two entrances – one from the garden and pool area for resort guests, families and officials, and one via the gaming area
Awards	Two Michelin Stars, MICHELIN Guide Hong Kong Macau 2017-2018 One Michelin Star, MICHELIN Guide Hong Kong Macau 2016 Forbes Travel Guide Five Star Restaurant 2017-2018 Forbes Travel Guide Four Star Restaurant 2014-2016
Seating Capacity	124 Dining Room seats 76 Private Room seats 16 Teppanyaki Counters seats 12 Tempura Counter seats 6 Sushi Counter seats 14
Price Range*	Cost per person: <ul style="list-style-type: none">▪ Dinner: \$1,200 – 1,600▪ Dinner (paired with wine): \$1,700 – 2,100 Private room minimum charge: \$5,000 <i>*All prices are in MOP and subject to 10% service charge and any applicable tax.</i>
Dining Room Hours	Dinner: 5:30 pm to 11:30 pm, Wednesday to Monday. Closed on Tuesdays.
Attire	Elegant; gentlemen are required to wear long pants, non-sleeveless shirt and closed shoes. Sport hats are not permitted
Child Access	Children aged 5 years and above are welcome
Credit Cards	China UnionPay, American Express, JCB, MasterCard, and Visa
Reservations	Required; reservations hotline: (853) 8986 3663
Press Contact	Serena Chin, Assistant Director – Public Relations (853) 8889 3909 / serena.chin@wynnmacau.com
Location	G/F, Wynn Macau, Rua Cidade de Sintra, NAPE, Macau
Phone Number	(853) 8986 3668
Website	www.wynnmacau.com



Mizumi

Discover the true taste of Japan

Wynn Macau's Japanese restaurant Mizumi brings an unprecedented unique experience to the city by collaborating with three Michelin-starred chefs, each heralded in a Japanese culinary tradition – Sushi, Tempura and Teppanyaki. The restaurant has quickly established an enviable reputation, being the only Michelin two-star Japanese restaurant in Macau.

In collaboration with the Mizumi team, the three Michelin-starred chefs from Japan have created in Macau the greatest Japanese dining experience outside of Japan. In addition to the tradition of serving authentic Japanese food at the counter by a chef for a more intimate and interactive experience, the master chefs have specially designed signature dishes to be served in a perfect state at our beautiful main dining area for larger parties of guests. This is truly unique and sets a new benchmark in Japanese dining experience.

Only the finest seasonal ingredients from Japan and around the world are used to create the perfect sushi, tempura teppanyaki, and kyodo (regional) cuisines. Ingredients are delivered from the source, fresh, in a matter of hours and prepared “a la minute”. The finest available products include sea urchin from Hokkaido and tuna from Aomori among others. Altogether there are more than 20 varieties of fish, vegetables and fruit. The collection of high quality sakes is also quite impressive, with a current list of more than 40 varieties, including Daiginjo, Ginjo and Honjozo. The list also features six types of shochu and two kinds of umeshu. The selection will be extended on an ongoing basis. In addition to the regular menu, guests are also welcomed to order specialties in advance – such as seasonal or rare items. These may be ordered or reserved for guests with special requirements.

As dining is a journey through the senses, Mizumi offers a beautiful setting that complements the pleasures on the palate. Guests are first welcomed by the steel yellow dogami sculpture by artist Gerardo Hacer. Then they will be surrounded by stunning Japanese national colors of white and red throughout the restaurant, decorated with custom artwork pieces by renowned artist Sush Machida. Throughout the restaurant, the Japanese Obi is one of the most important design elements. The elegant carpet that covers the restaurant floor is inspired by one of these antique kimono accessories and there is even an exquisite selection of antique Japanese Obi, personally selected from a collection in Paris curated by Roger Thomas, Executive Vice President of Design for Wynn Design and Development, hanging on the walls.

Signature dishes include:

- Deluxe sushi selection
- Sea urchin tempura
- Abalone tempura
- Sea urchin in scrambled eggs
- Wagyu beef teppanyaki
- Warabimochi, soya bean powder and melted Okinawa sugar ice-cream