

鮨
泓

SUSHI MIZUMI



Cuisine	Japanese
Executive Chef	Hironori Maeda
Designer	Vincente Wolf Associates
Design Features	<ul style="list-style-type: none">➤ Sushi Mizumi is an intimate and authentic sushi bar with seating for just 12 guests.➤ It features a Japanese <i>hinoki</i> cypress sushi counter that sits under a mobile of brilliant gold and silver origami cranes.
Awards	Forbes Travel Guide Five-Star Restaurant 2018-2022
Seating Capacity	12
Dining Room Hours	Dinner: 5:30 p.m. to 10:00 p.m. from Thursday to Sunday Closed from Monday to Wednesday
Attire	Casual elegant; gentlemen are required to wear trousers, non-sleeveless shirt and closed shoes. Sport hats are not permitted.
Child Access	Children aged 10 or above are welcome
Payment Methods	Cash, China Union Pay, JCB, Visa, Master Card, American Express, WeChat Pay, Alipay, Simple Pay electronic payment methods
Reservations	Reservations recommended: (853) 8889 3663
Press Contact	Serena Chin, Director – Public Relations (853) 8889 3909 / serena.chin@wynnpalace.com
Location	North Esplanade, G/F Wynn Palace, Avenida da Nave Desportiva, Cotai, Macau
Phone Number	(853) 8889 3666
Website	www.wynnpalace.com



Sushi Mizumi

Intimate and personal Japanese dining experience

Offering just 12 exclusive seats, Sushi Mizumi is an intimate dining experience influenced by Tokyo's renowned sushi bars, where guests can explore this unique Japanese culinary art form. Guests at the counter are welcome to interact with our experienced Japanese Master Sushi Chefs, and Sushi Mizumi holds the distinct honor of earning the Five-Star Restaurant award from the Forbes Travel Guide.

The menu is entirely driven by the seasons, perfectly reflecting the natural cycle of the year. All ingredients are carefully chosen by our master chefs, and are frequently flown-in from Japan. Through the *Omakase* experience at Sushi Mizumi, diners have the opportunity to savor the finest ingredients that are personally selected based on the freshest selection of the day. With chefs at the sushi bar all throughout the day, guests will receive warm, attentive service, and each sushi will be prepared with absolute precision.

Guests may also request for their sushi to be paired with specially selected sake to enjoy a complete exploration of flavors that is a quintessentially Japanese dining experience.

Every minute detail in the design of Sushi Mizumi is an expression of Japan's proud heritage of artisanal craftsmanship. As guests dine at the Japanese *hinoki* cypress sushi counter, they can gaze up at the brilliant gold and silver origami cranes above. Drinks are poured into hand-cut Japanese crystal water glasses and dishes are served in high quality, hand spun Japanese pottery,