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MIZUMI



Cuisine	Japanese
Executive Chef	Hironori Maeda
Designer	Vincente Wolf Associates
Design Features	<ul style="list-style-type: none">➤ In a vibrant and contemporary setting, Mizumi features two teppanyaki stations, each complete with a dramatic orange lacquered hood, and three private rooms.➤ A gilded cherry tree sculpture, which cycles through the four seasons in a brilliant display of light and color, is the main focal point of the room.
Awards	One-Diamond Restaurant, Black Pearl Restaurant Guide 2021 Forbes Travel Guide Five-Star Restaurant 2019-2021 Forbes Travel Guide Four-Star Restaurant 2018 Top 20 restaurants in Macau, 100 Top Tables 2017 – A CEO's Dining Guide
Seating Capacity	104 Dining Room seats 56 3 Private Rooms seat 24 in total Teppanyaki seats 24
Dining Room Hours	Lunch: 12:00 p.m. to 3:00 p.m. from Friday to Sunday Dinner: 6:00 p.m. to 10:00 p.m. from Wednesday to Sunday Closed from Monday to Tuesday
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 3688
Website	www.wynnpalace.com



Mizumi

A modern expression of authentic Japanese Culture & Cuisine

Mizumi at Wynn Palace is proud to present truly authentic Japanese gourmet flavors and time honored cooking techniques in a contemporary setting. The restaurant embodies the spirit of *Omotenashi*, the essence of Japanese hospitality that means “to entertain and serve diners with your whole heart”. This sense of selfless service, placing the guest first and anticipating their needs, is the perfect mirror to Wynn’s commitment to a personal experience. Mizumi is rated as a Five-Star restaurant by the prestigious Forbes Travel Guide.

Led by a team of Japanese Master Chefs and using ingredients imported five times per week from Japan, diners can indulge in the delicious theatrics of sushi, teppanyaki, and kaiseki, presented in one magnificent setting to take the essence of Japanese dining to new heights.

Connoisseurs will be delighted with an astonishing collection of Japanese beverages. Selected by the in-house Sake Sommelier with the assistance of the only Master of Wine in Japan recognized by The Institute of Masters of Wine, Mizumi’s collection of sakes includes an array of rare bottles, many unique in Macau and exclusive to Wynn Palace. A range of craft beers and handcrafted cocktails featuring small batch Japanese whiskies ensure there’s something for every taste.

This synthesis of traditional sensibilities and modern elements define the restaurant design, creating a clean, balanced atmosphere. Guests pass through a contemporary rock garden and enter a modern version of a Japanese courtyard, where a mix of natural, polished and lustrous materials, steel and glass, simultaneously reference age-old traditions and inspire new ones.

The main dining room’s focal point comes in the form of a gilded cherry tree sculpture that cycles through the four seasons in a brilliant display of light and color as guests dine around it. The two teppanyaki stations are each crowned with a dramatic orange lacquered hood.

The sanctuary of the three private dining rooms is brought to life with one wall stacked entirely from floor to ceiling with traditional *tansu* cabinets, with the remaining space enveloped in a distinct orange colored fabric. The elements come together to create not just a warm dining experience, but a memorable one.