

MAZU

JAPANESE CUISINE

MAZU 先ず

At Mazu, decor and the fusion of flavors come together to create an authentic and welcoming atmosphere, offering our guests a true immersion in Japanese culture. Here, we strive not only to satisfy, but to delight our guests.

Our team is dedicated to providing exceptional service, welcoming everyone with a warm smile and attending to your needs with care and attention.

Our menu offers an irresistible variety of authentic, signature, and delicious dishes and drinks that will transport you straight to Japan.

Follow our Instagram:
mazujapanesecuisine

Check out our **news and promotions here**

Kaiten Sushi

Combining tradition and modernity, Kaiten is an nnovative way to serve sushi and other delicious dishes in an interactive and fun way.

The Kaiten concept provides a convenient way to choose the dishes you want to try. As the dishes move along the conveyor belt, you have the freedom to grab whatever catches your eye, trying out a wide variety of options.

Experience the freshness of the seafood, the delicate texture of the rice, and the perfect ombination of traditional Japanese flavors.

ITADAKIMASU!



OTSU MAMI

OTSUMAMI
APPETIZERS

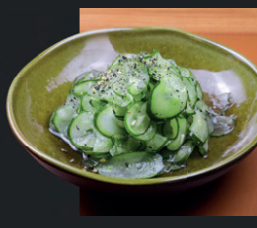
106. **Perfect Oyster** — R$ 26

Fresh oyster, generally sourced from Guaratuba - PR, served with masago roe, quail egg yolk, and ponzu sauce.



253. **Sunomono** — R$ 21

Wonderful cucumber salad with a light touch of toasted sesame.



100. **Edamame** — R$ 35

Traditional soybean pods with a light touch of fleur de sel and truffle oil.



104. **Miso Soup** — R$ 24

Healthy soybean paste soup with cubed tofu and scallions.



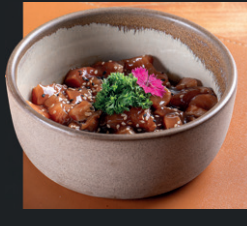
251. **Hotatekai** — R$ 79

Peruvian scallops seared in truffle butter, marinated in ponzu sauce, finished with truffle salsa and scallions. (6 pieces)



254. **Salmon Oister** — R$ 46

Delicate cubes of salmon with oyster sauce, scallions, and toasted sesame.



Chef's Suggestion for Vegans - Ask our servers.

TARUTARU

TARUTARU
TARTAR

256. **Miso Salmon Tartar** — R$ 58

Salmon cubes seasoned with fleur de sel and Black Tobiko roe, served with a quail egg yolk, scallions, and a ponzu sauce with a light touch of miso.



259. **Spicy Mayo Salmon Tartar** — R$ 52

Hand-chopped salmon tartar with spicy mayo, served on a shiso tempura, and finished with Black Tobiko roe.



257. **Avocado Tuna Tartar** — R$ 54

Avocado base, tuna with dijon taban and truffle oil, finished with a quail egg yolk and Black Tobiko roe.



SEBÎCHE
CEVICHES

258. **Mazu Ceviche** — R$ 79

White fish cubes, scallops, and shrimp marinated in citrus sauce, finished with sweet potato chips.



255. **White Fish Ceviche** — R$ 68

White fish cubes marinated in tiger's milk with red onion, cilantro, biquinho pepper, finished with sweet potato chips.



ISSHO NI TABERU

ISSHO NI TABERU
TO SHARE

151. **Salmon Cake** — R$ 35

Crispy salmon croquette with delicious sweet chili sauce (5 pieces)



152. **Ebi Spicy** — R$ 89

Crispy breaded shrimp tossed in house-made slightly spicy mayo, finished with scallions



157. **Kakiague** — R$ 39

Selection of vegetables coated in tempura batter, served with tentsuyu sauce



102. **Gyoza** — R$ 39

Succulent pork or salmon dumplings, steamed, lightly pan-seared and finished with scallions and an oyster-based sauce (5 pieces)



103. **Harumaki Ebi** — R$ 37

Crispy pastry stuffed with shrimp, ginger, and scallions, served with sweet and sour chili sauce (5 pieces)



158. **Ebi Panko Salmon** — R$ 84

Shrimp breaded in panko, wrapped in salmon slices over leek cream (6 pieces)



MEINKOSU

MEINKOSU
MAIN COURSES

200. **Yaki Noodles** — R$81

Succulent Japanese noodles with filet mignon scallops and a mix of mushrooms in yakisoba sauce



201. **Yakimeshi** — R$39

Seasoned rice with diced pork loin, eggs, scallions, and soy sauce, with a hint of sesame oil



204. **Sukiyaki** — R$69

Delicious strips of beef tenderloin served with tofu, ramen noodles, bean sprouts, Napa cabbage, shiitake mushrooms, and scallions, all simmered in an aromatic sukiyaki broth



205. **Pad Thai** — R$83

A take on the classic London dish, made with rice noodles, eggs, shrimp, peanut sauce with fine spices, and slightly spicy



209. **Shrimp Yakisoba** — R$79

Stir-fried noodles with shrimp, carrots, broccoli, red onion, cauliflower, napa cabbage, and house special sauce



210. **Beef Yakisoba** — R$72

Stir-fried noodles with strips of beef tenderloin, carrots, broccoli, red onion, cauliflower, napa cabbage, scallions, and house special sauce



MAZU
JAPANESE CUISINE

211. Vegan Yakisoba with Mushrooms — R$55

Stir-fried noodles with mushrooms, carrots, broccoli, red onion, cauliflower, napa cabbage, scallions, and house special sauce

156. Kinoko Batayaki — R$48

Selection of mushrooms in shoyu butter and sake, finished with sesame oil



153. Primavera Risotto with Grilled Salmon — R$87

Creamy-textured primavera risotto made with arborio rice and fresh, crispy seasonal vegetables, topped with a grilled salmon loin



154. Leek Risotto with Shrimp — R$89

Prepared with creamy arborio rice, combining the mild flavor of leeks with butter-sautéed shrimp, finished with a touch of sesame oil



155. Mazu Tuna with Black Rice — R$85

Grilled tuna steak served with black rice, red onion, pepper, and a delicate banana ceviche sauce that adds freshness and contrast to the dish



203. Mazu Teppanyaki — R$78

(Salmon or White Fish)

Fish grilled on the flat top with teppan-style sautéed vegetables, served with gohan (rice)



Chef's Suggestion for Vegans - Ask our servers.

TOKUSEI RYŌRI

TOKUSEI RYÕRi

MAZU SIGNATURE AND CREATIVE DISHES

571. **Sakura Breeze** — R$ 68

Seared tuna with sesame (gomayaki), served with physalis and orange sauce, accompanied by lorenzo pearls, edible flower petals, grapefruit zest, and Tobiko Black roe (8 slices)



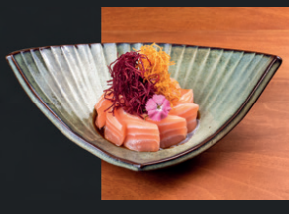
572. **Imperial Flame** — R$ 46

Torch-seared salmon served with ponzu sauce, truffle oil, cherry tomato tartare, soy pearls, and Asian chimichurri (6 slices)



574. **Ember Slices** — R$ 44

Fresh salmon served in slices with citrus tamari sauce, crispy sugarcane, and crispy beet



578. **Tuna Tataki with Salad Mix** — R$ 47

Togarashi-crusted tuna slices, seared with olive oil, served with a mix of greens, alfalfa sprouts, scallions, and wakame seaweed. Served with a ponzu sauce with a touch of ginger (7 slices)



455. **Baterá Salmon Avocado** — R$ 55

Pressed sushi topped with beaten salmon, finished with guacamole, pangrattato, and truffle oil (6 pieces)



MAZU
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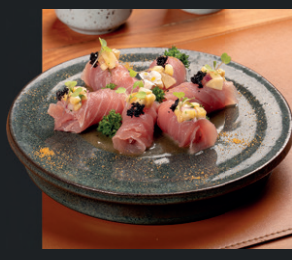
181. **Nikô** — R$ 54

Thin slices of salmon wrapped in butter-sautéed cabbage, filled with cream cheese and breaded shrimp, finished with teriyaki sauce. (6 pieces)



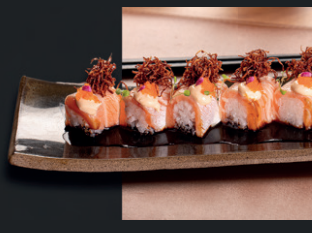
206. **Tuna Hara with Banana Ceviche** — R$ 53

Tuna belly with banana ceviche in miso sauce, Sicilian lemon zest, and Black Tobiko roe. (6 pieces)



207. **Bo Sushi** — R$ 68

Salmon belly sushi with truffle butter, Sicilian lemon cream, Tobiko roe, and sweet potato crisps. (6 pieces)



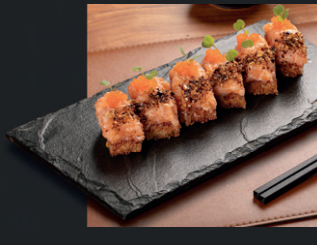
460. **Oyster Tempura** — R$ 74

Fresh oysters, originally from Guaratuba-PR, served in tempura with house-made teriyaki sauce. (6 pieces)



214. **Salmon Pressed Sushi** — R$ 59

Rectangular-shaped sushi, served with seasoned salmon tartare, finished with passion fruit sauce and mixed nut farofa. (6 pieces)



216. **Salmon Sashimi with Physalis Sauce** — R$ 58

Salmon belly slices drizzled with a physalis and mustard sauce, sprouts, and truffle salsa. (5 pieces)



230. **Salmon Tamago Sashimi** — R$ 55

Salmon sashimi with truffle tamago cream, a light pinch of fleur de sel, lemon, and lightly torched (maçaricado). (5 pieces)



SASHIMIS

SASHIMIS & SPECIAL SASHIMIS

550. Salmon Sashimi



550. **Salmon** R$ 34
5 slices

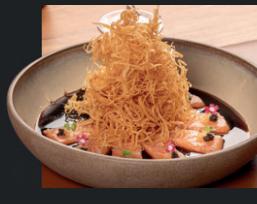
552. **Tuna** R$ 37
5 slices

555. **Octopus** R$ 49
5 slices

551. **Salmon Belly** R$ 47
Salmon belly sashimi with truffle oil, ponzu sauce, fleur de sel, and Sicilian lemon zest. (5 slices)



222. **Sake no Yama** R$ 69
Salmon sashimi slices, under oyster sauce, finished with crispy harumaki and Black Tobiko roe. (7 slices)



557. **Cinnamon-Seared Tuna** R$ 48
Tuna seared with cinnamon, citrus oyster sauce, and chives. (6 slices)



510. **White Fish Mustard and Honey** R$ 38
Catch of the day white fish with mustard and honey sauce, finished with Black Tobiko roe. (6 slices)



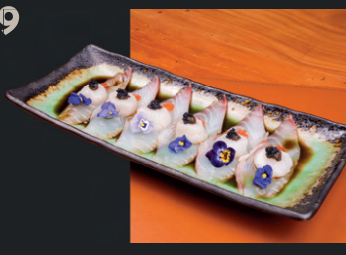
MAZU
JAPANESE CUISINE

USUZUKURI

USUZUKURI
CARPACCIOS

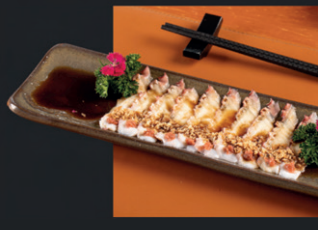
556. **White Fish Carpaccio with Scallops** — R$89

White fish carpaccio with Peruvian scallops in Zuke sauce, finished with truffle salsa, Sicilian lemon zest, a mix of Black Tobiko and masago roe. (6 slices)



558. **Octopus Carpaccio** — R$78

Octopus slices in ponzu sauce, fleur de sel, and pangrattato. (10 slices)



560. **Salmon Belly Carpaccio** — R$69

Salmon belly slices finished in truffle oil, fleur de sel, and Sicilian lemon zest. (12 slices)





Chef's Suggestion for Vegans - Ask our servers.

NIGIRI NIKAN

NIGIRI NIKAN

NIGIRI DUOS

305. **Nigiri Kintsugi** — R$ 34

Seared salmon belly, finished with truffle sauce and a touch of edible gold leaf. Sophistication that celebrates the art of detail. (2 pieces)



300. **Salmon** — R$ 25

Hand-shaped sushi rice topped with a slice of salmon. (2 pieces)



301. **White Fish** — R$ 22

Hand-shaped sushi rice topped with a slice of the fish of the day. (2 pieces)



302. **Tuna** — R$ 23

Hand-shaped sushi rice topped with a slice of tuna. (2 pieces)



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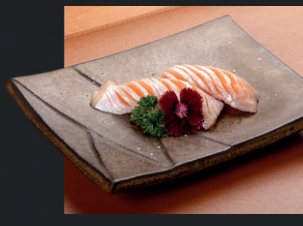
303. **Shrimp** — R$ 28

Hand-shaped sushi rice topped with cooked shrimp, finished with Sicilian lemon cream and black tobiko roe.



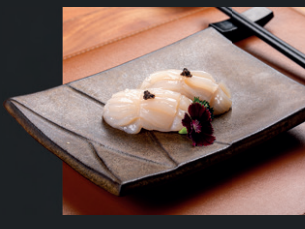
350. **Salmon Belly** — R$ 30

Hand-shaped sushi rice with salmon belly, truffle oil, and fleur de sel. (2 pieces)



353. **Scallop** — R$ 42

Hand-shaped sushi rice with scallop, marinated in truffle oil and truffle sauce. (2 pieces)



359. **Special Nigiri Selection** — R$ 77

A flavorful Mazu experience with 6 chef's choice nigiri: Shrimp nigiri with masago / Tamagoyaki nigiri / Octopus nigiri / Ikura tuna nigiri / White fish nigiri with Sicilian lemon and tobiko / Truffle-seared salmon nigiri.

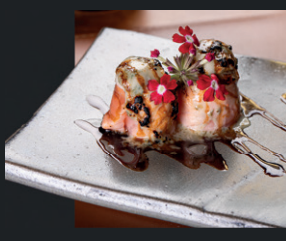


GUNKAN

GUNKAN
JOY

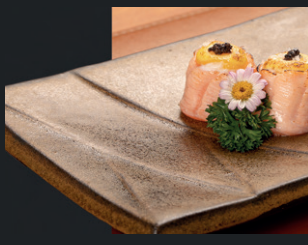
459. Gorgonzola Salmon Joy — R$ 30

Hand-shaped sushi rice wrapped in a sheet of salmon, with crumbled gorgonzola cheese, finished with tare sauce. (2 pieces)



355. Truffled Tamago Joy — R$ 32

Hand-shaped sushi rice wrapped in a sheet of salmon with quail egg yolk, fleur de sel, and truffle sauce. (2 pieces)



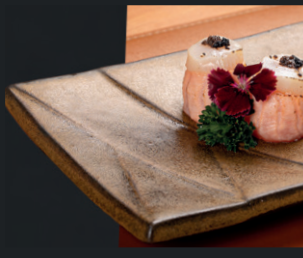
356. Ebi Joy — R$ 35

Rice-free sushi with breaded shrimp and cream cheese, finished with tare sauce. (2 pieces)



357. Asama Joy — R$ 45

Hand-shaped sushi rice topped with Peruvian scallop, seared and finished with teriyaki sauce and truffle sauce. (2 pieces)



358. Lychee & Salmon Joy — R$ 32

Rice wrapped in salmon, filled with lychee and cream cheese, finished with mixed berry jam.



361. Lychee and Guava Joy — R$ 29

Fresh lychee stuffed with creamy guava paste and a homemade touch of mixed berry jam.



360. Mazu Joys Special Selection — R$ 77



Spicy yuzu cream Tako Joy

Truffled Salmon Joy topped with chives

Torch-seared Gorgonzola Joy finished with teriyaki sauce

Togarashi pepper and olive oil-seasoned minced Tuna Togarashi Joy

Scallop Asame Joy seared in browned butter and finished with truffle sauce



MAKIRÕRU
MAKIROLLS

400. Hosomaki Kappa — R$ 26

Rice sushi wrapped in nori seaweed and cucumber. (8 pieces)

401. Hosomaki Shake — R$ 28

Rice sushi wrapped in nori seaweed and salmon. (8 pieces)

Chef's Suggestion for Vegans - Ask our servers.

402. **Hosomaki Tekka** — R$ 27

Sushi rice rolled in nori seaweed with tuna. (8 pieces)

404. **Philadelphia Uramaki** — R$ 40

Sushi rice with sesame seeds, filled with salmon and cream cheese. (8 pieces)

405. **Ebiten Uramaki** — R$ 46

Sushi rice with sesame seeds, filled with tempura shrimp, cream cheese, and scallions. (8 pieces)

403. **Hot Philadelphia** — R$ 39

Fried rice sushi with salmon, cream cheese, scallions, and tare sauce. (8 pieces)

408. **Uramaki Vegan** — R$ 32

Rice roll with buttered shiitake, topped with cherry tomato tartare. (8 pieces)

409. **Romeo and Juliet Uramaki** — R$ 32

Rice roll filled with cream cheese, guava paste, and strawberry. (8 pieces)


408. Uramaki Vegan

MAKIRÕRU TOKUBET

MAKIRÕRU TOKUBETSU

SPECIAL MAKIROLLS

437. Mazu Crystal Roll — R$ 48

Delicately wrapped in translucent rice paper, filled with salmon, tuna, white fish, and cream cheese. Served with yuzu cream.



438. Salmon & Tuna Roll — R$ 45

Breaded salmon roll with cream cheese, topped with tuna slices, sweet chili sauce, and almonds. (8 pieces)



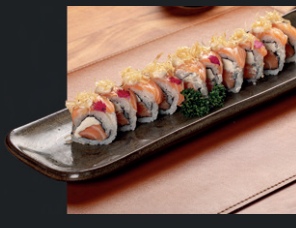
439. Breaded Salmon Roll — R$ 44

Breaded salmon roll, topped with fresh salmon slices and served with passion fruit sauce and crunchy ginger. (8 pieces)



450. Special Philadelphia — R$ 46

Rice roll with salmon, Sicilian lemon cream cheese, plus a layer of salmon and crispy harumaki pastry. (8 pieces)



451. Special Ebi — R$ 51

Shrimp roll with cream cheese, plus a layer of salmon, teriyaki sauce, and white sesame seeds. (8 pieces)



452. **Special Tuna** — R$ 45

Tuna roll with cucumber, avocado on top, and finished with taré and sweet chili sauces. (8 pieces)



454. **Special Salmon** — R$ 43

Salmon roll with avocado, plus another layer of salmon on top, finished with taré sauce and crispy leeks. (8 pieces)



575. **Uramaki Kinokosōsu** — R$ 63

Sushi with tororo rice, filled with panko-crusted shrimp and cream cheese, wrapped in a tuna slice, and topped with Sicilian lemon farofa and scallions. (8 pieces)

*Finished at the table.





MAZU
JAPANESE CUISINE

POKES E TIRASHI

POKES E TIRASHI
POKES & TIRASHI

250. **Bara-Tirashi** — R$74

Traditional sushi rice Donburi topped with Tamagoyaki (Japanese omelet), fresh daily catch fish cut into mixed cubes. Topped with steamed edamame, fish roe, and fresh shiso.



700. **Salmon Poke** — R$67

Salmon, rice, sunomono, mango, sesame seeds, and strawberry.



701. **Mixed Salmon & Tilapia Poke** — R$59

Salmon, rice, white fish, sunomono, mango, cream cheese, sweet potato chips, and poke sauce.



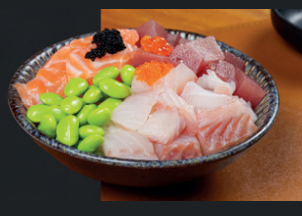
702. **Shrimp Poke** — R$79

Battered shrimp, rice, sunomono, mango, sesame seeds, strawberry, and pepper jelly.



703. **Classic Edamame Poke** — R$68

Salmon, white fish, tuna, rice, edamame, mix of fish roe, and poke sauce.



Add-ons: crispy kale, crispy onion, sweet potato chips, edamame, cream cheese, strawberry, mango — R$4 each

TE DE TABERU

TE DE TABERU
TEMAKIS

500. **Salmon** — R$ 30
Nori seaweed, rice, diced salmon, and sesame seeds. (1 piece)

501. **Philadelphia Salmon** — R$ 32
Nori seaweed, rice, diced salmon, and cream cheese. (1 piece)

503. **Salmon Tartar** — R$ 30
Nori seaweed, rice, minced salmon, and scallions. (1 piece)

504. **Tuna** — R$ 30
Nori seaweed, rice, diced tuna, and sesame seeds. (1 piece)

506. **Tuna Kappa** — R$ 33
Nori seaweed, rice, diced tuna with cucumber, mayonnaise, and scallions. (1 piece)

507. **Tuna Tartar** — R$ 32
Nori seaweed, rice, minced tuna, flaked sea salt, truffle oil, and tobiko roe. (1 piece)



507. Tuna Tartar

SUSHI SETTO

SUSHI SETTO
COMBOS

601. Ichiban 40 pieces



600. Ichiban 22 pieces

Sashimis: 3 salmon, 3 tuna, 4 white fish

3 Nigiris: salmon, tuna, and white fish

4 Salmon Hosomakis

4 Philadelphia Uramakis

1 Salmon Joy

R$129

601. Ichiban 40 pieces

20 Sashimis: 5 salmon, 5 tuna, 10 white fish

8 Nigiris: 2 salmon, 2 tuna, 2 white fish, and 2 Salmon Joys

8 Philadelphia Uramakis

4 Salmon Hosomakis

R$234



602. Mazu Special 22 pieces

602. Mazu Special 22 pieces

10 Special Sashimis: 3 salmon belly, 3 tuna, and 4 white fish

3 Nigiris: salmon, tuna, and white fish

1 Joy Yolk

4 Special Philadelphia Uramakis

4 Baterá

R$147

603. Mazu Special 40 pieces

20 Sashimis: 5 salmon belly, 5 tuna, 5 white fish, and 5 octopus

8 Special Philadelphia Uramakis

8 Nigiris: 2 salmon, 2 tuna, white fish, and 2 Joy Yolks

4 Baterá

R$262

Chef's Suggestion for Vegans - Ask our servers.

605. Premium Combo 22 pieces

2 Octopus Nigiri with Togarashi

2 Salmon Belly Nigiri (truffled oil/lemon zest/fleur de sel)

2 Joy Tako with spicy yuzu cream

2 Joy Asama (salmon, seared scallop in truffled ghee butter, and salsa tartufata)

4 Salmon Croc Maki (special salmon with passion fruit sauce, sweet chili sauce, and ginger crunch)

4 Special Ebi Maki with tare and crispy onion

2 Scallop Sashimi

2 Truffled Salmon Belly Sashimi

2 Tuna Sashimi

R$ 184



606. Premium Combo 40 pieces

4 Scallop Sashimi

4 Truffled Salmon Belly Sashimi

4 Tuna Sashimi

4 Octopus Sashimi

2 Octopus Nigiri w/ Togarashi

2 Salmon Belly Nigiri (truffled oil/lemon zest/fleur de sel)

2 Kintsugi Nigiri

2 Lychee Joy with red berry sauce

4 Salmon Croc Maki (special salmon with passion fruit sauce, sweet chili sauce, and ginger crunch)

4 Special Ebi Maki w/ tare and crispy onion

4 Octopus and Cucumber Hosomaki

2 Joy Tako with Spicy Yuzu cream

2 Joy Asama (salmon, seared scallop in truffled Ghee butter, and salsa tartufata)

R$ 328



604. **Special Salmon Combo 12 pieces** — R$ 79

4 Truffled salmon sashimi with lemon zest and fleur de sel

4 Special Philadelphia uramaki with sweet chili and crispy onion

2 Salmon nigiri with physalis and chives

2 Salmon joy with cream cheese and almonds

561. **Chef's Special Sashimi** — R$ 130

3 Salmon belly, 3 tuna, 3 white fish, 3 scallops, 3 octopus

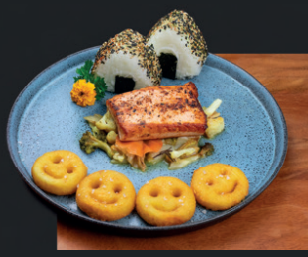


KIZZU DISSHU

KIZZU DISSHU
KIDS

189. **Mazu Kids Salmon** — R$ 55

Grilled salmon fillet, smile potatoes, rice, and butter-sautéed vegetables



190. **Mazu Kids Mignon** — R$ 52

Grilled filet mignon strips, smile potatoes, rice, and butter-sautéed vegetables

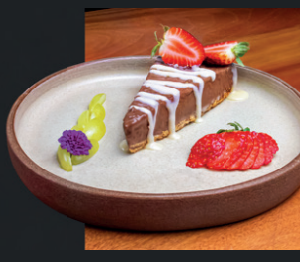


DEZAATO

DEZAATO
DESSERTS

650. **Chocolate Mousse Tart** — R$ 33

Crunchy cookie crust topped with a creamy dark chocolate mousse, finished with white chocolate drizzle and fresh fruits.



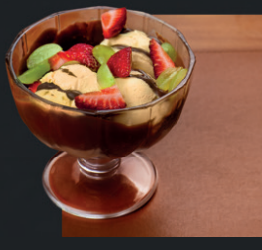
653. **Mochi Ice** — R$ 35

Mochi ice cream stuffed with dulce de leche, finished with a cookie-base citrus Meyer lemon crumble.



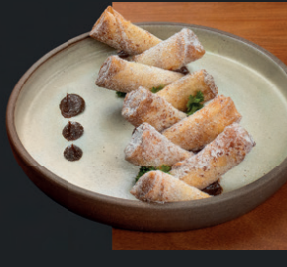
654. **Vanilla Ice Cream Sundae** — R$ 28

Vanilla ice cream served over a generous base of chocolate ganache, finished with fresh fruits.



655. **Banana Harumaki** — R$ 28

Crispy spring roll filled with caramelized banana and dulce de leche, served warm—ideal to end your meal with a delicately sweet touch.





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