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## Take a look inside Mumbai's first izakaya in Worli

*Get a taste of Japanese minimalism and quintessential bar food at Mizu*

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Kasturi Gadge | PUBLISHED: FEB 05, 2019 | 17:37:06 IST



Mumbai is no stranger to restaurants and bistros specializing in Japanese cuisine. From all-you-can-eat sushi at Global Fusion and hot ramen bowls at cosy Izumi, to the delectable nigiris at **Chin Chin Chu**, patrons are adept at telling their sashimis from their yakitoris. So, it's with anticipation that we step inside the new Japanese bar Mizu (Izakaya), in Worli, which celebrates Japanese minimalism in its design. The Japanese word Mizu translates into water and philosophically it represents all things transient or in a state of flow. "This formed the crux of the design brief for space.



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Sumeshh Menon Associates, the design mind behind Mizu's b\_\_\_\_\_ aesthetic.



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*An arched roof sports Japanese artwork which was a part of the co-owner and Chef Lakan Jethani's art collection that he accumulated while working in Japan*

### Contemporary Japanese Aesthetic

As you enter Mizu, you will instantly notice an arched roof that sports an elegant Japanese artwork, which was part of co-owner and Chef Lakan Jethani's art collection that he acquired in Japan. Menon says, "Inspired from several trips to various nooks of Tokyo, I have learned to capture the true essence of Japanese design and that there's so much more to it than the colour red and more about the synthesis of materials like pine wood and tones of concrete and grey finishes. A deliberate attempt was made to stay away from typical reds and rather incorporate more subtle yet authentic Asian designs."

The cherry blossom motif has been used in varying forms across Mizu's interiors, be it as an embroidery on the bar stools, as artwork on the custom pendants, and as a tabletop print on the communal table. Even



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## Flowing Form

The bar is the focal point of Mizu, with its unique bar display. It embodies the flow of liquid (alcohol) and sports a water feature spanning the entire display, suspended from the ceiling in the form of arched metal racks that mimic the smooth and flowing forms of the rest of the space with backlit textured glass shelves.

One of the walls near the lounge area displays the raw stone finish that is in sync with Japanese-style finishes and textures. The entire span of the wall forms the perfect backdrop for cosy lounge-style armchair seating as well as for sofa style dining seating equally. Menon explains, “We have designed seating styles that range from high tables arranged around the bar and DJ as well as cozy lounge-style armchair seating, chair formats for larger groups tucked into corners, and even a communal-style table placed at the very end to further enhance the sense of privacy required by a large group.”

Right opposite the stone wall is a display of custom made ceramic pottery replicating ancient Japanese kettles and urns, with ceiling to floor display



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Madhya Pradesh and can be bought by the guests.



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## Bylanes of Shinjuku

Mizu is the brainchild of Vedant Malik and Chef Lakhan Jethani and takes inspiration from the bylanes of Shinjuku, known for its drinking culture at tiny bars that only serve yakitoris and gyozas with your drinks. Needless to say, Mizu also puts its heart out in creating an extensive Yakitori menu, only theirs has a slight Indian twist to the recipes. Few of the must-try options on the menu are Shoyu Tare Glaze Pork belly served with Beni Shoga, Apple Fritters, smokes jus, Pork Naga chilli and fermented cabbage, Tsukune (chicken yakitori) with a Saffron miso sauce and their signature Bhavnagri chillies with stuffed cheese.



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*The Hot Pot at Mizu, Mumbai*

## Night Out in Worli

Don't go expecting sushi and sashimi because traditionally that is not what a Japanese bar will serve you, instead, chop on their pork gyozas, which are juicy with a beautiful glaze on the bottom. Save space for the mains as they offer ramen and donburi along with Japanese hot pot that can be shared by a table. As for the bar, expect delicate cocktails and a huge collection of whiskeys and sakes.

***Ground level, Mizu, Atria - The Millennium Mall, Dr Annie Besant Road, Worli, Mumbai 400018 /***

***Timings: 12 noon to 1 am / For Reservations: +91-224913388***

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The Nashi Tart