

# EDOSEI

JAPANESE RESTAURANT

## COLD ENTRÉE

<b>Fresh Oyster (2pcs)</b>	<b>\$10</b>
Served with rust coloured grated radish in chilli citrus soy sauce	
<b>Chilled Tofu</b>	<b>\$12</b>
Cold tofu with za-sai ponzu sauce	
<b>Monkfish Liver</b>	<b>\$18</b>
Steamed and chilled Monkfish Liver served with citrus soy sauce	
<b>Wagyu Beef Tataki Carpaccio</b>	<b>\$30</b>
Thinly sliced scorched chilled beef	

## HOT ENTRÉE

<b>Edamame</b>	<b>\$8</b>
Soft, delicious boiled soy beans	
<b>Edosei Special (2pcs)</b>	<b>\$12</b>
Grilled crab cake ovals white fish and avocado topped with a special creamy sauce	
<b>Eggplant with Yuzu Miso</b>	<b>\$12</b>
Skewered eggplant with Yuzu Miso paste	
<b>Agedashi Tofu</b>	<b>\$15</b>
Deep fried tofu in Kelp stock and soy broth topped with grated bonito and spring onion	
<b>Buta Kakuni</b>	<b>\$18</b>
Japanese style simmered caramelised pork belly with sweet soy sauce	
<b>Chicken Karaage</b>	<b>\$18</b>
Deep fried confit chicken breast served with Japanese citrus pepper paste	
<b>Sweet Prawn Karaage</b>	<b>\$15</b>
Unpeeled Deep fried Sweet Prawns served with Lemon wedge	
<b>Kingfish Fin</b>	<b>\$15</b>
Grilled Kingfish Fin covered with salt (skin and bones attached)	
<b>Deep Fried Oyster (6pcs)</b>	<b>\$18</b>
Bread-crumbed deep fried oysters topped with Tonkatsu sauce served with tartar sauce	
<b>Wagyu Sukiyaki Hot Pot</b>	<b>\$24</b>
Wagyu beef, spring onion, Tofu and Konjac yam noodle	

## SASHIMI

<b>Entrée Sashimi</b>	<b>\$15</b>
<b>1 Kind of Sashimi</b>	<b>\$18</b>
<b>Tuna &amp; Salmon Sashimi</b>	<b>\$24</b>
<b>3 Kinds of Sashimi</b>	<b>\$27</b>
<b>5 Kinds of Sashimi</b>	<b>\$45</b>
<b>Seared Skipjack Tuna Carpaccio</b>	<b>\$28</b>

## NIGIRI SUSHI (1PC)

<b>Tuna</b>	<b>\$5</b>
<b>Marinade Tuna</b>	<b>\$6</b>
<b>Salmon</b>	<b>\$5</b>
<b>Seared Salmon</b>	<b>\$6</b>
<b>Kingfish</b>	<b>\$5</b>
<b>Seared Kingfish</b>	<b>\$6</b>
<b>Squid</b>	<b>\$4</b>
<b>Raw Sweet Prawn</b>	<b>\$5</b>
<b>Conger eel</b>	<b>\$7</b>
<b>Marinade Salmon Roe</b>	<b>\$8</b>
<b>Flounder Fin</b>	<b>\$5</b>
<b>Seared Flounder Fin</b>	<b>\$6</b>
<b>Seared Skipjack Tuna</b>	<b>\$6</b>

## SUSHI ROLL

<b>Avocado Roll</b>	<b>\$10</b>
<b>Cucumber Roll</b>	<b>\$8</b>
<b>Tuna Roll</b>	<b>\$10</b>
<b>Conger Eel &amp; Cucumber Roll</b>	<b>\$18</b>
Sushi rolls below topped with flying fish roe	
<b>Tuna &amp; Avocado Roll</b>	<b>\$15</b>
<b>Salmon &amp; Avocado Roll</b>	<b>\$15</b>
<b>California Roll</b>	<b>\$15</b>
<b>Tempura Prawn Roll</b>	<b>\$18</b>

## ASSORTED SUSHI AND OTHERS

<b>Chirashi Sushi</b>	<b>\$28</b>
A bowl of sushi rice topped with diced raw fish, avocado, flying fish roe and shredded egg omelette	
<b>Conger Eel Rice</b>	<b>\$28</b>
Grilled conger eel served on a bed of rice	
<b>Mixture Vegetable Tempura Rice</b>	<b>\$18</b>
Mixture Vegetable Tempura dipping sweet soy sauce on rice	
<b>Sushi Plate (8 Nigiri and Tuna roll)</b>	<b>\$42</b>
<b>Special Sushi Plate (12 Nigiri)</b>	<b>\$52</b>

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## MAIN DISH

<b>Teriyaki Chicken</b>	<b>\$28</b>
Confit chicken breast fillet served with teriyaki sauce	
<b>Steamed Chicken Breast</b>	<b>\$30</b>
Confit chicken breast fillet served with leek and garlic sesame oil	
<b>Roasted Duck</b>	<b>\$32</b>
Marinade sliced duck breast	
<b>Teriyaki Mackerel</b>	<b>\$35</b>
Traditional style Japanese Teriyaki Mackerel	
<b>Grilled Black Cod</b>	<b>\$38</b>
Marinated in special miso	
<b>Grilled Soy Pepper Salmon</b>	<b>\$35</b>
Grilled, seasoned salmon with sweet and spicy sauce	
<b>Tofu Steak</b>	<b>\$28</b>
Tofu served on a hot sizzling plate topped with miso sesame sauce	
<b>Kawara Soba Green Tea Buckwheat Noodles</b>	<b>\$32</b>
Stir-fried green tea noodles topped with wagyu beef and shredded egg omelette. This dish is served on a ceramic tile with a sweet soy based dipping sauce	
<b>Wagyu Beef Steak</b>	<b>\$48</b>
Premium Wagyu sirloin served with Miso garlic sauce and EDOSEI original mixed spice	

## TEMPURA

Served with flavoured salt and tempura sauce

<b>Vegetable Tempura</b>	<b>\$25</b>
A variety of seasonable vegetable tempura	
<b>Prawn Tempura</b>	<b>\$25</b>
5 Tiger prawns	
<b>Assorted Tempura</b>	<b>\$33</b>
Tiger prawns, fish fillet and a variety of vegetable tempura	

## SIDE

<b>Rice</b> (Akitakomachi: premium Japanese rice)	<b>\$4</b>
<b>Salmon Flakes Rice</b>	<b>\$6</b>
<b>Miso Soup</b>	<b>\$4</b>

## SALAD

<b>Mixed Green Salad</b>	<b>\$10</b>
Mixed colourful greens with our original EDOSEI dressing	
<b>Tofu Salad</b>	<b>\$12</b>
Fresh mixed green salad topped with Tofu served with our original EDOSEI dressing	
<b>Lotus Root Salad</b>	<b>\$12</b>
Fresh mixed green salad topped with Lotus root chips topped with creamy sesame dressing	

## NOODLES

<b>Duck Noodles (Udon or Soba)</b>	<b>\$24</b>
Warm soup noodles topped with roasted sliced Duck meat	
<b>Tan Tan Men</b>	<b>\$20</b>
Ramen noodle in a spicy Miso soup topped with a chunk of pork belly and a poached egg	

## DESSERT MENU

<b>Green Tea Ice Cream</b>	<b>\$8</b>
<b>Mochi Ice Cream (2pcs)</b>	<b>\$14</b>
Sticky Rice Cake stuffed with Green Tea and Vanilla flavoured ice cream	
<b>Monaka Wafers (2pcs)</b>	<b>\$14</b>
Mochi wafers filled with sweet Red Beans and whipped cream comes with fresh Strawberry and sweetened Chestnut	
<b>Ama-Sushi</b>	<b>\$18</b>
Homemade baked cheese cake with green tea ice cream and Dark chocolate	
<b>Ama-Yakko</b>	<b>\$14</b>
Panna cotta with fresh fruit and brown sugar syrup	
<b>Ama-Ozen</b>	<b>\$36</b>
EDOSEI signature assorted dessert platter	

## COURSE MENU (Minimum 2 people)

\$60, \$80 and \$100 Course Menus are also available. Please ask to our wait staff for the detailed menu.

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## **\$80 p/p KAISEKI course excludes \***

### **\$100 p/p KAISEKI course**

Minimum 2 people

#### \* Starter 先付

Variety of diced sashimi marinated  
With spicy and sweet soy sauce  
彩り刺身のユッケ風

#### Entrée 前菜

##### **Wagyu beef tataki**

**Salmon flake with ground white radish**

**Simmered bamboo shoot**

**Marinated wasabi octopus, Lotus root chips**

和牛サーロインのたたき、鮭おろし和え、筍土佐煮、  
蛸山葵、揚げ蓮根

#### Assorted Sashimi 造里

##### **5 Kinds of Sashimi**

本日の活魚 五点盛合せ

#### Simmered Dish 煮物

**Deep fried eggplant and gluten cake  
with sweet soy broth**

茄子と生麩の揚げ出し、オクラ、順菜

#### \* Grilled Dish 焼物

##### **Teriyaki monk fish liver**

鮫肝照り焼き

#### Deep-fried Dish 揚物

**Deep fried EDOSEI special sprinkled flying  
fish roe**

江戸誠変り巻揚げ、飛び子

#### Noodle 蓋物

##### **INANIWA udon noodle Soup**

温稲庭うどん

#### Dessert 甘味

**Monaka wafers with mochi rice cake**

**Red bean paste, sweetened chestnut and  
whip cream**

白玉入り栗最中

## **\$60 p/p course**

Minimum 2 people

#### Entrée 前菜

**Edamame 枝豆 (share)**

**EDOSEI special crab cake oval** 江戸誠変り巻き

#### Sashimi 造里

**Entrée Sashimi** 前菜刺身

#### Grilled Dish 焼物

**Grilled Miso black cod** 銀鱈西京焼き

#### Sushi Roll 巻き寿司

**Prawn Tempura roll (4pcs p/p)** 海老天麩羅巻き

#### Main 食事

**Green tea buckwheat Noodle (1 between 2  
people to share)** 瓦そば

#### Dessert 甘味

**Mochi Ice Cream** 餅アイスクリーム