

EDOSEI

JAPANESE RESTAURANT

COLD ENTRÉE

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

HOT ENTRÉE

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

SASHIMI

Entrée Sashimi	\$15
1 Kind of Sashimi	\$18
Tuna & Salmon Sashimi	\$24
3 Kinds of Sashimi	\$27
5 Kinds of Sashimi	\$45
Seared Skipjack Tuna Carpaccio	\$28

NIGIRI SUSHI (1PC)

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

SUSHI ROLL

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

ASSORTED SUSHI AND OTHERS

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

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MAIN DISH

Teriyaki Chicken Confit chicken breast fillet served with teriyaki sauce	\$28
Steamed Chicken Breast Confit chicken breast fillet served with leek and garlic sesame oil	\$30
Roasted Duck Marinade sliced duck breast	\$32
Teriyaki Mackerel Traditional style Japanese Teriyaki Mackerel	\$35
Grilled Black Cod Marinated in special miso	\$38
Grilled Soy Pepper Salmon Grilled, seasoned salmon with sweet and spicy sauce	\$35
Tofu Steak Tofu served on a hot sizzling plate topped with miso sesame sauce	\$28
Kawara Soba Green Tea Buckwheat Noodles 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	\$32
Wagyu Beef Steak Premium Wagyu sirloin served with Miso garlic sauce and EDOSEI original mixed spice	\$48

TEMPURA

Served with flavoured salt and tempura sauce

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

SIDE

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

SALAD

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

NOODLES

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

DESSERT MENU

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

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

Snow crab topped with crab butter
ズワイ蟹カニ味噌のせ

Entrée 前菜

Seasoned jellyfish with sesame oil
Seared, simmered pork, Steamed salmon and
cheese Japanese style omelette, Lotus root
chips
くらげ中華あえ、炙り豚角煮、サーモンチーズ蒸し
厚焼玉子、揚げ蓮根

Assorted Sashimi 造里

5 Kinds of Sashimi
本日の活魚 五点盛合せ

Steamed Dish 蒸し物

Steamed Conger eel and yam
topped with umami soup stock sauce
穴子薯蕷蒸し、旨出汁あんかけ

* Grilled Dish 焼物

Japanese style roasted beef with onion sauce
和風ローストビーフ、醬油オニオンソース

* Side Dish 箸休め

Ark clam and seaweed topped with Tosa-zu
vinegar
赤貝と若布の土佐酢がけ

Deep-fried Dish 揚物

Chicken tempura
with mustard ponzu and Japanese pepper
鶏天、からしポン酢、柚子胡椒

Main Dish 食事

Teriyaki mackerel sushi wrapped in bamboo leaf
and miso soup with deep fried tofu and
seaweed
鯖照焼の笹巻茶巾寿司、薄揚げと若布の味噌汁

Dessert 甘味

Monaka wafers with green tea ice cream,
strawberry and whipped cream
抹茶アイス最中

\$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