

# EDOSEI

JAPANESE RESTAURANT

## COLD ENTRÉE

**Fresh Oyster (2pcs) \$8**

Served with rust coloured grated radish in chilli citrus soy sauce

**3 Kinds of Tofu \$12**

Cold, deep-fried and simmered Tofu

**Monkfish Liver \$15**

Steamed and chilled Monkfish Liver served with citrus soy sauce

**Wagyu Beef Tataki Carpaccio \$28**

Thinly sliced scorched chilled beef

## HOT ENTRÉE

**Edamame \$8**

Soft, delicious boiled soy beans

**Edosei Special (2pcs) \$10**

Grilled crab cake ovals white fish and avocado topped with a special creamy sauce

**Eggplant with Miso \$12**

Skewered eggplant with Yuzu Miso paste

**Agedashi Tofu \$12**

Deep fried tofu in bonito stock and soy broth topped with grated bonito and spring onion

**Buta Kakuni \$15**

Japanese style simmered caramelised pork belly with sweet soy sauce

**Chicken Karaage \$15**

Deep fried confit chicken breast served with Japanese citrus pepper paste

**Sweet Prawn Karaage \$15**

Unpeeled Deep fried Sweet Prawns served with Lemon wedge

**Kingfish Fin \$15**

Grilled Kingfish Fin covered with salt (skin and bones attached)

**Deep Fried Oyster (6pcs) \$18**

Bread-crumbed deep fried oysters topped with Tonkatsu sauce served with tartar sauce

**Sukiyaki Hot Pot \$22**

Wagyu beef, spring onion, Tofu and Konjac yam noodle

## SASHIMI

**Entrée Sashimi \$15**

**1 Kind of Sashimi \$18**

**Tuna & Salmon Sashimi \$24**

**3 Kinds of Sashimi \$27**

**5 Kinds of Sashimi \$45**

## NIGIRI SUSHI (2PC)

**Tuna \$8**

**Marinade Tuna \$9**

**Salmon \$8**

**Seared Salmon \$9**

**Kingfish \$8**

**Seared Kingfish \$9**

**Squid \$8**

**Raw Prawn \$8**

**Conger eel \$12**

**Salmon Roe marinade in soy sauce \$12**

## SUSHI ROLL

**Cucumber Roll \$8**

**Tuna Roll \$10**

**Conger Eel & Cucumber Roll \$15**

Sushi rolls below topped with flying fish roe

**Tuna & Avocado Roll \$12**

**Salmon & Avocado Roll \$12**

**California Roll \$12**

**Tempura Prawn Roll \$15**

## ASSORTED SUSHI AND OTHERS

**Chirashi Sushi \$26**

A bowl of sushi rice topped with diced raw fish, avocado, flying fish roe and shredded egg omelette

**Conger Eel \$26**

Grilled conger eel served on a bed of rice

**Sushi Plate (8 Nigiri and Tuna roll) \$38**

**Special Sushi Plate (12 Nigiri) \$48**

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## MAIN DISH

**Teriyaki Chicken** \$28  
Confit chicken breast fillet served with teriyaki sauce

**Roasted Duck** \$28  
Marinade sliced duck breast

**Simmered Mackerel** \$30  
Mackerel simmered in miso sauce

**Grilled Black Cod** \$38  
Marinated in special miso

**Grilled Soy Pepper Salmon** \$35  
Grilled, seasoned salmon with sweet and spicy sauce

**Tofu Steak** \$25  
Tofu served on a hot sizzling plate topped with miso sesame sauce

**Kawara Soba Green Tea Buckwheat Noodles** \$30  
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

**Wagyu Beef Steak** \$43  
Premium Wagyu sirloin served with Miso garlic sauce and EDOSEI original mixed spice

## TEMPURA

Served with flavoured salt and tempura sauce

**Vegetable Tempura** \$25  
A variety of seasonable vegetable tempura

**Prawn Tempura** \$25  
5 Tiger prawns

**Assorted Tempura** \$33  
Tiger prawns, fish fillet and a variety of vegetable tempura

## SIDE

**Rice** (Akitakomachi: premium Japanese rice) \$3

**Salmon Flakes Rice** \$5

**Miso Soup** \$3

## SALAD

**Garden Salad** \$12  
Mixed colourful greens topped with shredded white radish served with our original EDOSEI dressing

**Tofu Salad** \$12  
Fresh mixed green salad topped with Tofu served with our original EDOSEI dressing

**Lotus Root Salad** \$12  
Fresh mixed green salad topped with Lotus root chips topped with creamy sesame dressing

## NOODLES

**Duck Noodles (Udon or Soba)** \$22  
Warm soup noodles topped with roasted sliced Duck meat

**Tan Tan Men** \$18  
Ramen noodle in a spicy Miso soup topped with a chunk of pork belly and a poached egg

## DESSERT MENU

**Green Tea Ice Cream** \$7

**Mochi Ice Cream (2pcs)** \$14  
Sticky Rice Cake stuffed with Green Tea and Vanilla flavoured ice cream

**Mochi Wafers (2pcs)** \$14  
Mochi wafers filled with sweet Red Beans and whipped cream comes with fresh Strawberry and sweetened Chestnut

**Ama-Sushi** \$14  
Homemade baked cheese cake with green tea ice cream and chocolate

**Ama-Yakko** \$14  
Panna cotta with fresh fruit and brown sugar syrup

**Ama-Ozen** \$28  
EDOSEI signature assorted dessert platter

## COURSE MENU (Minimum 2 people)

\$60, \$80 and \$100 Course Menus are also available. Please scroll down 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

Sweet Prawn, Freshwater Weed  
湯霜甘海老とじゅんさいの土佐酢がけ

#### Entrée 前菜

**Marinade Baby Squid, Roasted Duck,  
Gluten Cake**

ホタルイカ沖漬け、鴨ロースト、生麩田楽

#### Assorted Sashimi 造里

5 Kinds of Sashimi Entrée size

本日の活魚五点盛合せ

#### \* Steamed Dish 蒸物

**Chicken, Spring Onion sauce**

蒸鶏の葱塩ソースがけ

#### Grilled Dish 焼物

**Ocean Trout marinated in Sake Lees**

鱒粕漬

#### \* Side Dish 箸休め

**Sugar Snap, fried Tofu, fresh Tofu**

さやインゲンと薄揚げの白和え風

#### Deep-fried Dish 揚物

**Tempura grated Yam, Tempura Okra**

山芋磯辺揚げ、オクラ天

#### Noodle 食事

**Warm Udon soup topped with poached Egg**

温稲庭月見うどん

#### Dessert 甘味

**Mochi wafers filled with Strawberry, sweet  
Red Beans and whipped cream**

生苺最中

## **\$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**