

# 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

**Teriyaki Chicken** \$28

Confit chicken breast fillet served with teriyaki sauce

**Steamed Chicken Breast** \$30

Confit chicken breast fillet served with leek and garlic sesame oil

**Roasted Duck** \$32

Marinade sliced duck breast

**Teriyaki Mackerel** \$35

Traditional style Japanese Teriyaki Mackerel

**Grilled Orange Roughy** \$38

Marinated in special miso

**Grilled Soy Pepper Salmon** \$35

Grilled, seasoned salmon with sweet and spicy sauce

**Tofu Steak** \$28

Tofu served on a hot sizzling plate topped with miso sesame sauce

**Kawara Soba Green Tea Buckwheat Noodles** \$32

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** \$48

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) \$4

**Salmon Flakes Rice** \$6

**Miso Soup** \$4

## SALAD

**Mixed Green Salad** \$10

Mixed colourful greens 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)** \$24

Warm soup noodles topped with roasted sliced Duck meat

**Tan Tan Men** \$20

Ramen noodle in a spicy Miso soup topped with a chunk of pork belly and a poached egg

## DESSERT MENU

**Green Tea Ice Cream** \$8

**Mochi Ice Cream (2pcs)** \$14

Sticky Rice Cake stuffed with Green Tea and Vanilla flavoured ice cream

**Monaka Wafers (2pcs)** \$14

Mochi wafers filled with sweet Red Beans and whipped cream comes with fresh Strawberry and sweetened Chestnut

**Ama-Sushi** \$18

Homemade baked cheese cake with green tea ice cream and Dark chocolate

**Ama-Yakko** \$14

Panna cotta with fresh fruit and brown sugar syrup

**Ama-Ozen** \$36

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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## \$60 p/p course

### Entrée 前菜

Edamame (share)

枝豆

EDOSEI special crab cake oval

江戸誠変わり巻き

### Sashimi 造里

Entrée Sashimi

前菜刺身

### Grilled Dish 焼物

Grilled miso orange loughy

ひうち鯛西京焼き

### 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

## \$80 p/p KAISEKI course Excludes \* \$100 p/p KAISEKI course

### \* Starter 先付

Wagyu beef tataki carpaccio with seasoned

Japanese pepper

豪州産和牛たたき有馬山椒のせ

### Entrée 前菜八寸

Seasoned jellyfish, Broiled stingray fin

Simmered konjak, Teriyaki tuna ball, Lotus root chips

中華くらげ、炙りエイヒレ

結び白滝炒め煮、鮭つくね串タレ焼、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

Simmered pork belly with deep fried eggplant

豚バラ肉と揚げ茄子の南蛮煮

### Grilled Dish 焼物

Grilled Australian orange loughy marinated in special miso

豪州産ひうち鯛の西京焼き

### \* Steamed Dish 蒸物

Steamed Vegetable with yuzu citrus pepper ponzu

温野菜の柚子胡椒ポン酢添え

### Main Dish 食事

Mixture Tempura on rice in green tea soup and pickles on side

天麩羅茶漬け、香の物

### Dessert 甘味

Monaka wafers with chestnuts in sweet red bean soup

栗最中善哉