

Rice Bowl

丼物



Deep Fried Kara-age Chicken
Chicken Kara-age on top the Mayonnaise and Shichimi Chilli Powder on Rice
〈Eighteen dollars〉
鶏唐揚げ丼



Simmered Wagyu Beef
Wagyu Beef from New South Wales on Rice
〈Twenty dollars〉
牛丼 (和牛)



Mixture Vegetable Tempura Rice
Mixture Vegetable Tempura Dipping Sweet Soy Sauce on Rice (Vegetarian) 〈Eighteen dollars〉
野菜かき揚げ天丼



Fresh Tuna & Salmon
Fresh Tuna and Salmon on Rice
〈Twenty Two dollars〉
鮭サーモン丼



Add Japanese Style Porched Egg
Topping Recommended for Rice Bowl
〈Two dollars〉
温泉卵

Other Main

その他



Conger Eel Rice
Grilled Conger Eel on Rice
〈Twenty Eight dollars〉
焼き穴子重



Chirashi Sushi
Sushi Rice Topped with Diced Sashimi, Avocado and Flying Fish Roe
〈Twenty Eight dollars〉
特製ばらちらし



Kawara Soba
Green Tea Buckwheat Noodle with Wagyu Beef. Local Japanese Dish from Yamaguchi Prefecture
〈Thirty Two dollars〉
瓦そば

Lunch Set Menu

昼御膳



Sashimi
5 Kinds of Sashimi
〈Twenty Five dollars〉
刺身御膳



Teriyaki Mackerel
Traditional Style Japanese Teriyaki Mackerel
〈Twenty Five dollars〉
鯖照り焼き



Teriyaki Chicken
Slow Cooked Chicken Breast Fillet with Teriyaki Sauce
〈Twenty Five dollars〉
鶏照り焼き



Grilled Soy Pepper Salmon
with Sweet Chilli & Thick Teriyaki Sauce
〈Twenty Five dollars〉
サーモン香味焼き



Wagyu Beef Steak
Wagyu Beef Striploin from Margaret River
〈Forty Three dollars〉
和牛サーロインステーキ



Pork Katsu
Pork Tender 220-230g with Fresh Bread Crumbed
〈Twenty Five dollars〉
とんかつ御膳



Deep Fried Oyster
6 pcs of Oyster
〈Twenty Five dollars〉
カキフライ



Tan Tan Men
Ramen Noodle in Sesame Miso Broth
〈Twenty Five dollars〉
担々麺と揚げ春巻きの御膳

Lunch Box Course

松花堂御膳



Lunch Box Course
- An Appetiser and Assorted Sashimi
- Seasonal Vegetable, Grilled Fish, Assorted Tempura, Beef Tataki and Rice
- Mochi Icecream
〈Forty Five dollars〉
松花堂御膳

Entrée/
Side Dish



Edamame
Young Soy Bean
〈Eight dollars〉 枝豆



Fresh Oyster
from Tasmania
〈Ten dollars〉 生牡蠣



Buta Kakuni
Japanese Style Caramelised Pork Belly
〈Eighteen dollars〉 豚角煮



Agedashi Tofu (Vegetarian)
〈Fifteen dollars〉 揚げ出し豆腐



Wagyu Beef
Tataki Carpaccio
Wagyu Beef Striploin
from Margaret River
〈Thirty dollars〉
和牛サーロインのたたき

一品料理

Dessert



Ama-ozen EDOSEI Signature
Assorted Dessert Platter
〈Thirty Six dollars〉 甘御膳

甘味



Mochi Ice Cream
Mochi Rice Cake Stuffed with Ice Cream
〈Fourteen dollars〉 餅アイスクリーム



Green Tea Ice Cream
Served with Sweet Red Bean Paste Spring Roll
〈Eight dollars〉 抹茶アイスクリーム

Sashimi



Entree Sashimi
5 Kinds x 1 Slice 〈Fifteen dollars〉
造り前菜



5 Kinds of Sashimi
5 Kinds x 3 Slices 〈Forty Five dollars〉
造り五種盛り

造り



3 Kinds of Sashimi
3 Kinds x 3 Slices 〈Twenty Seven dollars〉
造り三種盛り



1 Kind of Sashimi
6 Slices 〈Eighteen dollars〉
造り一種盛り



Tuna & Salmon Sashimi
4 Slices Each 〈Twenty Four dollars〉
マグロとサーモンの造り盛合せ



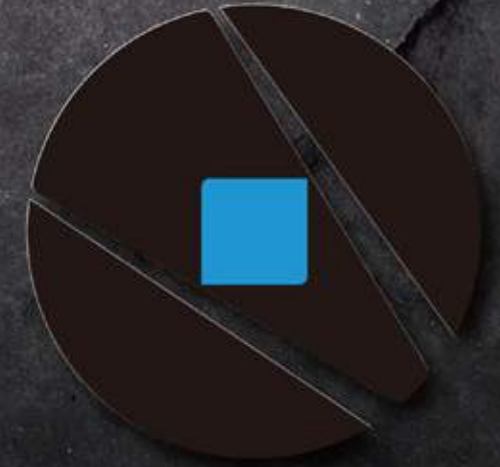
Monaka Wafers
Sweet Red Bean Paste, Fresh Strawberry,
Chestnut and Whipped Cream
〈Fourteen dollars〉 生苺&栗最中



Ama-yakko
Homemade Panna Cotta
with Brown Sugar Syrup
〈Fourteen dollars〉 甘奴



Ama-sushi
Homemade Baked Cheese Cake with Green Tea Ice Cream
〈Eighteen dollars〉 甘寿司



EDOSEI
JAPANESE RESTAURANT