

EDOSEI

JAPANESE RESTAURANT

RICE BOWL

Ingredients are served on a bed of rice. Comes with pickles and Miso soup

Deep-fried Karaage Chicken	\$18
Simmered Wagyu Beef	\$20
Fresh Tuna & Salmon	\$22
Mixture Vegetable Tempura	\$18

Add Japanese styled poached egg plus \$2

LUNCH SET MENU \$25

The following options are served with rice, a small side dish, Miso soup and pickles.

Sashimi

Teriyaki Mackerel

Teriyaki Chicken

Deep-fried Oyster

Grilled Pepper Salmon

Pork Katsu

Tan Tan Men & Spring Roll

WAGYU BEEF STEAK LUNCH SET \$43

Served with rice, a small side dish, Miso soup and pickles.

6-7 Marble score wagyu from Margaret River

LUNCH BOX COURSE \$45

A delicious three-course box lunch including

First Box

An appetizer and assorted Sashimi

Main Lunch Box

Seasonal vegetable, egg omelette, grilled fish, beef Tataki, seafood and vegetable Tempura and rice

Dessert

Sticky rice Ice cream

ENTRÉE/SIDE DISH AT LUNCH

Edamame \$8
Soft, delicious boiled soy beans

Fresh Oyster (2pcs) \$10
Served with rust coloured grated radish in chilli citrus soy sauce

Buta Kakuni \$18
Japanese style caramelised pork belly

Agedashi Tofu \$15
Deep fried tofu in Kelp stock and soy broth topped with grated bonito and spring onion

Wagyu Beef Tataki Carpaccio \$30
Thinly sliced scorched chilled beef
6-7 Marble score wagyu from Margaret River

SASHIMI

Entrée Sashimi \$15

Tuna & Salmon Sashimi \$24

3 kinds of Sashimi \$27

5 kinds of Sashimi \$45

OTHER MAIN

Chirashi Sushi Served with Miso soup \$28
A bowl of sushi rice topped with diced raw fish, avocado, flying fish roe and egg omelette

Grilled Conger Eel \$28
Served with Miso soup

A bowl of rice topped with grilled Conger Eel snap pea and shredded egg omelette

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

*Ingredients change day by day. Staff will be happy to give details

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DESSERT MENU

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

SOFT DRINKS

Coke	\$5
Coke Zero	\$5
Lemonade	\$5
Calpico Water	\$5
Lemon Lime Bitter	\$6

MINERAL WATER

Acqua Panna (Still) 500ml	\$5
Sanpellegrino (Sparkling) 500ml	\$5

JAPANESE TEA

Sencha	\$4
Genmaicha	\$4
Hojicha	\$4

BEER

Sapporo on tap 330ml	\$12
Kirin Ichiban 330ml	\$10
Little Creatures Pale Ale 330ml	\$10
Coopers Premium Light 355ml	\$8

SPARKLING WINE AND WINE BY THE GLASS

MadFish Prosecco NV Sparkling (Margaret River / Great Southern WA)	\$10
Secret Garden Chardonnay (Big River NSW)	\$8
The Sum Riesling (Pemberton WA) James Hallidays Top 100 for 2017	\$9
Main Divide Sauvignon Blanc (Waipara NZ)	\$11
The Sum Shiraz (Pemberton WA) James Hallidays Top 100 for 2017	\$9
El Desperado Pinot Noir (Adelaide Hills SA)	\$11

We have Sake, Shochu, and bottled wine in our drinks menu. Please ask our staff for the full list.