

# EDOSEI

JAPANESE RESTAURANT

## RICE BOWL

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

<b>Deep-fried Karaage Chicken</b>	<b>\$18</b>
<b>Simmered Wagyu Beef</b>	<b>\$20</b>
<b>Fresh Tuna &amp; Salmon</b>	<b>\$22</b>
<b>Mixture Vegetable Tempura</b>	<b>\$18</b>

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

Served with Miso soup **\$28**

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 360ml \$12

Kirin Ichiban 330ml \$10

Little Creatures Pale Ale 330ml \$10

Coopers Premium Light 355ml \$8

## SPARKLING WINE AND WINE BY THE GLASS

**Castelli Estate NV Checkmate Sparkling** (Pemberton WA) \$10

**Baby Doll Sauvignon Blanc** (Marlborough NZ) \$10

**Tomfoolery Pinot Gris** (Barossa Valley SA) \$10

**Flametree Chardonnay** (Margaret River WA) \$12

**Mr. Riggs The Gaffer Shiraz** (McLaren Vale SA) \$10

**Jr. Jones Pinot Noir** (Mornington Peninsula VIC) \$12

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