

EDOSEI

JAPANESE RESTAURANT

RICE BOWL

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

Deep-fried Karaage Chicken	\$16
Simmered Wagyu Beef	\$18
Marinade Tuna	\$18

Add Japanese styled poached egg plus \$2

WEEKLY LUNCH SPECIAL \$22

Our staff will explain this week's lunch special

LUNCH SET MENU \$25

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

Sashimi

Teriyaki Chicken

Deep-fried Oyster

Grilled Pepper Salmon

Simmered Mackerel

WAGYU BEEF STEAK LUNCH SET \$43

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

LUNCH BOX COURSE \$40

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) \$8
Served with rust coloured grated radish in chilli citrus soy sauce

Buta Kakuni \$15
Japanese style caramelised pork belly

Agedashi Tofu \$12
Deep fried tofu in bonito stock and soy broth topped with grated bonito and spring onion

Wagyu Beef Tataki Carpaccio \$28
Thinly sliced scorched chilled beef

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 \$24
A bowl of sushi rice topped with diced raw fish, avocado, flying fish roe and shredded egg omelette

Conger Eel Served with Miso soup \$24
A bowl of rice topped with grilled Conger Eel snap pea and shredded egg omelette

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

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

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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 cheesecake with green tea ice cream and chocolate

Ama Yakko \$14

Panna cotta with fresh fruit and brown sugar syrup

Ama Ozen \$28

EDOSEI's signature assorted dessert platter

FRUIT JUICE

100% Orange Juice \$6

SOFT DRINKS

Coke, Coke Zero, Lemonade \$4

MINERAL WATER

Acquapanna (still) 500ml \$5

Sanpellegrino (sparkling) 500ml \$5

COFFEE, TEA

Espresso \$3

Long Black \$3

Flat White \$4

Cappuccino \$4

Cold Oolong Tea \$4

Cold Green Tea \$3

Hot Green Tea \$3

A bottomless pot charged per person

BEER

Sapporo on tap 360ml \$10

Kirin 330ml \$10

Little Creatures Pale Ale 330ml \$10

Coopers Light 375ml \$7

SPARKLING WINE

AND WINE BY THE GLASS

Castelli Estate NV Checkmate \$10

Sparkling (Pemberton WA)

Baby Doll Sauvignon Blanc \$8

(Marlborough NZ)

Tomfoolery Pinot Gris \$8

(Barossa Valley SA)

Flametree Chardonnay \$10

(Margaret River WA)

Mr. Riggs The Gaffer Shiraz \$8

(McLaren Vale SA)

Jr. Jones Pinot Noir \$10

(Mornington Peninsula VIC)

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