

KOBACHI /SMALL DISH

Edamame \$9

Delicious soft boiled soy beans

Chawanmushi \$10

Steamed egg custard with chicken and mushroom

Rice paper crackers \$14

Crispy rice sheet with spicy garlic salt

Edosei Special Ball 2pcs \$16

Grilled crab cake Ball with white fish and avocado topped with a special creamy sauce

Edosei style Zucchini Fritter \$16

Deep fried battered zucchini with spicy garlic salt & truffle oil

Tako Isobe age \$18

Deep fried octopus with garlic salt and dried seaweed

Kani miso \$24

Snow crab arm meat with creamy crab lever paste on top

Dynamite \$22

Minced fresh Tuna mixed with spicy mayonnaise, Spring onion, wasabi and nori seaweed

Fugu Karaage \$18

Deep fried Blowfish fillet with string chilli

Unagi shirayaki \$26

Unseasoned grilled Japanese eel from Kagoshima with yuzu pepper, salt & sweet soy

Buta Kakuni \$24

Japanese style simmered caramelised pork belly with sweet soy sauce

Agedashi Tofu \$23

Deep fried tofu in bonito stock and soy broth topped with grated bonito spring onion and spicy radish

COLD ENTRÉE

Prawn Yukke \$29

Medium cooked paradise prawn, poached egg Pain nuts and dried chopped "konbu "

Wagyu Beef Tataki \$32

Lightly seared beef slices with sweet soy onion sauce

Seared Salmon Carpaccio \$28

Thinly sliced fresh salmon with Edosei special dressing

HOT ENTRÉE

Steamed Clam with Sake \$23

Asari clams steamed in Japanese sake

Dengaku Eggplant \$22

Eggplant with sweet miso paste

Chicken Karaage \$28

Deep fried confit chicken served with Japanese citrus pepper paste

Spicy Mentai Ajillo \$28

Spicy cod raw in garlic oil with rice pepper crackers

Grilled Squid \$32

Grilled squid with Teriyaki sauce and mayonnaise

Snow crab Shioyaki \$32

Grilled snow crab leg with pink salt and special vinegar sauce

Grilled Mackerel \$28

Pan fried salted mackerel with butter soy

SALAD

Mixed Green Salad \$18

Mixed greens, cherry tomato, avocado, and cucumber with EDOSEI dressing

Lotus Root Salad \$18

Mixed greens with topped lotus root chips & creamy sesame dressing

Seared Tuna Salad \$29

Seared fresh tuna with grated white radish garlic chips, string, chilli and special sauce

Prawn Tempura Salad \$24

Mixed greens, prawn tempura and avocado with Edosei dressing

SASHIMI

Entrée Sashimi (5p) \$20

1 Kind of Sashimi (5P) \$22

Tuna & Salmon Sashimi (6p) \$26

3 Kinds of Sashimi (9p) \$34

5 Kinds of Sashimi (15p) \$58

Chef's Omakase Sashimi \$72

NIGIRI SUSHI (1P)

Tuna \$9

Marinated Tuna \$10

Salmon \$9

Seared Salmon \$10

Kingfish \$9

Seared Kingfish \$10

Squid \$7

Conger eel \$10

Salmon Roe \$12

Scallop \$8

Snow Crab \$12

Wagyu Beef \$12

SUSHI ROLL

Cucumber Roll \$12

Avocado Roll \$12

Salmon Roll \$14

Tuna Roll \$14

Tuna & Avocado Roll \$20

Salmon & Avocado Roll \$20

California Roll \$20

Tempura Prawn Roll \$22

Conger Eel & Cucumber Roll \$22

ASSORTED SUSHI AND OTHERS

Sushi Plate (8 nigiri and small roll) \$58

2 x salmon, 2 x tuna, 2 x kingfish, 2 x whitefish and a small roll

Special Sushi Plate (10nigiri) \$72

Salmon, Seared salmon tuna, marinated tuna, kingfish, seared kingfish, scallop, conger eel, White fish and salmon roe

Chirashi Sushi \$34

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

Conger Eel Rice \$34

Grilled conger eel served on a bowl of rice

MAIN DISH

Teriyaki Chicken \$32

Confit chicken thigh fillet served with teriyaki sauce

Roasted Duck \$36

Slow cooked duck breast with EDOSEI sesame dressing

Grilled Black Cod \$39

Grilled cod marinated with saikyo miso

Yaki Shabu \$35

Grilled thin sliced wagyu beef shabu shabu with ponzu dressing and yuzu pepper

Wagyu Sukiyaki Hot Pot \$36

Wagyu beef, spring onion, Tofu and poached egg

Wagyu Beef Steak \$58

Premium wagyu sirloin served with sesame garlic sauce

TEMPURA

Served with flavoured salt and tempura sauce

Vegetable Tempura \$30

A variety of deep fried vegetables tempura

Prawn Tempura \$32

5 deep fried tiger prawns

Assorted Tempura \$38

Deep fried tiger prawns, fish fillet and a variety of vegetables

NOODLES

Tempura Udon (Hot or Cold) \$28

Udon Noodle in Soup with Spring Onion, Seaweed and Seafood & Vegetable
Tempura on side

Tempura Soba (Hot or Cold) \$28

Buckwheat Noodle in Soup with Spring Onion, Seaweed and Seafood & Vegetable
Tempura on side

Tan Tan Men \$26

Ramen noodles in a spicy Miso soup topped of pork belly and a poached egg

Kawara Soba Green Tea

Buckwheat Noodles \$38

Stir-fried green tea noodles topped with wagyu beef shredded egg omelette and spring onion. This dish is served on a ceramic tile with a sweet soy dipping sauce

SIDE DISH

Steam Rice \$5

Masshigura: premium from Aomori

Miso Soup \$6

Assortment Pickles \$10

Rice & Miso soup Set \$10

Masshigura: premium rice, miso soup & pickles

Pickles Ginger \$3

Onsen Tamago \$3

Japanese style poached egg with dashi sauce

DESSERT MENU

Green Tea Ice Cream (1scp) \$4

Mochi Ice Cream (2pcs) \$14

Sticky Rice Cake stuffed with Vanilla Ice cream

Hojicha Ice Cream \$16

Roasted tea ice cream with Japanese sticky

Rice cake and brown sugar syrup

Ama Sushi \$22

Homemade baked cheesecake with green tea ice cream, Taiyaki and dark chocolate chop sticks

Ama Yakko \$16

Panna cotta with fresh fruit and brown sugar syrup

Ama Ozen \$36

EDOSEI's signature assorted dessert platter, Please ask our friendly staff for more info.