

KOBACHI /SMALL DISH

This dish that goes very matching with Beer and Japanese Sake

Edamame \$8

Soft, delicious boiled soy beans

Edosei style Zucchini Fritter \$14

Garlic spicy salt with truffle flavor

Kani miso \$16

Brown cream liver of crab

Smoked tasting plate (3Kinds) \$20

Spicy Mentai cod roe / Hokkaido scallop/ salted mackerel

Dynamite \$18

Finely chopped fresh tuna marinated spicy mayonnaise with spring onion, wasabi and nori seaweed

Tako Isobe age \$16

Deep fried octopus with garlic salt and dried seaweed

Unagi shirayaki \$24

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

Assorted Japanese Pickled \$8

COLD ENTRÉE

Wagyu Beef Tataki \$28

Lightly seared beef slices with sweet soy onion sauce

Salmon Carpaccio \$23

Thin sliced fresh salmon with EDOSEI special dressing

Sakura Snapper Carpaccio \$26

Thin sliced Uwajima Snapper served with cooked onion sakura leaf and umami soy

HOT ENTRÉE

Chawanmushi \$8

Steamed egg with chicken and mushroom

Edosei Special Ball 2pcs \$14

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

Steamed Clam with Sake \$18

Asari clams steamed in Japanese sake

Dengaku Eggplant \$18

Eggplant with sweet miso paste

Agedashi Tofu \$16

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

Buta Kakuni \$20

Japanese style simmered caramelised pork belly with sweet soy sauce

Chicken Karaage \$22

Deep fried confit chicken breast served with Japanese citrus pepper paste

Grilled Scampi \$20

Grilled Scampi with Japanese mayonnaise

Grilled Salted Mackerel \$18

Mackerel grilled with salt

Wagyu Sukiyaki Hot Pot \$30

Wagyu beef, spring onion, Tofu and porched egg

SALAD

Mixed Green Salad \$18

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

Lotus Root Salad \$18

Mixed greens topped lotus root chips with creamy sesame dressing

Prawn Tempura Salad \$23

Mixed green salad, prawn tempura and avocado with EDOSEI dressing

Sashimi Salad \$28

Marinated assorted sashimi and mix greens, avocado and cherry tomato with EDOSEI dressing

SASHIMI

Entrée Sashimi (5p)	\$18
1 Kind of Sashimi (5P)	\$20
Tuna & Salmon Sashimi (6p)	\$24
3 Kinds of Sashimi (9p)	\$32
5 Kinds of Sashimi (15p)	\$52
Chef Omakase Sashimi	\$68

NIGIRI SUSHI (1P)

Tuna	\$7
Marinade Tuna	\$8
Salmon	\$7
Seared Salmon	\$8
Kingfish	\$7
Seared Kingfish	\$8
Squid	\$6
Conger eel	\$9
Salmon Roe	\$10
Scallop	\$7
Wagyu Beef	\$9

SUSHI ROLL

Cucumber Roll	\$10
Avocado Roll	\$10
Salmon Roll	\$12
Tuna Roll	\$12
Tuna & Avocado Roll	\$18
Salmon & Avocado Roll	\$18
California Roll	\$18
Tempura Prawn Roll	\$20
Conger Eel & Cucumber Roll	\$20

ASSORTED SUSHI AND OTHERS

Sushi Plate (8nigiri and small roll)	\$52
2xsalmon, 2xtuna, 2 x kingfish, 2x whitefish and small roll	
Special Sushi Plate (10nigiri)	\$68
Salmon, Seared salmon tuna, marinated tuna, kingfish, seared kingfish, scallop, conger eel, salmon roe	
Chirashi Sushi	\$30
A bowl of sushi rice topped with diced raw fish, avocado, flying fish roe and shredded egg omelette	
Conger Eel Rice	\$30
Grilled conger eel served on a bed of rice	

MAIN DISH

Teriyaki Chicken	\$29
Confit chicken thigh fillet served with teriyaki sauce	
Roasted Duck	\$32
Slow cooked duck breast with EDOSEI sesame dressing	
Grilled Black Cod	\$40
Marinated saikyo miso	
Wagyu Beef Steak	\$54
Premium wagyu sirloin served with sesame garlic sauce	

TEMPURA

Served with flavoured salt and tempura sauce	
Vegetable Tempura	\$28
A variety of seasonable vegetable tempura	
Prawn Tempura	\$30
5 Tiger prawns	
Assorted Tempura	\$32
Tiger prawns, fish fillet and a variety of vegetable tempura	

NOODLES

Tempura Udon (Hot or Cold) \$26

Tempura Soba (Hot or Cold) \$26

Tan Tan Men \$23

Ramen noodle in a spicy Miso soup topped with a chunk of pork belly and a poached egg

Kawara Soba Green Tea Buckwheat Noodles \$35

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

SIDE

Premium Rice \$5

Masshigura: premium from Aomori

Miso soup \$6

Ginger Pickles \$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 flavoured Ice cream

Ama Sushi \$22

Homemade baked cheesecake with green tea ice cream and dark chocolate

Ama Yakko \$16

Panna cotta with fresh fruit and brown sugar syrup

Ama Ozen \$36

EDOSEI's signature assorted dessert platter, please ask friendly staff