

Entree

前菜



Edosei Special 2 pcs

Grilled Crab Salad, White Fish and Avocado Topped with a Special Creamy Sauce
〈 Twelve dollars 〉江戸誠変わり巻



Agedashi Tofu (Vegetarian)

〈 Fifteen dollars 〉揚げ出し豆腐



Wagyu Roast Beef Carpaccio

Wagyu Beef Striploin from Margaret River 〈 Thirty dollars 〉
和牛サーロインのたたき



Buta Kakuni

Japanese Style Caramelised Pork Belly
〈 Eighteen dollars 〉
豚角煮



Edamame

Young Soy Bean
〈 Eight dollars 〉
枝豆



Chicken Kara-age

with Citrus Chilli Paste
〈 Eighteen dollars 〉
鶏から揚げ



Wagyu Sukiyaki Hot Pot

Hot Pot is Cooked on Your Table
〈 Twenty Six dollars 〉
和牛の煮込みすき焼き風

Sashimi

造り



Entree Sashimi

5 Kinds x 1 Slice (Fifteen dollars)
造り前菜



1 Kind of Sashimi

6 Slices (Eighteen dollars)
造り一種盛り



Tuna & Salmon Sashimi

4 Slices Each (Twenty Four dollars)
マグロとサーモンの造り盛合せ



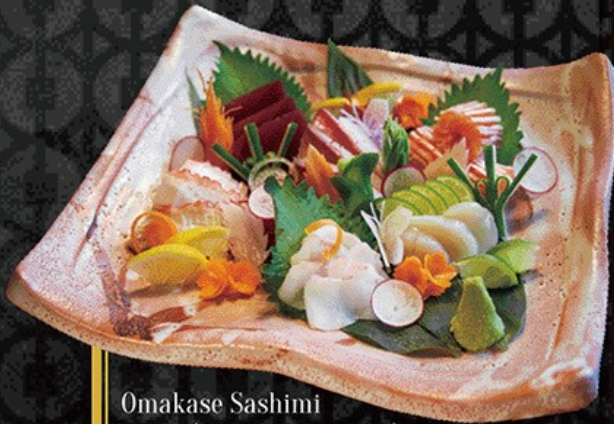
5 Kinds of Sashimi

5 Kinds x 3 Slices (Forty Five dollars)
造り五種盛り



3 Kinds of Sashimi

3 Kinds x 3 Slices (Twenty Seven dollars)
造り三種盛り



Omakase Sashimi

〇〇〇〇〇〇 (from Sixty Three dollars)
造りおまかせ

Nigiri Sushi 1 pc

握り



- Tuna マグロ (Five dollars)
- Squid いか (Five dollars)
- Marinated Tuna 漬けマグロ (Six dollars)
- Conger Eel 炙り煮穴子 (Eight dollars)
- Salmon サーモン (Five dollars)
- Marinated Salmon Roe イクラ醤油漬 (Ten dollars)
- Seared Salmon 炙りサーモン (Six dollars)
- White Fish of the day 本日の白身魚 (Five dollars)
- Kingfish ハマチ (Five dollars)
- Wagyu Striploin 和牛サーロイン (Eight dollars)
- Seared Kingfish 炙りハマチ (Six dollars)

Sushi Roll

巻き物



Tempura Prawn Roll 8 pcs
 < Eighteen dollars >
 海老天裏巻き



Tuna & Avocado Roll 8 pcs < Sixteen dollars >
 マグロとアボカドの裏巻き



Cucumber Roll 6 pcs < Eight dollars >
 かつば巻き



Salmon & Avocado Roll 8 pcs < Sixteen dollars >
 サーモンとアボカドの裏巻き



Tuna Roll 6 pcs < Ten dollars >
 鉄火巻き



California Roll 8 pcs < Eighteen dollars >
 カリフォルニアロール



Avocado Roll 6 pcs < Ten dollars >
 アボカド細巻き



Conger Eel & Cucumber Roll 8 pcs < Eighteen dollars >
 穴キュウ裏巻き

Assorted Sushi

&

Rice Bowl

寿司盛合せと御飯物



Special Sushi Plate 12 pcs of Nigiri < Fifty Two dollars >
 特上寿司



Sushi Plate
 8 pcs Nigiri & 6 pcs Small Roll < Forty Two dollars >
 上寿司



Conger Eel Rice
 Grilled Conger Eel on Rice < Twenty Eight dollars >
 焼き穴子重



Mixture Vegetable Tempura Rice
 Mixture Vegetable Tempura Dipping Sweet Soy Sauce on Rice
 (Vegetarian) < Eighteen dollars >
 野菜かき揚げ天井



Chirashi Sushi
 Sushi Rice Topped with Diced Sashimi, Avocado
 and Flying Fish Roe < Twenty Eight dollars >
 特製ばらちらし

Main Dish

主菜

Teriyaki Chicken

Slow Cooked Chicken Breast Fillet with Teriyaki Sauce
〈Twenty Eight dollars〉
鶏照り焼き



Grilled Miso Marinated White Fish

Local White Fish Marinated in Special Miso
〈Thirty Eight dollars〉
白身魚の西京焼き



Grilled Soy Pepper Salmon

with Sweet Chilli & Thick Teriyaki Sauce
〈Thirty Five dollars〉
サーモン香味焼き



Teriyaki Mackerel

Traditional Style Japanese Teriyaki Mackerel
〈Thirty Five dollars〉
鯖照り焼き



Kawara Soba
Green Tea Backwheat Noodle with Wagyu Beef.
Local Japanese Dish from Yamaguchi Prefecture
〈Thirty Two dollars〉
瓦そば



Tofu Steak

Onion Miso Sauce on top (Vegetarian)
〈Twenty Eight dollars〉
豆腐ステーキ

Wagyu Beef Steak

Wagyu Beef Striploin from NSW
〈Fifty Eight dollars〉
和牛サーロインステーキ



Roasted Duck

Duck Breast Marinated in Sweet Soy Sauce
〈Thirty Two dollars〉
鴨のロースト

Tempura

天婦羅

Prawn Tempura

5 pcs of Prawn Tempura
 〈Twenty Five dollars〉
 海老天ふら



Assorted Tempura

3 pcs of Prawn and 5 Kinds of Vegetable
 〈Thirty Three dollars〉 天ふら盛合せ



Vegetable Tempura

Mixture Vegetable Tempura with 5 Kinds Vegetable
 (Vegetarian) 〈Twenty Five dollars〉 野菜天ふら

Noodles

麺類



Tan Tan Men

Ramen Noodle in Sesame Miso Broth 〈Twenty dollars〉
 特製担々麺



Duck Noodles (Udon or Soba)

Noodle Soup with Sliced Duck Breast 〈Twenty Four dollars〉
 鴨南蛮(うどん又は蕎麦)

Side

ご飯物



Steamed Rice

Japanese Premium Rice "Akita-komachi"
 (Vegetarian) 〈Four dollars〉
 御飯(秋田県産あきたこまち)



Miso Soup

(Vegetarian)
 〈Four dollars〉
 味噌汁



Rice and Miso Set

Rice, Miso Soup, Pickles and a Tiny Bite
 〈Ten dollars〉
 ご飯セット



Pickled Ginger Small and Large

Small 〈Three dollars〉, Large 〈Six dollars〉
 ガリ



Extra Wasabi

〈Two dollars〉
 わさび

Salad

サラダ



Lotus Root Salad
with Creamy Sesame Dressing (Vegetarian)
〈Twelve dollars〉 蓮根サラダ



Tofu Salad
with Soy Sauce Base Dressing (Vegetarian)
〈Twelve dollars〉 豆腐サラダ



Mixed Green Salad
with Soy Sauce Base Dressing (Vegetarian)
〈Twelve dollars〉 グリーンサラダ



Seaweed Salad
with Soy Sauce Base Dressing (Vegetarian)
〈Twelve dollars〉 海藻サラダ

Dessert

甘味



Ama-ozen
EDOSEI Signature
Assorted Dessert Platter
〈Thirty Six dollars〉
甘御膳



Mochi Ice Cream
Mochi Rice Cake Stuffed with Ice Cream 〈Fourteen dollars〉
餅アイスクリーム



Green Tea Ice Cream
Served with Sweet Red Bean Paste Spring Roll
〈Eight dollars〉
抹茶アイスクリーム



Ama-sushi
Homemade Baked Cheese Cake with Green Tea Ice Cream
〈Eighteen dollars〉 甘寿司



Ama-yakko
Homemade Panna Cotta with Brown Sugar Syrup
〈Fourteen dollars〉 甘奴



Taiyaki Pancake
Snapper Shaped Pancake Stuffed with Sweet Red Bean
〈Five dollars〉 たい焼き 1尾〜