



Edo Japanese
@edojapanesebbqsubi.restaurant

DINNER MENU

4:30PM - 9PM

STARTERS / SIDES

Mixed Entree Platter (8)	14.9
Spring Rolls (5) vegetables (V)	9.9
Takoyaki (5) octopus balls (M)	9.9
Prawn Cutlets (3) bread crumbed (M)	9.9
Gyoza (4) seafood (M) OR pork OR vegetable (VO)	9.9
Kaarage Skewers (2) marinated chicken	10.9
Yakitori (2) teriyaki chicken skewers	10.9
Bao Bun sm(1)/lg(2)	7/12
teriyaki chicken OR teriyaki beef OR teriyaki tofu (VO) OR katsu fish (M) OR karaage chicken	

Beef Tataki seared fresh beef & ponzu sauce	16.9
Edamame soy bean pods	9.9
Agedashi Tofu (3) tempura sauce & dashi (VO)	9.9
Hiyayakko silky cold tofu salad (V)	13.9
Plain Udon in Broth mushroom broth (V)	12.9
Plain Ramen in Broth miso broth (V)	12.9
Edo Fried Rice chicken & vegetable (VO)	18.9
Edo Fried Udon chicken & vegetable (VO)	20.9
Edo Fried Ramen chicken & vegetable (VO)	20.9
Steamed Rice fragrant jasmine rice	2.9
Miso Soup seaweed & tofu & spring onion	2.9

MAIN COURSE

Okazu Option for main only

Rice (replace with udon/ramen +\$4),
main, sushi, salad & miso soup

BENTO

Rice & main

DON

Salad & main

RAMEN UDON

Dry style noodles for curry dishes
upon request

Teriyaki marinated bbq

chicken (GO +\$2)	18.9	15.9	18.9	19.9	19.9
beef OR fish (battered) (M) OR tofu (VO)	18.9	15.9	18.9	19.9	19.9
salmon OR kingfish (GF +\$2) (M)	21.9	18.9	21.9	22.9	22.9

Wasabi creamy

chicken OR beef OR fish (battered) (M) OR tofu (VO)	18.9	15.9	18.9	19.9	19.9
salmon OR kingfish (M)	22.9	19.9	22.9	23.9	23.9

Katsu breadcrumbed

chicken OR pork OR fish (M)	18.9	15.9	18.9	19.9	19.9
prawn (M)	21.9	18.9	21.9	22.9	22.9

Curry traditional Japanese

chicken OR beef OR fish (battered) (M) OR tofu (VO)	19.9	16.9	-	20.9	20.9
katsu chicken OR katsu fish OR katsu pork	21.9	18.9	-	22.9	22.9
karaage chicken	21.9	18.9	-	22.9	22.9

Tempura battered

vegetable (VO) OR fish (M) & vegetables	18.9	15.9	18.9	19.9	19.9
prawn (M) & vegetables	21.9	18.9	21.9	22.9	22.9

Karaage marinated & deep fried

chicken	18.9	15.9	18.9	19.9	19.9
---------	-------------	-------------	-------------	-------------	-------------

Katsu Don breadcrumbed & egg

chicken OR pork	21.9	18.9	-	22.9	22.9
-----------------	-------------	-------------	---	-------------	-------------

Oyako Don fillet & egg

chicken OR tofu (VO)	21.9	18.9	-	22.9	22.9
----------------------	-------------	-------------	---	-------------	-------------

Sashimi always fresh raw fish

tuna & salmon & kingfish (GO) (M)	21.9	18.9	21.9	22.9	22.9
-----------------------------------	-------------	-------------	-------------	-------------	-------------

Chirashi sashimi on sushi rice

tuna & salmon & kingfish (GO) (M)	22.9	19.9	-	-	-
-----------------------------------	-------------	-------------	---	---	---



Edo Japanese
@edojapanesebbqsubi.restaurant

DINNER MENU

4:30PM - 9PM

MINIMAKI SMALL SUSHI ROLLS sm(5)/lg(10)

Egg OR Avocado OR Cucumber
OR Cooked Tuna (M) OR Katsu
Chicken OR Raw Salmon (M) **6.9/13.5**

HOSOMAKI MEDIUM SUSHI ROLLS sm(5)/lg(10)

Tempura Prawns battered prawn (M) & mayo **7.9/15.5**

Salmon Avocado raw salmon (M) & avocado **7.9/15.5**

Avocado avocado & cucumber (GF) (V) **7.9/15.5**

Tuna raw tuna (GF) (M) **7.9/15.5**

FUTOMAKI LARGE SUSHI ROLLS sm(4)/lg(8)

Spicy Roll katsu crumbed chicken &
avocado & spicy mayo **7.9/15.5**

Tobiko Roll fish roe (outside) & crab (M) &
omelette & cucumber & mayo (GF) **7.9/15.5**

California fish roe & crab (M) & omelette
& cucumber & mayo (GF) **6.9/13.5**

Teriyaki Beef teriyaki beef & cucumber &
mayo **6.9/13.5**

Teriyaki Chicken teriyaki chicken &
cucumber OR avo & mayo **6.9/13.5**

Katsu Chicken crumbed chicken & katsu
sauce & mayo **6.9/13.5**

Tuna cooked tuna (M) & cucumber &
mayo (GF) **6.9/13.5**

Spicy Tuna cooked tuna (M) & cucumber &
mayo & chilli (GF) **6.9/13.5**

Vegetarian carrot & cucumber & avocado
(GF) (V) **6.9/13.5**

NIGIRI SUSHI BALL sm(3)/lg(6)

Salmon raw salmon (GF) (M) **7.9/15.5**

Tuna raw tuna (GF) (M) **7.9/15.5**

King fish raw king fish (GF) (M) **7.9/15.5**

Prawn cooked prawn (GF) (M) **7.9/15.5**

Tomago Japanese omelette (GF) (V) **7.9/15.5**

Aburi Salmon flamed with spicy mayo (GF) (M) **9/17.5**

SALAD

Garden Greens
Japanese dressing (GF) (V) **5.9**

Seaweed Salad
seasoned seaweed (V) **7.5**

Squid Salad
squid (M) & chilli & bamboo shoots **7.5**

Tuna Salad
cooked tuna (M) & mayo (GF) **17.5**

Prawn Salad
cooked prawn (M) & avocado (GF) **17.5**

TEMPURA JAPANESE BATTER sm/lg

Mix (6/10) (M) **16.9/22.9**

Prawn (3/5) (M) **15.9/22.9**

Fish (3/5) (M) **12.9/17.9**

Vegetable (6/10) (V) **12.9/17.9**

SASHIMI FRESH RAW FISH sm(6)/md(12)/lg(18)

Salmon raw salmon (GF) (M) **13/23/33**

Tuna raw tuna (GF) (M) **13/23/33**

Kingfish raw kingfish (GF) (M) **13/23/33**

Assorted salmon & tuna & kingfish (GF) (M) **24/34**

DRINKS

BYO corkage (per person) **3.0**

Soft drinks from **4.5**

Green Tea (per person) **2.0**

CHEF SPECIAL md(13)/lg(18)

Sashimi (M), Nigiri & Sushi Mixed Platter **33/42**

EXTRAS

Protein	\$5	(V) Veg
Sauce/curry	\$1/\$2.5	(VO) Veg Option
mayo	\$1	(GF) Gluten Free
ginger	\$1	(GO) Gluten Free Option
wasabi	\$1	(M) Australian & Imported Seafood

Please let us know of any dietary requirements, we
will do our best to accomodate.

15% Public Holiday Surcharge