

居酒屋

TASTING MENU - £50PP

MINIMUM 2 PEOPLE
MUST BE SELECTED BY THE WHOLE TABLE

TO START

EDAMAME (vg)
maldon sea salt or sweet spicy

SMALL PLATES

PORK GYOZA
pork, cabbage, onion, ponzu & sesame

IKA KARAAGE
squid, yuzu mayo, spring onion, red chilli & lemon

RAWS & ROLLS

3 KINDS OF SASHIMI
salmon, tuna & mackerel

SALMON & AVOCADO ROLL
asparagus, avocado, crispy shallot & yuzu mayo

YELLOWTAIL CARPACCIO
yuzu wasabi salsa dressing, ponzu & chilli oil

EDO SIGNATURE ROLLS CHOOSE ONE ROLL PER TABLE

GRILLED UNAGI ROLL
prawn tempura, avocado, cucumber, grilled
eel, tobiko & unagi sauce

MISO DRAGON
grilled miso salmon, prawn katsu, avocado,
unagi sauce & tobiko

LARGE PLATES CHOOSE ONE LARGE DISH PER PERSON

NASU DENGAKU (vg)
fried aubergine & miso paste

TERIYAKI chicken/salmon
shimeji mushroom, watercress & sesame seeds

CHICKEN KATSU CURRY
crispy panko breadcrumbs, potato, carrots, curry sauce & steamed rice

BEEF RIBEYE £7 supplement
truffle ponzu, asparagus & cherry tomato

MISO BLACK COD £12 supplement
pepper soy miso & pickled daikon

ADD SAKE FLIGHT - £15 50ML OF EACH

SHOCHIKUBAI GOKAI KARAKUCHI - 16%

NANBU BIJEN TOKUBETSU JUNMAI - 15%

KUBOTA JUNMAI DAIJINGO - 15.6%

居酒屋
EDO
IZAKAYA

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EDO IZAKAYA

居酒屋

DRINKS MENU

SIGNATURE
COCKTAILS

EDO HIGHBALL	14
Toki whiskey, Mio sparkling sake, soda & your choice of liqueur (Peach, Strawberry, Banana, Yuzu)	
SHIITAKE NEGRONI	15
Shiitake infused Antica Formula, Campari & Roku Gin	
SESAME OLD FASHIONED	15
Sesame Infused Toki whiskey, Demerara Sugar, Angostura & Orange Bitters	
KURO SOUR	14
Gosling Rum, Hibiscus syrup, Yuzu Juice & Foamer	
NASHI	14
Xante Pear Liqueur, Agave Syrup, Lemon Thyme & Lime Juice	
SHISORITA	14
Tequila, Mezcal Verde, Shiso leaf, Agave Syrup, Yukari Powder & Citrus Blend	
KARA KIRI	14
Pisco, Hibiscus Syrup, Orange Juice, Fresh Red Chilli & Lemon Juice	
MATCHA FIZZ	14
Haku Vodka, Matcha Tea, Yuzu Juice, Jasmine Syrup, White Chocolate Liqueur & Prosecco	

MOCKTAILS

OO LONG CHA FIZZ	9
Oolong Tea, Sakura Syrup, Yuzu Juice, Foamer & Soda water	
YUZU-NADE	8
Yuzu Juice, Sakura Syrup & Rose Water	
HANA NO MORI	9
Hibiscus Tea, Lychee Juice, Fresh Passionfruit & Jasmine Syrup	

CLASSIC
COCKTAILS

MARTINI	14
Vodka or Gin & Dry Vermouth	
FRENCH 75	14
Roku Gin, Lemon Juice, Jasmine Syrup & Prosecco	
SAZERAC	15
Rye whiskey, Cognac, Absinthe, White Sugar & Peychaud Bitters	
OLD CUBAN	14
Gosling Rum, Angostura Bitters, Lime Juice, Demerara Syrup, Mint & Prosecco	
CAIPIRINHA	14
Cachaça, Demerara Sugar & Lime	
CLOVER CLUB	14
Roku Gin, Lemon Juice, Raspberry Syrup & Foamer	
MANHATTAN	15
Rye Whiskey, Vermouth, Angostura & Orange Bitters	
BOULEVARDIER	15
Bourbon, Campari, Sweet vermouth	
PISCO SOUR	14
Pisco, Lime Juice, Jasmine Syrup & Foamer	
LAST WORD	14
Chartreuse Green, Roku Gin, Ma- raschino Liqueur & Lime Juice	

SAKE

	100ml	350ml	bottle
OZEKI JUNMAI RAI - 15.8% Smooth taste on the palate followed by a rich & mellow aroma	8	26	51 720ml
SHOCHIKUBAI GOKAI KARAKUCHI - 16% Coffee and caramelised walnuts notes on the palate, creamy texture with a faint of white jasmine	8	26	
TAMANOHIKARI JUNMAI DAIJINGO BIZEN - 16.2% Delicately balanced between sweet and dry with notes of peach, apple & pear	13	42	58 500ml
SHOCHIKUBAI KAORI - 15% Vividly fragrant, heavenly fruity and crisp aroma reminiscent of melon & banana			15 180ml
NANBU BIJEN TOKUBETSU JUNMAI - 15% Soft and clean junmai with melon and pear flavours, a moderate acidity & umami taste	11	36	66 720ml
KUBOTA JUNMAI DAIJINGO - 15.6% Floral aroma reminiscent of pear and melon with a delicate balance of sweetness & tartness.	15	45	85 720ml

SPARKLING SAKE

	bottle
HANA AWAKA PEACH - 7% Delicately refreshing peach taste made from 14% real peach	16 250ml
HANA AWAKA YUZU - 5% Pure junmai sake infused with yuzu (citrus fruit)	19 250ml
SHIRAKABEGURA MIO - 5.1% Refreshing, delicate and fruity with moderate acidity and a hint of vanilla & blackberry	24 300ml

WINE LIST

WHITE

	125ml	175ml	Bottle
El Coto Rioja Blanco, Spain	6.5	8.5	34
Monrouby Chardonnay, France	7.5	9.5	36
Amalaya, Torrontes-Riesling, South Africa	8	10	40
Framingham Sauvignon Blanc, New Zealand			52

RED

	125ml	175ml	Bottle
El Circo Acróbata Garnacha, Spain	5.5	7.5	31
Poggiotondo Chianti, Organic, Italy	10.5	12.5	40
Pacheco Pereda Familia de Vinos Malbec, France			42

ROSE

	125ml	175ml	Bottle
Luberon Blanc, Famille Perrin, France	7	9	35
Bodega Garzon Pinot Noir Rose, Uruguay	10	12	47

SPARKLING

	125ml	Bottle
Ca Di Alte Prosecco, Italy	6.5	32

JAPANESE WHISKY

	25ml	50ml
SUNTORY TOKI - 43%	4.5	8.5
NIKKA FROM THE BARREL - 51.4%	8	14
YAMAZAKI DISTILLERS RESERVE - 43%	8	15
HAKUSHU DISTILLER'S RESERVE - 43%	10	18
HIBIKI HARMONY - 43%	10	18
YAMAZAKI SINGLE MALT 12YRS - 43%	15	28

RUM

	25ml	50ml
ALUNA COCONUT - 40%	4	7.5
BACARDI CARTA BLANCA - 40%	4	9.5
PUSSEY'S NAVY - 40%	5	7.5
GOSLING'S BLACK SEAL - 40%	4	7.5
FOUR SQUARE SPICED - 40%	5	9.5
EL DORADO 12YR - 40%	5	9.5

SINGLE MALT SCOTCH

	25ml	50ml
GLENMORANGIE ORIGINAL 10YR - 40%	4.5	8.5
ARBEG 10YR - 46%	6	11
MACALLAN 12YR TRIPLE CASK - 40%	7	13

BLENDED SCOTCH

	25ml	50ml
JOHNNIE WALKER BLACK LABEL - 40%	4.5	8.5

BOURBON

	25ml	50ml
JIM BEAM - 40%	4.5	8.5
WOODFORD RESERVE - 43.2%	4.5	8.5

RYE

	25ml	50ml
RITTENHOUSE BOTTLED IN BOND - 40%	5	9.5

IRISH

	25ml	50ml
JAMESON - 40%	4	7.5

JAPANESE GIN

	25ml	50ml
KI NO BI KYOTO DRY - 43%	8	15
NIKAA COFFEY - 43%	13	22
ROKU - 43%	5.5	10

GIN

	25ml	50ml
MONKEY - 47%	5.5	9.5
BOMBAY SAPPHIRE - 40%	7	13
HENDRICK'S - 41.4%	7.5	14
TANQUERY NO.10 - 47.3%	6	11

TEQUILIA

	25ml	50ml
OCHO RESPOSADO - 40%	4	7.5
OCHO BLANCO - 40%	4	7.5

PISCO

	25ml	50ml
1615 QUEBRANTA - 40%	4	7.5

ABSINTHE

	25ml	50ml
LA FEE ABSINTHE SUPERIEURE - 68%	4	7.5

JAPANESE VODKA

	25ml	50ml
HAKU - 40%	4.5	8.5
NIKAA COFFEY - 46%	7	12

VODKA

	25ml	50ml
ABSOLUT - 40%	3.5	6.5
KETEL ONE - 40%	4	7.5
KETEL ONE CITROEN - 40%	4	7.5
BELVEDERE - 40%	5	9.5

COGNAC

	25ml	50ml
HENNESSY VS - 40%	5.5	7.5
HENNESSY XO - 40%	12	20

CACHAÇA

	25ml	50ml
VELHO BARREIRO - 49%	4	7.5

DIGESTIVES & LIQUEURS

	25ml	50ml
XANTE COGNAC & PEAR - 38%	5.5	8.5
CHAMBORD - 16.5%	5.5	9.5
KAHLÚA - 20%	5.5	9.5
BAILEYS IRISH CREAM - 17%	5.5	9.5
CAMPARI - 21%	5.5	9.5
DRAMBUIE - 40%	5.5	9.5
DISARONNO AMARETTO - 28%	5.5	9.5

BEER

	half	pint
ASAHI SUPER DRY -5.2%	3.5	6.5
KIRIN ICHIBAN - 4.6%		bottle 5

SOFT DRINKS

COCA COLA	3.5
COKA COLA ZERO	3
FEVER-TREE Premium Tonic, Light Tonic, Ginger Ale & Lemonade	3
FRUIT JUICE Orange, Apple, Cranberry & Pineapple	3
STILL/SPARKLING WATER	5

TEA

with complimentary refills

GREEN	3
SAKURA CHERRY BLOSSOM	3
OOLONG	3
FRESH MINT	3
HIBISCUS	3
ROSE BUDS	3

DESSERT MENU

ICE CREAM MOCHI

choose 3 pcs:

chocolate or strawberry

6.5

CHEESECAKE

ORIGINAL CHEESECAKE

garnished with raspberry

6.5

CHOCOLATE FUDGE CHEESECAKE

needs text

7.5

DESSERT PLATER

choose 2 pcs of mochi: chocolate or strawberry

choose 1 cheesecake: original or chocolate fudge

13

WANT SOMETHING STRONGER?

SPARKLING SAKE

HANA AWAKA PEACH - 7% 250ml

Delicately refreshing peach taste made from 14% real peach

16

HANA AWAKA YUZU - 5% 250ml

Pure junmai sake infused with yuzu (citrus fruit)

19

SHIRAKABEGURA MIO - 5.1% 300ml

Refreshing, delicate and fruity with moderate acidity and a hint of vanilla & blackberry

24

AVAILABLE EVERYDAY BEFORE 7PM

All sauces are homemade.

Our food may contain nuts, seeds & shellfish. Please let us know if you have any allergies.

Please also note, deep fried items may be cooked in the same oil as non-vegetarian items.

A discretionary 12.5% service charge will be added to your bill.

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BOTTOMLESS PROSECCO BRUNCH - £35

INCLUDES 1.5 HRS OF FREE FLOWING PROSECCO
MINIMUM 2 PEOPLE - FOR WHOLE TABLE ONLY

EDAMAME (vg)

maldon sea salt or sweet spicy

IKA KARAAGE

squid, yuzu mayo, spring onion, red chilli & lemon

SALMON & AVOCADO ROLL

asparagus, avocado, crispy shallot & yuzu mayo

CALIFORNIA ROLL

snow crab, avocado, tobiko & yuzu mayo

CHOOSE ONE MAIN DISH

NASU DENGAKU (vg)

fried aubergine & miso paste

TERIYAKI chicken/salmon

shimeji mushroom, watercress & sesame seeds

BEEF FILLET £10 supplement

truffle ponzu, asparagus & cherry tomato

BLACK COD £12 supplement

pepper soy miso & pickled daikon

SATURDAY - 12 PM UNTIL 4 PM

SUNDAY - 12PM UNTIL 7PM

LAST SEATING - 1.5HRS BEFORE END TIME

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SASHIMI, NIGIRI & TEMAKI

	Sashimi 3 pcs	Nigiri 2 pcs	Temaki 1 pcs
SALMON	8	6	5
TUNA	9	7	6
CHŪTURO	15	11	9
MACKEREL	8	6	5
SCALLOP	9	7	6
SEA BASS	8	6	5
YELLOWTAIL	10	7	6
BUTTERFISH	8	7	6
IKURA	8	8	7

SASHIMI PLATTER (2pcs)
salmon, tuna, yellowtail, butterflyfish 23

DELUXE SASHIMI PLATTER (2pcs)
salmon, chūtoro, scallop, yellowtail, butterflyfish, seabass & ikura gunkan 43

NIGIRI PLATTER (2pcs)
salmon, tuna, scallop, ikura gunkan & salmon maki roll 36

DELUXE NIGIRI PLATTER (1pcs)
salmon, chūtoro, seabass, yellowtail, mackerel, butterflyfish, scallop, ikura gunkan & chūtoro maki roll 41

ROLLS

SALMON & AVOCADO
avocado, asparagus, sesame seeds, crispy shallot & mayonnaise 11

SPICY TUNA
avocado, cucumber, chives, spicy mayo & tobiko 13

PRAWN TEMPURA
avocado, asparagus, tenkatsu, spicy mayo & unagi sauce 11

CALIFORNIA
snow crab, avocado, cucumber, orange tobiko & mayonnaise 12

YELLOWTAIL
spring onion, avocado, spicy mayo, chilli oil, chives & crispy shallot 11

AVOCADO & CUCUMBER (vg)
avocado, cucumber & sesame seeds 8

RAWS

BUTTERFISH TATAKI
yuzu wasabi salsa dressing & chilli oil 10

BEEF TATAKI
black pepper soy, garlic chips, truffle aioli & spring onion 12

CHŪTURO CARPACCIO
yuzu wasabi salsa dressing, ponzu & chilli oil 18

SEABASS CARPACCIO
yuzu wasabi salsa dressing, ponzu & chilli oil 10

YELLOWTAIL CARPACCIO
yuzu wasabi salsa dressing, ponzu & chilli oil 10

SALMON TARTAR
avocado, ponzu, tobiko & quail egg 10

TUNA TARTAR
avocado, ponzu, tobiko & quail egg 11

EDO SIGNATURE ROLLS

SEARED TRUFFLE CHŪTURO
seared chūtoro, salmon, avocado, asparagus, truffle, tobiko, mayo & chilli 20

SPICY CHŪTURO
avocado, cucumber, chives, spicy mayo & tobiko 17

MISO DRAGON
grilled miso salmon, prawn katsu, avocado, unagi sauce & tobiko 17

VOLCANO
snow crab, prawn tempura, avocado, asparagus, tenkatsu, tobiko & volcano sauce 16

GRILLED UNAGI
prawn tempura, avocado, cucumber, grilled eel, tobiko & unagi sauce 15

SPIDER
soft shell crab, avocado, asparagus, unagi and teriyaki sauce, spicy mayo, tenkatsu & orange tobiko 13

VEGAN DRAGON (vg)
sweet potato, asparagus, avocado, teriyaki sauce, & crispy shallot 11

GREEN FOREST (vg) (p)
avocado, cucumber, asparagus, goma wakame & goma sauce 10

SMALL PLATES

EDAMAME (vg)
maldon sea salt or sweet spicy 4.5

SWEET POTATO CROQUETTES (vg)
yuzu miso mayo 6

PORK GYOZA 5 pcs
pork, cabbage, onion, ponzu & sesame 8

VEGETABLE GYOZA (vg) 5 pcs
onion, carrots, ponzu & sesame 7

CHICKEN KARAAGE
chicken thigh, spicy mayo & fresh lime 8.5

KANI KARAAGE
soft shell crab, sesame dressing & spicy mayo 13

IKA KARAAGE
squid, spicy mayo, spring onion, red chilli & lemon 9

EBI TEMPURA 4 pcs
prawn, paprika & siracha mayo 9

AGEDASHI TOFU (vg)
fried tofu, spring onions, tempura sauce & chopped seaweed 6

TRUFFLE FRIES (v)
nori, porcini & truffle mayo 7

BAO BUNS 2 pcs

CHICKEN KARAAGE
homemade kimchi, pickled daikon & spicy miso 12

RIBEYE
pickled daikon, cucumber & truffle ponzu 14

SOFT SHELL CRAB
pickled daikon, cucumber & spicy mayo 13

MUSHROOM (vg)
assorted mushrooms & chipotle miso 9

LARGE PLATES

TERIYAKI chicken/salmon
asparagus, cherry tomatos & sesame seeds 18

MISO BLACK COD
sweet soy miso & pickled daikon 32

CHICKEN KATSU CURRY
crispy panko, potato, carrots, curry sauce & steamed rice 15

BEEF RIBEYE
truffle ponzu, asparagus & cherry tomato 25

NASU DENGAKU (vg)
fried aubergine, miso paste & sesame seeds 12

IBERICO PORK PLUMA
black pepper miso & pickled cucumber 25

KIMCHI RICE (v)
homemade kimchi, nori, spring onion & fried egg 9

SALADS

TOFU SALAD (vg)
silken tofu, crisp vegetables & sesame soy dressing 6

SEAWEED SALAD (vg) (p)
wakame seaweed, goma sauce, cherry tomato & edamame bean 6.5

GOMA SPINACH (vg) (p)
spinach & goma sauce 4.5

CRISPY CRAB SALAD
snow crab, tenkatsu, avocado, spring onion, cherry tomato, spicy mayo & unagi sauce 14

v = vegetarian vg = vegan p = contains peanuts

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