

Welcome to EDO ASIA and exciting modern pan Asian immersive dining experience featuring dishes inspired by cuisine from across the continent, including Japan, Korea, Thai and Malaysia.

While our sister restaurant-Shanghai 1814 was created out of our family heritage and tradition and evokes a cityscape, Edo Asia was created from our imagination and passion for Asian culture, food and drinks and the interior is evocative of a garden landscape.

Edo Asia dining experience is a more leisurely experience, our concept is all about small plates and sharing dishes for you & your friends to enjoy. Please note all dishes come served fresh to your table as chef prepares, so dishes will not be served all together.





PLEASE NOTE




Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free, please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergen in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of food borne illness. Our beef and chicken dishes are halal.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will added to your bill.



SMALL PLATES 一品より


毛豆 **EDAMAME BEANS**    **£4.95**
Steamed soya beans with sea salt

泡菜 **KIM CHI**  **£5.95**
Spicy cabbage


味噌汤 **MISO SOUP**    **£3.95**
With silk tofu, seaweed and spring onion

杂菜煎饺 **MIX VEGETABLES GYOZA**   **£7.95**
Pan grilled dumplings served with Yuzu-Ponzu sauce

鸡肉煎饺 **CHICKEN GYOZA** **£8.95**
Pan grilled dumplings served with Yuzu-Ponzu sauce

日式炸鱿鱼 **PIRI IKA KARA-AGE**  **£8.95**
Crispy deep fried squid with homemade chilli sauce

日式炸鸡 **TORI KARA-AGE** **£9.95**
Japanese style fried chicken-marinated ginger and garlic served with homemade creamy dressing

黄金软壳蟹 **GOLDEN SOFT SHELL CRABS**  **£14.95**
Salt & pepper, garlic, dry chilli and spring onion


章鱼烧 **TAKOYAKI OCTOPUS DOUGH BALLS** **£8.95**
Cabbage, takoyaki sauce, Japanese mayonnaise sauce and bonito flakes

三文鱼塔塔 **SALMON TARTARE**  **£9.95**
Caught salmon, avocado, cucumber, tobikko, lemon juice with spicy Japanese dressing

三文鱼刺身 **SALMON CARPACCIO** **£9.95**
Carpaccio of salmon marinated with homemade sumiso, wasabi, citrus

火炙金枪鱼沙拉 **TUNA TATAKI** **£10.95**
Seared bonito tuna with seasonal salad, yuzu-ponzu sauce


黄尾鱼刺身 **YELLOW TAIL CARPACCIO SASHIMI** **£11.95**
Carpaccio of hamachi marinated with Japanese dressing wasabi & citrus

 = VEGEN


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SALAD サラダ

豆腐沙拉 **SUBE SUBE TOFU SALAD**   **£12.95**
Avocado & mixed cress salad, seasoning with salt & pepper and top
tofu with homemade salad dressing

海草沙拉 **WAKAME SEAWEED SALAD**     **£4.95**
With sesame


刺身沙拉 **SASHIMI SALAD** **£16.95**
Mixed seafood, wasabi sauce, garnished with tobiko

TEMPURA 天ぷら

天妇罗虾 **PRAWN TEMPURA** **£12.95**
Light Japanese batter, served with creamy sauce and teriyaki sauce

天妇罗拼盘 **TEMPURA MORIAWASE** **£14.95**
3 prawns and 6 selection vegetables light batter, served with
creamy sauce and teriyaki sauce

天妇罗蔬菜 **YASAI TEMPURA**   **£10.95** *
A collection of the best seasonal vegetables and mushrooms serve
with creamy sauce and teriyaki sauce

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EDO ASIA PLATTER 寿司・刺身

招牌拼盘 **EDO ASIA SASHIMI PLATTER £25.95**

15 pieces of salmon, sea bass, fresh scallops, sweet prawn and tuna. A selection of sashimi chosen by our Japanese culinary chef.

厨师推荐拼盘 **CHEF'S OMAKASE SASHIMI RECOMMENDATION £35.95**

7 kinds of 21 pieces of the most popular sashimi trio- salmon, tuna, arctic surf clam, fresh scallop, yellow tail, sea bass and sweet prawn


花拼盘 **DELUXE SASHIMI & SUSHI PLATTER £45.95**

4 kinds of 12 pieces sashimi, 8 pieces nigiri, 8 pieces California roll, tuna tartare

船拼盘 **LUXURY SASHIMI & SUSHI PLATTER £68.95**

4 kinds of 12 pieces sashimi, 6 pieces nigiri, 8 pieces dragon roll, 6 pieces prawn tempura roll, 6 pieces salmon roll and tuna tartare

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EDO MAKI ROLL 寿司

牛油果卷 **AVOCADO ROLL**    £4.95

青瓜卷 **CUCUMBER ROLL**    £4.95

鲔鱼卷 **TUNA ROLL**  £5.95

三文鱼卷 **SALMON ROLL**  £5.95

EDO MEDIUM ROLL 寿司

三文鱼牛油果卷 **SALMON AVOCADO ROLL**   £6.95
salmon, avocado, garnished with sesame

天妇罗三文鱼卷 **SALMON TEMPURA ROLL** £6.95
salmon tempura, cucumber, unagi sauce


辣鲔鱼卷 **SPICY TUNA ROLL**    £6.95
cucumber, tuna, spicy mayo sauce, garnished with sesame

加州卷 **CALIFORNIA ROLL** £6.95
cucumber, avocado, crabmeat sticks, mayo sauce and tobiko

杂菜卷 **VEGETARIAN SEASONAL VEGES ROLL**   £6.95
wrapped with avocado, Japanese pickles, cucumber, tofu skin

天妇罗虾卷 **PRAWN TEMPURA ROLL** £10.95
Prawn tempura, cucumber, avocado, Japanese caviar on top with mayo unagi sauce


蜘蛛卷 **SPIDER ROLL** £11.95
Deep fried soft shell crab, avocado, cucumber and tobiko on top with spicy mayo and unagi sauce

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EDO SPECIAL ROLL 寿司

WE WILL ALSO BE DELIGHTED TO PROVIDE FRESH
LOCALLY GROWN WASABI AS A SUPPLEMENT (£4.50)

EDO 素食卷

VEGAN EDO ROLL £15.95

A vegan version of popular sushi roll, made with a selection of vegan ingredients, wrapped with marinated wasabi leaf and served with fresh locally grown wasabi to grate

田园风光卷

GARDEN TIME ROLL £13.95

Fried mix vegetables, teriyaki sauce, teriyaki mushroom on top with deep fried shredded potato

彩虹卷

RAINBOW SKY ROLL £14.95

Crabmeat sticks with cucumber, avocado, variety fish slices on top and tobiko

金龙卷

GOLDEN DRAGON ROLL £15.95

Unagi, avocado, seared salmon on top with tobiko and mayo unagi sauce

辣鲔鱼卷

TUNA KARASHI ROLL £17.95

Cucumber, chopped tuna, sliced tuna on top, homemade chilli oil, fresh chilli, spicy mayo and unagi sauce

东京龙卷

TOKYO DRAGON ROLL £16.95

Tempura prawn, cucumber and unagi sesame on top

狮子卷

LION KING ROLL £14.95

Katsu prawn, cucumber and fresh mango on top with tobiko and mayo unagi sauce

红老虎卷

RED TIGER ROLL £14.95

Katsu prawn, cucumber and salmon on top with tobiko and mayo unagi sauce

火山卷


VOLCANO ROLL £17.95

Unagi, avocado, cucumber, Japanese caviar on top with volcano sauce, bonito flakes and dry seaweed


和牛卷

WAGYU BEEF ROLL £24.95


Asparagus, truffle oil, cucumber, sliced wagyu beef on top, garnished with black pearl tobiko

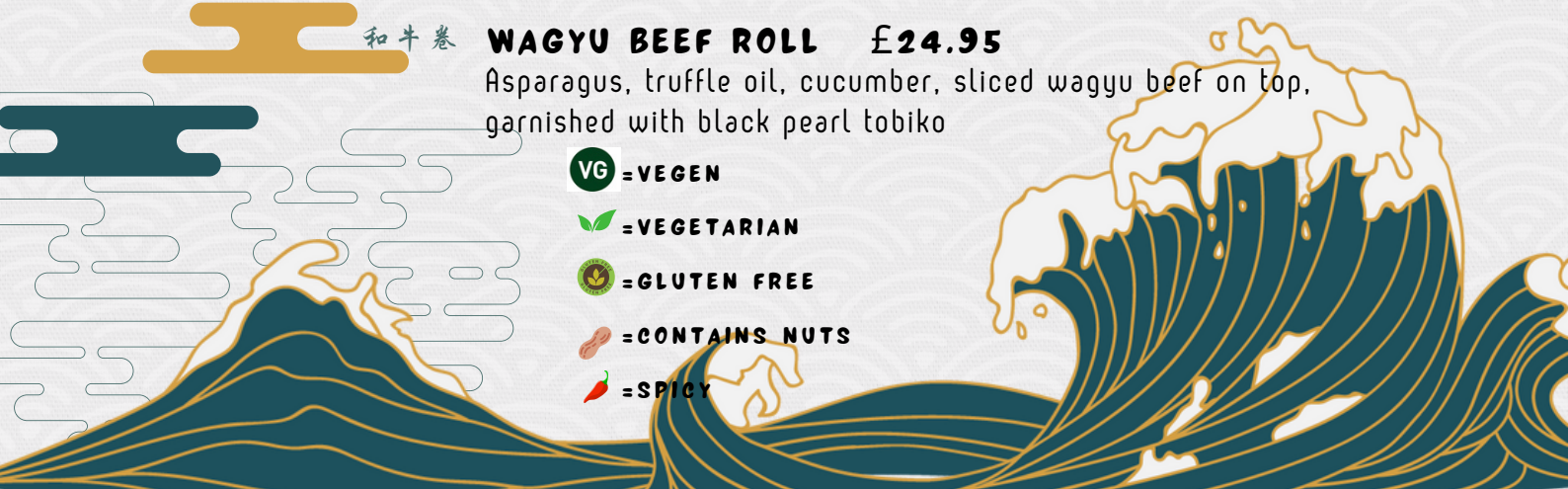
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ROBATA YAKI 焼き物

(Contemporary Japanese izakaya style serving dishes from the open charcoal oven)

味噌黑雪鱼

BLACK COD MISO  **£49.95**

Well seasoning with saiko miso, served with seasonal vegetables

日本和牛

WAGYU STEAK 100GM **£68.95**

Well selected Japanese wagyu gently seared cubes, served with sweet soy and wasabi

照烧鲈鱼

SEA BASS YAKI **£18.95**

Sea bass with aromatic garlic, ginger and sweet soya sauce serve with seasonal vegetables

黑椒鸭胸

KUROGOSHO KAMO **£19.95**

Grilled duck breast with black pepper sauce, served with grilled asparagus

照烧三文鱼

SALMON FILLET TERIYAKI **£18.95**

Grilled with teriyaki sauce serve with seasonal vegetables

照烧鸡肉

CHICKEN TERIYAKI  **£17.95**

Grilled with teriyaki sauce and grill seasonal vegetables, garnished with sesame

薄荷羊排

LAMB CHOP WITH MINT SAUCE **£26.95**

Marinated with salt & pepper, grilled with mint sauce serve with seasonal vegetables

黑椒西冷牛排

SIRLOIN STEAK WITH BLACK PEPPER SAUCE **£28.95**


Grilled with black pepper sauce and grill seasonal vegetables

蒲烧鳗鱼

UNAGI KABAYAKI  **£24.95**

Serve with daikon oroshi, pickle and garnished with sesame


烤时蔬

MIXED VEGETABLE ROBATA    **£15.95**

烤带子

ROBATA SCALLOP(MIN 2) **£4.95/EACH**

Well grilled with ginger and soya sauce, garnished with garlic and spring onion

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BEST ASIAN 最高の料理

甜辣棒棒鸡 **BANG BANG CHICKEN JAPANESE STYLE** 🌶️ £18.95
Fried chicken in a light batter, cooked in homemade sweet sauce
flavoured with chilli, with roasted almonds and crisp cucumber

泰绿咖喱鸡 **THAI GREEN CURRY CHICKEN** 🌿 🌶️ £18.95
Cooked with red pepper, green pepper, aubergine, fine beans, mint, onion
and chilli

泰绿咖喱虾 **THAI GREEN CURRY KING PRAWN** 🌿 🌶️ £21.95
Cooked with red pepper, green pepper, aubergine, fine beans, mint, onion
and chilli

孜然牛柳 **EDO ASIA BEEF FILLET WITH CUMIN** 🌶️ £21.95
Onion, pepper, coriander, spring onion and dry chilli

1/4 香酥鸭 **DIY CRISPY AROMATIC DUCK WRAPPER** £20.95
Steam pancake, crispy duck, cucumber, spring onion and duck sauce

清炒西兰花苗 **NIPPON BROCCOLI ITAME** 🌿 🌿 🌿 VG £14.95
Fried tender stem broccoli with ginger and garlic

EDO ASIA SKEWERS 串

照烧鸡肉串 **YAKITORI** £9.95
Grilled skewer of chicken with yakitori sauce

烤日式牛肉串 **GRILLED BEEF SKEWERS** £9.95
with teriyaki sauce

烤孜然羊肉串 **GRILLED LAMB SKEWERS** 🌶️ £9.95
with cumin seasoning

烤奥尔良鸡翅 **GRILLED ORLEANS STYLE CHICKEN WINGS** £9.95

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RICE & NOODLES 米と麵

白飯 **STEAMED RICE**   **VG** £4.95

蛋炒飯 **EGG FRIED RICE**   **£5.95**
with spring onion


泡菜炒飯 **KIM CHI FRIED RICE**   **£8.95**
Spicy pickled cabbage


三文魚炒飯 **SALMON FRIED RICE** **£11.95**
Minced salmon, soy bean, egg, teriyaki sauce and crispy onion

鰻魚炒飯 **UNAGI FRIED RICE** **£12.95**
Minced unagi, egg and spring onion

和牛炒飯 **WAGYU BEEF FRIED RICE** **£19.95**
Mince wagyu beef, black truffle oil and garnished with black tobiko

XO醬炒飯 **EDO ASIA FRIED RICE WITH XO SAUCE** **£14.95**
Cubes of scallops, prawn, squid, and soy bean


日式炒麵 **YAKI SOBA**  **VG** **£7.95**
Japanese noodle with seasonal vegetables, garnished with Japanese kizaminori

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TASTE OF ASIA £45/PER PERSON

(MIN 2 PERSON)

EDAMAME   
With sea salt

TORI KARA-AGE

Japanese style fried chicken-marinated ginger and garlic served with homemade creamy dressing

DIY CRISPY AROMATIC DUCK WRAPPER

steamed pancake, crispy duck, cucumber, spring onion and duck sauce



EDO ASIA BEEF FILLET WITH CUMIN

Onion, pepper, coriander, spring onion and dry chilli


BANG BANG CHICKEN JAPANESE STYLE

Fried chicken in a light batter, cooked in homemade sweet sauce flavoured with chilli, with roasted almonds and crisp cucumber

NIPPON BROCCOLI ITAME

Fried tender stem broccoli with garlic and ginger

EGG FRIED RICE  
spring onion

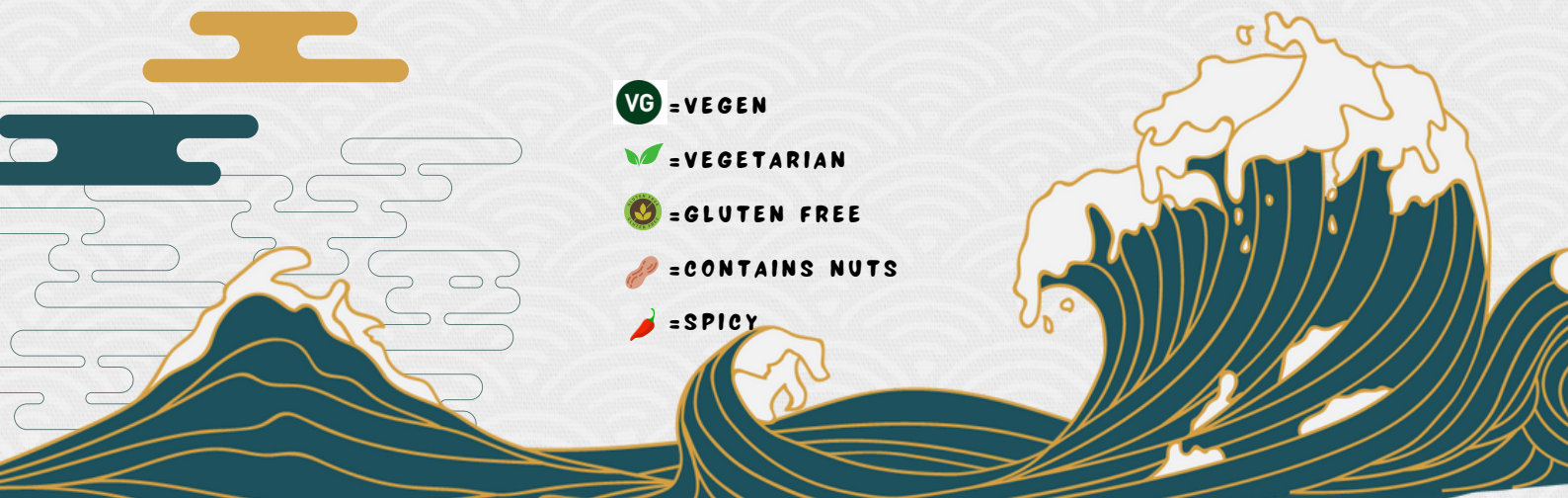
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TASTE OF EDO £48/PER PERSON

(MIN 2 PERSON)

EDAMAME   
With sea salt

TEMPURA PRAWN
With teriyaki sauce and creamy sauce

THE BREATHING SEASHELL SUSHI & SASHIMI PLATTER

4 kinds of sashimi and golden dragon roll



THAI GREEN CURRY CHICKEN  

Red pepper, green pepper, mint, aubergine, fine beans

SALMON FILLET TERIYAKI


Grilled with teriyaki sauce serve with seasonal vegetables

NIPPON BROCCOLI ITAME   

Fried tender stem broccoli with garlic and ginger

EGG FRIED RICE  

spring onion

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VEGETARIAN SET MENU £45/PER PERSON

(MIN 2 PERSON)

EDAMAME   
With sea salt

MIX VEGETABLES GYOZA  
Pan grilled dumplings served with yuzu-ponzu sauce


YASAI TEMPURA  
A collection of the best seasonal vegetables and mushrooms served with
creamy sauce and teriyaki sauce

THE BREATHING SEASHELL SUSHI PLATTERS 
wakame seaweed salad, 2 pieces sweet tofu skin nigiri, garden time sushi roll,
4 pieces tamagoyaki

STIR FRY VEGETARIAN BEEF WITH CUMIN   
onion, pepper, coriander, spring onion and dry chilli

NIPPON BROCCOLI ITAME   
Fried tender stem broccoli with garlic and ginger

STEAM RICE   

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TASTE OF JAPAN £68/PER PERSON

(MIN 4 PERSON)

SEAWEED OTOSHI   
With sesame

EDAMAME   
With sea salt

TORI KARA-AGE

Japanese style fried chicken-marinated ginger and garlic served with homemade creamy dressing

TEMPURA PRAWN

With teriyaki sauce and creamy sauce

GRILLED BEEF SKEWERS

With teriyaki sauce

TEIKOKU ENKAI SUSHI & SASHIMI PLATTER

chef's selection



BLACK COD MISO



Well seasoning with saiko miso, served with seasonal vegetables

STIR FRY BEEF FILLET WITH CUMIN



Onion, pepper, coriander, spring onion and dry chilli

THAI GREEN CURRY KING PRAWN


Cooked with red pepper, green pepper, aubergine, fine beans, mint, onion and chilli

NIPPON BROCCOLI ITAME

Fried tender stem broccoli with ginger and garlic


EGG FRIED RICE  
spring onion

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