

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.





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

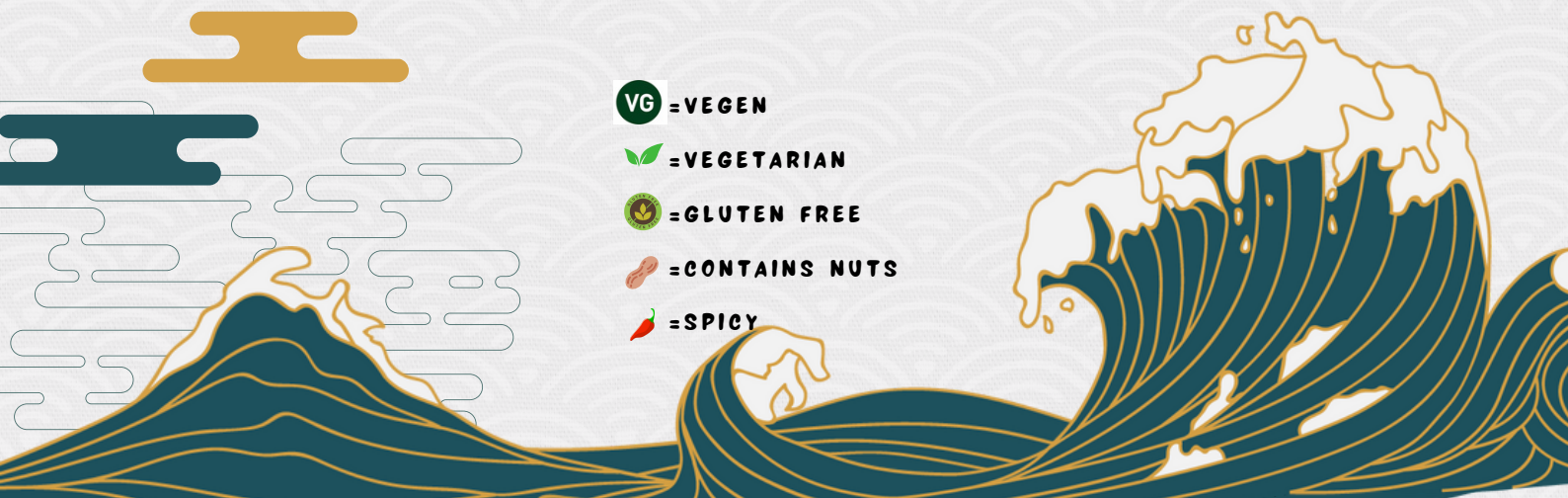
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 = VEGETARIAN

 = GLUTEN FREE

 = CONTAINS NUTS

 = SPICY





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

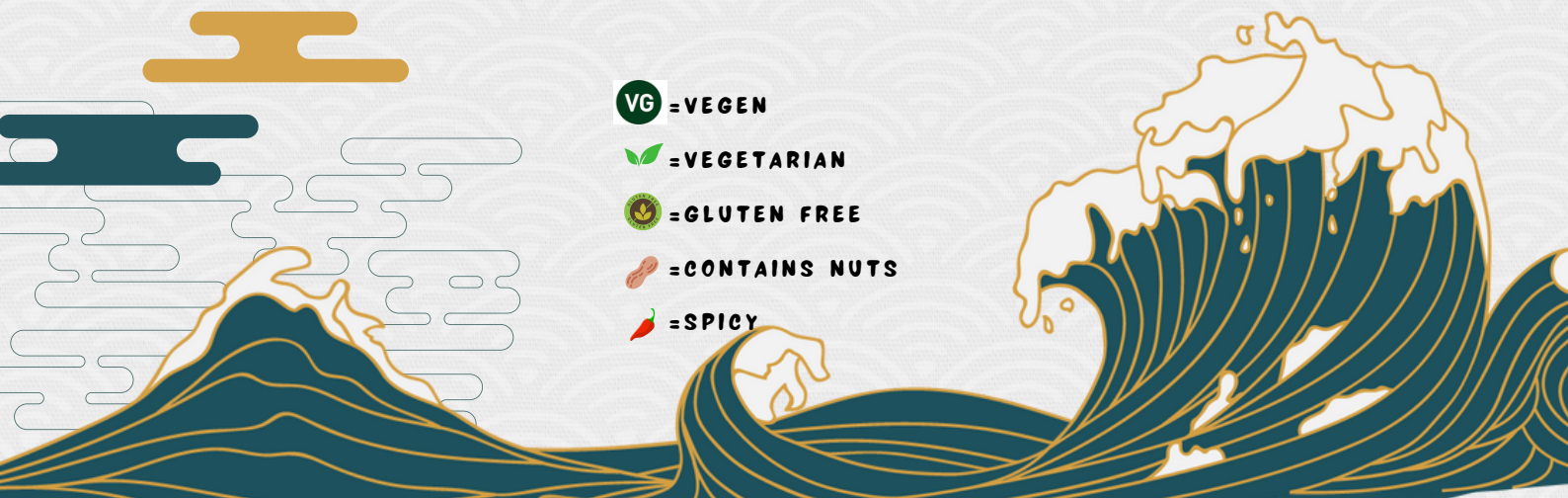
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VEGETARIAN SET MENU £45/PER PERSON

(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   

 = VEGEN

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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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