



# LUNCH



## GREENS

<b>Edamame</b> whole soy beans, salt	4.50
<b>Edoko Salad</b> mixed baby greens, cherry tomatoes, edamame, carrot, ginger dressing	5.50
<b>Tomato Salad</b> marinated tomatoes, mixed baby greens, avocado, feta, herb oil, brioche	6.50
<b>*Salmon Avocado Salad</b> raw salmon, avocado, fish roe, crab, mixed greens, ginger sauce, eel sauce	10.00
<b>Seaweed or Squid Salad</b>	5.50

## TEMPURA LUNCH

<b>Shrimp and Vegetables</b> 5 pieces of shrimp, 5 pieces of mixed vegetables	11.00
<b>Chicken and Vegetables</b> 5 pieces of chicken, 5 pieces of mixed vegetables	10.00

## VEGETARIAN LUNCH

served with miso soup and white rice

<b>Ginger Tofu Steak</b> braised tofu, vegetable medley, ginger soy	9.50
<b>Tofu Vegetable Stir-Fry</b> fried tofu, vegetable medley, ginger soy	9.50

## ENTREE

served with miso soup and white rice

<b>Chicken Teriyaki Rice Bowl</b> chicken breast, vegetable medley	9.50
<b>Beef Teriyaki Rice Bowl</b> beef striploin, vegetable medley	10.00
<b>Miso Sea Bass</b> miso glaze, asparagus	15.00
<b>Spicy Cajun Snapper</b> mushroom, serrano, cilantro, crawfish sauce	14.00
<b>Herb Salmon</b> herb salmon, asparagus, potato puree	13.00

## RICE / NOODLE served with miso soup

<b>Yakisoba Noodles</b> pan fried noodles, vegetable medley, chicken (10.00) shrimp or beef (12.00)	10.00/12.00
<b>Cha Han Fried Rice</b> fried rice, egg, carrots, onions, scallions, chicken (10.00) shrimp or beef (12.00)	10.00/12.00
<b>Seafood Bouillabaisse</b> udon noodles, mussel, scallop, shrimp, miso seafood broth	12.00
<b>Udon Carbonara</b> bacon, shrimp, edamame, sake cream sauce, parmesan, scallions, cherry tomatoes	13.00

## BENTO BOX

served with miso soup, salad, orange, rice, potato croquette

<b>Chicken Teriyaki Bento</b>	10.00
<b>Beef Teriyaki Bento</b>	11.00
<b>Salmon Teriyaki Bento</b>	12.00
<b>Bulgogi Bento</b>	10.00
<b>Miso Sea Bass Bento</b>	14.00
<b>*Roll Bento</b> choice of one roll from group A and group B <b>group A</b> - tuna, spicy tuna, california, spider <b>group B</b> - temptation, tango, geisha, edoko fire	14.00
<b>*Sushi Sashimi Bento</b> 5 pieces assorted sushi, 5 pieces assorted sashimi	15.00
<b>*Combo Bento</b> 3 pieces assorted sushi, 4 pieces assorted sashimi, choice of california roll or spicy tuna roll	15.50

## SUSHI PLATES

served with miso soup

<b>*Sushi Lunch</b> 6 pieces assorted sushi, choice of california roll or tuna roll	15.00
<b>*Sashimi Lunch</b> 10 pieces of assorted sashimi	16.00
<b>*Combination Roll Lunch</b> california roll, spicy tuna roll, shrimp tempura roll	14.00
<b>Unagi Don</b> fresh water eel, avocado, sushi rice	15.00
<b>*Chirashi</b> assorted sashimi over sushi rice	16.00

# edoko

\*Denotes uncooked or partially cooked item.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## MAKI (ROLLS)

<b>Temptation Roll</b> crab meat, cream cheese, shrimp tempura, crab stick, 4 house sauces	14.50
<b>Speechless Roll</b> fried roll, crab meat, cream cheese, spicy crab, spicy mayo, eel sauce, serrano	14.00
<b>Shrimp Dynamite Roll</b> crab meat, avocado, panko jumbo shrimp, spicy mayo, eel sauce	16.00
<b>California Roll</b> crab meat, avocado, cucumber	6.50
<b>California Roll with Snow Crab</b> snow crab, avocado, cucumber	15.00
<b>Green Hulk Roll</b> crab meat, shrimp tempura, avocado, fried crawfish, wasabi sauce, eel sauce	14.50
<b>Lobster Dynamite Roll</b> spicy crab, avocado, cucumber, pan seared lobster, spicy mayo, eel sauce	23.00
<b>Super Dragon Roll</b> crab meat, cream cheese, shrimp tempura, serrano, eel, avocado, eel sauce	15.50
<b>Dallas Roll</b> crab meat, shrimp tempura, cucumber, snow crab, avocado, eel sauce	15.50
<b>*Picasso Roll</b> crab meat, soft shell crab, salmon, cream cheese, torched spicy mayo, mango sauce, eel sauce	15.50
<b>*Mori Mori Roll</b> soft shell crab, spicy crab, cajun tuna, avocado, cucumber, chipotle mayo, eel sauce	15.75
<b>*French Rainbow Roll</b> spicy crab, asparagus, cucumber, tuna, salmon, yellowtail, shrimp, avocado, ginger sauce	15.75
<b>*Ocean Beauty Roll</b> spicy crab, shrimp tempura, salmon, shrimp, bell pepper, serrano, onion, cilantro, ginger sauce	15.50
<b>*Sunshine Roll</b> crab meat, salmon, avocado, cucumber, serrano, sweet chili mango, scallion, chili powder	14.50
<b>*Trio Roll</b> crab meat, salmon, tuna, soy paper, spicy mayo, sriracha	14.00
<b>*Anaconda Roll</b> yellowtail, albacore tuna, cilantro, serrano, spicy ponzu	15.50
<b>*Panic Roll</b> spicy tuna, spicy crab meat, cucumber, serrano, sriracha, spicy mayo, wasabi mayo	14.50
<b>*Palm Spring Roll</b> spicy tuna, cucumber, avocado, diced salmon, cherry tomato, cilantro, fish roe, eel sauce, mustard ponzu	15.00
<b>*Geisha Roll</b> crab meat, shrimp tempura, tuna, avocado, 4 house sauces	15.00
<b>*Tango Roll</b> crab meat, shrimp tempura, salmon, avocado, 4 house sauces	15.00
<b>*Edoko Tower</b> crab meat, cucumber, avocado, rice, spicy seasoned tuna, fish roe, 4 house sauces	15.50
<b>*Edoko Fire Roll</b> crab meat, shrimp tempura, spicy tuna, crunch flakes, 4 house sauces	15.00

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## MAKI (ROLLS) - No Rice

<b>*Butterfly Kiss</b> crab meat wrapped in salmon, spicy mayo, sriracha, wasabi mayo	14.25
<b>*French Kiss Roll</b> spicy crab meat, spicy tuna, soy paper, cajun tuna, spicy ponzu	14.50
<b>*Edoko Kiss Roll</b> crab meat, salmon, seared tuna, soy paper, ponzu	14.50
<b>*Lady Karen Roll</b> crab meat, salmon, tuna, yellowtail, shrimp, asparagus, roe, wrapped in cucumber, ponzu sauce	16.50
<b>*Evergreen Roll</b> crab meat, salmon, tuna, shrimp tempura, rice paper, mixed green, strawberry salsa, spicy ponzu, spicy mayo	18.00
<b>*Kabuki Roll</b> spicy crab meat, salmon, panko shrimp, roe, rice paper, mixed greens, spicy vinaigrette	18.50
<b>*Koyo Roll</b> spicy crab meat, yellowtail, shrimp tempura, mixed greens, cilantro, serrano, spicy ponzu, sriracha	18.50
<b>*Haru Rainbow Roll</b> spicy crab, tuna, salmon, yellowtail, albacore tuna, shrimp, cajun tuna, rice paper, avocado, asparagus, mixed greens, ginger sauce, spicy ponzu, spicy mayo, tempura flakes, sesame seeds	19.00

## SUSHI & SASHIMI

Sushi: one piece per order / Sashimi: five pieces per order

	SUSHI	SASHIMI
<b>*Maguro</b> Tuna Loin	4.00	16.00
<b>*Toro</b> Tuna Belly	Mkt.	Mkt.
<b>*Sake</b> Salmon	3.00	14.00
<b>*Sake Toro</b> Salmon Belly	3.50	15.00
<b>*Hamachi</b> Yellowtail	4.00	16.00
<b>Unagi</b> Fresh Water Eel	4.00	16.00
<b>*Bincho</b> Albacore Tuna	3.00	14.00
<b>Gyu</b> Seared Beef	4.00	N/A
<b>Zuwaigani</b> Snow Crab	4.50	20.00
<b>*Suzuki</b> Striped Bass	3.50	15.00
<b>*Hirame</b> Flounder	3.50	15.00
<b>*Madai</b> Japanese Sea Bream	4.00	16.00
<b>*Saba</b> Norwegian Mackerel	3.00	14.00
<b>Tako</b> Octopus	3.00	14.00
<b>*Mongo Ika</b> Cuttlefish	3.00	14.00
<b>*Karahotate</b> Spicy Scallop	4.00	16.00
<b>*Hotate</b> Scallop	4.00	16.00
<b>Ebi</b> Black Tiger Shrimp	2.50	12.00
<b>*Uni</b> Sea Urchin	Mkt.	Mkt.
<b>*Ikura</b> Salmon Roe	4.00	16.00
<b>*Tobiko</b> Flying Fish Roe	3.00	12.00

## BEVERAGES

Soft Drink	2.00	Green Tea	2.00
Ramune	3.00	Fiji Bottled Water	4.00
Japanese Soft Drink		Perrier Sparkling	4.00
original, orange, strawberry		San Pellegrino	6.00

## DESSERTS

Japanese Ice Cream green tea, red bean, lychee, mango	5.00
Tempura Vanilla Ice Cream	5.50
Green Tea Cheesecake	5.50
Tempura Green Tea Cheesecake	5.50
Mochi Ice Cream	6.00
Creme Brûlée	6.50