

EDOYA

JAPANESE RESTAURANT

MENU

EDOYA
Japanese Restaurant

総料理長 仁

Executive Chef
Hitoshi



Experience the art of

OMOTENASHI

Omotenashi: Our commitment to heartfelt hospitality and the anticipation of your every need.

At EDOYA, we go beyond simply serving meals—we aim to manifest a warm and inviting atmosphere where your comfort and satisfaction are our priorities.

Allow us to make your dining experience truly memorable with our dedication to attentive service and a genuine desire to exceed your expectations.

江戸屋は、日本の本物の料理をお届けすること、
そして何よりもおもてなしの精神を
体現することを目指してスタートしました。
私たちの使命は、単に食事を提供するだけではなく、
お客様の快適さと満足を最優先に考えた、
温かく居心地の良い空間を創り出すことです。

皆様が江戸屋に何度も足を運んでくださることこそが、
私たちの最大の喜びであり、励みとなっています。
お客様への感謝の気持ちを込めて、私たちはこれからも
さらなる成長と向上を目指してまいります。

江戸屋の多彩なメニューをご堪能ください。

前菜
APPETIZER



A 39 HORENSO OHITASHI
ホウレン草おひたし ₱ 189
Classic Japanese side dish made of blanched spinach steeped in light dashi soy broth and garnished with bonito flakes.



A 41 EDAMAME
枝豆 ₱ 149
Japanese young soybean



A 42 IKA SHIOKARA
いか塩辛 ₱ 189
Nutritious, fermented, squid in viscera and salt



A 43 TAKO WASABI
タコわさび ₱ 209
Raw octopus, heavily flavored with Japanese horse radish



A 44 HIYAYAKO
冷奴
Silky, smooth and creamy in Japanese cold tofu ₱ 149



A 45 KIMCHI
キムチ
Salty and spicy fermented vegetables ₱ 139



A 46MAGURO TORORO NATTO
マグロとろろ納豆
Nutritious, diced tuna belly with Natto on the side ₱ 299



A 47 SUSHIYA NO DASHIMAKI TAMAGO
寿司や厚焼き玉子 ₱ 199
Savory rolled omelette.



A 48 ASARI BUTTER
アサリバター
Flavorful clams stir-fried with sake. ₱ 349



A 49 ASARI SAKAMUSHI
アサリ酒蒸し
Fresh white clams steamed in sake, flavored with plenty of ginger with green onion. ₱ 309



A 50 HOT CHAWAN MUSHI
温かい茶碗蒸し
Silky, smooth, savory egg, custard that taste intensely of the sea with shrimp and mushroom ₱ 169



A 52 NIHON SAUSAGE
日本のウインナー
Tasty Japanese sausage 5 pieces ₱ 499



A 53 SUNO MONO MORIAWASE
酢の物盛り合わせ ₱ 249
vinegary assorted vegetables with kohada, shrimp, and shellfish



A 54 GYU ENOKI
牛エノキ
Savory enoki mushroom wrapped with thinly sliced beef, 4 pieces. ₱ 299



A 55 SPICY MENTAIKO POTATO
明太子ポテト ₱ 199
Two pieces of steamed potato, topped with mentai and delicately torched with cheese.



A 56 YAMAIMO SENGIRI
山芋の千切り ₱ 159
Thin pieces of yum served with nori and a light dressing



X01 CHEF'S GYOZA
シェフの餃子 ₱ 249
Savor our exquisite gyoza, skillfully crafted with premium ingredients for a fresh pork and flavorful experience.



WAGYU TATAKI
和牛たたき
prime cuts of Wagyu beef, sliced lightly ₱ 1499



B 58 SALMON YUKE
サーモンユッケ
Fresh Salmon seasoned with garlic and sesame oil. ₱ 399

Prices are inclusive of VAT. 10% service charge will be added.

vegetarian

EDOYA
JAPANESE RESTAURANT

Chef's Gyoza

Crispy on the outside, flavorful on the inside!

₱ 249



₱ 189

Horenso Ohitashi

A classic Japanese side dish made of blanched spinach steeped in light dashi soy broth and garnished with bonito flakes.

サラダ
SALAD



S 65 POTATO SALAD

₱ 199 **ポテトサラダ**

A hearty salad that consists of mashed potatoes, eggs, vegetables, ham and mayonnaise



S 66 EDOYA CAESAR SALAD

江戸屋シーザーサラダ **₱ 429**

Edoya's version of the classic Caesar Salad, made with romaine lettuce, Alugbati (malabar spinach) croutons, parmesan cheese and Caesar dressing.



S 63 CRAB MANGO SALAD

₱ 429 **カニマンゴーサラダ**

A refreshing salad with sweet notes from ripe mangoes that is contrast with the lightly savory flavors of Kani and Japanese Mayonnaise



S 64 PORK SHABU SALAD

豚しゃぶサラダ **₱ 429**

A mound of pork on plenty of lettuce leaves together with ponzu dressing.



S 67 KAISEN SALAD

₱ 499 **海鮮サラダ**

Excite your taste buds with this sashimi salad, packed with fresh salmon, tuna, squid, ebi in a bed of vegetables.

Prices are inclusive of VAT. 10% service charge will be added.

炒め物 ITAMEMONO



BUTA KIMCHI ITAME
豚キムチ炒め ₱ 429

flavorful stir-fry dish made with tender pork and onions, fried together with mild cabbage kimchi and garlic.



BUTA SHOGA YAKI
豚生姜焼き ₱ 399

a fragrant dish made up of thin slices of pork cooked in sweet and aromatic ginger sauce.



KAKI BUTTER SHOYU ITAME
牡蠣バター醤油炒め

Sear-fried oysters with butter, soy sauce, and garlic ₱ 479



K 36 IKA BUTTER GARLIC ITAME ₱ 319
イカバターガーリック炒め

Slightly spicy buttered squid with garlic and onion.



BUTA YAKISOBA
豚焼きそば ₱ 429

Stir fried noodles along with cabbage, carrots and bell pepper and juicy pork meat



OMU YAKISOBA
オム焼きそば ₱ 499

Stir-fried noodles wrapped inside of an omelet topped with okonomiyaki sauce, Japanese mayonnaise

やきとり YAKITORI

(タレ・塩)
original sauce / salt



Y 28 NEGIMA
ねぎま

grilled chicken skewers with Welsh onion made from bite size pieces

₱ 129



Y 30 LEVA
レバー

Grilled chicken liver rich in iron with savory-sweet sauce of ginger

₱ 99



Y 29 SUNAGIMO
砂肝

Chicken gizzards, crispy yet tender, while flavors are generally mild.

₱ 99



Y 31 MOMO
モモ

Grilled chicken skewers with bite size pieces.

₱ 129

Prices are inclusive of VAT. 10% service charge will be added.

vegetarian

焼き物 YAKIMONO



UNAGI KABAYAKI
うなぎかば焼き
Boned and filtered eel, grilled with sweet kabayaki sauce
₱ 789



SABA SHIOYAKI
さば塩焼き
slightly salty mackerel.
₱ 399



SALMON KABUTOYAKI
サーモン兜焼き
Tasty and juicy salmon, head.
₱ 399



SALMON HARASUYAKI
サーモンはらす焼き
Tasty and juicy salmon, belly meat
₱ 399



GINDARA SAIKYOYAKI
銀だら西京焼き
A fish marinated with special miso sauce.
₱ 419



SALMON SAIKYOYAKI
サーモン西京焼き
Salmon marinated with a special miso sauce.
₱ 399

味噌汁 SOUP



ASARI MISO SHIRU (with Rice)
アサリの味噌汁(ご飯セット)
Filled with briny tasty clams in the soup.
₱ 390



KANI MISO SHIRU (with Rice)
カニの味噌汁(ご飯セット)
One big crab in the soup, rich flavor with creamy texture
₱ 420

釜めし RICE



KAMA MESHI RICE
釜めしごはん
Traditional Japanese rice cooked in a Kama iron pot,
₱ 990

Prices are inclusive of VAT. 10% service charge will be added.





グリルチキン

₱ 499



Chicken Namban

チキン南蛮

₱ 399



Buta Kimchi

豚キムチ

₱ 429



Buta Shoga

豚生姜焼き

₱ 399

GOUKA SASHIMI MORIAWASE

豪華刺身盛り合わせ

₱3,999



豪華寿司セット

GOUKA SUSHI PLATTER

All kinds of sushi in one platter, including sashimi rolls, sushi, maki, gunkan. Suitable for 10 pax.

₱5,499

Looking for something unique for your special occasion? We are now offering pick up orders for our exquisite platters!

寿司つまみ
sushi BAR



MAGURO YUKE
マグロユッケ
Fresh tuna seasoned with garlic and sesame oil.
₱ 399



SALMON YUKE
サーモンユッケ
Fresh Salmon seasoned with garlic and sesame oil.
₱ 399



MAGURO SPICY
マグロスパイシー
Fresh lean tuna seasoned with spicy sauce
₱ 399



SALMON SPICY
サーモンスパイシー
Fresh lean salmon seasoned with spicy sauce.
₱ 399



MAGURO YAMA-KAKE
マグロやまかけ
cube tuna topped with yam
₱ 249



AJI TATAKI
アジたたき
Chopped Aji mackerel mixed with ginger and scallion
₱ 489

刺身セット
sashimi set



3 SASHIMI 3 KINDS
刺身3点盛り
Tuna, Hamachi, Salmon
₱ 799



SASHIMI 6 KINDS
刺身6点盛り
Tuna, salmon, lapu-lapu, hamachi, squid, saba
₱ 1,599

にぎりセット
NIGIRI SET



JAPANESE FATTY TUNA TASTING
日本産まぐろセット（味噌汁付き）
Includes 10 pieces: fatty tuna, medium fatty tuna, hon maguro with miso soup set.

₱ 2,999



CHEF'S SUSHI
にぎり寿司8貫セット（味噌汁付き）
8 pieces of freshly made sushi with miso soup.

₱ 999



CLASSIC NIGIRI 10 PCS
にぎり10貫セット（味噌汁付き）
10 pieces of freshly made sushi with miso soup.

₱ 1,499



OMAKASE SHOGUN SUSHI
おまかせ12貫セット　（味噌汁付き）
Includes fatty tuna, medium fatty tuna, and lean meat). With miso soup

₱ 2,348



SALMON　5 PCS
サーモン5貫
5 pieces of Salmon SUSHI

₱ 620



SALMON MINI BOAT
サーモンミニ船盛
variety of salmon in one plate

₱ 1,299

寿司丼
SUSHI DON



KAISEN CHIRASHI
海鮮ちらし（味噌汁付き）
Seasonal Seafood Scatter on top of the rice. Tuna, white meat, salmon, squid, hamachi, shrimp, and egg.

₱ 799



TEKKA DON
鉄火丼（味噌汁付き）
Tuna Bowl
Rice on the bottom, miso soup on the side

₱ 799



SALMON DON
サーモン丼（味噌汁付き）
Salmon Bowl
Rice on the bottom, miso soup on the side

₱ 799

さしみ
SASHIMI

PRICE IS 5 PIECES

1オーダーにつき5枚



OTORO SASHIMI
本マグロ大トロ ₱ 1,999



AKAMI SASHIMI
本マグロ赤身 ₱ 1,489



SALMON SASHIMI
サーモン ₱ 619



HAMACHI SASHIMI
はまち ₱ 989



EBI (SHRIMP)
海老 ₱ 489



AJI SASHIMI
アジ ₱ 489

OTORO ABURI 本マグロ炙り大とろ	₱ 2,099	LAPULAPU ラプラプ	₱ 599
CHUTORO 本マグロ中とろ	₱ 1,899	SHIMESABA 〆さば	₱ 739
CHUTORO ABURI 本マグロ炙り中とろ	₱ 1,999	AJI TATAKI アジたたき	₱ 489
MAGURO マグロ	₱ 619	ENGAWA エンガワ	₱ 1239
NEGITORO ネギとろ	₱ 1,849	ENGAWA ABURI 炙りエンガワ	₱ 1259
SALMON サーモン	₱ 619	ANAGO あなご	₱ 599
TORO SALMON とろサーモン	₱ 639	HOTATE ホタテ	₱ 739
TORO SALMON ABURI 炙りとろサーモン	₱ 659		
IKA イカ	₱ 599	IPPON ANAGO 一本穴子（カット）	₱ 599
		UNI ウニ	₱ 739
OCTOPUS たこ	₱ 599		
		IKURA いくら	₱ 1139
ABURI HAMACHI 炙りはまち	₱ 1099	TOBIKKO とびっこ	₱ 489

日本直送
本マグロ

DIRECT FROM JAPAN
AUTHENTIC
FATTY TUNA



細巻き hoso maki

6 PIECES
1オーダ6個







B 85 TORO-TAKU
とろタク
₱ 339

B 88 SALMON
サーモン
₱ 299

B 92 UME KYUURI
梅キュウり
₱ 189

B 85 TORO-TAKU とろタク Pickled radish and fatty tuna thin roll	₱ 339
B 86 NEGI-TORO ねぎとろ minced tuna thin roll	₱ 339
B 87 TEKKA 鉄火 Tuna Thin Roll	₱ 239
B 88 SALMON サーモン Salmon Thin Roll	₱ 299
B 89 KANPYO かんぴょう Gourd StripThin Roll	₱ 159
B 90 KAPPA カッパ Cucumber Thin Roll	₱ 159
B 91 NATTO 納豆 fermented soybeans thin roll	₱ 159
B 92 UME KYUURI 梅キュウり Plum cucumber roll	₱ 189
B 93 EBI KYUURI 海老キュウり Shrimp cucumber roll	₱ 219
B 94 TAKUAN たくあん Pickled radish thin roll	₱ 159

Prices are inclusive of VAT. 10% service charge will be added.

にぎり
NIGIRI

THE INDICATED PRICE IS PER PIECE.

1貫のお値段です



OTORO
本マグロ大トロ
₱ 399



OTORO ABURI
大マグロトロ炙り
₱ 419



CYUTORO
本マグロ中とろ
₱ 349



SALMON
サーモン
₱ 129



AKAMI
本マグロ赤身
₱ 299



IKA
イカ ₱ 129



AJI
アジ ₱ 99



NEGITORO
ネギとろ ₱ 349



UNI
ウニ ₱ 149



IKURA
いくら ₱ 229



SABA
〆さば ₱ 149



HOTATE
ホタテ ₱ 149



SALMON ABURI
とろサーモン炙り
₱ 169



IPPON ANAGO
一本アナゴ ₱ 599

CHUTORO ABURI
本マグロ炙り中トロ ₱ 369

OCTOPUS (TAKO)
たこ ₱ 129

TORO SALMON ABURI
炙りとろサーモン ₱ 169

MAGURO
マグロ ₱ 129

TOBIKKO
とびっこ ₱ 99

LAPU LAPU
ラプラプ ₱ 129

ENGAWA
エンガワ ₱ 249

ENGAWA ABURI
炙りエンガワ ₱ 269

ANAGO
あなご ₱ 199

HAMACHI
はまち ₱ 199

ABURI HAMACHI
炙りはまち ₱ 219

ABURI (TOURCH) +₱20

Prices are inclusive of VAT. 10% service charge will be added.

EDOYA
JAPANESE RESTAURANT

寿司ケーキ Sushi CAKE

Inform our server what message to write on the plate: "Happy birthday" or "Congratulations".



₱890



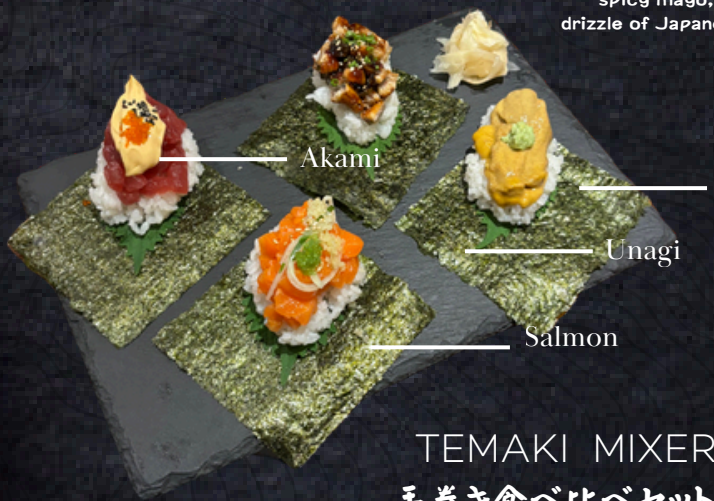
₱990



FIREHOUSE VOLCANO
ファイヤーハウス火山ロール
Salmon, tuna, crab stick in spicy mayo, shrimp and a drizzle of Japanese mayo and mango cut.
₱ 799



ABURI ROLL MIXER
炙りロール食べ比べセット
Make your own roll. two types of juicy salmon
₱ 1599



TEMAKI MIXER
手巻き食べ比べセット
Make your own roll. salmon, tuna, uni, and unagi
₱ 1499



SALMON TEMAKI
手巻きサーモン
Make your own salmon roll.
₱ 479



SALAD MAKI (VEGETARIAN)
サラダロール
A delightful combination of mixed veggies of lettuce, mango, cucumber, spring onion, carrots wrapped in a roll.
₱ 379

Sushi ROLL



SALMON ABURI
₱ 499

サーモン炙りロール

seared salmon with crabstick, cucumber roll garnished with torched salmon, and spicy mayo



CRISPY CALIFORNIA MAKI
₱ 399

クリースピーカリフォルニア巻き

combination of strawberry, kani, mango, cucumber, and tobiko with teriyaki sauce mayo.



SALMON SKIN ABURI ROLL
₱ 499

サーモンスキン炙り

salmon prepared using crispy salmon skin and cream cheese with cucumber



ABURI STEAK ROLL
₱ 499

炙りステーキ

combination of carrots, cucumber, shiitake, and onion leaks. Topped off with succulent beef



FRIED MAKI SALMON AND CREAM CHEESE
₱ 499

揚げサーモンとクリームチーズ

salmon cucumber, and cream cheese, drizzled with kimchi and teriyaki sauce.



CLASSIC RAINBOW ROLL
₱ 659

クラシックレインボー巻き

A harmonious blend of hokkigai, salmon, tuna, lapul lapu, and chuka wakam.



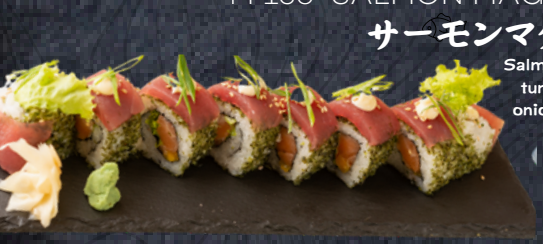
SPICY TUNA MAKI
₱ 499

スパイシーツナ巻き

Made with fresh sushi grade tuna that's minced and flavored with Edoya`s spicy sauce.

Japan | Edoya Sushi | Original Recipe | Fresh and Delicious

寿司ロール
MAKI ROLLS



M 156 SALMON MAGURO ROLL
サーモンマグロロール
Salmon roll topped with tuna and slice salmon, onion leeks and lettuce and tuna on top.
₱ 559



M 159 SPICY DOUBLE SALMON
スパイシーダブルサーモンロール
salmon cucumber, topped with a seared salmon
₱ 499



M 155 CHEESY KABAYAKI ROLL
チーズかば焼きロール
Savory and creamy roll consists of cream cheese, marinated eel and japanese cucumber.
₱ 499



M 147 TWISTED TEMPURA ROLL
ツイスト天ぷらロール
Seared outside maki roll with cucumber, tiger prawn, and crab stick at side, topped with tobiko and spring onion.
₱ 499



J 02 KANI TAMAGO ROLL
カニ玉子ロール
A delectable blend of tamago, cucumber, spring onion, and three pieces of kani, complemented by Japanese mayo and teriyaki sauce.
₱ 399



J 04 TUNA ABURI ROLL
ツナ炙りロール
Indulge in the perfect combination of tuna, mango, and cucumber, topped with Japanese mayo, green tobiko, and teriyaki sauce.
₱ 499



M 143 TONKATSU ROLL
とんかつロール
Taste of katsu mixed with cabbage, Japanese rice, cucumber, and Japanese mayo.
₱ 399



G 03 SPECIAL EBI ROLL
スペシャル海老ロール
mango taste like with cucumber topped with regular shrimp, onion leeks and sesame seeds.
₱ 559



M 162 CRAZY CRABSTICK ROLL
クレイジー蟹ロール
Sushi roll with crunchy vegetables and savory crab sticks with mango cuts.
₱ 399



M 149 UNI SPICY ABURI ROLL
ウニスパイシー炙りロール
Mild spicy with a creamy taste of cream cheese, crab stick, and mushroom, uni, cucumber, eringi topped with spicy mayo and, teri yaki, spring onion.
₱ 499



M 165 UNAGI HAKO SUSHI
うなぎ箱寿司
Pressed sushi in a rectangular mold topped with flavorful marinated freshwater eel
₱ 659



M 152 MANGO CRAZE
マンゴークレイズロール
A tastier roll with cucumber, crabstick and mango outside.
₱ 399



M150 SCALLOP & TUNA SPICY ABURI ROLL
ホタテまぐろスパイシー炙りロール
1. Scallop maki roll with spicy tuna, fried eggplant, garnished with spring onion, spicy mayo inside shiso leaves with tobiko green
₱ 559



SOFT SHELL ROLL
ソフトシェル蟹ロール
made with baby shell
₱ 499

天ぷら TEMPURA



EBI TEMPURA
海老天ぷら
Juicy shrimp dipped in light tempura batter.

5 PIECES ₱ 999
3 PIECES ₱ 799



SEAFOOD TO YASAI MORIAWASE
シーフードと野菜盛り合わせ
Made up of different seafood and vegetables that are lightly battered and deep-fried

₱ 550



YASAI NO MORIAWASE
野菜の盛り合わせ
Made up of various type of vegetables that have been lightly battered and deep fried.

₱ 299



UNI TEMPURA
ウニ天ぷら
Sea urchins wrapped in Nori with added flavored with shisu, dipped in a light and crispy batter, and deep-fried to perfection.

₱ 359



KISU TEMPURA
キス天ぷら
Delicately flavored osohos with a tender texture, deep fried until crispy

₱ 359



KINOKO TEMPURA
キノコ天ぷら
Deep-fried assorted mushrooms in tempura batter

₱ 299



ANAGO TEMPURA
アナゴ天ぷら
Delicately sweet flavored freshwater eel and deep-fried

₱ 458

Prices are inclusive of VAT. 10% service charge will be added.

EDOYA
JAPANESE RESTAURANT

シェフ 筒井

Chef Tsutsui



SOFT-SHELL CRAB TEMPURA

Crabs dipped in light batter for a delicate, crispy coating.
外側がカリカリ、中身はジューシーな天ぷら
ベビー蟹

799



KARAAGE SOFT-SHELL CRAB

Crispy, golden-brown crabs coated in flour or starch.

799

とんかつ TONKATSU

SERVED WITH MISO SOUP AND RICE

味噌汁と白米のセット



JO ROSU
上ロース
Slice of pork tender loin characterized by its rich umami taste with shredded cabbage.

₱ 620



ROSU
ロース110g
Made from a slice of battered pork, features a brown, crispy covering and tenderness inside with shredded cabbage on side

₱ 490



JO HIRE
上ヒレ
Smooth and tender slice of pork fillet. It is light tasting with low fat and low carolies.

₱ 650



HIRE (3PCS)
ヒレかつ
3 pieces of low-fat meat, smooth and tender slice of pork fillet with shredded cabbage.

₱ 550



EBI FRY (3PCS)
海老フライ3本
3 pieces of Japanese fried shrimp made with succulent shrimp coated with Panko breadcrumbs combined with shredded cabbage and tartar sauce.

₱ 950



KAKI FRY (4PCS)
牡蠣フライ4個
Japanese deep-fried breaded oyster with shredded cabbage and tartar sauce.

₱ 699



ROSU & EBI MORIAWASE
ロースと海老盛り合わせ
Pork loin and ebi breaded in panko bread crumbs.

₱ 990



HIRE & EBI MORIAWASE
ヒレかつと海老盛り合わせ
Pork tender loin and ebi breaded in panko bread crumbs.

₱ 1020



CHICKEN KATSU
鶏カツ
Japanese-style fried chicken served with tonkatsu sauce and a side of cabbage.

₱ 520



SALMON FRY
サーモンフライ
Japanese-style fried Salmon served with tonkatsu sauce and a side of cabbage.

₱ 650



Prices are inclusive of VAT. 10% service charge will be added.



ロースと海老盛り合わせ
ROSU & EBI MORIAWASE

Pork loin and ebi breaded in panko bread crumbs.

₱ 990

EDOYA
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揚げ物
AGEMONO



AGEDASHI TOFU
揚げだし豆腐
Fried tofu with grated radish and ginger dipped with tempura sauce
₱ 199



TAKO NO KARAAGE
タコから揚げ
Fried octopus with ginger lemon combined with soy sauce.
₱ 329



KO EBI KARAAGE
小海老の唐揚げ
Flavorful deep-fried small shrimp with salt.
₱ 259



MAGURO TATSUTA AGE
マグロの唐揚げ
Crispy fried tuna with lemon and soy sauce.
₱ 359



Vegetable and Seafood KAKIAGE
かき揚げ　2個
Fried vegetable with ginger lemon combined with soy sauce.
₱ 299



TORI KARAAGE
鶏唐揚げ
Boneless pieces of chicken, marinated in fresh ginger, garlic, sake, and soy sauce
₱ 429

SUKIYAKI JAPANESE STYLE
すき焼き
Sukiyaki-inspired set with marbled beef, tofu, mushrooms, and vegetables in a sweet soy sauce broth.
₱ 999



EDOYA
JAPANESE RESTAURANT

₱5,999

揚げ物船盛
AGEMONO PLATTER

Consists of different flavorful fried dishes such as tonkatsu, Tori Karaage, vermicelli noodles, Kaki Fry, Kisu, Ebi Tempura prawn, Potato fries, and Cheese Sticks served with flavorful sauces.



LOOKING FOR SOMETHING UNIQUE FOR YOUR SPECIAL OCCASION?

WE ARE NOW OFFERING PICK UP ORDERS FOR OUR EXQUISITE PLATTERS!

ステーキ

BEEF SELECTION



We use Wagyu beef known for its extremely tender texture and well-balanced ratio of lean meat and marbling.

肉質が非常にやわらかく、赤身と脂身のバランスが良い厳選牛肉を使っております。



牛たたき
Wagyu Tataki

100 g of thin sliced wagyu.

₱ 1499



サイコロステーキ
Saikoro Wagyu

100 g of cube wagyu with appetizers of the day

₱ 2990





りブアイステーキ
RIB EYE

tender, flavorful cuts of beef. Served with the chawanmushi, rice set

150g – ₱ 1599

プレミアム和牛ステーキ
Premium Wagyu 200g

200g wagyu rib-eye steak.

₱ 2999

Matcha Ramen

Edoya's ramen tradition meets Chotto Matcha's signature blend—introducing our Matcha Ramen

江戸屋の伝統的なラーメンと、ちょっと抹茶が恋に落ちました——
抹茶ラーメン、ご堪能下さい

matcha



650 PESOS



Matcha Tempura

抹茶天ぷら

Crispy, golden tempura lightly dusted with matcha salt

830 PESOS



Matcha Temari Sushi

抹茶手毬寿司

Three kinds of fresh fish delicately layered over matcha-infused Japanese rice, shaped into bite-sized balls.

990 PESOS

CHOTTO MATCHA

EDOYA
JAPANESE RESTAURANT

ラーメン
RAMEN



R 96 EDOYA'S ORIGINAL RAMEN

江戸屋オリジナルラーメン

Flavorful ramen with sweet broth providing buttery taste.

₱ 429



R 97 TANTANMEN

担々麺

Rich broth with nutty flavor and spiciness

₱ 429





R 98 TSUKEMEN RAMEN

つけ麺

Cold ramen noodles dipped in hot flavorful soup broth

₱ 499

R 95 TONKOTSU RAMEN

とんこつラーメン

Deliciously creamy pork bone broth traditionally served up with long thin noodles and topped with a variety of ingredients.

₱ 429





R 99 VEGETARIAN RAMEN

ベジタリアンラーメン

Rich Vegetarian Ramen made with soy milk topped with fresh greens, enoki, and tofu.

₱ 399

Prices are inclusive of VAT. 10% service charge will be added.

丼ぶり DONBURI

TOGETHER WITH MISO SOUP



D 77 TENDON

天丼

Steamed Japanese Rice topped with seafood and vegetables deep fried in tempura batter and drizzled with a special sweet savory tensuyu sauce

₱ 699



D 78 TOKUJYO TENDON

特上天丼

₱ 859

Don buri with delicate sweetness, mild astingency, deep umami and flowery green aroma.



D 81 STEAK RICE

ステーキライス

Aromatic and tastier rice filled with tender bits of steak and crisp veggies.

₱ 499



D 80 GYUDON

牛丼

Steamed Japanese Rice topped with thinly sliced beef simmered with tender onions and savory sweet sauce

₱ 469



D82. Chashu Don

チャーシュー丼

Aromatic and tastier rice filled with tender pork

₱ 499



D 79 KATSUDON

かつ丼

Steamed Japanese rice topped with breaded pork loin cooked with eggs and sauteed onions simmered in a sweet and savory sauce.

₱ 459

Prices are inclusive of VAT. 10% service charge will be added.

Soba

日本を感じてもらいたい、江戸屋の本格蕎麦

単品 A LA CARTE



海老天そば
Ebi tempura soba
PHP. 499



たぬきそば
Soba
PHP. 429

温そば寿司御前
Hot soba sushi set
PHP. 999



そば天ぷら寿司御膳
Soba tempura + Sushi set
PHP. 1189





+ 御前についてくる品
All sets comes with
本日の小鉢彩りサラダ Appetizer Mini Salad

そば天丼御前
Soba tendon set
PHP. 899



そば天ぷら御前
Soba tempura set
PHP. 799





蕎麦

Fresh, flavorful Japanese noodles—light, healthy, and packed with nutrients. Naturally low in gluten and perfect for a balanced meal.

うどん Udon

日本の味わいをそのままに、江戸屋のうどん

単品 A LA CARTE



海老天うどん
Ebi tempura udon
PHP. 499



たぬきうどん
Udon
PHP. 429



+ 御前についてくる品
All sets comes with
本日の小鉢 彩りサラダ Appetizer Mini Salad

温うどん寿司御膳
Hot udon sushi set
PHP. 999



天うどん寿司御膳
Udon tempura + Sushi set
PHP. 1189



うどん天丼御前
Udon tendon set
PHP. 899



うどん天盛り御前
Udon tempura set
PHP. 799





照り焼きチキン Teriyaki Chicken
PHP. 480
Juicy chicken with Japanese teriyaki sauce



親子丼 Oyakodon
PHP. 510
Juicy chicken and soft-cooked egg simmered in savory soy broth over rice, served with miso soup.



お子様セット Kiddie meal set
PHP. 399
Japanese style kid meal including egg, and vegetables on the side.

DRINK MENU 2026

EDOYA

SAKE



NATURE — ARTISTRY — HERITAGE

Featured SAKES

JUNMAI

月桂冠 Gekkeikan

山田錦　Yamada Nishiki

月桂冠 山田錦は、山田錦を使用したなめらかで調和の取れた日本酒です。冷やしてもぬる燗でも楽しめます。1637年創業、京都の月桂冠が醸す一本です。

Gekkeikan Yamadanishiki is a smooth, well-balanced sake made with premium Yamada Nishiki rice. Enjoy it chilled or lightly warmed. Crafted by Gekkeikan, founded in Kyoto in 1637.



Carafe:
1 Go (180ml): 790PHP
2 Go (360ml): 1499PHP
Bottle (720ml): 3100PHP

JOSEN

日本盛 Nihonsakari

上選 JOSEN　Hot / Cold

日本盛の上撰酒は、滑らかな口当たりと淡麗な味わいが特徴の本醸造酒です。冷やしても燗しても楽しめ、燗時には麹の香りが広がります。1889年創業の老舗蔵元が、伝統技術で醸した一杯です。

Nihonsakari Josen is a Honjozo sake with a smooth texture and light, refined flavor. Enjoy it chilled or warm, where its koji aroma deepens. Crafted with tradition since 1889.

Carafe:
1 Go (180ml): 599PHP
2 Go (360ml): 999PHP

JUNMAI DAIGINJO

Winner of the Gold Award at the All U.S. Sake Appraisal
全米日本酒歓評会 金賞受賞

獺祭 DASSAI Cold

獺祭 45 – Balanced & Approachable

磨き45%の獺祭は、フルーティーな香りとバランスの取れた旨味が特徴。やわらかい口当たりと軽快な後味で、食事との相性も抜群です。冷やしても、ぬる燗でも楽しめる万能な一本。

Dassai 45, polished to 45%, offers a fruity aroma with a well-balanced umami. Its smooth texture and crisp finish make it an excellent pairing for a variety of dishes. Enjoyable both chilled and slightly warmed, this sake is an approachable introduction to Dassai's refined craftsmanship.



1Go (180ml): Php 1,700
2Go (360ml): Php 2,500
Bottle (720ml): Php 4,800

獺祭 23 – Ultimate Purity & Complexity

精米歩合23%という極限まで磨き上げた獺祭の最高峰。雑味が一切なく、クリアで洗練された味わい。フローラルな香りと、シルクのような滑らかさが特徴の究極の純米大吟醸。

Dassai 23 is the pinnacle of the Dassai series, polished down to an unprecedented 23%. This sake embodies ultimate refinement, offering a pure, delicate, and complex profile. With floral aromas and a silky-smooth texture, it is a true masterpiece of junmai daiginjo craftsmanship.



Bottle (720ml): Php 15,000

JUNMAI



Nagano Prefecture
Masumi
Bottle (720ml): Php 4,000

JUNMAI



Saga Prefecture
Shichida
Bottle (720ml): Php 4,700

JUNMAI



Tottori Prefecture
Chiyomusubi
Bottle (720ml): Php 4400

Sake FLIGHTS

TOGETHER WITH TODAY'S APETIZER





日本酒飲み比べ
Trio from Across Japan

Php 790

a. 真澄 かや 純米（長野）：上品な酸味と米の旨みが調和した、バランスの良い味わい
b. 七田 純米（佐賀）：力強い米の旨みとコクが広がる、飲みごたえのある一本
c. 千代むすび 純米（鳥取）：やさしい甘みとともに、すっきりとした爽やかな余韻

a. Masumi Kaya Junmai (Nagano) : Elegant and well-balanced, with gentle acidity and refined rice umami
b. Shichida Junmai (Saga) : Full-bodied and rich, showcasing bold rice umami and depth
c. Chiyomusubi Junmai (Tottori) : Clean and refreshing, with soft sweetness and a crisp finish







一口で巡る世界の味

A Taste of the World in Every Sip

シャンパン
CHAMPAGNE & SPARKLING WINE



CHANDON BRUT シャンドン ブリュット	₱ 2,499
VEUVE CLIQUOT BRUT ヴーヴ・クリコ	₱ 11,629

チュミソル
SOJU



JINRO CHAMISUL ORIGINAL ジンロ　チュミソルオリジナル	₱ 390
JINRO CHAMISUL FRESH ジンロ　チュミソルフレッシュ	₱ 390







ウィスキー
WHISKY

	SHOT	BOTTLE
JOHNNY WALKER BLACK LABEL ブラックラベル	₱ 329	₱ 3,500
CHIVAS REGAL 13 YRS TEQUILA CASK シーバスリーガル	₱ 450	₱ 5,490
MATSUI SINGLE MALT MIZUNARA CASK 松井シングル	₱ 649	₱ 8,800
KURAYOSHI SHERRY CASK 倉吉シェリーカスク	₱ 629	₱ 8,250



ウィスキー・ジン等
OTHER LIQUORS

	SHOT	BOTTLE
JACK DANIELS ジャックダニエル	₱ 300	₱ 3500
JOSE CUERVO GOLD ホセクエーボ	₱ 250	₱ 2,800
ABSOLUT BLUE アブソルートブルー	₱ 250	₱ 2,800
SUNTORY HAKU VODKA サントリーはく	₱ 350	₱ 5500
SANTORY ROKU GIN サントリー 六ジン	₱ 390	₱ 4,900

	SHOT	BOTTLE
SANTORY SUI サントリー翠	₱ 260	₱ 2,900
SUNTORY ROKU サントリー六	₱ 390	₱ 4,900





BOLD & REFRESHING

JAPANESE SOUR & HIGHBALL

HIGHBALL
ハイボール

CHUHAI
チューハイ

LEMON SOUR
レモンサワー

CALAMANSI SOUR
カラマンシーサワー

UME SOUR
梅サワー

どれでも ALL ₱ 389





HOUSE FAVORITES,
Served just for you

Beerビール

SAN MIGUEL PALE PILSEN サンミゲルピルセン	₱ 149
SAN MIGUEL LIGHT サンミゲルピルセンライト	₱ 149
SAN MIGUEL APPLE サンミゲルアップル	₱ 149
KIRIN ICHIBAN キリン一番	₱ 229
SAPPORO サッポロ黒ラベル	₱ 249
ASAHI アサヒ	₱ 249

Shochu 焼酎

KURO KIRISHIMA	₱ 1,900
黒霧島	
AKA KIRISHIMA	₱ 2,199
IICHIKO SILHOUETTE	₱ 1,699
いいちこシルエット	



House Wine ワイン

	GLASS	BOTTLE
赤ワイン RED	₱ 399	₱ 1,489
白ワイン WHITE	₱ 399	₱ 1,489



SODA/MIXERS/WATER ソーダ・水

COKE コーラ	₱ 109
COKE ZERO コーラゼロ	₱ 109
SPRITE スプライト	₱ 109
ROYAL ロイヤル	₱ 109
BOTTLED WATER 水	₱ 109
PERRIER ペリエ	₱ 249
SCHWEPPES SODA WATER 炭酸水	₱ 109
SCHWEPPES TONIC トニックウォーター	₱ 109







A Burst of FRESHNESS



ジュース
mocktails

STRAWBERRY MINT NOJITO ストロベリーミントノヒート	₱ 189
ORANGE CUCUMBER NOJITO オレンジキューカンバーノヒート	₱ 189
CRANBERRY FREEZE クランベリーフリーズ	₱ 189
VIRGIN MOJITO バージンモヒート	₱ 189
SUMMER REFRESHER サマーリフレッシャー	₱ 189
ORANGE COOLER オレンジクーラー	₱ 189
PURPLE RAIN パープルレイン	₱ 189
HOUSE BLEND ICE TEA 江戸屋オリジナルアイスティー	₱ 119



シェイク
shakes

MANGO CHEESE マンゴーチーズ	₱ 199
STRAWBERRY BANANA ストロベリーバナナ	₱ 199
LEMON CUCUMBER レモンキューカンバー	₱ 199
ORANGE &LEMON オレンジとレモン	₱ 199
GREEN MANGO グリーンマンゴー	₱ 199
WATERMELON スイカ	₱ 199

EDOYA
JAPANESE RESTAURANT

フィリピンの繁栄と発展
世界の平和を祈ります。

本日は江戸屋に御来店頂き誠に有難う御座います。
こちらは神社ではありません。
日本食を通して、日本の神社、
日本の伝統と文化を伝えたく造りました。

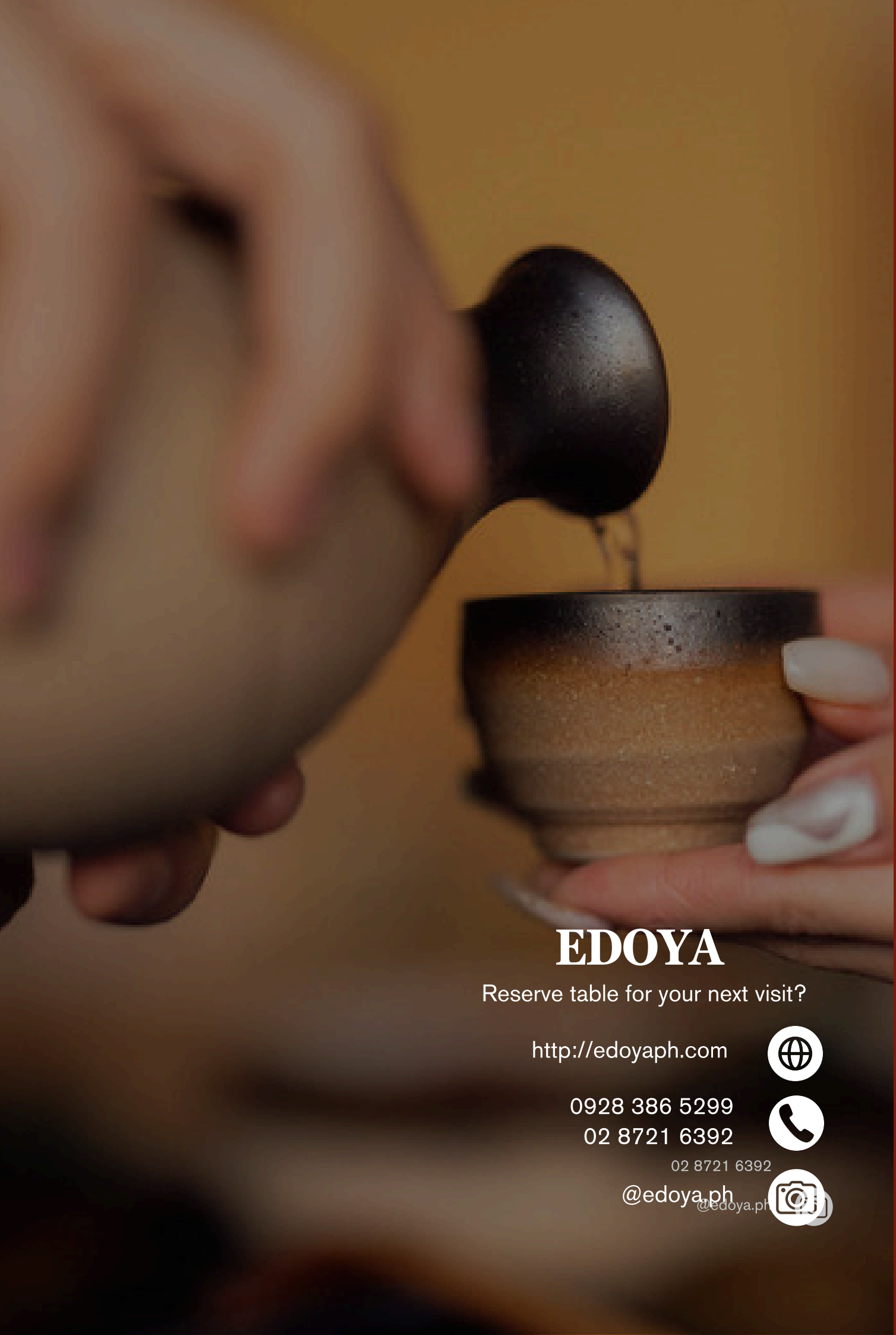
この賽銭は
フィリピンの恵まれない人達に
毎月集計し全額100%
寄付させて頂きます。

We pray for the prosperity and
development of the Philippines,
as well as peace in the world.

Thank you for your visit to Edoya today.
We established Edoya with the mission of sharing
Japanese culture and traditions through
our authentic Japanese cuisine.
Please note that Edoya is not a shrine.

As part of our commitment to giving back,
Edoya will donate 100% of the funds collected each month
to support the underprivileged in the Philippines.





EDOYA

Reserve table for your next visit?

http://edoyaph.com

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