



Werner-Senger-Str.12
65549 Limburg
phone 06431-5905505

DI-FR 11:00 - 14:30
17:00 - 22:00

SA, SO & public
holidays 12:00 - 22:00
MO closing day

the art of
japanese cuisine



江戸 Edo - Mouth of the River

Edo means "Mouth of the River" and stands not only as a symbol for the unifying moment of food itself, but also the harmonious integration of traditional Japanese cuisine in modern Europe.

Food connects – This is the belief on which the passionate cooking of creative chef Tien Tran is based.

At the tender age of 18, he had already established himself in gastronomy and developed a special love for traditional Japanese cuisine. Learning from various chefs, he developed his own distinctive style, combining the philosophies of culinary art and aesthetics.

With Edo, Tien Tran has fashioned a place where he and his team create refined culinary masterpieces, charming a smile to the faces of his every guest.

We look forward to seeing your smile.



SOUPS _____ €

V1 Miso Shiru 2,D,F
White miso, tofu, seaweed, scallions **6**

V2 Cremige Kokos-Suppe 2,G
Strong chicken soup, chicken breast meat, cherry tomatoes, slightly spicy **8**

V3 Seafood-Suppe 2,B,D
scallops, fish, shrimp, cherry tomatoes, seasoned with a dash of lime juice, slightly spicy **10**

SALADS _____ €

V10 Wakame salad K
Seaweed Salad **6**

V11 Salmon salad D,K
Grilled Scottish salmon, seasonal salad, avocado, cress
Caviar, Soju-Balsamico, truffle oil **14**

V12 Rock Shrimp A1,B,G,E
Prawn tempura, wild herb salad, mango,
Sesam-Birnen-Mayonnaise-Sauce, truffle oil **15**



STARTERS

€

V20 Edamame F

Japanese green beans, sea salt

6

V21 Vegi Gyoza A1,F

Fried dumplings with vegetable filling

8

V22 Tori Karaage A1,C,K

Free Range Fried Corn Chicken, Soy, Lime, Sesame-Mayonnaise

8

V23 Frühlingsrolle classic A1,B,C,K

Baked with finely chopped shrimp, crab meat with salad and a soy shallot dip

8

V24 Diamonds Rolls A1

Summer rolls filled with wild herb salad, mint and coriander, homemade chilli-lime dressing, optionally with...

a Breaded tofu F

8

b Scottish salmon in a crispy tempura coating D

9

c Grilled chicken breast

8

d Prawns in a light tempura batter B

10

V25 Tofu Tempura A1,K

Tofu in a crispy tempura coating

8

V26 Scampi Tempura A1,B,K

King prawns in light tempura batter

8



FANCY STARTER

€

V30 Salmon Aburi-Ponzu D,F,K

Flambéed salmon, ponzu, marinade, caviar

13

V31 Tuna Tataki Miso D,F,K

Flambéed tuna, miso sauce, unagi sauce

15

V32 Lachs-Carpaccio D,F,K

Thin slices of Scottish salmon, Soja-Balsamico, marinade, caviar, truffle oil

13

V33 Hamachi-Ponzu D,F,K

5 slices of king fish, radish, chili, ponzu, marinade, caviar, truffle oil

15

V34 Seared Scallops B,F,K

Flambéed Scallops, chili, cress, soju balsamic vinegar, marinade, caviar, truffle oil

14

V35 Tuna Tatar Imperial D,F,K

Tuna, caviar, soya, sesame oil, chives

15

V36 Edo-Tapas 2,A1,C,D,F,K

Various small appetizers from our starter

a. For 1 person

b. For 2 persons

16

30

V37 Yaki Tako B,F,K

Grilled octopus, avocado, cherry tomatoes, coriander, miso dressing

22

V38 Seabream & Truffle D,F,K

8 slices of sea bream, marinade, caviar, cress, yuzu truffle sauce

15



TEPPAN - YAKI (GRILL) _____ €

Served with green asparagus sesame rice

G1 Tori-Sanzoku 2,F,K
Grilled Chicken, Black Pepper Sauce **18**

G2 Sake-Yaki D,F,K
Grilled Scottish Salmon, Miso-sake sauce **26**

G3 Maguro-Yaki D,F,K
Grilled tuna, Miso-sake sauce **30**

G4 Scampi-Yaki B,F,K
grilled king prawns, Yakiniku sauce **30**

G5 Kamo-Yaki F,K
Grilled Barbarie duck breast fillet, teriyaki sesame sauce **26**

G6 Surf & Turf Edo Style B,F,K
Grilled roast beef, king prawns, Yakiniku sauce **35**

G7 Anago-yaki D,F,K
Grilled eel, unagi sauce **26**

G8 Buri-Daikon D,F,K
Grilled yellowfin mackerel, miso sake sauce **28**



MAIN COURSES _____ €

W1 Yasai Ramen Vegetarian (slightly sharp) A1, F
Ramen kimchi soup, gyoza, tofu, pak choi, green onions **16**

W2 Gyu Soju Ramen 2,C,F
Ramen Noodle Soup, Roast Beef Slices, Soy Eggs, Pak Choi, Sesame Oil **20**

W3 Flying Chicken Ramen A1,F,K
Free Range Fried Corn Chicken, Ramen, Soy Eggs
Wild herb salad, sesame pear mayonnaise sauce **16**

W4 Ahiru yaki Udon A1,F,K
Crispy duck, udon noodles, pak choi **18**

W5 Virgin monk (Vegetaran) A1,G,K
Tofu in tempura coating, creamy coconut milk, curry, lemongrass,
Thai herbs, sesame rice **16**

W6 Ebi no Pinatsu A1,E,G,H,K
Breaded king prawns in tempura, creamy peanut sauce. sesame rice **22**

Garnish

Cooked rice **3**

Sushi Rice **4**

Udon noodles **6**

side salad **3**

mayonnaise sesam, spicy **2**

saucés: ponzu, unagi, miso, sweet and sour sheep, hot chili **2**



SUSHI €

Sushi Nigiri 2 pcs.

S1 Sake D,J	Scottish salmon	5
S2 Maguro D,J	Tuna	5
S3 Ebi B,J	Boiled king prawns	5
S4 Hamachi D,J	yellowtail	6
S5 Anago D,J	Eel	7
S6 Hotategai B,J	scallop	7
S7 Rose Sake Aburi D,J	Flambéed salmon, spicy salmon tartare, caviar	8
S8 Rose Maguro Aburi D,J	Flambéed Tuna ,Spicy Tuna tatare, caviar	8

Please let our waiter know if you don't want to eat wasabi.

Sushi Maki 6 pcs.

S11 Kappa Maki K	Cucumber	5
S12 Avocado Maki K	Avocado	5
S13 Asupara Maki K	Asparagus	5
S14 Sake Maki D	Scottish salmon	5
S15 Teka Maki D	Tuna	6
S16 Ebi Avocado Maki B	Boiled king prawns, avocado	6
S17 Edo Maki D	Scottish salmon, avocado	6

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SUSHI Extreme Rolls 8 pcs.		€
S30 Green Roll vegetarian G,K	Avocado, cucumber, radish, avocado coat	13
S31 Salmon Roll D,G,K	Salmon, avocado, salmon coat	14
S32 Hotate Gain Roll B,G,K	Tempura crusted prawns, avocado, Fire Scallop - Coat, Caviar	18
S33 Crispy Tiger Roll B,D,G,K	Tempura crusted prawns, avocado, covered with fire salmon	15
S34 Spider Roll B,D,G,K	Prawns in tempura, avocado, spicy tuna tartare, Caviar, chives, slightly hot	18
S35 Phoenix Roll A1,D,G,K	Salmon tempura, avocado, spicy salmon tartare, caviar, Chives, slightly spicy	18
S36 Rainbow Deluxe A1,B,D,G,K	Ebi Tempura, Tuna, Salmon, Whitefish, Avocado, Caviar, Seaweed, Tobiko	18
S37 Viper Roll A1,B,D,K	Prawns in tempura, avocado, wrapped with grilled eel, unagi sauce	18
S38 Crazy Tuna D,G,K	Spicy Tuna Tatar, Avocado, covered tuna flambé, Caviar, chives, slightly hot	17
S39 Crazy Salmon D,G,K	Spicy salmon tartare, avocado, covered salmon flambé, Caviar, chives, slightly hot	17
S40 Yasai Roll vegetarisch G,K	Avocado, cucumber, asparagus, wrapped in wakame - miso sauce	13
S41 Tuna Roll D,G,K	Tuna, avocado, covered tuna flambé	15
S42 Yaki-Tori Roll 2,G,K	Grilled chicken, cucumber, covered with fire cheese	13

All Extreme Rolls contain cream cheese and sesame



FRIED Tempura Rolls 6 pcs. _____ €

S51 Yasai Crunchy A1,G,K Breaded roll with radishes, cucumber, avocado (vegetarian) **11**

S52 Sake Crunchy A1,D,G,K Breaded roll with salmon, radishes, avocado **12**

S53 Edo Crunchy A1,B,D,G,K Breaded roll with salmon, tuna, white fish, radishes, avocado **13**

All tempura rolls including cream cheese and sesame

SASHIMI SET _____ €

S60 Sake-Maguro D 3 pcs salmon, 3 pcs tuna **15**

S61 Sake Sashimi D 6 pcs Scottish salmon, radish **15**

S62 Maguro Sashimi D 6 pcs tuna, radish **16**

S63 Hamachi Sashimi D 6 pcs yellowtail, radish **16**

S64 Moriawase B,D,N 14 pcs Mixed sashimi, caviar **30**



SUSHI MENUS

€

S71 Vegi Set (vegetarian) A1,G,K

Maki, Extreme Roll, Vegi crispy roll

24

S72 Sushi Chef's Tip (for 1 person) A1,B,D,G,K

Sashimi, nigiri, maki roll, extreme roll, crispy roll

35

S73 Edo Surprise (for 2 persons) A1,B,D,G,K

Sashimi, nigiri, maki roll, extreme roll, crispy roll

65

S74 Omakase 5 gears A1,B,D,G,K

Chef's Choice

Omakase means "I leave it to you". Our sushi chef will make the selection for you. Lean back comfortably and let yourself be surprised by an exclusive selection of sushi creations. A starter and a dessert of your choice are served with the menu Wish.

per person: **75**



CHILDREN MENU €

K1 Happy Kids 1/2 portion A1,K **10**
Fried free range corn chicken, vegetables, rice

K2 Maki mix 18 Stk D,K **14**
Salmon maki, avocado maki, cucumber maki

DESSERT €

Panna Cotta G with strawberry **8**

Mochi icecream A1, G Japanese rice cake filled with different types of ice cream **9**

Dorayaki Cake A1, G Japanese cake **7**

Edo sweet dream
(for 2 persons) A1,C,G An extraordinary Edo dessert creation **22**



BEVERAGES

Softdrinks

		€
Pepsi, Pepsi Light, Pepsi Max	0,33 l	3,50
Mirinda, 7up	0,33 l	3,50
Heil Apfelsaftschorle	0,33 l	3,50
Schwip Schwap	0,33 l	3,50
Goldberg Ginger Ale	0,2 l	3,50
Goldberg Tonic Water	0,2 l	3,50
Goldberg Bitter Lemon	0,2 l	3,50

Water

		€
Selterswasser		2,80
Medium / naturell	0,25 l	
Selterswasser		7,50
Medium / naturell	0,75 l	

Homemade Lemonade

Lime, Cane Sugar, Mint, Soda, Ice

	€
Fresh passion fruit Limonade	6,50
Fresh lychee Limonade	6,50
Fresh Kumquat Limonade	6,50
Fresh Ananas Limonade	6,50

Juices 0,2 l

	€
Banana	3,00
Mango	3,00
Cherry	3,00
Passion fruit	3,00
Kiba	3,00
Orange	3,00

Tea

	€
Jasmintea	4,00
Greentea	4,00
Fresh ginger tea	5,00
Mint, Lime, Honey	
Fresh Lemongrass tea	5,00
Ginger, Lime, Mint, Honey, Kumquat	
Fresh mint tea	5,00
Ginger, kumquat, honey	

Coffee

	€
Coffee	3,00
Espresso	3,00
Cappuccino G	4,00
Latte Macchiato G	4,00
Hot chocolate	4,00



BEVERAGES

Aperitif 0,2 l €

Aperol Spritz	8,00
Hugo	8,00
Campari Soda or Orange	8,00
Gin Tonic	10,00

Japanese Whiskey €

	2 cl / 4 cl
Suntory Hibiki Harmony	8 / 15
Nika yoichi	7 / 13

White wine 0,2 l €

Riesling	7,00
Schneider Grauburgunder	8,00
Schneider Sauvignon Blanc	8,00

Rosé 0,2 l €

Win	7,00
Schneider Rose	8,00

Red wine 0,2 l €

WIN	7,00
Schneider Ursprung	7,00
Schneider Black Print	8,00

Sake 150 ml €

Ozeki Hot Sake Junmai	8,00
Ozeki Cold Sake Junmai	8,00

Umesu 100 ml €

Japanese Ume plum wine	8,00
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Beer €

Radeberger Pils	0,3 l / 0,5 l	3,50 / 5,50
Radeberger Radler	0,3 l / 0,5 l	3,50 / 5,50
Radeberger Colabier	0,3 l / 0,5 l	3,50 / 5,50
Büble Weizen Hell	0,5 l	5,50
Büble Weizen alkoholfrei	0,5 l	5,50
Schöffelhofer Kristallweizen	0,5 l	5,50
Schöffelhofer Weizen dunkel	0,5 l	5,50
Radeberger Pils alkoholfrei	0,33 l	3,50
Kirin-Japanese beer	0,33 l	5,00
Asahi-Japanese beer	0,33 l	5,00



Additives

Beverages and dishes may contain additives, colourings and flavour enhancers. Should you have any questions, please contact our staff or request our menu with denoted allergens and food intolerances.

- 1 with preservatives
- 2 with flavor enhancer
- 3 with antioxidant
- 4 with dye
- 5 with phosphate
- 6 with sweetener
- 7 caffeinated
- 8 contains quinine
- 9 blackened
- 10 contains source of phenylalanine

Contains the following allergens:

- A grains containing gluten
(1 wheat, 2 rye, 3 barley, 4 oats, 5 spelt, 6 kamut, 7 hybrid strains)
- B crustaceans
- C eggs
- D fish
- E peanuts
- F soja
- G Milk and milk products (including lactose)
- H Nuts (1 almond, 2 hazelnut, 3 walnut, 4 cashew, 5 pecan nut, 6 Brazil nut, 7 pistachio nut, 8 macadamia nut, 9 Queensland nut)
- I celery
- J Mustard
- K sesame seeds
- L Sulfur dioxide and sulphites in a concentration greater than 10mg/kg or 10mg/l
- M lupins
- N mollusks