

Information about Edamame's reopening (updated on Wednesday October 7th)

My staff and I have missed you our guests very much and we are so happy to be open again bringing Edamame back to life !

It is a very different setup to how it was before. Our tiny premises is poorly suited for "socially distanced dining", which is the exact opposite of what my wife and I had in mind when we created Edamame 22 years ago. Our goals then were to facilitate and encourage informal social engagement whilst offering an opportunity to enjoy some home-cooked style Japanese food.

Sadly this is no longer possible in the short and medium term, and so we have introduced numerous significant operational changes at Edamame. Many of them will take some time to get used to, and we ask that you will bear with us as we adjust.

- Operating Hours / Menus

We are initially offering just five lunches (Wed-Sun) and 2 dinners (Fri/Sat) each week

There is **NO SUSHI NIGHT** on Thursday evenings, but we hope to bring it back as soon as possible

The Fri/Sat Dinner menu has a slightly reduced selection, with some daily specials

We hope to increase opening hours and menu selections in a few weeks' time

- Hygiene

There are hand sanitisers in several locations, no-touch temperature checks, and a brief Q&A process regarding signs of symptoms as each guest enters Edamame

We will record guest contact details to comply with tracking regulations (QR codes for NHS app will be available at the door)

We will require that guests wear face coverings **AT ALL TIMES** except when eating and drinking

We are sanitising very frequently and thoroughly all surfaces throughout the restaurant, kitchen and bathroom areas, which include tables, stools, taps, door handles etc.

We will control a one-in one-out system of guest flow into and out of the toilet and washroom areas

- Seating Arrangements

There is a **GREATLY REDUCED** seating capacity, with **NO SHARING** of tables between different groups of diners
We are able to accommodate groups of 2, 3 and 4, and we have only one table that could potentially seat a group of 5

A member of staff will escort guests to and from their tables, and will control the flow of people in and out of the hallway
Guests are asked not to freely enter the restaurant from outside until invited to do so by the staff

Coat racks are not in use. Coats and bags need to be stored with their owners at or under the tables where they are sat

- Ordering / Payment Process

Staff (wearing face coverings) are taking orders in person - there are no ordering apps yet at Edamame !

Menus with very short descriptions are posted on the walls (not at the tables). More detailed descriptions of the food items are available online using a QR code, and hard copies of menus are available on request

Contact-less card payments will be encouraged (PIN entry cards and cash accepted as a last resort)

- Table Bookings, Drop in Guests, Takeaways (for collection only) please check **FAQ section** of web-site

To help to reduce unnecessary waste we would ask that you to bring a suitable bag with which to collect your takeaway order, though of course we will have bags here if they are needed

The above trial arrangements will be reviewed after a few weeks and adjustments will be made as necessary.
We will ask for and welcome any feedback and suggestions you may have about these new arrangements !

We are very excited to be open again, and we hope to see you here at Edamame very soon !