

## edamame's "evening menu"

served on Friday and Saturday evenings only

If you have ANY ALLERGY CONCERNS please alert your waitstaff BEFORE ORDERING !  
Our staff can advise food choices with you and will make your concerns clearly known to the chef

(M) contains meat

(G) gluten-free

(G)\* gluten-free ON REQUEST

(P) is suitable for pescatorians (fish eating vegetarians)

(P)\* can be made suitable for vegetarians ON REQUEST

(V) is suitable for vegetarians (no meat, no fish)

### meat dishes (rice and soup NOT included)

#### chikin katsu チキンかつ (M)

fresh chicken breast fillet, breaded and deep fried, served with a fruity dipping sauce ..... £7.00

#### chikin karaage チキンからあげ (M)

fresh chicken breast chunks, marinated in soy and ginger, and deep fried ..... £6.00

#### tonkatsu とんかつ (M)

tender pork cutlet, breaded and deep fried, served with a fruity dipping sauce ..... £7.00

#### shogayaki しょうがやき (M)

stir fried strips of pork loin marinated in soy and ginger ..... sorry, currently not on the menu (£7.00)

#### beef yakiniku 焼き肉 (M)

stir fry of thinly sliced beef steak marinated in garlic, spices and sesame ..... sorry, currently not on the menu (£8.00)

### fish dishes (rice and soup NOT included)

#### satsumaage さつまあげ (G)\* (P) (is gluten-free without the chilli sauce)

assorted pan-fried japanese fish cakes, served with edamame's home-made sweet chilli dipping sauce ..... £7.00

#### ikanoshogayaki いかのしょうがやき (P) (contains molluscs)

tender squid pieces, marinated in soy and ginger and stir fried (can be made a little spicy if desired) ..... £7.00

#### samonbatayaki サーモンバターやき (G)\* (P)

juicy chunks of fresh salmon fillet, pan-fried with butter and japanese seasoning ..... £10.00

#### takoyaki たこやき (P) (contains molluscs)

octopus pieces in small "pancake balls", topped with seaweed powder, dried fish flakes and sauce ..... £6.00

#### samon furai サーモンフライ (P)

large, fresh salmon fillet in japanese breadcrumbs, deep fried, served with a fruity dipping sauce ..... £10.00

#### samon teri "えだまめ風" サーモンてり (P)

fresh salmon fillets, marinated and poached in "edamame-style" teriyaki sauce ..... £10.00

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- (M) contains **meat** (P) is suitable for **pescatorians** (fish eating vegetarians)  
(G) **gluten-free** (P)\* can be made suitable for **vegetarians** ON REQUEST  
(G)\* **gluten-free** ON REQUEST (V) is suitable for **vegetarians** (no meat, no fish)

## vegetable dishes (rice and soup NOT included)

### kinpira gobo きんぴらごぼう

stir fried shredded burdock root, seasoned with sesame seeds and sweetened soy ..... £3.00

### amaitamagoyaki あまいたまごやき (G)\* (P)\*

omelette made with free range eggs, cooked with soy and sweetened wine seasoning ..... £5.00

### yasai tofu itame とうふ入りやさしいため (vegetable stir-fry) (G) (P)\*

carrots, mange toute, baby corn, oriental chives, beansprouts and tofu chunks, stir fried ..... £6.00

### bata horenso バターほうれんそう (G) (P)\*

baby spinach, pan fried lightly with butter and japanese seasoning ..... £4.00

### jaga bata ジャガバター (G)\* (P)\*

pan fried baby potato chunks, in butter, garlic and japanese seasoning ..... **sorry, currently not on the menu (£3.00)**

### tofu steak とうふステーキ (V)

tofu slices cooked in "edamame's" sweetened soy, with grated mild mooli radish and leeks ..... £7.00

### agedashidofu あげだしとうふ (P)\*

crispy deep fried tofu chunks, served in "edamame's" sweetened soy, topped with grated mild mooli radish, dried fish flakes, chopped leeks and a little freshly-grated ginger ..... £7.00

## salads

### yasai sarada やさいサラダ (G)\* (P)\* (is gluten-free without the dressing)

mixed salad with a tasty savoury japanese dressing, sprinkled with toasted white sesame seeds ..... £3.00

### kaiso sarada かいそうサラダ (G)\* (P)\* (is gluten-free without the dressing)

assorted soft seaweeds on bed of fine strips of white cabbage, with japanese dressing and leeks ... **not on the menu (£3.50)**

### sunomono すのもの (V)

wakame seaweed and chopped cucumber, served in a sweetened vinegar and sesame marinade ... **not on the menu (£3.00)**

### daikon sarada だいこんサラダ (G)\* (P)\* (is gluten-free without the dressing)

finely shredded strips of mooli radish, with savoury dressing and tiny strips of dried seaweed ..... **not on the menu (£3.00)**

### horenso ohitashi ほうれんそうおひたし (P)\*

spinach leaves and sesame seeds in a savoury marinade, topped with dried fish flakes ..... **not on the menu (£3.00)**

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**(G)\*** *gluten-free ON REQUEST*

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## side orders

### **edamame** えだまめ **(G) (V)** *our signature dish !*

*delicious and addictive, succulent green baby soy beans - pop them from their pods and enjoy !*

*we highly recommend you try some as a starter while we prepare your other selections* ..... **£3.00**

### **tsukemono** つけもの **(G)\* (V)**

*mixed pickled vegetables - a crunchy accompaniment to your meal* ..... **£3.00**

### **hiyayakko** ひややくこ **(G) (P)\***

*chilled tofu chunks topped with chopped leeks, grated ginger, topped with dried fish flakes* ..... **not on the menu (£3.00)**

### **morokyu** もろきゅう **(G) (V)**

*cucumber sticks, served with dipping pastes of miso and japanese plum* ..... **£3.00**

### **negi natto** ねぎなっとう **(G)\* (P)\*** *(is gluten-free and vegetarian without the sauce)*

*sticky, fermented soy beans, topped with a sprinkling of chopped leeks - an acquired taste for some !* ..... **£2.00**

### **japanese rice** ごはん **(G) (V)**

*small bowl of rice - we recommend one bowl of rice per person, which is also used traditionally as a plate* ..... **£2.00**

### **miso soup** みそしる **(G) (P)\***

*traditional home-made miso soup, sprinkled with chopped leeks (regular or *vegetarian* soups available)* ..... **£2.00**

### **chilli sauce** チリソース **(V)**

*edamame's home-made sweet chilli dipping sauce, topped with a sprinkling of chopped leeks* ..... **£1.00**

## drinks

### beers ビール *served ice-cold with frosted glasses*

<b>lager - asahi “super dry”</b> ( <i>brewed in Japan</i> ) [5.2% abv]	can (350ml) .....	<b>£3.50</b>
<b>kirin “ichiban shibori”</b> ( <i>brewed in UK</i> ) [4.6% abv]	bottle (330ml) .....	<b>£3.50</b>
<b>black - köstritzer “black lager”</b> ( <i>brewed in Germany</i> ) [4.8% abv]	bottle (330ml) .....	<b>£3.50</b>

### shotchu 焼酎 *japanese distilled spirit* [20% abv] *served as mixed drinks :*

<b>ume hai</b>	<i>with soda water and a sour plum</i> .....	<b>£3.00</b>
<b>oolong hai</b>	<i>with oolong tea</i> .....	<b>£3.00</b>
<b>grapefruits hai</b>	<i>with soda water and grapefruit juice</i> .....	<b>£3.00</b>
<b>calpis chu-hai</b>	<i>with calpis - a milky-vanilla-citrus flavoured drink</i> .....	<b>£3.00</b>
<b>oyuwari</b>	<i>with hot water and a sour plum</i> .....	<b>£2.50</b>

### sake 酒 “rice wine”

<b>ozeki “karakuchi”</b> ( <i>brewed in USA</i> ) [15% abv]	small tokkuri (125ml) .....	<b>£5.00</b>
<i>served hot (or cold on request) with ochoko cups of your choice</i>	large tokkuri (250ml) .....	<b>£9.00</b>

please check the specials for **SUPERIOR SAKE** choices eg. MIO Sparkling, Hakutsuru Draft

### wines ワイン

<b>choya</b> ( <i>from Japan</i> ) [10% abv]	<i>aromatic japanese plum wine</i>	shot glass (50ml) .....	<b>£2.00</b>
<i>served chilled</i>		bottle (750ml) .....	<b>£21.00</b>
<b>ozeki kanjyuku</b> ( <i>from Japan</i> ) [14% abv]	<i>superior “umeshu” plum wine</i>	shot glass(50ml) .....	<b>£2.50</b>
<i>served chilled</i>		bottle (720ml) .....	<b>£26.00</b>
<b>house red / white</b> [12% abv]	<i>great quality wines at modest prices</i>	glass (175ml) .....	<b>£3.00</b>
<i>check with waitstaff for this week’s choices</i>		bottle (750ml) .....	<b>£13.00</b>

### soft drinks ソフトドリンク

**all cold soft drinks are served with ice unless otherwise requested**

<b>coca cola, diet coke, sprite</b> .....	<b>£1.50</b>
<b>orange juice, apple juice</b> .....	<b>£1.50</b>
<b>iced tea (peach or lemon flavours)</b> .....	<b>£1.50</b>
<b>mineral water - bottle of sparkling or still (500ml)</b>	<b>£2.00</b>
<b>oolong cha - imported tea, served cold</b> .....	<b>£2.00</b>
<b>calpis - a milky-vanilla-citrus drink</b>	<b>£2.00</b>
<b>calpis soda - calpis prepared with soda water</b> .....	<b>£2.50</b>
<b>ramune soda (from Japan) served in its famous and distinctive bottle</b> .....	<b>£2.50</b>
<i>various flavours, subject to availability, such as : original, water melon, yuzu, strawberry, lychee</i>	
<b>houji cha - toasted green tea, served hot</b> .....	<b>£0.50</b>