



Edamame reopened on June 2nd after an extended period of closure (since March 2020). It has been wonderful to bring Edamame back to life and to serve our food to you once more !

Sushi nights resumed on June 10th, so now we are operating our usual menu schedule of five lunches (Wed-Sun), one sushi night (Thurs) and two dinners (Fri, Sat) each week

Please note we do not take table bookings. Edamame operates on a drop-in basis only, and we will seat our guests as quickly as circumstances allow

To instil confidence in our guests to eat-in at our premises we have greatly improved the ventilation of the restaurant, our seating capacity has been significantly reduced, and our table layout adjusted to provide you with reassuring separation from guests sat at other tables

Temperature checks are carried out at the door, enhanced cleaning procedures are in place, and you will be politely reminded to wear your face covering at all times only to be removed when eating and drinking

We have one table (by the window) to accommodate groups of five (or six - max group size). A group of five (or six) will be asked to wait for that table, or you may want to consider breaking up into two smaller groups in order to be seated more quickly

Takeaway orders can be collected at pre-booked (by telephone) collections times. Alternatively they may be ordered at the door in which case we will prepare them as quickly as possible

Inside Edamame our friendly staff will take your orders face to face. There is no need to download an app to order from your phone :) Our menus are viewable by scanning QR codes. Printed versions are also available if required. You will be served swiftly and efficiently

We look forward to welcoming you with warm greetings to serve you Edamame's home-cooked style Japanese food !