

welcome to edamame's "evening menu"

this menu is available on Friday and Saturday evenings only

why not share a selection of dishes in the traditional japanese way to enjoy a wide range of flavours!
rice and miso soup are not included but they may be ordered separately from the 'side orders'

(V) indicates suitable for vegetarians (no meat, no fish) (V)
(P) indicates suitable for pescatorians (fish eating vegetarians) (P)

meat dishes

chikin katsu チキンかつ

fresh free range chicken breast fillet, breaded and deep fried, served with a fruity dipping sauce £6.00

shogayaki しょうがやき

stir fried strips of pork loin marinated in soy and ginger £6.00

chikin karaage チキンからあげ

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

tonkatsu とんかつ

tender pork cutlet, breaded and deep fried, served with a fruity dipping sauce £6.00

beef 牛肉の日替わり料理

our beef special of the day, please look for details posted on the walls (subject to availability) £6.00 - £8.00

fish dishes

satsumaage さつまあげ

selection of pan-fried japanese fish cakes, served with edamame's home-made sweet chilli dipping sauce £6.00 (P)

ikanoshogayaki いかのしょうがやき

tender squid pieces, marinated in soy and ginger and stir fried £6.00 (P)

samonbatayaki サーモンバターやき

juicy chunks of fresh salmon fillet, pan-fried with butter and japanese seasoning £8.00 (P)

takoyaki たこやき

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

samon furai サーモンフライ

large, fresh salmon fillet in japanese breadcrumbs, deep fried, served with a fruity dipping sauce £8.00 (P)

samon teri "えだまめ風" サーモンてり

fresh salmon fillets, marinated and poached in "edamame-style" teriyaki sauce £8.00 (P)

vegetable dishes (contain a little fish stock seasoning)

kinpira gobo きんぴらごぼう

stir fried shredded burdock root, seasoned with sesame seeds and sweetened soy £3.00 (P)

amaitamagoyaki あまいたまごやき

egg omelette cooked with soy and sweetened wine seasoning £4.00 (P)

yasai itame やさいいため (vegetable stir-fry)

carrots, mange toute, baby corn, oriental chives and beansprouts, stir fried with japanese seasoning £5.00 (P)

bata horenso バターほうれんそう

baby spinach, pan fried lightly with butter and japanese seasoning £3.00 (P)

jaga bata ジャガバター

pan fried baby potato chunks, in butter, garlic and japanese seasoning £3.00 (P)

tofu steak とうふステーキ

tofu slices cooked in "edamame's" sweetened soy and vinegar, with grated mild mooli radish and leeks £6.00 (P)

agedashidofu あげだしとうふ

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 £6.00 (P)

vegetarian (V) choices - contain no meat or fish !

amaitamagoyaki あまいたまごやき

egg omelette cooked with soy and sweetened wine seasoning £4.00 (V)

yasai itame やさいいため (vegetable stir-fry)

carrots, mange toute, baby corn, chives and oriental beansprouts, stir fried in japanese seasoning £5.00 (V)

bata horenso バターほうれんそう

seasoned baby spinach, pan fried lightly with butter £3.00 (V)

jaga bata ジャガバター

pan fried baby potato chunks, in butter and garlic £3.00 (V)

tofu steak とうふステーキ

tofu slices cooked in "edamame's" sweetened soy and vinegar, with grated mild mooli radish and leeks £6.00 (V)

salads

yasai sarada やさいサラダ

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

kaiso sarada かいそうサラダ

assorted soft seaweeds on a bed of fine strips of white cabbage, with japanese dressing and leeks £3.00 (V)

sunomono すのもの

wakame seaweed and chopped cucumber, served in a sweetened vinegar and sesame marinade £3.00 (V)

daikon sarada だいこんサラダ

finely shredded strips of mild mooli radish, with a savoury dressing and tiny strips of dried seaweed £3.00 (V)

horenso ohitashi ほうれんそうおひたし

spinach leaves and sesame seeds in a savoury marinade £3.00 (V)

side orders

edamame えだまめ *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 main selections* £3.00 (V)

tsukemono つけもの

mixed pickled vegetables - a crunchy accompaniment to your meal £3.00 (V)

hiyayakko ひややっこ

chilled chunks of tofu topped with chopped leeks, freshly grated ginger £3.00 (V)

morokyu もろきゅう

cucumber sticks, served with dipping pastes of miso and japanese plum £3.00 (V)

negi natto ねぎなっとう

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

japanese rice ごはん

small bowl of rice - we recommend one bowl of rice per person, which is also used traditionally as a plate.... £1.50 (V)

miso soup みそしる

traditional home-made miso soup, topped with a sprinkling of chopped leeks (contains a little fish stock)..... £1.50 (P)

chilli sauce チリソース

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

drinks

imported asahi beers ビール [5% abv] served *ice-cold* with frosted glasses !

super dry lager	can (350ml)	£2.50
kuro nama dark beer	can (350ml)	£2.50

shotchu 焼酎 [japanese distilled spirits 20% abv] served as mixed drinks :

ume hai	<i>with soda water and a sour plum</i>	£2.50
oolong hai	<i>with oolong tea</i>	£2.50
grapefruits hai	<i>with soda water and grapefruit juice</i>	£2.50
calpis chu-hai	<i>with calpis yoghurt drink</i>	£2.50
oyuwari	<i>with hot water and a sour plum</i>	£1.50

sake 酒 [rice wine - 15% abv] served *hot in tokkuri servers, with tiny ochoko cups of your choice*

ozeki karakuchi	small tokkuri (125ml)	£3.50
	large tokkuri (250ml)	£6.00

wines ワイン

choya	fruity and aromatic japanese plum wine [10% abv]	shot glass	£1.50
		bottle (750ml)	£13.00
red/white	medium house wines [12% abv]	glass (175ml)	£2.50
		bottle (750ml)	£10.00

soft drinks ソフトドリンク

all cold soft drinks are served with ice unless otherwise requested

coca cola, diet coke, sprite	£1.00
orange juice, apple juice	£1.00
mineral water - <i>bottle of sparkling or still (500ml)</i>	£1.50
calpis - <i>popular japanese yoghurt drink</i>	£1.50
oolong cha - <i>imported tea, served cold</i>	£1.50
houji cha - <i>toasted green tea, served hot</i>	£0.50