

Edamame's Dinner 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** (P) is suitable for **pescatarians** (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)

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 £9.00

chikin karaage チキンからあげ (M)

fresh chicken breast chunks, marinated in soy and ginger, and deep fried £9.00

tonkatsu とんかつ (M)

tender pork cutlet, breaded and deep fried, served with a fruity dipping sauce £9.00

shogayaki しょうがやき (M)

stir fried strips of pork loin marinated in soy and ginger £9.00

beef yakiniku 焼き肉 (M)

stir fry of thinly sliced beef steak marinated in garlic, spices and sesame £11.50

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 £9.00

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 for +50p**) £9.00

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 £13.50

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

octopus pieces in small "pancake balls", topped with seaweed powder, dried fish flakes and sauce £7.00

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 £13.50

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 £13.50

vegetable dishes (rice and soup NOT included)

kinpira gobo きんぴらごぼう (V)

stir fried shredded burdock root, seasoned with sesame seeds and sweetened soy £4.50

amaitamagoyaki あまいたまごやき (G)* (P)*

omelette made with free range eggs, cooked with soy and sweetened wine seasoning £8.00

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

mixed vegetables with Japanese stock seasoning and stir fried with tofu chunks £8.00

bata horenso バターほうれんそう (G)* (P)*

baby spinach, pan fried lightly with butter and japanese seasoning £5.00

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 £9.00

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 £9.00

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 £4.50

tsukemono つけもの (G)* (V)

mixed pickled vegetables - a crunchy accompaniment to your meal £4.50

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 ! £3.00

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 £3.50

miso soup みそしる (G) (P)*

traditional home-made miso soup, sprinkled with chopped leeks (regular or *vegetarian* soups available) £3.50

chilli sauce チリソース (P)

edamame's home-made sweet chilli dipping sauce, topped with a sprinkling of chopped leeks £2.00

We usually offer some specials to add to this dinner menu to add to your choices

**An optional 10% service charge is added to all bills with your kind consent
All tips are gratefully received and shared equally by all the staff**