

FOOD MENU

ASIAN TAPAS

Kinoko Gohan Mushroom Rice (ve) – 13.50

Beautifully cooked Japanese mushroom with mushroom stock, tamarind sauce and topped with crispy sweet potato and fresh coriander.

Ebi Fry - 13

Crispy prawns with sweet chilli dip.

Barbacoa Beef Korokke - 11

Smoky Barbacoa Beef & potato, with crunchy coating and saffron garlic mayonnaise.

Bang Bang Cauliflower (ve) - 13

Cauliflower florets tossed in a sweet and spicy sauce.

Mentaiko Pasta - 14

Freshly cooked pasta, served with parmesan cheese, taramasalata sauce. Seaweed and turmeric.

Thai Crab Cakes – 12.50

Crispy crab cake garnished with shredded sweet potato, shiso leaf and ginger.

Chicken Wings - 11

Delicious chicken wings served with BBQ sauce, spring onions and sesame seeds.

Teriyaki Burnt Ends with rice – 13.50

Charred beef ends tossed in sticky teriyaki sauce.

Chicken Karaage – 11.5

Tempura chicken with choice of sauce.

Pork Belly - 15

Tender pork belly glazed in tonkatsu sauce with mayo, kimchi with seaweed-micro cress garnish.

Hoisin Duck with Pancakes - 19

Hoisin duck with hoisin sauce, pancakes, cucumber and spring onion.

Katsu Chicken Bao Bun - 12

Two pillowy buns with spicy mayo.

Katsu Curry - 16

Crispy chicken served with katsu and rice, spring onions and seaweed garnish.

Chicken & Water Chestnut Gyoza - 12

Juicy chicken & water chestnut dumplings, handmade in-house, with a tangy gyoza sauce.

Vegetable Gyoza (ve) - 10

Gyoza served with tangy sauce.

Japanese Charcuterie - 13

Beef thinly sliced served with saffron aioli, pickled mooli and ginger.

Sichuan Chicken – 13.50

Tender chicken fillet in a bold chilli sauce with green & red peppers, ginger, onion, and Sichuan peppercorns.

Sweet & Sour Chicken – 13.50

With mixed vegetables in tangy sauce.

Tokyo Plant Tofu (ve) - 12

With spicy dipping sauce.

Pulled Pork Bao Buns - 12

Soft bao buns filled with smoky pulled pork, kimchi, cucumber, and crispy fried shallots.

Duck Bao Buns – 13.5

Duck with hoisin sauce in two soft buns.

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Sweet Potato Bao Buns (v) - 10

Two soft buns with miso sauce.

Crispy Vegetable Tempura (v) - 12

Mixed vegetables with dipping sauce.

Flamed Edamame (ve) – 8.5

Charred edamame tossed with sea salt.

SUSHI

Salmon Nigiri - 10

Scottish salmon over sushi rice with shiso, chives, furikake, and a touch of tamari.

Sesame Salmon Takana Roll – 17

Scottish salmon, mango, and pickled mustard leaf, with sesame seeds and a sesame-ginger goma dip.

Sesame Ponzu Salmon Tataki - 12

Fresh salmon with cucumber, mooli, coriander, and tangy ponzu dressing.

Tuna Nigiri – 11

Fresh tuna over sushi rice with shiso, chives, furikake.

Chicken Katsu Roll - 17

Tender tempura chicken breast & fresh avocado rolled with creamy soy aioli.

Snow Crab Roll - 16

Crab claw, avocado, and cucumber, rolled with sriracha and vegan mayo

Crispy Salmon Skin Roll - 13

Tear drop shaped hosomaki with crispy salmon skin & lettuce drizzled in teriyaki.

Dragon Roll - 20

Inamo's signature dish! Crunchy tempura shrimp, creamy avocado and a touch of mayo. 8 pieces. Enter the Dragon!

Tamarind Mushrooms (ve) - 11

Five-mushroom medley in chilli tamarind sauce.

Tiger Roll - 20

Seared Scottish salmon with avocado, rolled around prawn tempura and topped with mayo & sriracha. Roarsome!

Salmon Sashimi Rose - 15

Fresh slices of Scottish salmon in the shape of a delicate rose.

Rainbow Roll - 20

A colourful roll with tuna, salmon, crab, mango, avocado, cucumber, and a drizzle of spicy mayo.

Tuna Sashimi Rose - 15

Succulent slices of fresh tuna served as an attractive rose.

California Roll - 17

Classic crab roll with avocado, cucumber & wasabi mayo.

Sweet Potato Roll (ve) - 13

Sweet potato, carrot, and cucumber with vegan mayo, sriracha, and crispy fried shallots.

Mango Dragon Roll (ve) - 17

Mango, avocado, cucumber, carrot, and vegan mayo. The fruity cousin of our Dragon family!

Red Dragon Roll (ve) - 13

Red peppers, crunchy cucumber and smooth avocado. The vegan sibling to our Dragon Roll.

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Prawn Nigiri - 10

Fresh prawn over sushi rice with sriracha & mayo.

Butterfly Roll - 16

Prawn tempura, unagi, and chives in a hosomaki roll drizzled with eel sauce.

SIDES

Spicy Aubergine (ve) - 8

Wok-fried aubergine in a hot & spicy sauce.

Jasmine Rice (ve) - 5

Fragrant steamed rice.

Spicy Cucumber Salad (ve) - 8

Smashed chunks of cucumber tossed in a spicy dressing.

Asian Fries - 7

Steak-cut fries with vegan mayo.

Spicy Corn (ve) - 8

Chargrilled corn on the cob with butter, lime, and sriracha.

Mango Papaya Salad (ve) - 8

Freshly chopped Mango, Papaya, Gem lettuce, Onions and spring onions, dipped in ponzu sauce.

Thai Prawn Crackers - 6

A bowl full of crispy Thai prawn crackers, with a sweet chilli dipping sauce.

Hamachi Nigiri - 10

Yellowtail over sushi rice with shiso, chives & furikake.

Kimchi Rice - 8

Fried rice tossed with kimchi, carrot, onion, & edamame, with a chilli & teriyaki sauce.

Miso Soup (ve) - 8

Classic miso broth with tofu and fresh spring onion.

Chicken Ramen Soup - 10

Japanese rice noodle soup made with flavourful chicken – saffron both served with chicken, beef sprouts, coriander and spring onion.

Extra Shredded Chicken – 3.50

Shredded chicken for Chicken Soup.

Kimchi- 1.50

Mild heat and gentle sweetness.

Spicy Cucumber, Mango and Castelfranco Lettuce Salad. (ve) - 8

Smashed cucumber in spicy dressing.

Napa Cabbage (ve) - 9

Warm napa cabbage, Vegan Mayonnaise, Teriyaki, Rice with chopped nori.

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DESSERTS

Sorbet Selection - 9

Selection of Yuzu, Mango and Berry.

Mango Sorbet - 6

A palate cleansing sorbet.

Normandy Apple Pie - 11

Apple pie served with clotted cream ice-cream.

Yuzu Sorbet - 6

A tart and refreshing sorbet.

Chocolate Fondant - 10

Fondant with a molten melting chocolate middle, served with Vanilla ice cream.