

# 59.95 per guest

#### Cocktail on arrival

Peach on Earth
peach liqueur topped with bubbles

## Glass of wine (175ml) per guest

House white/red

## Sample Menu

all dishes served for 4 guests to share

#### Sushi & Sashimi

Sashimi Platter (GF)
Scottish Salmon, Tuna, Yellowtail, Eel, and Mackerel

Dragon Roll
Crunchy tempura shrimp, & creamy avocado

Beef Tataki Roll Fillet steak with asparagus, pickle, & teriyaki

Red Dragon Roll (ve)
Red peppers, crunchy cucumber, & avocado

#### **Asian Tapas**

Teriyaki Beef Wraps tender beef teriyaki in a lettuce leaf with chilli dressing

Soft Shell Crab Tempura

Crispy soft shell crab in light tempura with a creamy dip

### **Larger Sharing Dishes**

Firecracker Salmon
Scottish Salmon fillet in spicy sauce with Asian greens

Crispy Duck with Pancakes
Half a crispy duck with plum sauce & pancakes.

Teriyaki Lamb marinaded lamb neck fillet on a bed of pak choi

Miso Aubergine (Ve)
Light tempura slices of aubergine drizzled in miso sauce.

#### **Desserts**

Mango & Passion Fruit Slice
Cake with passion fruit jam, mango gel, & mixed berry
compote.

Chocolate Fondant (v) (GF)
Fondant with a molten melting chocolate middle.

Please note: menu options for vegetarians, vegans, and those with allergies and intolerances are available – please enquire with our team



Reduced price
54.95pp available from
6th to 20th Nov, and
26th Dec to 7th Jan.
Please ask our team for
more information.





Available 6th Nov to 7th Jan, for 4+ guests

events@inamo-restaurant.com

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