



INKO NITO

55 broadwick st, soho
london, w1f 9qs

GROUP RESERVATIONS + EVENTS

Conceived by Rainer Becker, and developed alongside Former Executive Chef Hamish Brown, INKO NITO Broadwick Street, the first UK site, opened its doors in May 2018. Situated in the heart of London's Soho, the casual Japanese restaurant serves unconventional robatayaki Japanese fare and sushi, combining a laid-back setting with innovative flavours.





group dining reservations

CAPACITY

10 guests & above

DETAILS

table allocation and timings are
subject to availability

guests may be split across a few
tables located closely together for
an intimate setting

tasting menu pre-order required

12.5% discretionary service charge
all items include VAT

exclusive hire is available!



Feast tasting menu

£49.50 per person

all menus are created to share

Edamame with ginger soy & sea salt (gf) (vg)

Baby gem salad with wafu sauce & chilli

Grilled hispi cabbage with brown butter ponzu

"INKO TACO" with salmon & yellowtail tartare, wasabi & sesame

Spicy tuna tempura, chilli mayo & chives

Japanese breadcrumb fried chicken with peanut, chilli garlic, yoghurt

Steamed prawn & leek dumplings with ginger ponzu

Beef cheek & butter lettuce wraps, Korean miso & pickled daikon

Salmon fillet with ruby grapefruit & sansho salt (gf)

Tenderstem broccoli with onion wafu (vg) (gf)

INKO cheesecake

all items include VAT

non inclusive of a 12.5% discretionary service charge



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Premium tasting menu

£59.50 per person

all menus are created to share

Yellowtail sashimi, Japanese leaves, grapefruit & citrus dressing

Sashimi selection - tuna, salmon

White crab meat, cucumber, wasabi tobiko & yuzu mayo same

Beef truffle sando, braised beef, truffle cheese & fresh black truffle

Steamed prawn & leek dumplings with ginger ponzu

Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt

Grilled tiger prawns with shiso wafu dressing

INKO steak frites - spicy beef & crispy potato

Tenderstem broccoli with wafu sauce

French toast, hazelnuts, vanilla ice cream & Japanese whiskey caramel

all items include VAT

non inclusive of a 12.5% discretionary service charge



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canape and drinks receptions

CAPACITY

10 guests & above - up to 120
guests

DETAILS

table allocation and timings are
subject to availability

pre-order of one of the canape
menus required

minimum spend required

timings subject to availability

12.5% discretionary service charge
all items include VAT

exclusive hire available!





Canape menu

£30 per person

Edamame with ginger soy & sea salt
Potato croquettes with spicy miso & parmesan
Fried pork dumpling with mushroom ponzu sauce

Salmon, avocado & yuzu mayo maki
Korean fried califlower maki, chilli sauce & sesame

Chicken Yakitori with smoked teriaky sauce
Beef cheek & butter lettuce wraps, korean miso & pickled daikon

Mochi selection

all items include VAT
non inclusive of a 12.5% discretionary service charge



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Canape menu

£38 per person

Yellowtail sashimi salad, Japanese leaves, grapefruit & citrus dressing

Baby gem salad with wafu sauce & chill

Beef truffle sando, braised beef, truffle cheese & fresh black truffle

Spicy tuna tempura maki, chilli mayo & chives

Korean fried califlower maki, chilli sauce & sesame

Steamed prawn & leek dumplings with ginger ponzu

Chicken yakitori with smoked teriaky sauce

Wagyu Burger, truffle cream, cream chesse, lettuce & brioche bun

Mochi selection

all items include VAT

non inclusive of a 12.5% discretionary service charge



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