## TASTING MENU FOR 4

Can't decide what to order? Dine on our Chef's selection of delicious dishes, with $\mathrm{a}^{\text {. }}$ glass of fizz on arrival, and featuring stunning Sushi, Asian Tapas, Larger Sharing Dishes, and Dessert too. Dishes are served to share as they're ready from the kitchen. Sample menu below shows all the dishes that would be served for a group of 4 guests. Menu subject to change and varies between locations.

## SUSHI

Sashimi Platter (GF)
Line caught tuna, Scottish farmed salmon, English mackerel, yellowtail, and red lumpfish caviar. 12 pieces.

## Dragon Roll

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

## Unagi Roll

Eel delicately laid across a roll of crunchy ebi (prawn) tempura, drizzled with eel sauce.

Vegan Uramaki (v) (ve)
Fresh vegetables and pickle in a crunchy vegan roll. (vegan)

## ASIAN TAPAS

## Okra Fries (v)

Okra in light \& crunchy tempura with a touch of shichimi. Served with a creamy dipping sauce.

## Beef Gyoza Mango \& Papaya Salad

Juicy beef gyoza with a mango, papaya \& red onion salad.

## Miso Aubergine (v) (ve) (GF)

Our take on the classic Nasu Dengaku, aubergine \& courgette in moreish miso sauce. (vegan)

## Soft Shell Crab Tempura

Crispy soft shell crab in light tempura with a creamy dip.

## LARGER SHARING DISHES <br> Miso Salmon with Mango \& Papaya Salad (GF)

Fresh Scottish salmon coated in shiro miso, and served with a sweet \& tart mango \& papaya salad.

## Crispy Duck with Pancakes

Half a crispy duck served with plum sauce, pancakes, cucumber and spring onion.

## Yakisoba Chicken Noodles (GF)

Chinese-style buckwheat noodles, chicken, and vegetables tossed in a light but tangy sauce.

## Tamarind Mushrooms (v) (ve) (GF)

Enoki, shimeji, chestnut, and button mushrooms in a chilli \& tamarind sauce.

## DESSERTS

## Chocolate \& Cinnamon Churros (v)

Delicious crispy churros with chocolate sauce, dusted with cinnamon, and served with coconut ice cream.

## Chocolate Fondant (v) (GF)

Fondant with a molten melting chocolate middle, served with coconut ice cream.
It's hard to believe this is gluten-free!

