

inamo

Food

ASIAN TAPAS

Bang Bang Cauliflower (v)

Cauliflower florets tossed in a sweet and spicy sauce.

Korean Wings

Chicken wings, glazed in tangy Korean BBQ sauce.

Yuzu Pork Belly (GF)

Pork belly drizzled with a more-ish yuzu dressing.

Teriyaki Beef Wraps

Tender beef in teriyaki sauce in a crisp lettuce leaf with chilli dressing.

Chicken Karaage

Tender tempura chicken thigh served with a spicy mayo.

Flamed Edamame (Ve) (GF) (v)

Edamame flambéed in sake. (Vegan)

Char Sui Pork Bao Bun

Tender Char Siu pork fillet in a soft bao bun, with pickled red radish, crispy shallots and a tangy char siu sauce.

Shishito Peppers (Ve) (GF) (v)

Scorched shishito peppers with olive oil and sea salt. (Vegan)

Sichuan Chicken

Hot & spicy chicken with chilli garlic sauce, ginger, onion and peppers.

Prawn Crackers (GF)



Crispy prawn crackers, with a sweet chilli dipping sauce.

Korean baby back Ribs

1/2 rack of tender pork ribs smothered in a more-ish BBQ sauce.

Green Bean Fries (v)

Green beans in a crispy tempura dusted with shichimi. Served with a creamy dipping sauce.

Beef Gyoza with Mango & Papaya Salad

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

Miso Aubergine (Ve) (v)

Light tempura slices of aubergine drizzled in miso sauce. (vegan)

Soft Shell Crab Tempura

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

Beef Tataki (GF)

Seared bavette rare steak with ponzu and yuzu miso sauce, around a bed of rocket.

Chicken Karaage Katsu

Tender tempura chicken thigh served with a katsu curry dipping sauce.

Tamarind Mushrooms (Ve) (v)

Enoki, shimeji, chestnut, and button mushrooms in a chilli & tamarind sauce. (vegan)

Crispy Vegetable Tempura (Ve) (v)

Mixed vegetables in a light crispy tempura served with a dipping sauce. (vegan)

Asian Fries with Orange Pepper Mayo (Ve) (GF)

Crispy fries dusted with shichimi and seaweed, served with a vegan orange & pepper mayo. (vegan)



Vegetable Takoyaki (Ve) (v)

Soft takoyaki dough balls with creamy vegetable centre in a ketjap manis sauce. (vegan)

SUSHI AND SASHIMI

Dragon Roll

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

Tiger Roll

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

Vegetarian Buddha's Way Roll (Ve) (v)

Sweet mango & beetroot wrapped in inari. 2 pieces. (Vegan)

East Meets West Roll

Half a samurai & half a new york roll - the best of both worlds. 8 pieces.

New York Roll

Fresh Scottish salmon, crunchy prawn tempura & avocado, topped with garlic & kenko mayo. 8 pieces.

Red Dragon Roll (Ve) (GF) (v)

Red peppers, crunchy cucumber and smooth avocado. The vegetarian sibling to our Dragon Roll. 8 pieces. (Vegan)

Beetroot & Mango Roll (Ve) (GF) (v)

Beetroot & mango in a roll dusted with broccoli, served with mayo. (vegan)

Beef Tataki Roll

Seared rare fillet steak wrapped around a roll of asparagus, chives, & pickle, drizzled with teriyaki.



Butterfly Roll

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

Cucumber Gunkan (GF)

Spicy Salmon, Tuna, and Tobiko rolls wrapped in cucumber.

Buddha's Way Roll

Salmon & tuna mixed with sriracha and wrapped in inari. 2 pieces.

Samurai Roll

Tender tuna, shrimp tempura & avocado, with BBQ sauce & red chilli. 8 pieces.

Crispy Tuna Roll

Tuna in a light tempura with pickled cucumber, and topped with spicy mayo.

Salmon Tataki with Lime Marmalade (GF)

Scottish salmon, topped with ponzu dressing, and tart lime marmalade. 9 pieces.

Crispy Salmon Skin Roll

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

Yellowtail Roll (GF)

Yellowtail with cucumber, spring onion, & cream cheese, topped with togarashi.

Salmon Sashimi Rose (GF)

3 delicate slices of fresh Scottish farmed salmon in the shape of a delicate rose.

Tuna Sashimi Rose (GF)

Succulent slices of fresh tuna served as an attractive rose.

Soft Shell Crab Temaki

Crispy soft shell crab in a hand roll with avocado.



Vegan Salmon Temaki (Ve) (GF) (v)

Delicate handroll with plant-based vegan salmon and avocado. (vegan)

Tuna Temaki (GF)

Succulent slices of fresh tuna in a handroll with crisp cucumber.

Vegan Salmon Roll (Ve) (GF) (v)

Plant-based vegan salmon and cucumber roll topped with broccoli shavings. (vegan)

Sashimi Platter

Scottish Salmon, Tuna, Yellowtail, Eel, and Mackerel served on ice.

Sushi Tasting Plate

Scottish Salmon sashimi rose, 2 Buddha's Way Rolls, 2 pieces of New York Roll, and 3 pieces of Beetroot & Mango Roll.

LARGER SHARING DISHES

Sweet and Sour Chicken

inamo's take on a classic Chinese dish.

Vegetable Singapore Noodles (v)

Our vegetarian take on this classic South-East Asian dish.

Crispy Duck with Pancakes

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

Teriyaki Lamb

Succulent lamb neck fillet marinated in teriyaki sauce, and served on a bed of pak choi.

Asian Burger, Fries, & Slaw

Juicy Korean beef burger topped with pickles, served with spiced fries and a tangy Asian slaw.



Duck Ramen Noodle

Delicate duck served in a tasty broth with udon noodles, topped with coriander, chilli, & kimchi.

Firecracker Salmon

Succulent Scottish Salmon fillet served in a tangy and spicy sauce with rice & Asian greens.

Yakisoba Chicken Noodles

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

Shrimp & Broccoli Lao Mein (GF)

Juicy Shrimp, broccoli & mixed veg in a flavoursome sauce with crispy noodles.

Stir Fry Pork With Crispy Noodles

Pork fillet in oyster sauce stir fried with crunchy vegetables and served with crispy noodles.

SOUPS & SIDES

Rice (Ve) (GF) (v)

Steamed rice. (Vegan)

Miso Soup (GF)

Traditional Japanese soup with spring onion, seaweed & tofu.

Vegetarian Miso Soup (Ve) (GF) (v)

A vegetarian version of the traditional Japanese soup with spring onion, seaweed & tofu. (Vegan)

Mixed Pickled Vegetables (Ve) (GF) (v)

Selection of lightly pickled vegetables. (vegan)



Asian Slaw (Ve) (GF) (v)

Light & crunchy slaw with mixed veg including edamame beans. (vegan)

DESSERT

Japanese Matcha & Yuzu Slice

A delicate slice of soft cake surrounded by creamy matcha mousse with a yuzu jam.

Chocolate Fondant (GF) (v)

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

Mandarin Sorbet (Ve) (GF) (v)

A great refreshing palate cleansing sorbet. (vegan)

Lemon Sorbet (Ve) (GF) (v)

A tart and refreshing sorbet. (vegan)

Coconut Ice Cream (GF) (v)

Creamy coconut ice cream.

Chocolate Truffle Torte

Luxurious chocolate torte, served with a truffle and mixed berry compote.

Mango & Passion Fruit Slice

A layer of cake with passion fruit jam, topped with mango gel, and mixed berry compote.

Drinks

COCKTAILS

Passionate Martini



Absolut vodka shaken with fresh passion fruit, passion fruit liqueur and purée. Served with a shot of bubbles.

Raspberry Mojito

Havana Club 3 Year Old rum muddled with lime & raspberry, mint and sugar for a fresh spring twist on a classic.

Lychee Martini

Beefeater gin shaken with fresh lime juice, lychee juice and strained into a chilled martini glass.

Tropical Tornado

We've added a shot of Havana Club rum to our popular mocktail blend of passion fruit, lime & guava juice with a hint of cinnamon.

135 Bellini

135 East Japanese Gin with peach puree & topped with bubbles. A classic with a flavour of the East.

Beefeater Pink

Bright, fresh strawberry, balanced by juniper & citrus. Served with Fevertree Aromatic tonic, strawberries and a mint sprig.

Beefeater Peach & Raspberry

Try this new Beefeater gin flavour! Served with Fever Tree Aromatic tonic, raspberry & a mint sprig.

Lychee Mojito

Havana Club 3 year old rum with fresh lime juice, lychee puree, and mint for an Asian take on this classic.

Japanita

Olmecca tequila, strawberry puree, lime juice & grenadine, refreshing!



Panasian Gin Fizz

Blood Orange Beefeater Gin, with raspberry puree and lime juice, topped with blood orange soda - scrumptious!

Strawberries & Cream

Like a dangerous milkshake! Strawberry vodka, and milk, shaken into a deliciously creamy cocktail.

Japanese Whisky Sour

A classic sour made with Toki Japanese whisky.

inamo Margarita

An Asian inspired Margarita made with Junmai Daiginjo sake, Triple Sec, lime juice, and a sweet sugar rim.

NON-ALCOHOLIC COCKTAILS

Sunrise in Kyoto

A refreshing blend of pineapple juice and hibiscus. Delightful at any time of the day.

Tropical Storm

A non-alcoholic blend of passion fruit, lime and guava juice with a hint of cinnamon.

Peach blossom fizz

Peach puree, blood orange soda, and lime juice, served on ice.

BEER

Asahi - Super Dry Japanese Premium Lager Beer
(330ml bottle)

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(draft)



Cornish Cider

Meantime Pale Ale

Meantime IPA

Peroni Libera

SAKE (200ML)

200ml Akashi Tai Honjozo Genshu CL

200ml Akashi Tai Honjozo Genshu HT

Akashi Tai Junmai Daiginjo

WHITE WINE

NV Sospiro Bianco d'Italia, Sospiro

Dry yet floral Italian white with concentrated flavours of white peach and white currants and a hint of gooseberry. (Available by the glass)

2021 La Cadence Blanc, Vin de France

An attractive glossy, pale yellow with red apple, stone fruit and floral aromas with rounded flavours of melon, peach and apple on the palate. (Available by the glass)

2021 Brave to be Murray Chardonnay, Pete's Pure

juicy flavours of peach, melon and honeydew, with a light oak influencesoft and creamy with a full bodied texture. (Available by the glass)



2016 German Job Riesling, Meinert Wines

Charming South African Riesling that boasts both the generosity of New World expressions and finesse of German style; floral & fresh, with lime & melon adding acidity & flavour. (Available by the glass)

2020 Terroir Sauvignon Blanc, Casa Valduga

Refreshing and full of personality, with bracing acidity balanced to satisfying richness, it is a perfectly-poised, striking wine. (Available by the glass)

ROSE

2021 Pretty Gorgeous Rose, IGP Pays d'Oc

Pink wine from France's sunny south, as delicate as a flower but with fine acidity; full of lychees, strawberries and violets. (Available by the glass)

RED WINE

2019 Cotes du Rhone Rouge L'Enfant Terrible, Maison Sinnae

Quaffable, dark-hued Côtes du Rhône from the sunny southern part of the valley, packed with red fruit, and with a floral nose. (Available by the glass)

NV Sospiro Rosso d'Italia, Sospiro

Light-bodied, juicy red, perfumed with violet and rose and flavoured with blackcurrants and other berries. (Available by the glass)

2020 Brave to be Murray Shiraz, Pete's Pure

A dash of vanilla spice and dusty oak, packed full of driving red fruits, and touches of choc-orange, blood plum and vanilla.

2020 Terroir Pinot Noir, Casa Valduga

Complex bouquet with ripe fruits like cherry and strawberry combined with notes of oak, anise, and tobacco. Soft tannins and great acidity. (Available by the glass)



FIZZ

Harlot

Bursting with aromas and flavours of English elderflower, pears and ripe apricots that tantalize your senses and captivate your imagination. (Available by the glass)

Harlot Rose

Delightful aromas & flavours of English pears and ripe red apples and strawberries to tease your tastebuds! (Available by the glass)

NV Champagne Jacquart Brut

Champagne, France

Fine long lasting bubbles with fruity grape and pear hints