

FOOD MENU

ASIAN TAPAS

Yuzu & XO Beef Fillet Tataki - 13

Beef fillet with yuzu, cucumber, radish, shiso, & XO sauce.

Ebi Fry - 12

Crispy prawns with sweet chilli dip.

Beef Korroke - 8

Smoky Barbacoa Beef & potato, with crunchy matcha salt coating and tangy kushi katsu sauce.

Bang Bang Cauliflower (ve) - 13

Cauliflower florets tossed in a sweet and spicy sauce.

Korean BBQ Chicken Ribs- 10

Tender chicken ribs glazed in Korean BBQ sauce.

Coconut Lemongrass Red Snapper- 12

Red snapper in a fragrant coconut & lemongrass sauce, with fresh micro coriander.

Mango Habenero chicken ribs- 10

Sticky chicken ribs tossed in fiery mango habanero sauce - please note this is a spicy dish!

Teriyaki Burnt Ends - 12

Charred beef ends tossed in sticky teriyaki, sprinkled with toasted white sesame.

Japanese Fried Chicken Karaage - 11.5

Juicy, golden bites served with mayo. Add spicy mango habanero or smoky BBQ sauce from our Sides section for extra zing.

1/4 Crispy Duck With Pancakes - 20

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

Chicken Bao Bun - 11

Crispy chicken katsu bao, baby gem, cucumber, and a drizzle of spicy mayo.

Breaded Oyster - 10

Crispy breaded oysters with green & red chillies, spring onion, and a drizzle of chive mayo.

Pulled Beef Bao Buns - 11

Smoky pulled beef bao, BBQ sauce, pickled mustard leaf, cucumber, and crispy fried shallots.

Chicken & Water Chestnut Gyoza - 10

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

Hokkaido Scallop Ceviche - 14

Delicate raw scallop with avocado, cucumber, cherry tomatoes, and pickled red onion in a zesty ponzu sauce

Black Miso Pork Belly - 11

Tender pork belly glazed in rich black miso, with a hint of mirin.

Sichuan Chicken - 12

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

Sweet & Sour Chicken - 12

Chicken fillet with pineapple, green peppers, onion, spring onion, and sweet & sour sauce, topped with toasted sesame.

Prawn Gyoza - 11

Juicy prawn dumplings handmade in-house, with a zesty mala sauce.

Pulled Pork Bao Buns - 10

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

Char Siu Pork - 10

Tender, sticky pork in a sweet & savoury char siu glaze.

FOOD MENU

Crispy Duck Bao Bun - 12.5

Crispy duck served with hoisin sauce with leek and cucumber in a bao bun.

Sweet Potato Bao Bun (v) - 9

Sweet potato slices in tempura batter, with miso sauce and crunchy cucumber in a bao bun.

Veg Tempura (v) - 10

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

SUSHI

Salmon Nigiri - 10

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

Sesame Salmon Takana Roll - 15

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 - 16

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

Snow Crab Roll - 14

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

Crispy Salmon Skin Roll - 10

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

Flamed Edamame (ve) - 8.5

Charred edamame tossed with sea salt and a hint of fire-roasted flavour.

Katsu Tofu (ve) - 11

Crispy Japanese katsu tofu with spicy dipping sauce.

Tamarind Mushrooms (ve) - 10

Five-mushroom medley tossed with tamarind, honey, chilli, edamame beans & spring onion.

Dragon Roll - 20

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

Tiger Roll - 17

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

Strawberry Salmon Roll - 15

Fresh strawberries, salmon, crispy cucumber rolled in seasoned sushi rice with a touch of mayo.

Salmon Sashimi Rose - 15

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

Rainbow Roll - 16

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 - 15

Classic crab roll with avocado, cucumber & wasabi mayo.

Sweet Potato Roll (ve) - 12

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

FOOD MENU

Mango Dragon Roll (ve) - 16

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

Red Dragon Roll (ve) - 12

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

Beef Tataki Roll - 11

Seared rare fillet steak wrapped round asparagus, chives, & pickle, drizzled with teriyaki.

SIDES

Spicy Aubergine (ve) - 6

Wok-fried aubergine in a hot & spicy sauce, finished with spring onion.

Jasmine Rice (ve) - 5

Fragrant steamed rice.

Spicy Cucumber Salad (ve) - 8

Smashed chunks of cucumber tossed in a spicy dressing.

Steak-Cut Fries (ve) - 7

Steak-cut fries with sea salt, red chilli, spring onion, and vegan mayo.

Thai Prawn Cracker - 6

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

SHARERS

Tori Taster - 75

A mighty meaty mix: Korean BBQ ribs, Japanese fried chicken, char siu pork, katsu roll, chicken bao buns, Black Miso Pork Belly, beef tataki roll, & Sichuan chicken.

Prawn Nigiri - 10

Fresh prawn over sushi rice with sriracha & mayo.

Butterfly Roll - 14

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

Hamachi Nigiri - 10

Yellowtail with over sushi rice with shiso, chives & furikake.

Spicy Corn (v) - 8

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

Kimchi Rice - 8

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

Miso Soup (ve) - 5

Classic miso broth with tofu and fresh spring onion.

Mango & Papaya Salad (ve) - 6

refreshing mango, papaya & red onion salad

Sauces - 0.50

Choose from Mango Habanero. Korean BBQ, Sriracha, Ketchup or Vegan Mayo.

Yasai Selection - 65

A vibrant vegan/veggie feast: bang bang cauliflower (ve), katsu tofu (ve), spicy aubergine (ve), tamarind mushrooms (ve), sweet potato roll, red dragon roll (ve), & sweet potato bao buns (v).

Manseki Medley - 85

The ultimate feast: dragon roll, tuna nigiri, mango

FOOD MENU

dragon roll, black miso pork belly, scallop ceviche, breaded oyster, teriyaki burnt ends, & veg tempura (v).

Sakana Selection - 70

A seafood lover's dream: salmon, tuna & yellowfin nigiri; tiger roll; rainbow roll; California roll; salmon skin roll; & ponzu salmon tataki!

Teishoku Taster - 80

A feast of flavours: teriyaki burnt beef ends, chicken katsu roll, coconut & lemongrass red snapper, California roll, duck bao buns, veg tempura (v), spicy aubergine, & sweet potato roll (ve).

Omakase Selection - 85

Chef's selection: beef tataki, mango habanero chicken ribs, salmon & ebi nigiri, rainbow roll, bang bang cauliflower (ve), mango yellow dragon (ve), and katsu tofu (ve)

DESSERTS

Chocolate Brownie & Sea Salt Caramel (v) - 10

Fudgy chocolate brownie with a swirl of caramel throughout, topped with rich sea salt caramel cream.

Vanilla & Strawberry Cheesecake (v) - 11

Creamy vanilla cheesecake topped with fresh strawberry sauce.

Mandarin Sorbet (ve) - 6

A great refreshing palate cleansing sorbet.

COCKTAILS

Lillet Paloma - 16

A floral twist on a classic Paloma - tequila, grapefruit, rose Lillet Blanc, blood orange, & a zesty lime kick.

Lychee Mojito - 17.5

Exotic lychee meets cool fresh mint and Havana Club rum in this tantalising mojito.

Macaron Selection (v) - 14

A colourful assortment of delicate, bite-sized macarons.

Lemon Meringue Pie (v) - 11

Classic lemon pie with zesty filling and a fluffy meringue topping

Lemon Sorbet (ve) - 6

A tart and refreshing sorbet.

Chocolate Fondant (v) - 10

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

Cherry Manhattan - 16

Bold & balanced blend of Glenlivet whisky, dry & cherry vermouth, lime, & a touch of sugar.

Peach Spritz - 15

Doppelgänger aperitif, crisp prosecco, & peach soda in a light, citrusy spritz with sunshine energy.

Hibiscus Spritz- 15

A blooming burst of gin, pomegranate, hibiscus, grenadine & lime. Sweet & tangy!

FOOD & DRINK MENU

Matcha Samurai - 16.50

Earthy matcha meets zesty lime, a kick of rum, and warming ginger syrup.

Skinny Blood Orange - 16

A vibrant, low-calorie blend of blood orange & premium Olmeca tequila. A zesty burst of citrus.

Blackberry Velvet Bramble - 16.50

Fresh blackberries, muddled with mint, vodka, blood orange & lime, topped with fiery ginger beer.

Coconut Mojito - 15

A silky twisted classic - white rum, creamy

coconut, a splash of lime, agave sweetness, fresh mint, & a soda sparkle.

Tropical Rum Storm - 15.50

Havana rum, mango, passion fruit, pineapple, strawberry purée & lime - shaken and ready to strike.

Plum Sake Mojito - 15

East meets West in a delicate fusion of plum sake, chilled mint tea, lime, and soda.

Passionfruit Martini - 17

Absolut vodka, luscious passion fruit, a splash of citrus, and a bubbly prosecco sidekick.

Pink Elderflower Gin - 17.50

The elegance of elderflower harmonised with a pink Beefeater gin, in a refreshing & enchanting drink.

Tropical Storm - 12.5

Ride the waves of tropical delight with a vibrant blend of pineapple, mango, and a splash of coconut water.

Peach blossom fizz - 13

Savour the delicate sweetness of ripe peaches with a light, sparkling fizz, creating a bubbly and refreshing floral treat.

Matcha coconut cream - 12

Creamy coconut with lime, matcha, and soda water. Smooth, earthy, and refreshing.

Juices - 5

Choose from Apple, Pineapple, Cranberry, Orange, Pomegranate, Passionfruit, Mango or Lychee.

Soft drinks - 5

Choose from Ginger Ale, Tonic Water, Lemonade, Pink Grapefruit Soda, Pomelo & Pink Pepper Tonic, Soda Water, White Peach & Jasmine soda, Coca Cola zero, Coca Cola, Diet Coke or Still & Sparkling Water.

MOCKTAILS & NON-ALCOHOLIC

Strawberry Lemonade - 11.5

Fresh strawberry and lime muddled with strawberry purée and a touch of sugar, shaken over ice and topped with sparkling lemonade.

Coconut Cream - 12.50

Creamy coconut with lime, agave, & soda water. Smooth, light, & tropical.

Lemon Berry Fizz - 10

Raspberry blended with sparkling lemonade. Bright, berry-sweet, & fizzy.

FOOD & DRINK MENU

BEER

Asahi - Super Dry Japanese Premium Lager Beer
(330ml bottle) - 7.95

Asahi Pint draft - 8.95

Half Pint draft - 4.95

Asahi 0.0 - 6.95

Cornish Cider - 9

Meantime Pale Ale- 9

Meantime IPA - 9

SAKE

250ml Akashi Tai Honjozo Genshu CL - 19.95

250ml Akashi Tai Honjozo Genshu HT - 19.95

Akashi Tai Junmai Daiginjo - 32.95

Balanced Sicilian Chardonnay, floral and lemony on the nose, honeyed and buttery in the mouth.

WHITE WINE

La Berry, Meinert - South Africa - 33.95 - BTL
The La Berry White evokes delicate nuances of elderflower fruit with underlying citrus and herbaceous, grassy notes supported by vibrantly rich and textured mid palate making it the perfect stand alone or accompaniment with great food. (Available by the bottle only)

Pinot Grigio IGT Terre Siciliane, Connubio - Italy - 11.95 -175ml / 39.95 - BTL
Gently floral Pinot Grigio from Sicily, the nose a scattering of herbs and flower petals, the mouth refreshingly lemony.

Chardonnay IGT Terre Siciliane, Molino a Vento - 12.95 -175ml / 37.95 - BTL

Riesling Queen of Whites, Weingut Tesch - Germany - 13.95 -175ml/ 44.95 - BTL
Concentrated, off-dry Riesling that's buzzing with lime, fragrant with acacia flowers and with a long, honeyed finish.

Sauvignon Blanc, Meinert Wines - South Africa - 14.95 -175ml / 49.95 - BTL
Fruit-driven, textured South African Sauvignon Blanc, vibrating with citrus, softened by quince and white peach, with a splash of barrel-fermented Sémillon adding richness and texture.

Bourgogne Cote d'Or Chardonnay, Nuiton-Beauvoisy - France - 16.95 -175ml / 59.95 - BTL
Pale golden yellow colour with green highlights. A very pure bouquet that opens with notes of flowers, citrus fruits and white-fleshed fruits. It is beautifully nuanced and balanced on the palate. A delicate touch of honey accompanies the finish with its fresh and spicy charm.

FOOD & DRINK MENU

ROSE

Pinot Grigio Blush, Il Sospiro - Italy - 10.95 -175ml / 34.95 - BTL
The definition of easy-drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red.

Rosato IGT Terre Siciliane, Connubio -Italy - 29.00 - BTL

Fresh, fragrant rosé, combining strawberries, watermelon and an appetising splash of salt spray.

RED WINE

Le Berry, Meinert - South Africa - 33.95 - BTL
Quaffable, dark-hued Côtes du Rhône from the sunny southern part of the valley, packed with red fruit, and with a floral nose.

El Mago Organic Garnacha, Massard - Spain- 11.95 -175ml/ 39.95 - BTL
Silky, vibrant Garnacha from northern Spain, perfumed with liquorice, roasted herbs and spices, followed by a satisfying mouthful of blackcurrant, cherry and smoked meat.

Les Mougeottes Pinot Noir - France - 12.95 -175ml/ 44.95 - BTL
Clean and precise bouquet with black cherries and

raspberry aromas. The palate is medium bodied with sappy red berry fruit and a silky long finish.

Merlot, Meinert Wines -South Africa - 15.95 -175ml /49.95 - BTL
Crafted with inspiration from top Pomerol châteaux, our Merlot exudes velvety softness and distinctive personality. Aromas of rounded, supple fruit blend with roasted pepper and herbal notes. Beautifully smooth texture and refined tannins. A balanced, lovely wine that goes beyond expectations.

Malbec, La Mascota - Argentina - 16.95 -175ml /59.95 - BTL
Intense and rich Argentinian Malbec, packed with black fruits, both fresh and baked and freshened with a waft of liquorice and vanilla.

FIZZ

Prosecco Brut, Stelle d'Italia - 7.50/ 42.95 - BTL
Delightful aromas & flavours of English pears and ripe red apples and strawberries to tease your tastebuds!

Prosecco Rose, Stelle d'Italia - 7.95/ 42.95 - BTL
Delightful aromas & flavours of English pears

and ripe red apples and strawberries to tease your tastebuds!

Brut Mosaïque, Champagne Jacquart, France - 79.95 - BTL
Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.

FOOD & DRINK MENU

8

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff

inamo