

# inamo

## Food

### ASIAN TAPAS

Beef Fillet Salad (GF) 13.95

Rare fillet of beef on a bed of baby spinach in a stunning tangy sauce.

Fillet Beef Korokke 9.95

Smoky Barbacoa Beef and potato, with crunchy matcha salt coating and tangy kushikatsu sauce.

Pork Korokke 8.95

Juicy pulled pork and sweet potato, in a crunchy matcha salted coating with tangy kushikatsu sauce.

Salmon Korokke 8.95

Scottish Salmon and potato, with a crunchy matcha salted coating and flavoursome kushikatsu sauce.

Vegetable Korokke (Ve) 8.95

Curried vegetables in a crunchy matcha salted coating with moreish kushikatsu sauce.

Kimchi Fried Rice 7.95

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

Crispy Aromatic Duck Salad 15.95

Tender roast duck, with a fresh mango, rocket & pomegranate salad with rice noodles, in a tart ponzu dressing.

Miso Aubergine (Ve) 12.95

Light tempura slices of aubergine drizzled in miso sauce.

Hamachi Sashimi Salad (GF) 16.95

Delicate yellowtail tuna, with cherry tomatoes in a citrus and truffle oil dressing.

Bang Bang Cauliflower (Ve) 13.95



Cauliflower florets tossed in a sweet and spicy sauce.

**Korean Wings** 14.95

Chicken wings, glazed in tangy Korean BBQ sauce.

**Hoikoro Pork Belly & Cabbage (GF)** 11.95

Pork belly drizzled with a more-ish yuzu dressing.

**Wagyu Beef Parcels** 13.95

Napa cabbage leaves stuffed with wagyu beef mince & vermicelli noodles, served with yakiniku sauce.

**Spicy Edamame (Ve) (GF)** 7.95

Edamame beans tossed in a spicy chili garlic and siracha sauce.

**Char Siu Pork Bao Bun** 10.95

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

**Sweet Potato Bao Bun (V)** 9.45

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

**Spicy Mayo Chicken Bao Bun** 10.95

Tender chicken breast in crunchy coating, with baby gem, cucumber and spicy mayo in a bao bun.

**Crispy duck Bao Bun** 10.95

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

**Beef fillet Bao Bun** 11.95

Slices of beef fillet with yakiniku sauce with cucumber in a bao bun.

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Korean baby back Ribs 14.95

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

Beef Gyoza with Mango & Papaya Salad 12.95

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

Plum Chicken Karaage 13.95

Tender tempura chicken breast in a tangy plum & yellow chilli pepper sauce.

Crispy Vegetable Tempura (Ve) 10.95

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

Vegetable Takoyaki (Ve) 11.95

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

## SUSHI AND SASHIMI

Dragon Roll 19.95

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

California Roll 14.95

Classic crab roll with avocado, cucumber & wasabi mayo.

Chicken Katsu Roll 12.95

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

Tiger Roll 19.95

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

Beef Tataki Roll 15.95

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



Butterfly Roll 13.95

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

Crispy Salmon Skin Roll 10.95

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

Spicy Tuna Roll 13.95

Tuna fillet with spicy mayo and mixed sesame seeds.

Mixed Vegetable Roll (Ve) 14.95

Fresh asparagus, creamy avocado, red pepper & pickled gherkin roll, with a tangy wasabi yuzu soy dressing.

Mosaic Roll (GF) 15.95

Scottish salmon, beetroot, pickled radish & cucumber rolled in an attractive pattern.

Vegan Salmon Roll (Ve) (GF) 11.95

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

Red Dragon Roll (Ve) (GF) 11.95

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

Seared Salmon with Black Bean Sauce 12.95

Scottish salmon, lightly seared, with a tangy garlic black bean sauce.

Salmon Sashimi Rose (GF) 13.95

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

Tuna Sashimi Rose (GF) 13.95

Succulent slices of fresh tuna served as an attractive rose.

Vegetable Onigiri (Ve) (GF) 7.95

Delicate red pepper, creamy avocado, & crisp cucumber each on a ball of sushi rice.



Vegan Salmon Onigiri (Ve) (GF) 9.95  
3 pieces of plant based vegan salmon each on a ball of sushi rice.

Salmon, Tuna & Hamachi Onigiri (GF) 9.95  
Scottish salmon, line-caught tuna, & fresh hamachi slices, each on a ball of sushi rice.

Sushi Tasting Plate 19.95  
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

Sichuan Chicken 17.95  
Hot & spicy chicken with chilli garlic sauce, ginger, onion and peppers.

Sweet & Sour Chicken 15.95  
inamo's take on a classic Chinese dish.

Ribeye Steak with Tamarind Salsa (GF) 23.95  
Medium rare rib-eye with fresh coriander & garlic, in a fruity tamarind sauce.

Sesame Panko Pork Tonkatsu 18.95  
Juicy pork in a crunchy coating with pink pickled radish & tangy tonkatsu sauce.

Vegetable Yaki Udon (Ve) 12.95  
Earthy shitake mushrooms, & fresh vegetables, with tender udon noodles in a flavoursome sauce.

Chicken Yaki Udon 15.95  
Lean chicken fillet, earthy shitake mushrooms, and fresh vegetables, with tender udon noodles in a moreish sauce.

Prawn Yaki Udon 15.95  
Juicy prawns, fresh shitake mushrooms, & vegetables, with tender udon noodles in a flavoursome sauce.



Asian Wagyu Burger 18.95

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

Vegetable Singapore Noodles (Ve) 15.95

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

Crispy Duck with Pancakes 26.95

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

Tamarind Mushrooms (Ve) (GF) 14.95

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

Bao Bun Sharing Platter 22.95

A selection of 3 of our bao buns: char siu pork, katsu chicken, and sweet potato with miso.

## SOUPS & SIDES

Spicy Cucumber salad (Ve) 6.95

Smashed chunks of cucumber served tossed in a spicy dressing.

Rice (Ve) (GF) 4.45

Steamed rice.

Miso Soup (Ve) (GF) 4.95

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

Asian Slaw (Ve) (GF) 4.45

Light & crunchy slaw with mixed veg including edamame beans.

Fries with Spicy Mayo (Ve) (GF) 6.95

Light & crunchy slaw with mixed veg including edamame beans.



Prawn crackers (GF) 4.95

A basket full of crispy prawn crackers, with a sweet chilli dipping sauce

## DESSERT

Coconut Panna Cotta (Ve) (GF) 8.95

Creamy homemade coconut panna cotta, in a sweet spiced berry sauce. Moreish!

Chocolate Fondant (V) (GF) 9.95

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

Pineapple Carpaccio (Ve) (GF) 8.95

Thin slices of juicy pineapple, with passionfruit, lemon sorbet & fresh mint

Mandarin Sorbet (Ve) (GF) 5.95

A great refreshing palate cleansing sorbet

Lemon Sorbet (Ve) (GF) 5.95

A tart and refreshing sorbet.

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## Drinks

### COCKTAILS

#### Watermelon Cooler 15.95

Refresh your senses with the crisp and juicy flavours of fresh watermelon, Absolut vodka complemented by a splash of lime and a hint of mint for a revitalising summer drink

#### Raspberry Mojito 15.95

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

#### Lychee Mojito 16.95

Exotic lychee meets the cool freshness of mint and Havana Club rum in this tantalising mojito, offering a unique and tropical taste adventure

#### Tokyo Gold 15.95

Embrace the refined essence of Japanese Toki whiskey, infused with hints of yuzu and ginger, delivering a sophisticated and cultural sip

#### A Spritz 12.95

This classic aperitivo is an effervescent cocktail made with Prosecco, and bittersweet botanical liqueur, and peach soda

#### Pink Elderflower Gin 15.95

Delight in the floral elegance of elderflower harmonised with a hint of pink Beefeater gin, creating a refreshing and enchanting drink

#### Midnight Mirage 15.95

Transport yourself to a tropical paradise with this rich blend of Havana Club rum, coconut, and a hint of pineapple, perfect for a night under the stars

#### Skinny Blood Orange 14.95

Enjoy a vibrant, low-calorie blend of blood orange and premium Olmeca tequila, delivering a zesty burst of citrus with every sip



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## Blackberry Bramble

13.95

Indulge in the rich, tart flavours of fresh blackberries mingled with gin, finished with a touch of lemon and sugar for a perfectly balanced treat

## Strawberry Daquiri

15.95

Savour the sweetness of ripe strawberries blended with Havana Club rum and a splash of lime, creating a classic, frozen delight

## NON-ALCOHOLIC COCKTAILS

### Emerald Elixir

12.95

Indulge in the rich, velvety taste of ceremonial-grade matcha, delivering a smooth and invigorating green tea experience

### Tropical Storm

10.95

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

### Peach blossom fizz

9.95

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

### Zen Garden

9.95

Delight in the serene and rejuvenating essence of premium green tea, offering a gentle, earthy flavour with every sip

### Mint Harmony

9.95

Experience the soothing blend of fresh mint leaves steeped to perfection, creating a calming and refreshing herbal infusion

## BEER

### Asahi - Super Dry Japanese Premium Lager Beer

(330ml bottle)

7.95

Asahi Pint draft

8.95

Half Pint draft

4.95

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Asahi 0.0 6.95

Cornish Cider 8.95

Meantime Pale Ale 8.95

Meantime IPA 8.95

## SAKE (200ML)

250ml Akashi Tai Honjozo Genshu CL 19.95

250ml Akashi Tai Honjozo Genshu HT 19.95

Akashi Tai Junmai Daiginjo 32.95

## 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



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

## 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-Beaunoy – 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.

## 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 mediumbodied 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 Mosaique, Champagne Jacquart, France

79.95 - BTL

*Champagne, France*

Lightly elegant Champagne, perfumed with pear and fresh bread, condensing into gingerbread and fresh fruit on the tongue.