

FOOD MENU

$\Lambda \cap I \wedge I = I \wedge I \cap \Lambda \cap I$

ASIAN TAPAS			
Miso & Lime Caramelised Cashews (v) Caramelised cashews with crush dried chilli and miso. (Vegan)	5.95 ned	Beef Tataki Seared bavette rare steak with and yuzu miso truffle sauce.	9 .95 ponzu
Bang Bang Caulifower (v) Cauliflower florets tossed in a swand spicy sauce.	11.25 weet	Popcorn Scallops Queen scallops in light tempura served with sriracha mayo.	12.45 a,
Korean Wings Chicken wings, glazed in tangy	12.95	Spicy Aubergine (v) Aubergine with spring onion in sweet chilli sauce. (Vegan)	8.25 Thai
Korean BBQ sauce.		Ponzu Tofu	5.95

15.25

Pork belly drizzled with a more-ish yuzu dressing.

Yuzu Pork Belly

Sweet Chilli Prawn Tempura 11.45 Tempura prawns served with sweet chilli mayo.

Sweet Potato & 7.45 Soba Fries (v)

Japanese take on sweet potato fries, with a wasabi mayo dip

7.25 Summer Roll Prawn, broccoli, mint, cucumber, and mixed leaves, in rice paper.

Flamed Edamame (v) 6.95 Edamame flambéed in sake. (Vegan)

Chicken & Vegetable 9.45 Dumpling

Round dumpling filled with chicken and mixed vegetables, served with dipping sauce. 4 pieces.

Sichuan Pork Dumpling 8.45 6 pieces served with chilli oil dipping sauce.

mustard cress, ginger and ponzu dressing. Served cold. (Vegan)

Tofu rolled in fresh coriander, with

8.25 Vegetable Gyoza (v) Mixed vegetables in spinach wrapper.

Shishito Peppers (v) 5.95 Scorched shishito peppers with olive oil and sea salt. (Vegan)

Sichuan Chicken 15.25 Hot & spicy chicken with chilli garlic sauce, ginger, onion and peppers.

Prawn Crackers 4.45 Crispy prawn crackers, with a sweet chilli dipping sauce.

Chilli Tofu (v) 13.95 Crispy tofu with mixed bell peppers and onion, glazed in Inamo chilli sauce. (Vegan)

Pork & Kimchee Gyoza 8.95 4 Japanese style dumplings.

Chicken Wonton 7.95 6 pieces served with sweet chilli sauce.

SUSHI AND SASHIMI

Dragon Roll

17.25

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

East Meets West Roll 16.25 Half a samurai & half a new york roll the best of both worlds. 8 pieces.

Seared Salmon Maki 12.25 Seared Scottish salmon, crunchy cucumber and cream cheese. 8 pieces.

New York Roll 15.25

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

Red Dragon Roll (v) 9.95 Red peppers, crunchy cucumber and

smooth avocado. The vegetarian sibling to our Dragon Roll. 8 pieces. (Vegan)

Tuna Tataki with Salsa Verde 13.95 Seared black pepper tuna served with salsa verde, fresh radish, and wasabi yuzu soy dressing. 8 pieces.

Spicy Tuna Gunkan

9.25

Tangy tuna, sesame, and pea shoots, served with sriracha. 6 pieces.

Garden Roll (v)

8.25

Asparagus, avocado, mizuna and carrot roll.

10 pieces. (Vegan)

Samurai Roll

16.95

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

Spicy Salmon Gunkan

9.25

Spicy salmon, sesame, and togarashi, served with kenko mayo sriracha. 6 pieces.

Salmon Tataki with Lime 12.95 Marmalade

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



YAKITORI

Halloumi & Red Chilli 3.45 Yakitori (v) Grilled halloumi with a sweet chilli

sauce. 1 piece.

Asparagus Yakitori (v) 2.95 Grilled stems of Asparagus with lemon. 1 piece. (Vegan)

Minted Lamb Yakitori 3.45 Minted lamb and spring onion. 1 piece.

Teriyaki Salmon Yakitori 4.45 Scottish salmon in teriyaki sauce. 1 piece.

Sichuan Tuna Yakitori 4.45 Tender tuna topped with Sichuan sauce.

1 piece.

Lemon Chicken Yakitori 3.45 Marinated chicken with lemon sauce. 1 piece.

Yakitori Platter 17.95 One of each of our yakitori selection. 6 pieces.

LARGER SHARING DISHES

Singapore Noodles 17.25 Egg & vermicelli noodles infused with an oyster & ginger sauce with pork belly, prawn, chicken, crunchy peppers, beansprouts & fried shallots.

Korean BBQ Rack of Ribs 17.45 Rack of tender pork ribs smothered in a more-ish BBQ sauce. Sizzling Mushroom 15.95 Toban Yaki (v)

Shitake, shimiji, enoki, chestnut, field, and button mushrooms in with a sizzling soy mirin glaze. (Vegan)

Vegetable Singapore 16.25 Noodles (v)

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

SOUPS & SIDES

Rice (v) 3.95 Steamed rice. (Vegan)

Miso Soup 3.95 Traditional Japanese soup with spring onion, seaweed & tofu. Vegetarian Miso Soup (v) 3.95 A vegetarian version of the traditional Japanese soup with spring onion, seaweed & tofu. (Vegan)

DESSERT

Baked Alaska (v) Classic dessert served with passion fruit.	8.95
Chocolate Fizz Fondue (v) Strawberry, Marshwallow and Brownie pieces served with melted chocolate and popping candy to dip.	7.45
Mochi (v) Japanese ice cream in raspberry, matcha and vanilla flavours.	6.95
Coconut & Custard Buns with Digestif (v) Soft coconut & custard buns served with a single shot of digestif. 2 pieces.	7.95



UNLIMITED SAMPLE MENU

UNLIMITED OR CHOICE OF 4 DISHES
ASIAN TAPAS & SUSHI SAMPLE MENU / MENU SUBJECT TO CHANGE

Sichuan Chicken Chilli Tofu (v)

Yuzu Pork Belly Flamed Edamame (v)

Crispy Chicken Wonton Seared Salmon Maki

Vegetable Dumplings (v) Red Dragon Roll (v)

Ponzu Tofu (v) Summer Roll

Korean BBQ Ribs Sweet & Salty Asian Popcorn (v)

Sweet Potato and Soba Fries (v) Spicy Tuna Gunkan

Miso & Lime Caramelised Garden Roll (v)

Cashews (v)

noodle salad

Shishito Peppers (v)

Salmon Tataki with Lime
Marmalade

Spicy Aubergine (v) Prawn Crackers

Chicken & Vegetable Dumpling Spicy Salmon Gunkan

Beef Tataki Miso Soup

Vietnamese prawn & rice Vegetarian Miso Soup (v)

Rice (v)

.

Full Ts&Cs: Subject to availability and dining times according to offer booked. Dishes from a set menu & subject to change. Includes VAT, excludes service charge. Food (& alcohol where relevant) served for 1.5 hours. Guests may only order three dishes per person at a time. Subsequent orders will be processed only when 75% of the food served has been eaten. Orders will be processed at the manager's discretion.

You may order as many dishes as you like to be consumed within the 1.5 hour time at the table, but only three per person at a time.

We are unable to guarantee your table after 90 minutes as it is likely to be re-booked directly after your reservation. Our team will do their best to accommodate you elsewhere in the restaurant if possible.



SAMPLE SHARING MENUS

2 GUESTS

- Salmon Tataki with Lime Marmalade
- New York Roll
- Garden Roll (v)
- Yuzu Pork Belly
- Summer Roll
- Sweet Potato & Soba Fries (v)

- Chicken Wonton
- Spicy Aubergine (v)
- Vegetable Gyoza
- Yakitori Platter
- Sweet & Salty Asian Popcorn (v)
- Steamed Rice (v)

3 GUESTS

- Salmon Tataki with Lime Marmalade
- New York Roll
- Garden Roll (v)
- Yuzu Pork Belly
- Tuna Tataki with Salsa Verde
- Summer Roll
- Sweet Potato & Soba Fries (v)
- Sichuan Pork Dumpling

- Chicken Wonton
- Spicy Aubergine (v)
- Shishito Peppers (v)
- Vegetable Gyoza
- Yakitori Platter
- Sweet & Salty Asian Popcorn (v)
- Steamed Rice (v)

4 GUESTS

- Salmon Tataki with Lime Marmalade
- New York Roll
- Garden Roll (v)
- Yuzu Pork Belly
- Tuna Tataki with Salsa Verde
- Summer Roll
- Sweet Potato & Soba Fries (v)
- Sichuan Pork Dumpling

- Sichuan Chicken
- Chicken Wonton
- Spicy Aubergine (v)
- Shishito Peppers (v)
- Vegetable Gyoza
- Yakitori Platter
- Sweet & Salty Asian Popcorn (v) x 2
- Steamed Rice (v)



SAMPLE TASTING MENUS

A GLASS OF HOUSE FIZZ IS SERVED TO EACH GUEST

2 GUESTS

- Dragon Roll
- Garden Roll (v)
- Tuna Tataki with Salsa Verde
- Sweet Potato & Soba Fries (v)
- Popcorn Scallop
- Chicken & Vegetable Dumpling
- Pork & Kimchee Gyoza

- Flamed Edamame (v)
- Yakitori Platter
- Sizzling Mushroom Toban Yaki (v)
- Chicken Wonton
- Sweet & Salty Asian Popcorn
- Steamed Rice (v)

3 GUESTS

- Dragon Roll
- Garden Roll (v)
- Tuna Tataki with Salsa Verde
- Sweet Potato & Soba Fries (v)
- Miso & Lime Caramelised Cashews (v)
- Popcorn Scallop
- Chicken & Vegetable Dumpling
- Pork & Kimchee Gyoza
- Sweet & Salty Asian Popcorn

- Sizzling Mushroom Toban Yaki (v)
- Flamed Edamame (v)
- Yuzu Pork Belly
- Sichuan Chicken
- Beef Tataki
- Yakitori Platter
- Chicken Wonton
- Shishito Peppers (v)
- Steamed Rice (v) x 2

4 GUESTS

- Dragon Roll
- Garden Roll (v)
- Tuna Tataki with Salsa Verde
- Sweet Potato & Soba Fries (v)
- Miso & Lime Caramelised Cashews (v)
- Chicken & Vegetable Dumpling
- Pork & Kimchee Gyoza
- Sweet Chilli Prawn Tempura
- Sweet & Salty Asian Popcorn x 2

- Yuzu Pork Belly
- Popcorn Scallop
- Yakitori Platter
- Sizzling Mushroom Toban Yaki (v)
- Beef Tataki
- Sichuan Chicken
- Chicken Wonton
- Shishito Peppers (v)
- Steamed Rice (v) x 2
- Flamed Edamame (v)



DRINKS

GIN & TONICS

ALL G&TS SERVED AS 50ML DOUBLES
ALL TONICS SERVED ARE FROM FEVER-TREE TONIC

Beefeater 8.95

Spiced, fruity, classic.

Served with Fever-Tree tonic and a wheel of lemon and orange. Made in London to the original recipe, by traditional methods.

Beefeater Pink 9.95

Bright, fresh strawberry, balanced by juniper & citrus.

Served with Fever-Tree Aromatic tonic, strawberries and a mint sprig. New variation of Beefeater Classic, infused with strawberry.

Beefeater Blood Orange

9.95

Zesty, with juniper balancing citrus flavours.

Served with Fever-Tree tonic and a wheel of orange. New variation of Beefeater Classic, infused with blood orange.

Beefeater 24 9.95

Orange peel, sencha tea, grapefruit notes.

Served with Fever-Tree Mediterranean tonic, pink grapefruit and Thai basil Premium Beefeater, named "24" as botanicals steeped in the spirit for 24 hours.

Plymouth Sloe 9.95

Sweet cherry and scent of almonds.

Served with Fever-Tree tonic and an orange wheel. Made to a recipe dating back to 1883.

Hendrick's 9.95

Cool, refreshing cucumber & rose.

Served with Fever-Tree Elderflower tonic, lime, cucumber, and mint. An unusual gin distilled in Ayrshire, Scotland.

Roku 10.95

Earthy with a light fruity sweetness, peppery on the finish.

Served with Fever-Tree tonic, ginger, black pepper, & lemon peel. The first gin from Japan's legendary Suntory, including six Japanese botanicals.

Monkey 47 11.95

Complex, with spice, fruit, herb, pine & wood notes.

Served with Fever-Tree tonic, papaya & lemon thyme. From the Black Forest in Germany, 47% ABV and 47 botanicals. Made using cranberries!

COCKTAILS

Cranberry Sparkle 11.95 Absolut Raspberri vodka topped with fizz, cranberry juice, and lemonade for a

cocktail to celebrate with (even if you're only celebrating making it to cocktail time!)

Knock Down Ginger

10.95

Beefeater Blood Orange gin, topped with ginger ale, mint, fresh ginger, and an orange garnish.

Kiwi Daiquiri 12.25

Havana Club Añejo Especial rum shaken with lime juice and garnished with kiwi.

Rasberry Mojito 13.95

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

Japanese G&T 13.45

Plymouth gin and Akashi-Tai honjozo sake topped with tonic for a Japanese twist on a G&T.

Passionate Martini 13.95

Absolut vodka shaken with fresh passion fruit, passion fruit liqueur and passion fruit purée. An Inamo favourite.

Popping Candy Strawberry Sour

13.95

Beefeater Pink gin shaken with cranberry & lemon juice, served with a strawberry and a sprinkle of popping candy.

Madre Libre 9.95

Havana Club Añejo Especial rum, topped with new Coke Signature Mixers Woody notes, dash of lime juice, garnished with apple.

Chilli Chocolate Orange Martini

12.45

Beefeater Blood Orange gin and Kahlúa coffee liqueur shaken with chilli and dusted with cinnamon.

Lychee Martini 13.95

Absolut vodka shaken with fresh lime juice, Lychee liqueur & juice and strained into a chilled Martini glass.

Tropical Tornado 13.95

We've added a shot of Havana Club 3 Year Old rum to our popular mocktail blend of passion fruit, lime & guava juice with a hint of cinnamon.

Scotch & Smoke 9.95

Chivas Regal scotch, topped with newly launched Coke Signature Mixers Smoky notes, & garnished with orange.



NON-ALCOHOLIC

COCKTAILS & SOFT DRINKS

Cherry Blossom Fizz 7.45 A blend of grenadine syrup & lemon juice topped with ginger ale for a long refreshing drink. **Tropical Storm** 7.95 A non-alcoholic blend of passion fruit, lime and guava juice with a hint of cinnamon. Selection of Juices from 3.95 Still or Sparkling Water from 3.50 Selection of Soft Drinks & Mixers from 2.25 Including coca cola, lemonade, tonic water, etc Coca Cola Smoky Signature Mixer 4.00 Newly released - An aromatic smoky blend with hints of oak, pairs well with spiced rums and whiskies. Coca Cola Woody Signature Mixer 4.00 Newly released - Patchouli, yuzu and basil, make for a tart, light and refreshing mixer, with a hint of warmth. Pairs well with golden rums and whiskeys. Coca Cola Herbal Signature Mixer 4.00 Newly released - Floral, crisp and tart with lemongrass & dill seed. Pairs well with

Coca Cola Spicy Signature Mixer

amber whiskies and rums.

4.00

Newly released - Lime, ginger, jalapeño, rosemary & jasmine - pairs well with spiced rums & tequilas.



WINE LIST

WHITE WINES

	175ml	250ml	bottle
Trebbiano Poggio della Quercia	8.95	11.45	18.95
Rubicone, Italy			

Dry, white with fruity and upfront bouquet, & citrus fresh finish.

Sauvignon Blanc, La Place

22.50

Côtes de Gascogne, France

Entry level wine that sits generally well alongside our cuisine. With the classic sauvignon nose of gooseberries and a hint of tropical fruit on the light bodied, crisp, unoaked palate.

Blanc de Blancs, Le Rouleur 29.95

Languedoc, France

Pale yellow with crispy, fresh citrus and floral aromas.

Chardonnay, Stormy Cape 9.95 12.45 36.95

Western Cape, South Africa

Zesty and refreshing, it pairs well with sunshine and a sea breeze. Failing that, good company and a delicious dish will do the trick.

Sauvignon Blanc, Lanya 10.95 13.45 38.95 Vinedos Puertas, Chile

Pale lemon with green hues. Nose is fresh and lemony. Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy with a soft finish.

Vermentino, Da Vinci 42.95

Tuscany, Italy

Notes of fragrant blossom, citrus fruit & elderflower aromas. Vibrant, refreshing & fruity with a beautiful acidity and undertones of minerality on the finish.

Sauvignon Blanc, Frost Pocket Marlborough, New Zealand 44.95

Full of vibrant lime, gooseberry & tropical fruit flavours.

Pinot Blanc, Trimbach 53.95

Alsace, France

The nose is reminiscent of Champagne. In the mouth it is vibrant and crisp with breadth of texture, mineral backbone and truly elegant poise and balance. A fabulously classy wine.

Gewurztraminer, Trimbach 59.95

Alsace, France

Finely balanced and very aromatic with notes of lychee, rose and ginger. Dry and with classic restraint, while expressing beautifully the variety's exotic and spicy character.



RED WINES

Nerello Mascalese, Arpeggio 175ml 250ml bottle 8.95 11.45 18.95

Sicily, Italy

A medium bodied red with a ripe fruit character.

Syrah, La Garenne 30.95

Pays d'Oc, France

Attractive cherry & pepper flavours offset by chocolate aromas, fullish palate with great length.

Merlot, Lanya 10.95 13.45 34.95

Central Valley, Chile

Fresh raspberry & strawberry nose, with a light and juicy palate.

Cabernet Sauvignon, Leyda Reserva 37.95

Maipo Valley, Chile

Plums & cherries up front with well integrated oak & hints of tobacco & mocha.

Pinot Noir, Melodias, Trapiche

Mendoza, Argentina

Black & red cherries, strawberries, & floral notes, with a hint of spice from this aromatic elegant and aromatic New World Pinot Noir.

Malbec, Bodegas Santa Ana Reserve

Mendoza, Argentina

Powerfully aromatic of plum and prune with a medium palate.

ROSÉ WINES

La Copa de Bobal 175ml 250ml bottle 9.95 12.45 24.95

Bodegas Covinas, Spain

Bright raspberry pink with wild strawberry & black cherry aroma, fruity palate with crisp lemon acidity.

Pinot Grigio Blush 38.00

Veneto, Italy

Salmon pink in colour, aromatic nose of crushed cranberries.



40.95

42.95

CHAMPAGNE & SPARKLING WINE

Grand Imperial Brut Treat yourself to a glass of our house bubbles.	120ml 9.95	bottle
Prosecco Brut, Stelle d'Italia Veneto, Italy A lively crisp sparkling wine with a delicate lemony character.		36.95
NV Champagne Jacquart Mosaïque Brut Champagne, France Fine long lasting bubbles with fruity grape and pear hints. IN PARTNERSHIP WITH JACQUART	11.95	59.95

BEERS & CIDERS

Kirin Premium Japanese Beer 500ml	bottle 6.45
Kirin Ichiban (draft)	half 2.25 pint 4.45
Blue Moon 330ml (bottle)	5.95
Shipyard Rye Pale Ale 500ml	6.95
Rekorderlig Pear Cider 500ml	7.25
Rekorderlig Strawberry & Lime Cider 500ml	7.45

SPIRITS

ASK YOUR SERVER FOR OTHER SPIRITS WE HAVE AVAILABLE.

VODKA	25ml	50ml	RUM	25ml	50ml
Absolut Belvedere Grey Goose	3.50 4.95 5.95	6.50 7.95 8.95	Havana Club 3 Year Old Malibu Havana Club Especial	3.95 3.95 4.95	6.95 6.95 7.95
GIN	25ml	50ml	TEQUILA	25ml	50ml
Beefeater Hendrick's Monkey 47	3.50 4.95 6.50	6.50 7.95 9.50	Olmeca Blanco Don Juan Añejo	4.50 6.50	7.50 9.50

