

SNACK & SALAD

Yellowtail sashimi, japanese leaves, grapefruit & citrus dressing (gf)	13.50
Potato croquettes with spicy miso & parmesan (v)	8.00
Edamame with ginger soy & sea salt (gf) (vg)	5.50
Spicy edamame with chilli & garlic sauce (gf) (vg)	6.00
Baby gem salad with wafu sauce, parmesan & chilli (v)	7.00
Grilled hispi cabbage with brown butter ponzu (gf) (v)	7.00
Beef truffle sando, truffle cheese & fresh black truffle	12.50

Tofu kara-age with vegan miso mayo & nori (vg)	9.00
Panko prawns with yuzu shichimi dressing and daikon	15.00
Steamed prawn and leek dumplings with ginger ponzu	11.00
Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt	12.00

RAW & ROLLS

"INKO TACO" with salmon & yellowtail tartare, wasabi & sesame	10.50
Salmon sashimi (3pcs)	9.00
Yellowfin tuna sashimi (3pcs)	10.00
Yellowtail sashimi (3pcs)	12.00
3 Sashimi selection - tuna, yellowtail, salmon (9pcs)	21.00
Korean fried cauliflower, chilli sauce, sesame (v)	10.50
Salmon, avocado & yuzu mayo	11.50
White crab meat, cucumber, wasabi tobiko & yuzu mayo	12.00
Spicy tuna tempura, chilli mayo & chives	13.00
Crispy prawn with wasabi mayo	12.00

ROBATA

Chicken yakitori with smoked teriyaki sauce Korean spiced lamb skewer & pickled cucumber Chicken tsukune with shichimi pepper

Bone marrow with smoked soy, garlic toast & shall INKO steak frites - spicy beef fillet & crispy potato Beef cheek & butter lettuce wraps, korean miso & p Roasted pork belly with soy kabosu, apple & cucum INKO burger - wagyu burger, truffle cream cheese, Japanese Wagyu beef 100gr A4 with ponzu and wasa

Tiger prawns with shiso wafu dressing Miso Canadian black cod with pickled daikon (gf) Salmon fillet with ruby grapefruit & sansho salt (gf)

Sweet potato, spicy yuzu sour cream & chives (gf) (v Tenderstem broccoli with onion wafu (gf) (vg) Aubergine with garlic lemon miso & spring onions (

Steamed rice with furikake (gf) (vg)

DESSERTS

Mochi selection (gf) French toast, hazelnuts, vanilla ice cream & Japanes INKO cheesecake, fresh strawberries, oat crumble &

(gf) gluten free

(v) vegetarian

EVENTS AVAILABLE PLEASE ASK OUR TEAM MEMBERS FOR ANY INFORMATION

There will be a discretionary 12.5% service charge added to your bill. Please ask your waiter for assistance with information on allergens or dietary requirements. Our food items occasionally come into contact with other ingredients. Therefore, we cannot guarantee any menu item is free of any particular allergen and cannot assume responsibility for guests with food allergies or sensitivities.

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#INKONITO

	8.00
	11.50
	8.00
ata	10.00
ots (af)	10.00
(gf)	28.00
bickled daikon	23.50
nber salsa (gf)	19.00
lettuce & brioche bun	22.50
abi sauce(gf)	40.00
	18.00
	34.00
)	18.00
v)	7.00
	7.00
gf) (vg)	7.00
	4.50
	8.00

se whiskey caramel	10.00
& guava sauce (to share)	17.00

(vg) vegan