

## SEASONAL SPECIAL

Slushy Rica Rica - Espolon tequila, strawberry, aperol, okinawan la tomato liqueur, citrus 11.30

## COCKTAILS ON TAP

INKO Spritz - watermelon, Aperol, yuzu, sparkling wine 10.70

Kolada Highball - Rum, banana, colada cordial, palo santo, citrus, coconut water, carbonated 11.30

Palomita - Espolon tequila, lime, pink grapefruit, agave 11.90

Ichigo Negroni - gin, plum sake, Merlet strawberry, Campari 10.70

Nori Old Fashioned - Toki whisky, kokuto, nori 11.70

INKO Star - Nitro charged, passion fruit, vodka, kaffir lime leaf, pisco, verjus, shot of bubbles

### By the bottle

Inko Spritz (4 serves, 700ml) 33.00

Palomita (4 serves, 700ml) 39.00

## BEER

Kirin Ichiban draught (380ml) 5.90

Wild Card Fomo session pale can (330ml) 6.90

Lervig No worries non alcoholic beer (330ml) 5.30

## BOOZELESS

INKO Shiso Spritz - elderflower cordial, shiso, soda 4.50

Apple, yuzu, ginger, coriander juice 4.50

Cocorella - crossip, coconut, kabosu lime juice, ginger ale 6.90

## SOFT

Coca Cola 3.00

Coke Zero 3.00

Karma lemonade 3.20

Karma ginger ale 3.20

Green tea (free refills) 3.00

Eira still mineral water 4.50

Eira sparkling mineral water 4.50

## SAKE

Shochikubai Gokai Karakuchi (Served warm - light & refreshing) 17.50

Shirakabegura "Mio", sparkling (Light, refreshing & sweet floral notes) 20.00

Shirataki, Junmai (Fruity & savoury) 6.50 26.00

Tosatsuru, Ginjo (Light & fresh) 7.25 29.00

Kubota, Junmai Daiginjo (Creamy & rich) 32.00

Urakasumi "Honjikomi", Honjozo (Clean & rounded) 6.90 22.60 60.00

Dassai"45", Junmai Daiginjo (Creamy & rich) 8.90 29.60 74.00

Yuzu shu Ume No yado (Sweet sake - citrusy, bright & refreshing) 7.90 75.00

## BUBBLES

Prosecco Campo Grando NV, Veneto, Italy (Fine bubbles, crisp, green apple & lime) 125ml 8.00 750ml 45.00

Lambrusco dell'Emilia NV, Solco, Italy (Rich dark fruit, concentrated blackcurrants & blackberries) 48.00

Billecart-Salmon Brut NV, Champagne, France (Elegant, finisse, brioche & honeysuckle) 15.30 85.00

Billecart-Salmon Brut Rose NV, Champagne, France (Refined hints of wild strawberries and cream) 112.00

## WHITE

Pegoes "Santo Isidro Branco" 2023, Setubal, Portugal (Citrus & sun-kissed peach) 175ml 500ml 750ml 6.55 18.70 28.00

Pinot Grigio "Delle Venezie" Le Pianure 2022, Veneto, Italy (Classic, fresh & uplifting finish) 35.00

Chenin Blanc "Founders" Swartland Winery 2023, Western Cape, SA (Ripe passionfruit, guava & pineapple) 8.65 24.70 37.00

Picpoul de Pinet "La Serre" Villa Noria 2023, Languedoc-Rousillon, France (Citrus, floral & mineral finish) 41.00

Gruner Veltiner "Loss" Weingut Rabl 2023, Kamptal, Austria (Spicy grapefruit, tropical fruit & white pepper) 10.30 29.40 44.00

Albarino "Ruta 49" 2023, Rias Baixas, Spain (Crisp and lively with ripe stone fruit; classic albarino) 10.75 30.70 46.00

Chardonnay Andeluna 1300 2022, Mendoza, Argentina (Unoaked, peach, pear and crispy green apple) 11.00 31.70 49.00

Gavi di Gavi "Fossil" San Silvestro 2022, Piemonte, Italy (Crispy, mineral, zesty citrus & floral notes) 53.00

Ibbotson Sauvignon Blanc 2023, Marlborough, New Zealand (Classic NZ sauvignon; crisp, tropical & floral) 12.90 36.70 55.00

Sancerre Domaine de la Rossignole, Loire valley, France, 2023 (Lively and mineral, stone fruit & melon) 15.90 45.40 68.00

Chablis Domaine Francis Boudin 2022, Burgundy, France (Textured fleshy white fruit, mineral, citrus tang) 70.00

Auxey-Duresses Chateau de Citeaux 2020, Burgundy, France (Buttery Chardonnay ripe & brilliant) 23.00 65.50 98.00

## ROSE

Chateau l'Aumerade "Style" 2023, Provence, France (Summer in the bottle with red fruit & melon) 175ml 500ml 750ml 10.75 30.70 46.00

"The Pale" by Sacha Lichine 2023, Provence, France (Crisp and refresing, summer berry notes) 11.70 33.40 50.00

## RED

Les Boules Rounge 2022, Pays d'Oc, France (Blackberry and bramble flavours; hint of raspberry) 175ml 500ml 750ml 6.55 18.70 28.00

Merlot Tierra Antica 2023, Valle Central, Chile (Black cherry, plum and a touch of spice) 8.65 24.70 37.00

Montepulciano Abruzzo, Sassi 2022, Italy (Juicy, organic, dangerously drinkable) 40.00

Primitivo "Il Pumo" San Marzano 2022, Puglia, Italy (Powerful & ripe fleshy red fruits, rosemary and vanilla) 9.80 28.00 42.00

Chianti Buccianera "Podere della Filandra" 2022, , Italy (Dry & tuscan personality,wild berries & sweet spices) 10.50 35.00 45.00

Rioja Primeur Ondarre 2022, Rioja, Spain (Generous dark fruits with well-integrated oak) 11.50 32.85 49.00

Brouilly Olivier Ravier 2022, Beaujolais, France (Served chilled, ripe, vibrant black fruits) 11.70 33.40 50.00

Malbec Matias Riccitelli 2023, Mendoza, Argentina (An Argentinian classic - full and juicy) 13.60 38.85 58.00

Pinot Noir "The Raptor" Lake Chalice 2020, Marlborough, New Zeland (Blackberry, plum and floral hints) 73.00

Barolo DOCG, Viberti, 2019, Italy (full-bodied, firm & elegant tannins, persistent flavour, iconic) 90.00

Saint Emillion Grand Cru Château Boutisse 2019, Bordeaux, France (Smooth, ripe cherry, dark chocolate) 96.00

## SNACKS & SALAD

Yellowtail sashimi, japanese leaves, grapefruit & citrus dressing (gf)	13.50
Grilled hispi cabbage with brown butter ponzu (gf) (v)	7.00
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
Chirashi tartare, korean miso, roasted nori & rice cracker	11.50
Beef truffle sando, truffle cheese & fresh black truffle	12.50

## HOT & FRIED

Potato croquettes with spicy miso & parmesan (v)	8.00
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

## SASHIMI

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

## MAKI ROLLS

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 MEAT

Chicken yakitori with smoked teriyaki sauce	8.00
Korean spiced lamb skewer & pickled cucumber	11.50
Bone marrow with smoked soy, garlic toast & shallots	10.00
INKO steak frites - spicy beef fillet & crispy potato (gf)	28.00
Beef cheek & butter lettuce wraps, korean miso & pickled daikon	23.50
Roasted pork belly with soy kabosu, apple & cucumber salsa (gf)	19.00
INKO burger - wagyu burger, truffle cream cheese, lettuce & brioche bun	22.50
Japanese Wagyu beef 100gr A4 with ponzu and wasabi sauce (gf)	40.00

## ROBATA FISH

Tiger prawns with shiso wafu dressing	18.00
Miso Canadian black cod with pickled daikon (gf)	34.00
Salmon fillet with ruby grapefruit & sansho salt (gf)	18.00

## ROBATA VEGETABLES & SIDES

Sweet potato, spicy yuzu sour cream & chives (gf)(v)	7.00
Tenderstem broccoli with onion wafu (gf)(vg)	7.00
Aubergine with garlic lemon miso & spring onions (gf)(vg)	7.00
Steamed rice with furikake (gf)(vg)	4.50

## DESSERTS

Mochi selection (gf)	8.00
French toast, hazelnuts, vanilla ice cream & Japanese whiskey caramel	10.00
INKO cheesecake, fresh strawberries, oat crumble & guava sauce (to share)	17.00

(gf) gluten free

(v) vegetarian

(vg) vegan

**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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