

INKO NITO BRUNCH



£35 per person without alcohol

+ £14.50 per person for free-flowing red, white & sparkling wine

+ £20 per carafe of Inko Spritz / Palomita / Kolada Highball

STARTERS

To share

Edamame with ginger soy & sea salt

Sashimi selection

Pork dumplings with grapefruit truffle dressing

Chirashi maki with chilli sauce, sesame

Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt

MAINS

Please choose one main course per person

Roasted pork belly with soy kabosu, apple & cucumber salsa (gf)

Beef cheek & butter lettuce wraps, Korean miso & pickled daikon

Salmon fillet with ruby grapefruit & sansho salt

Tofu kara-age with vegan miso mayo & nori (vg)

Premium mains (+£10 supplement)

INKO Burger - wagyu burger, truffle cream cheese, lettuce & brioche bun

Miso Canadian black cod with pickled daikon

INKO Steak Frites - spicy beef fillet & crispy potato

DESSERTS

To share

INKO Cheesecake - fresh strawberries, oat crumble & guava sauce

We comply with an alcohol and social responsibility policy.

We therefore reserve the right to stop serving alcohol at any time during brunch.

Bottomless is available for the duration of your booking time, on selected wine & sparkling wine only.

