



TASTING MENU FOR 3

Can't decide what to order? Dine on our Chef's selection of delicious dishes, with a glass of fizz on arrival, and featuring stunning Sushi, Asian Tapas, Larger Sharing Dishes, and Dessert too. Dishes are served to share as they're ready from the kitchen. Sample menu below shows all the dishes that would be served for a group of 3 guests. Menu subject to change, and varies between locations.

SUSHI

Dragon Roll

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

Red Dragon Roll (Ve) (GF)

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

Beef Tataki Roll

Seared rare fillet steak wrapped around a roll of asparagus, chives, & pickle, drizzled with teriyaki.

Sushi Tasting Plate

Half a California and Mixed vegetable Roll, with tuna onigiri, and salmon onigiri & sashimi.

ASIAN TAPAS

Plum Chicken Karaage

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

Wagyu Beef Parcels

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

Miso Aubergine (Ve)

Light tempura slices of aubergine drizzled in miso sauce.

LARGER SHARING DISHES

Crispy Duck with Pancakes

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

Sesame Panko Pork Tonkatsu

Juicy pork in a crunchy coating with pink pickled radish & tangy tonkatsu sauce.

Sichuan Chicken

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

DESSERTS

Chocolate Fondant (V) (GF)

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)

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

Coconut Panna Cotta (Ve) (GF)

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

