



Star Deal Sample Menu:

Unlimited Asian tapas & sushi with bottomless wine or beer £42 per person

Free-flowing beer, house wine or soft drinks served for 1.5 hours to be consumed at the table

Enjoy all of the below: free-flowing food served for 1.5 hours to be consumed at the table

Menu subject to change

Beef Tataki (N)

A classic Japanese dish. Rare British fillet steeped in ginger and ponzu sauce.

Korean BBQ Ribs

A delicious rack of tender pork ribs smothered in a more-ish BBQ sauce.

Spicy Tuna Maki with Pickles

Tender tuna rolled with creamy avocado, crunchy cucumber, and spicy mayo, and piquant pickles. Sprinkled with hot shichimi.

Octopus Takoyaki

Tender pieces of octopus in a creamy sauce, wrapped in batter and drizzled with teriyaki sauce.

Bang Bang Cauliflower (V)

Cauliflower florets tossed in a sweet and spicy sauce. Chock full of flavour!

Prawn Crackers

A basket full of crispy prawn crackers, with a sweet chilli dipping sauce.

Sichuan Chicken

A mouth-watering mix of spicy chicken with chilli garlic sauce, ginger, onion and peppers. Bold Sichuan flavours.

Glass Noodle Salad (V)

Tender glass noodles and Asian vegetables tossed in a piquant chilli dressing.

Vegetable Singapore Noodles (V)

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



Vegetable Futomaki (V)

With fresh vegetables, such as crisp broccoli, crunchy carrot, and cucumber, 10 delicious pieces.

Salmon Maki

Scottish salmon rolled with crunchy cucumber into 8 pieces of maki.

Mackerel Sashimi

4 succulent slices of fresh English mackerel.

Korean Chicken Wings

A slate of succulent double chicken wings, glazed in tangy Korean BBQ sauce. Great to share.

Red Dragon Roll (v)

Crimson red peppers rolled around crunchy cucumber and smooth avocado. The vegetarian sibling to our Dragon Roll flies onto the menu.

Salmon Tataki

Fresh Scottish salmon sashimi finished with a sweet miso & yuzu marinade.

Steamed Asian Greens (V)

Fine green beans, pak choi, and tenderstem broccoli, gently steamed and dressed in an oyster & sesame sauce.

Chicken & Vegetable Gyoza

4 soft Chinese dumplings filled with tender chicken & vegetables. Served with chilli oil and mirin sauce. Great to share!

Vegetable Spring Rolls (v)

5 crispy vegetable spring rolls served with inamo's tangy house chilli sauce.

Sizzling Chilli Tofu (v)

Crispy tofu with mixed bell peppers and onion, glazed in Korean BBQ sauce, with crushed chilli and served with a sizzle.



Miso Soup

Traditional Japanese soup with spring onion, seaweed & tofu, served in a bowl to sip from.

Veg Miso Soup (v)

A vegetarian version of the traditional Japanese soup with spring onion, seaweed & tofu, served in a bowl to sip from.

Edamame (v)

Steamed soya beans sprinkled with sea salt and served with a soy mirin dipping sauce. Pop out the beans from the pods. Great to whet the appetite.

Rice (v)

Steamed rice served simply, an excellent accompaniment to many of our dishes.

Wasabi Fries (v)

Our irresistible inamo house fries coated in moreish wasabi salt.

Full Ts&Cs: Subject to availability and dining times defined below. Dishes from a set menu & subject to change. Includes VAT, excludes service charge. Food & alcohol 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.

- inamo Camden:
 - Tues – Fri
 - Lunch 12:00 – 14:00
 - Dinner from 17:00 to close
 - Sat
 - Lunch & dinner from 12:00 to close
 - Sun
 - from 15:00 to close.

- inamo Covent Garden:
 - Tues-Fri
 - Dinner from 17:00 to close
 - Sat & Sun
 - Lunch & dinner from 12:00 to close



- inamo Soho:
 - Mon-Fri
 - Dinner from 17:00 to close
 - Sat & Sun
 - Lunch & dinner from 12:00 to close