



A la Carte Sample Menu (Menu subject to change)

Sushi:

New York Roll

Fresh Scottish salmon, crunchy prawn tempura & avocado, topped with garlic & kenko mayo. 8 pieces.

Samurai Roll

Tender tuna, shrimp tempura & avocado, with BBQ sauce & red chilli. 8 pieces.

Dragon Roll

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

Vegetarian Buddha's Way Roll (V) (Ve)

Sweet mango & beetroot wrapped in inari. 2 pieces. (Vegan)

Red Dragon Roll (V)

Red peppers, crunchy cucumber and smooth avocado. The vegetarian sibling to our Dragon Roll. 8 pieces. (Vegan)

Strawberry Sushi with Beetroot Mayo (V)

Mango, beetroot, & little gem roll, topped with cream cheese & slice of strawberry. 10 pieces.

Spicy Tuna Gunkan

Tangy tuna, sesame, and pea shoots, served with sriracha. 6 pieces.

Pretty in Pink Vegetarian Sushi (V) (Ve)

Asparagus, cucumber, broccoli, and carrot rolled in a playful pink wrapper. 10 pieces. (Vegan)

Spicy Salmon Gunkan

Spicy salmon, sesame, and togarashi, served with kenko mayo sriracha. 6 pieces.

Buddha's Way Roll

Salmon & tuna mixed with sriracha and wrapped in inari. 2 pieces.



Seared Salmon Maki

Seared Scottish salmon, crunchy cucumber and cream cheese. 8 pieces.

Salmon Tataki with Lime Marmalade

Scottish salmon, topped with ponzu dressing, and tart lime marmalade. 9 pieces.

Asian Tapas:

Popcorn Prawns

Bite-sized prawns in a lightly spiced tempura, served with sriracha mayo.

Spicy Aubergine (V) (Ve)

Aubergine with spring onion in Thai sweet chilli sauce. (Vegan)

Chicken satay

Succulent chicken skewers served with chunky peanut satay sauce. 3 skewers.

Korean baby back Ribs

1/2 rack of tender pork ribs smothered in a more-ish BBQ sauce.

Som Tam Salad (V) (Ve)

Papaya, mango, sugar snaps, beansprouts, & fine beans in a hot & sour vegetarian Thai dressing. (Vegan)

Yuzu Pork Belly

Pork belly drizzled with a more-ish yuzu dressing.

Flamed Edamame (V) (Ve)

Edamame flambéed in sake. (Vegan)

Vegetable Gyoza (V) (Ve)

Mixed vegetables in spinach wrapper, served with dipping sauce. 4 pieces. (Vegan)

Beef Tataki

Seared bavette rare steak with ponzu and yuzu miso truffle sauce.



Aubergine Katsu Curry

Crispy slices of Aubergine served with mild spiced katsu curry sauce. (Vegan)

Bang Bang Cauliflower (V)(Ve)

Cauliflower florets tossed in a sweet and spicy sauce. (Vegan)

Chicken & Veg Dumpling

Round dumpling filled with chicken, & mixed vegetables, served with dipping sauce. 4 pieces.

Korean Chicken Wings

Chicken wings, glazed in tangy Korean BBQ sauce.

Octopus Takoyaki

Octopus in creamy sauce, wrapped in batter and drizzled with teriyaki. 2 pieces.

Five Spice Fries (V)

Thick cut fries coated in inamo's secret five spice mix with a wasabi mayo dip.

Larger Dishes

Sweet and Sour Chicken

inamo's take on a classic Chinese dish.

Singapore Noodles

Vermicelli noodles infused with an oyster & ginger sauce with pork belly, prawn, chicken, crunchy peppers, beansprouts & fried shallots

Sichuan Chicken

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

Vegetable Singapore Noodles (V)

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

Tofu Ho Fu (V)

Tofu, aubergine, and wide ho fun noodles in a more-ish sauce.



Sides

Prawn Crackers

Crispy prawn crackers, with a sweet chilli dipping sauce.

Rice (V)(Ve)

Steamed rice. (Vegan)

Miso Soup

Traditional Japanese soup with spring onion, seaweed & tofu.

Dessert

Chocolate Fizz Fondue

Strawberry, Marshmallow and Brownie pieces served with melted chocolate and popping candy to dip.