

inamo Covent Garden Sample Menu

Asian tapas

Miso & lime caramelised cashews (v)
Caramelised cashews with crushed dried chilli and miso (vegan)

Bang bang cauliflower (v)
Cauliflower florets tossed in a sweet and spicy sauce

Korean wings
Chicken wings, glazed in tangy korean BBQ sauce

Yuzu pork belly
Pork belly drizzled with a more - ish yuzu dressing

Sweet chilli prawn tempura
Tempura prawns served with sweet chilli mayo

Sweet potato & soba fries (v)
Japanese take on sweet potato fries, with a wasabi mayo dip

Heritage tomato & wakame salad (v)
Heritage tomatoes, seaweed, cucumber dressed with sesame oil and served in a crisp basket topped with togarashi (vegan)

Summer roll
Prawn, broccoli, mint, cucumber, and mixed leaves, in rice paper, served with wasabi yuzu soy dressing

Flamed edamame (v)
Edamame flambéed in sake (vegan)

Inamo garden salad (v)
Oyster mushroom, baby fennel, sweet potato, broccoli, cherry tomatoes, heritage carrots and edamame & pea hummus, with chive oil & yuzu vinaigrette (vegan)

Beef tataki
Seared bavette rare steak with ponzu and yuzu miso truffle sauce

Scallop kataifi
Queen scallops in crispy kataifi pastry, served with sriracha mayo 8 pieces

Spicy aubergine (v)
Aubergine with spring onion in thai sweet chilli sauce (vegan)

Chilled ponzu tofu (v)
Tofu, mustard cress, ginger and ponzu dressing (vegan)

Vegetable gyoza (v)
Dumplings filled with tender vegetables 3 pieces (vegan)

Shishito peppers (v)
Scorched shishito peppers with olive oil and sea salt (vegan)

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

Prawn crackers
Crispy prawn crackers, with a sweet chilli dipping sauce

Chilli tofu (v)
Crispy tofu with mixed bell peppers and onion, glazed in inamo chilli sauce (vegan)

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

Vegetable singapore noodles (v)
Our vegetarian take on this classic South - East Asian dish

Sushi and sashimi

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

Sashimi platter
Tender line caught tuna, Scottish farmed salmon, English mackerel & exquisite yellowtail 16 pieces

Yellowtail sashimi
Buttery Japanese amberjack with wasabi yuzu soy dressing and fresh jalapenos 9 pieces

East meets west roll
Half a samurai & half a New York roll - the best of both worlds 8 pieces

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

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

Red dragon roll (v)
Red peppers, crunchy cucumber and smooth avocado. The vegetarian sibling to our dragon roll 8 pieces (vegan)

Tuna tataki with salsa verde
Seared black pepper tuna served with salsa verde, fresh radish, and wasabi yuzu soy dressing 8 pieces

Yellowtail roll
Yellowtail with cucumber & spring onion, topped with tobiko & togarashi 8 pieces

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

Garden roll (v)
Asparagus, avocado, mizuna and carrot roll 10 pieces (vegan)

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

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

Sushi bites
Scottish salmon & fresh tuna in baby gem leaves, with tobiko and wasabi yuzu soy dressing 4 pieces

Salmon and tuna tartare
Scottish salmon & fresh tuna layered with avocado and tobiko

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

Yakitori

Halloumi & red chilli yakitori (v)
Grilled halloumi with a sweet chilli sauce 1 piece

Field mushroom yakitori (v)
Field mushrooms with a herb sauce 1 piece (vegan)

Minted lamb yakitori
Minted lamb and spring onion 1 piece

Lemon chicken yakitori
Marinated chicken with lemon sauce 1 piece

Teriyaki salmon yakitori
Scottish salmon in teriyaki sauce 1 piece

Scallops yakitori
Queen scallop with herb butter 1 piece

Sichuan tuna yakitori
Tender tuna topped with sichuan sauce 1 piece

Duck hearts yakitori
Marinated duck hearts 1 piece

Larger sharing dishes

Sizzling black pepper fillet of beef
Tender beef fillet in black pepper & oyster sauce with garlic, red & yellow peppers, and spring onions

Sizzling mushroom toban yaki (v)
Shitake, shimiji, enoki, chestnut, field, and button mushrooms in with a sizzling soy mirin glaze (vegan)

Red miso lamb tenderloin
Red miso lamb tenderloin, with shichimi heritage potatoes, parsnip puree, and cherry vine tomatoes

Korean BBQ rack of ribs
Rack of tender pork ribs smothered in a more - ish BBQ sauce

Soups & sides

Rice (v)
Steamed rice (vegan)

Miso soup
Taditional Japanese soup with spring onion, seaweed & tofu

Vegetarian miso soup (v)
A vegetarian version of the traditional Japanese soup with spring onion, seaweed & tofu (vegan)

Dessert

Baked alaska (v)
Classic dessert served with passion fruit

Chocolate fizz fondue (v)
Strawberry, marshmallow and brownie pieces served with melted chocolate and popping candy to dip

Mochi (v)
Japanese ice cream in raspberry, matcha and vanilla flavours