



Drag Dinner Asian Tapas & Sushi sample menu

guests choose 3 dishes each from the menu below

Menu subject to change

Asian Tapas:

Fillet Beef Korokke

Smoky Barbacoa Beef and potato, with crunchy matcha salt coating and tangy kushikatsu sauce.

Plum Chicken Karaage

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

Hoikoro Pork Belly & Cabbage (GF)

Pork belly drizzled with a more-ish yuzu dressing.

Pork Korokke

Juicy pulled pork and sweet potato, in a crunchy matcha salted coating with tangy kushikatsu sauce.

Spicy Mayo Chicken Bao Bun

Tender chicken breast in crunchy coating, with baby gem, cucumber and spicy mayo in a bao bun.

Vegetable Korokke (Ve)

Curried vegetables in a crunchy matcha salted coating with moreish kushikatsu sauce.

Miso Aubergine (Ve)

Light tempura slices of aubergine drizzled in miso sauce.

Spicy Edamame (GF) (Ve)

Edamame beans tossed in a spicy chili garlic and siracha sauce.

Vegetable Yaki Udon (Ve)

Earthy shitake mushrooms, & fresh vegetables, with tender udon noodles in a flavoursome sauce.

Vegetable Singapore Noodles (Ve)

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

Sichuan Chicken

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



Sweet and Sour Chicken

inamo's take on a classic Chinese dish.

Vegetable Takoyaki (Ve)

Soft takoyaki dough balls with creamy vegetable centre in a ketjap manis sauce.

Kimchi Fried Rice

Fried rice tossed with kimchi, carrot, onion, & edamame, with a chilli & teriyaki sauce

Asian Fries with Spicy Mayo (Ve) (GF)

Crispy fries dusted with shichimi and seaweed, served with spicy mayo.

Spicy Cucumber salad (Ve)

Smashed chunks of cucumber served tossed in a spicy dressing.

Sweet Potato Bao Bun (V)

Sweet potato slices in tempura batter, served with miso sauce and crunchy cucumber in a bao bun.

Crispy Vegetable Tempura (Ve)

Mixed vegetables in a light crispy tempura served with a dipping sauce.

Rice (Ve) (GF)

Steamed rice.

Prawn Crackers (GF)

Crispy prawn crackers, with a sweet chilli dipping sauce.

Asian Slaw (Ve) (GF)

Light & crunchy slaw with mixed veg including edamame beans.

Miso Soup (Ve) (GF)

A vegetarian version of the traditional Japanese soup with spring onion, seaweed & tofu.

Sushi:

Butterfly Roll

Prawn tempura, unagi, and chives in a hosomaki roll drizzled with eel sauce.

Crispy Salmon Skin Roll



Tear drop shaped hosomaki with crispy salmon skin & lettuce drizzled in teriyaki.

Red Dragon Roll (Ve) (GF)

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

Vegetable Onigiri (GF) (Ve)

Delicate red pepper, creamy avocado, & crisp cucumber each on a ball of sushi rice.

Chicken Katsu Roll

Tender tempura chicken breast & fresh avocado rolled with creamy soy aioli.

Salmon, Tuna & Hamachi Onigiri (GF)

Scottish salmon, line-caught tuna, & fresh hamachi slices, each on a ball of sushi rice.

Mixed Vegetable Roll (Ve)

Fresh asparagus, creamy avocado, red pepper & pickled gherkin roll, with a tangy wasabi yuzu soy dressing.

Mosaic Roll (GF)

Scottish salmon, beetroot, pickled radish & cucumber rolled in an attractive pattern.

Seared Salmon with Black Bean Sauce

Scottish salmon, lightly seared, with a tangy garlic black bean sauce.

Vegan Salmon Onigiri (GF) (Ve)

3 pieces of plant based vegan salmon each on a ball of sushi rice.

Vegan Salmon Roll (Ve) (GF)

Plant-based vegan salmon and cucumber roll topped with broccoli shavings.

The following dishes are available instead of one of the selections above, for a supplement per dish payable at the time of dining:

Spicy Tuna Roll

Tuna fillet with spicy mayo and mixed sesame seeds.

Beef Gyoza with Mango & Papaya Salad

Juicy beef gyoza with a mango, papaya & red onion salad.





Bang Bang Cauliflower (Ve)

Cauliflower florets tossed in a sweet and spicy sauce.

Korean Wings

Chicken wings, glazed in tangy Korean BBQ sauce.

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.

Full T&Cs:

Subject to availability and dining times according to offer booked. Dishes from a set menu & subject to change. All diners at the table must be dining on the same experience. Includes VAT, excludes service charge. Food (& alcohol where relevant) 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 (and not beyond) the 1.5 hour time at the table, but only three per person at a time. An optional service charge will be added to your bill. Dishes are not available to takeaway. Some menu items are subject to a supplement payable at the time of dining. Last food and drink orders will be taken 75 minutes into your sitting. No-shows will not be

