



Cocktail Class Asian Tapas & Sushi sample menu

guests choose 3 dishes each from the menu below

Menu subject to change

Asian Tapas:

Sichuan Chicken

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

Yuzu Pork Belly (GF)

Pork belly drizzled with a more-ish yuzu dressing.

Bang Bang Cauliflower (v)

Cauliflower florets tossed in a sweet and spicy sauce.

Korean baby back Ribs

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

Vegetable Singapore Noodles (v)

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

Flamed Edamame (v) (ve) (GF)

Edamame flambéed in sake. *(Vegan)*

Shishito Peppers (v) (GF)

Scorched shishito peppers with olive oil and sea salt. *(Vegan)*

Sweet and Sour Chicken

inamo's take on a classic Chinese dish.

Spicy Fries with Asian Ketchup (v) (ve)

Thick cut fries coated in our secret spicy mix with inamo's Asian ketchup to dip *(Vegan)*

Potato & Beef Korroke

Japanese croquettes covered in crispy panko, with a potato & beef filling, and sweet-savoury Tonkatsu dipping sauce.

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Wakame Seaweed Salad (v) (ve) (GF)

Seaweed, daikon, avocado, tomato, carrot and onion, in a sesame dressing. *(Vegan)*

Chicken Tsukune

Japanese seasoned chicken meatball skewers served with a savoury tare sauce.

Beef Gyoza Mango & Papaya Salad

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

Vegetable Gyoza & Wakame Salad (v) (ve)

Delicate vegetable dumplings with a wakame salad in sesame dressing. *(Vegan)*

Yakisoba Chicken Noodles (GF)

Chinese-style buckwheat noodles, chicken and vegetables tossed in a light but tangy sauce.

Sushi:

Vegan Uramaki (v) (ve)

Fresh vegetables and pickle in a crunchy vegan roll. *(Vegan)*

Vegetarian Buddha's Way Roll (v) (ve)

Sweet mango and beetroot wrapped in inari. *(Vegan)*

Red Dragon Roll (v) (ve) (GF)

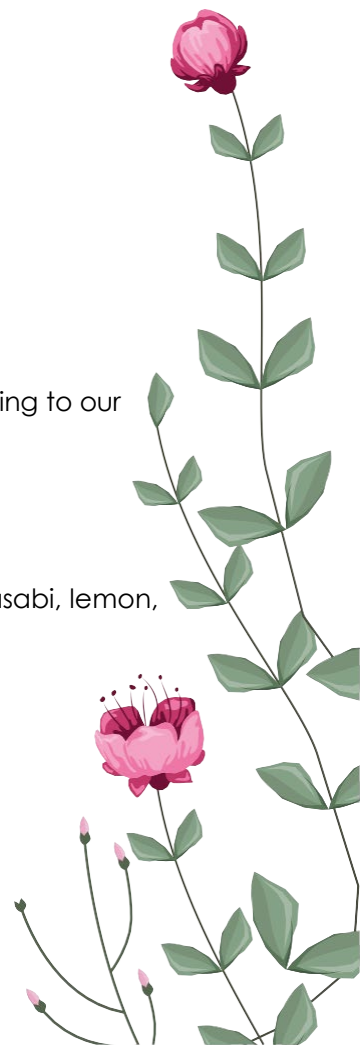
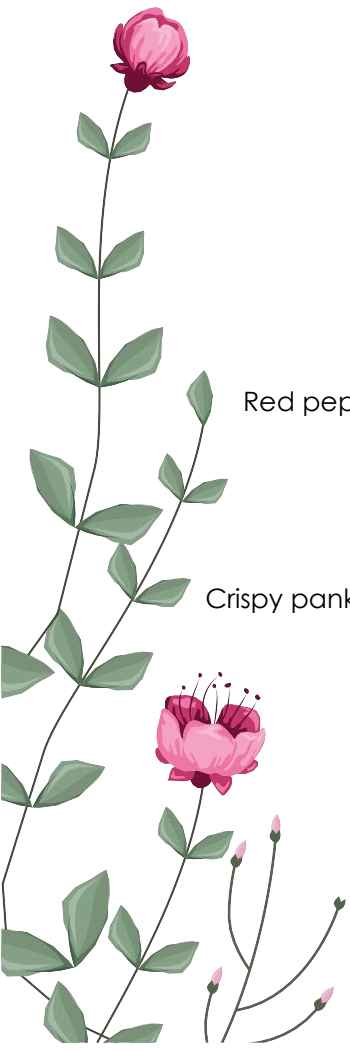
Red peppers, crunchy cucumber and smooth avocado. The vegetarian sibling to our Dragon Roll. *(Vegan)*

Crispy Panko Salmon Roll

Crispy panko roll with Scottish salmon, red pepper & asparagus, served with wasabi, lemon, & dill mayo.

Tuna Sashimi Rose (GF)

Succulent slices of fresh tuna served on a shoestring daikon salad.





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Spicy Tuna Gunkan (GF)

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

Yellowtail Roll (GF)

Yellowtail with cucumber, spring onion, & cream cheese, topped with togarashi.

Asparagus Tempura Uramaki (v)

Crispy tempura asparagus roll with mayo.

Spicy Salmon Gunkan (GF)

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

Buddha's Way Roll

Salmon and tuna mixed with sriracha and wrapped in inari.

Rainbow Roll (GF)

Fresh Scottish salmon, mackerel, tuna & avocado delicately rolled around a crab stick. All the colours of the rainbow (well, most of them...)

Sides

Prawn Crackers (GF)

Crispy prawn crackers, with a sweet chilli dipping sauce.

Rice (v) (ve) (GF)

Steamed rice. (Vegan)

Miso Soup (GF)

Traditional Japanese soup with spring onion, seaweed & tofu.

Vegetarian Miso Soup (v) (GF)

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



Full Ts&Cs:

Vouchers must be purchased and redeemed at least 4 hours in advance of your booking or you will be charged full price for your meal (£45.95)

- To book, please email reservations@inamo-restaurant.com and forward your voucher
- All bookings are subject to availability
- Menu subject to change
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Tables are restricted to 90-minute sittings • Customers may only order three dishes per person

All diners seated at the table must have purchased a valid voucher and be able to provide valid voucher numbers, additional guests cannot be added • Alcohol will only be served to customers over 18 with valid ID • **This voucher cannot be cancelled, refunded, exchanged or used in conjunction with any other offer** • no-shows will not be rebooked and vouchers will remain redeemed and not reusable • In the event of any closure due to Covid 19 by UK Government we will allow rebookings but will not refund any vouchers.

