



inamo

**2 dishes a side, & a mocktail weekday lunch sample menu
valid Monday to Friday lunchtimes, guests must be pre-booked**

Menu subject to change

Non-Alcoholic Cocktails

Guests Choose 1 each:

Mint Harmony

Zen Garden

Tropical Storm

Peach Blossom Fizz

The following drinks are available for a supplement per drink payable at the time of dining:

Emerald Elixir (matcha mocktail)

Aperol Spritz

Glass of fizz

Pint Asahi

Unlimited Fizz/Wine/Beer

Side dishes

Guests Choose 1 each:

Rice (Ve) (GF)

Steamed rice.

Miso Soup (Ve) (GF)

Traditional Japanese soup with spring onion, seaweed & tofu.

Asian Slaw (Ve) (GF)

Light & crunchy slaw with mixed veg including edamame beans.

Other dishes

Guests Choose 2 dishes each from all of the items below:



Asian Tapas:

Fillet Beef Korokke

Smoky Barbacoa Beef & potato, with crunchy matcha salt coating & 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.

Miso Aubergine (Ve)

Light tempura slices of aubergine drizzled in miso sauce.

Vegetable Singapore Noodles (Ve)

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

Spicy Edamame (GF) (Ve)

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

Sweet and Sour Chicken

inamo's take on a classic Chinese dish.

Vegetable Yaki Udon (Ve)

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

Sichuan Chicken

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

Pork Korokke

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

Vegetable Korokke (Ve)

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

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.

Spicy Mayo Chicken Bao Bun

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

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.

Prawn Crackers (GF)

Crispy prawn crackers, with a sweet chilli dipping sauce.

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 (Ve) (GF)

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.

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 (Ve) (GF)

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.

Mixed Vegetable Roll (Ve)

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

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)

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.