



## Unlimited Asian Tapas & Sushi sample menu

**35.95pp** Free-flowing food served for 1.5 hours to be consumed at the table  
**49.95pp** guests are also served bottomless bubbles, beer, wine, or soft drinks.

**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.

#### **Miso Aubergine (V,Ve)**

Light tempura slices of aubergine drizzled in miso sauce. (vegan)

#### **Chicken Karaage**

Tender tempura chicken thigh served with a spicy mayo.

#### **Bang Bang Cauliflower (V)**

Cauliflower florets tossed in a sweet and spicy 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.

#### **Beef Gyoza Mango & Papaya Salad**

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

#### **Yakisoba Chicken Noodles (GF)**

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



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## **Teryaki Beef Wraps**

Tender beef in teriyaki sauce in a crisp lettuce leaf with chilli dressing.

## **Chicken Karaage Katsu**

Tender tempura chicken thigh served with a katsu curry dipping sauce.

## **Vegetable Takoyaki (V,Ve)**

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

## **Asian Fries with Orange Pepper Mayo (V,Ve) (GF)**

Crispy fries dusted with shichimi and seaweed, served with a vegan orange & pepper mayo.  
(vegan)

## **Sushi:**

### **Butterfly Roll**

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

### **Beetroot & Mango Roll (V,Ve) (GF)**

Beetroot & mango in a roll dusted with broccoli, served with mayo. (vegan)

### **Cucumber Gunkan (GF)**

Spicy Salmon, Tuna, and Tobiko rolls wrapped in cucumber.

### **Crispy Salmon Skin Roll**

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

### **Vegetarian Buddha's Way Roll (V,Ve)**

Sweet mango and beetroot wrapped in inari. (Vegan)

### **Vegan Salmon Temaki (V,Ve) (GF)**

Delicate handroll with plant-based vegan salmon and avocado. (vegan)

### **Tuna Temaki (GF)**

Succulent slices of fresh tuna in a handroll with crisp cucumber.





### **Red Dragon Roll (V,Ve) (GF)**

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

### **Salmon Tataki with Lime Marmalade (GF)**

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

### **Buddha's Way Roll**

Salmon and tuna mixed with sriracha and wrapped in inari.

## **Sides**

### **Mixed Pickled Vegetables (V,Ve) (GF)**

Selection of lightly pickled vegetables. (vegan)

### **Asian Slaw (V,Ve) (GF)**

Light & crunchy slaw with mixed veg including edamame beans. (vegan)

### **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)





*The following dishes are available for a supplement per dish payable at the time of dining:*

**Beef Tataki Roll**

Seared rare fillet steak wrapped around a roll of asparagus, chives, & pickle, drizzled with teriyaki.

**Soft Shell Crab Temaki**

Crispy soft shell crab in a hand roll with avocado.

**Samurai Roll**

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

**Crispy Vegetable Tempura (V,Ve)**

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

**Beef Tataki (GF)**

Seared bavette rare steak with ponzu and yuzu miso sauce, around a bed of rocket.

**Korean Wings**

Chicken wings, glazed in tangy Korean BBQ sauce.

**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 rebooked

