

# inamo

## Food

### ASIAN TAPAS

Bang Bang Cauliflower (V) 12.95

Cauliflower florets tossed in a sweet and spicy sauce

Korean Wings 14.95

Chicken wings, glazed in tangy Korean BBQ sauce

Yuzu Pork Belly (GF) 11.95

Pork belly drizzled with a more-ish yuzu dressing

Teriyaki Beef Wraps 5.95

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

Chicken Karaage 12.95

Tender tempura chicken thigh served with a spicy mayo

Scallop with Avocado & Jalapeno Sauce (GF) 12.95

Scallops pan-fried served with pickled apple and an avocado & jalapeño sauce

Wagyu Beef Parcels 11.95

Napa cabbage leaves stuffed with wagyu beef mince & vermicelli noodles, served with yakiniku sauce

Mussels in Thai Green Curry Sauce (GF) 15.95

Fresh mussels steamed and served in a spicy Thai green curry sauce

Sweet & Sour Popcorn Pork 9.95

Pork fried and tossed in a zingy sweet & sour sauce

Spicy Edamame (GF) (Ve) (V) 6.95

Edamame beans tossed in a spicy chili garlic and siracha sauce (vegan)



## Char Siu Pork Bao Bun 9.95

Tender Char Siu pork fillet in a soft bao bun, with pickled red radish, crispy shallots and a tangy char siu sauce

## Sweet Potato Bao Bun (V) 8.95

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

## Katsu Chicken Bao Bun 9.95

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

## Duck Bao Bun 9.95

Crispy duck served with hoisin sauce with leek and cucumber in a bao bun

## Beef fillet Bao Bun 9.95

Slices of beef fillet with yakiniku sauce with cucumber in a bao bun

## Korean baby back Ribs 12.95

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

## Beef Gyoza with Mango & Papaya Salad 11.95

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

## Flamed Edamame (Ve) (V) (GF) 6.95

Edamame flambéed in sake (vegan)

## Miso Aubergine (Ve) 11.95

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

## Beef Tataki (GF) 12.95

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



## Chicken Karaage Katsu 12.95

Tender tempura chicken thigh served with a katsu curry dipping sauce

## Crispy Vegetable Tempura (Ve) (V) 10.95

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

## Vegetable Takoyaki (Ve)(V) 8.95

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

## Kimchi Fried Rice 7.95

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

## Prawn Crackers (GF) 4.95

Crispy prawn crackers, with a sweet chilli dipping sauce.

## SUSHI AND SASHIMI

## Dragon Roll 19.95

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

## Tiger Roll 18.95

Seared Scottish Salmon with Avocado, rolled around prawn tempura and topped with mayo & sriracha. Roarsome!

## Vegetarian Buddha's Way Roll (Ve)(V) 6.45

Sweet mango & beetroot wrapped in inari. 2 pieces. (vegan)

## East Meets West Roll 18.95

Half a samurai & half a new york roll - the best of both worlds. 8 pieces.

## Beef Tataki Roll 14.95

Seared rare fillet steak wrapped round asparagus, chives, & pickle, drizzled with teriyaki



## Tuna Tataki 12.95

Slices of Tuna fillet served with slices of jalapeño & radish, pickled cucumber with a sesame & ginger dressing

## New York Roll 18.95

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

## Red Dragon Roll (Ve) (GF) 11.95

Red peppers, crunchy cucumber and smooth avocado. The vegetarian sibling to our Dragon Roll. 8 pieces. (vegan)

## Beetroot & Mango Roll (Ve) (GF) 11.45

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

## Butterfly Roll 13.95

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

## Cucumber Gunkan (GF) 12.45

Spicy Salmon, Tuna, and Tobiko rolls wrapped in cucumber

## Buddha's Way Roll 8.95

Salmon & tuna mixed with sriracha and wrapped in inari. 2 pieces

## Samurai Roll 19.95

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

## Salmon Tataki with Lime Marmalade (GF) 15.45

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

## Crispy Salmon Skin Roll 9.95

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

## Yellowtail Roll (GF) 13.45



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

Spicy Tuna Roll 12.95

Tuna fillet with spicy mayo and mixed sesame seeds

Salmon Sashimi Rose (GF) 12.95

3 delicate slices of fresh Scottish farmed salmon in the shape of a delicate rose.

Tuna Sashimi Rose (GF) 12.95

Succulent slices of fresh tuna served as an attractive rose.

Salmon Temaki (GF) 9.95

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

Tuna Temaki (GF) 9.95

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

Vegan Salmon Roll (Ve) (GF) 10.95

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

Sashimi Platter 29.95

Scottish Salmon, Tuna, Yellowtail, Eel, and Mackerel served on ice.

Sushi Tasting Plate 16.95

Scottish Salmon sashimi rose, 2 Buddha's Way Rolls, 2 pieces of New York Roll, and 3 pieces of Beetroot & Mango Roll.

## LARGER SHARING DISHES

Sichuan Chicken 17.45

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

Jumbo Prawns with Miso Garlic Mayo (GF) 16.95



Two lightly torched jumbo prawns served with samphire & broccoli, and miso garlic mayo

## Red Miso Lamb Loin Chops (GF) 17.95

Lamb loin chops marinated in red miso, and grilled and served with nam jim sauce

## Asian Wagyu Burger 17.95

Juicy wagyu beef burger topped with Korean BBQ sauce & pickles, served with spiced fries and a tangy Asian slaw.

## Firecracker Salmon 21.95

Succulent Scottish Salmon fillet served in a tangy and spicy sauce with green tea noodles.

## Sweet and Sour Chicken 14.95

inamo's take on a classic Chinese dish.

## Beef Fillet Noodles 14.45

Fillet of beef served in a soy and oyster sauce with buckwheat noodles

## Vegetable Singapore Noodles (v) 14.95

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

## Crispy Duck with Pancakes 24.45

Half a crispy duck served with plum sauce, pancakes, cucumber and spring onion.

## Tamarind Mushrooms (Ve) (GF) 13.95

Enoki, shimeji, chestnut, and button mushrooms in a chilli & tamarind sauce. (vegan)

## Yakisoba Chicken Noodles 14.95

Yaki-soba noodles, chicken, and vegetables tossed in a light but tangy sauce

## Bao Bun Sharing Platter 19.95

A selection of 3 of our bao buns: char siu pork, katsu chicken, and sweet potato with miso.



## SOUPS & SIDES

Spicy Cucumber salad (Ve) 6.95

Smashed chunks of cucumber served tossed in a spicy dressing (vegan)

Asian Fries with Spicy Mayo (Ve) (GF) 5.95

Crispy fries dusted with shichimi and seaweed, served with spicy mayo (vegan)

Rice (Ve) (GF) 3.95

Steamed rice. (Vegan)

Miso Soup (GF) 4.95

Traditional Japanese soup with spring onion, seaweed & tofu.

Vegetarian Miso Soup (Ve) (GF) 4.95

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

Asian Slaw (Ve) (GF) 3.95

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

## DESSERT

Japanese Matcha & Yuzu Slice 9.95

A delicate slice of soft cake surrounded by creamy matcha mousse with a yuzu jam.

Chocolate Fondant (GF) (v) 8.95

Fondant with a molten melting chocolate middle, served with coconut ice cream. It's hard to believe this is gluten-free!

Mandarin Sorbet (Ve) (GF) 5.25

A great refreshing palate cleansing sorbet. (vegan)



Lemon Sorbet (Ve) (GF) 5.25

A tart and refreshing sorbet. (vegan)

Coconut Ice Cream (GF) (v) 5.25

Creamy coconut ice cream.

Chocolate Truffle Torte 10.25

Luxurious chocolate torte, served with a truffle and mixed berry compote.

Mango & Passion Fruit Slice 9.95

A layer of cake with passion fruit jam, topped with mango gel, and mixed berry compote.

## Drinks

### COCKTAILS

Passionate Martini 16.95

Absolut vodka shaken with fresh passion fruit, passion fruit liqueur and purée. Served with a shot of bubbles.

Raspberry Mojito 15.95

Havana Club 3 Year Old rum muddled with lime & raspberry, mint and sugar for a fresh spring twist on a classic.

Lychee Martini 15.95

Beefeater gin shaken with fresh lime juice, lychee juice and strained into a chilled martini glass.

Tropical Tornado 15.95

We've added a shot of Havana Club rum to our popular mocktail blend of passion fruit, lime & guava juice with a hint of cinnamon.





## 135 Bellini

13.95

135 East Japanese Gin with peach puree & topped with bubbles. A classic with a flavour of the East.

## Beefeater Pink

13.95

Bright, fresh strawberry, balanced by juniper & citrus. Served with Fevertree Aromatic tonic, strawberries and a mint sprig.

## Beefeater Peach & Raspberry

14.95

Try this new Beefeater gin flavour! Served with Fever Tree Aromatic tonic, raspberry & a mint sprig.

## Lychee Mojito

15.95

Havana Club 3 year old rum with fresh lime juice, lychee puree, and mint for an Asian take on this classic.

## Japanita

14.95

Olmecca tequila, strawberry puree, lime juice & grenadine, refreshing!

## Panasian Gin Fizz

15.95

Blood Orange Beefeater Gin, with raspberry puree and lime juice, topped with blood orange soda - scrumptious!

## Japanese Whisky Sour

16.95

A classic sour made with Toki Japanese whisky.

## inamo Margarita

14.95

An Asian inspired Margarita made with Junmai Daiginjo sake, Triple Sec, lime juice, and a sweet sugar rim.

## NON-ALCOHOLIC COCKTAILS

### Sunrise in Kyoto

8.95

A refreshing blend of pineapple juice and hibiscus. Delightful at any time of the day.



Tropical Storm	8.95
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A non-alcoholic blend of passion fruit, lime and guava juice with a hint of cinnamon.

Peach blossom fizz	8.95
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Peach puree, blood orange soda, and lime juice, served on ice.

## BEER

Asahi - Super Dry Japanese Premium Lager Beer (330ml bottle)	6.95
(draft)	7.95

Cornish Cider	8.95
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Meantime Pale Ale	7.95
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Meantime IPA	7.95
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## SAKE (200ML)

250ml Akashi Tai Honjozo Genshu CL	19.95
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250ml Akashi Tai Honjozo Genshu HT	19.95
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Akashi Tai Junmai Daiginjo	32.95
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## WHITE WINE

NV Sospiro Bianco d'Italia, Sospiro  
9.95 - 175ml / 11.95 - 250ml / 29.95 - BTL



Dry yet floral Italian white with concentrated flavours of white peach and white currants and a hint of gooseberry. (Available by the glass)

2021 La Cadence Blanc, Vin de France  
10.45 - 175ml / 11.95 - 250ml / 34.95 - BTL

An attractive glossy, pale yellow with red apple, stone fruit and floral aromas with rounded flavours of melon, peach and apple on the palate. (Available by the glass)

2021 Brave to be Murray Chardonnay, Pete's Pure  
10.95 - 175ml / 13.45 - 250ml / 39.95 - BTL

juicy flavours of peach, melon and honeydew, with a light oak influences soft and creamy with a full bodied texture. (Available by the glass)

2016 German Job Riesling, Meinert Wines  
12.45 - 175ml / 15.95 - 250ml / 44.95 - BTL

Charming South African Riesling that boasts both the generosity of New World expressions and finesse of German style; floral & fresh, with lime & melon adding acidity & flavour. (Available by the glass)

2020 Terroir Sauvignon Blanc, Casa Valduga  
13.95 - 175ml / 17.95 - 250ml / 49.95 - BTL

Refreshing and full of personality, with bracing acidity balanced to satisfying richness, it is a perfectly-poised, striking wine. (Available by the glass)

## ROSE

2021 Pretty Gorgeous Rose, IGP Pays d'Oc  
10.95 - 175ml / 13.95 - 250ml / 35.95 - BTL

Pink wine from France's sunny south, as delicate as a flower but with fine acidity; full of lychees, strawberries and violets. (Available by the glass)

## RED WINE



2019 Cotes du Rhone Rouge L'Enfant Terrible,  
Maison Sinnae

12.45 - 175ml / 15.45 - 250ml / 44.95 - BTL

Quaffable, dark-hued Côtes du Rhône from the sunny southern part of the valley, packed with red fruit, and with a floral nose. (Available by the glass)

NV Sospiro Rosso d'Italia, Sospiro

9.95 - 175ml / 11.95 - 250ml / 29.95 - BTL

Light-bodied, juicy red, perfumed with violet and rose and flavoured with blackcurrants and other berries. (Available by the glass)

2020 Brave to be Murray Shiraz, Pete's Pure

10.95 - 175ml / 13.45 - 250ml / 39.95 - BTL

A dash of vanilla spice and dusty oak, packed full of driving red fruits, and touches of choc-orange, blood plum and vanilla.

2020 Terroir Pinot Noir, Casa Valduga

15.95 - 175ml / 18.95 - 250ml / 54.95 - BTL

Complex bouquet with ripe fruits like cherry and strawberry combined with notes of oak, anise, and tobacco. Soft tannins and great acidity. (Available by the glass)

## FIZZ

Harlot 8.95 - 100ml / 37.45 - BTL

Bursting with aromas and flavours of English elderflower, pears and ripe apricots that tantalize your senses and captivate your imagination. (Available by the glass)

Harlot Rose 8.95 - 100ml / 39.95 - BTL

Delightful aromas & flavours of English pears and ripe red apples and strawberries to tease your tastebuds! (Available by the glass)

NV Champagne Jacquart Brut 69.95 - BTL

*Champagne, France*

Fine long lasting bubbles with fruity grape and pear hints