**Inamo Soho & inamo Covent Garden Food Menu January 2018**

ASIAN TAPAS

Salt & Pepper Squid £9.5

Fresh crispy baby squid in light tempura dusted with salt & pepper and served with inamo's tangy house chilli sauce. Simple & delicious!

Beef Tataki £9.5

A classic Japanese dish. Rare British fillet steeped in ginger and ponzu sauce.

Chicken & Vegetable Gyoza £8.95

4 soft Chinese dumplings filled with tender chicken & vegetables. Served with chilli oil and mirin sauce. Great to share!

Chilli Tofu (v) £9.95

Crispy tofu with mixed bell peppers and onion, glazed in Korean BBQ sauce, with crushed chilli.

Korean Chicken Wings £9.95

A bowl brimming with locally sourced chicken wings, glazed in tangy Korean BBQ sauce, dusted with desiccated coconut. Great to share.

Vegetable Spring Rolls (v) £9.95

5 crispy vegetable spring rolls served with inamo's tangy house chilli sauce.

Tomato and Avocado Salad (v) £8.95

Cherry tomatoes marinated in ginger, chilli and shallots crowned with an avocado flower. It’s almost too pretty to eat…

Sichuan Chicken £11.95

A mouthwatering mix of spicy chicken with chilli garlic sauce, ginger, onion and peppers. Bold Sichuan flavours.

Seaweed Salad (v) £4.95

Thin, crunchy Wakame seaweed, lightly dressed and sprinkled with sesame seeds.

Wasabi Fries (v) £3.95

Our irresistible inamo house fries coated in moreish wasabi salt.

Char Siu Buns £9.5

3 steamed BBQ pork buns, served with a tangy Thai sweet chilli dipping sauce. Good sharing dish.

Korean BBQ Ribs £9.95

A delicious row of tender pork ribs smothered in a more-ish BBQ sauce

### SUSHI

#### California Roll £13.95

Crispy soft shell crab rolled with creamy avocado in a 6 maki pieces. Finished with tobiko& a sweet mayo. An excellent sharing dish.

#### Dragon Roll £13.95

Crunchy tempura shrimp, topped with creamy avocado and a touch of mayo. Served in 8 pieces. Enter the Dragon Roll! An inamo favourite!

#### Salmon Tataki £9.95

Fresh Scottish salmon sashimi finished with a sweet miso & yuzu marinade.

#### Spicy Salmon Maki £9.95

Scottish salmon rolled with house chilli garlic sauce into 8 piquant pieces of maki, sprinkled with shichimi.

#### Tuna Sashimi £9.95

4 succulent slices of fresh tuna served on a shoestring daikon salad.

#### Tuna and Cucumber Hosomaki £8.5

Tender line-caught tuna and crisp cucumber in this simple, delicious sushi roll.

#### Crispy Vegetable Tempura Maki (v) £7.95

Vegetables in a light tempura rolled with velvety avocado, and drizzled with creamy house mayo. 6 delicious pieces.

#### Red Dragon Roll (v) £7.95

Crimson red peppers rolled around crunchy cucumber and smooth avocado. The vegetarian sibling to our Dragon Roll flies onto the menu.

#### Salmon Sashimi on mooli £8.95

Scottish salmon in 7 slices, delicately resting on crunchy mooli dressed with our moreish house tataki sauce.

### LARGER SHARING DISHES

#### 1/2 Crispy Duck with Five Spice £22.95

Half a crispy duck marinated overnight in five spice mix, served with pancakes, cucumber, leeks, and hoi sin sauce.

#### Singapore Noodles £14.95

Egg & vermicelli noodles infused with an oyster & ginger sauce with pork belly, prawn, chicken, crunchy peppers, beansprouts & fried shallots.

#### Thai Green Chicken Curry £16.95

Flavourful Thai green curry with chicken thigh and fresh vegetables in a creamy sauce, garnished with basil & mint. Served with steamed rice.

#### Thai Red Curry £14.95

Creamy coconut Thai red curry with butternut squash & fresh vegetables, garnished with coriander & red chilli. Served with steamed rice.

### SOUPS & SIDES

#### Miso soup £3.95

Traditional Japanese soup with spring onion, seaweed & tofu, served in a bowl to sip from.

#### Veg Miso soup (v) £3.95

A‎ vegetarian version of the traditional Japanese soup with spring onion, seaweed & tofu, served in a bowl to sip from.

#### Edamame (v) £5.95

Steamed soya beans sprinkled with sea salt and served with a soy mirin dipping sauce. Pop out the beans from the pods. Great to whet the appetite.

#### Rice (v) £3.5

Steamed rice served simply, an excellent accompaniment to many of our dishes.