



## Inamo Camden Food Menu Sept 2018

### ASIAN TAPAS

Wasabi Prawns £11.95

8 crispy tempura prawns on mini skewers with a creamy wasabi sauce for dipping. Great to share!

Scallop Kataifi £9.95

4 succulent scallops wrapped in shredded kataifi dough, lightly fried and served with a spicy and creamy kenko mayo.

Octopus Takoyaki £7.45

Tender pieces of octopus in a creamy sauce, wrapped in batter and drizzled with teriyaki sauce.

Shitake & Water Chestnut Dumplings (v) £11.45

4 delicately steamed shitake & water chestnut dumplings, served with a gyoza dipping sauce. Good sharing dish.

Bang Bang Cauliflower (v) £9.45

Cauliflower florets tossed in a sweet and spicy sauce. Chock full of flavour!

Korean Chicken Wings £10.95

A slate of succulent double chicken wings, glazed in tangy Korean BBQ sauce. Great to share.

BBQ Rack of Korean Ribs £15.95

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

Beef Tataki £8.95

A classic Japanese dish. Rare British fillet steeped in ginger and ponzu sauce. Served chilled on a cold plate.

Vegetable Singapore Noodles (v) £14.45

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

Chicken & Vegetable Gyoza £9.95

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

Sizzling Sichuan Tofu (v) £14.45

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

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## Sichuan Chicken

£14.95

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

## Char Siu Buns

£7.95

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

## Vegetable Spring Rolls (v)

£9.95

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

## Singapore Noodles

£14.95

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

## SUSHI

### Dragon Roll

£14.95

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

### Sashimi Platter

£20.95

An inragammable platter of 16 pieces. Fresh tender line caught tuna, succulent Scottish farmed salmon, more-ish English mackerel & beautiful exotic barramundi. A must order dish!

### Vegetable Futomaki (v)

£8.95

Fresh vegetables, such as crisp broccoli, crunchy carrot, and cucumber, 10 delicious pieces.

### Soft Shell Crab Maki Roll

£13.95

Crispy soft shell crab maki roll, rolled with creamy avocado and crunchy cucumber. Dressed with eel sauce and a touch of kenko mayo.

### Spicy Tuna Maki with Pickles

£12.45

Tender tuna rolled with creamy avocado, crunchy cucumber, and spicy mayo, and piquant pickles. Sprinkled with hot shichimi.

### Red Dragon Roll (v)

£8.95

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

### Salmon Tataki

£11.45

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

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## Tuna Sashimi £10.95

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

## Salmon Sashimi £8.45

4 delicate slices of fresh Scottish farmed salmon.

## Mackerel Sashimi £8.45

4 succulent slices of fresh English mackerel.

## Barramundi Sashimi £9.45

4 savoury pieces of exotic barramundi.

## Salmon Maki £10.45

Scottish salmon rolled with crunchy cucumber into 8 pieces of maki.

## LARGER SHARING DISHES

### 1/2 Crispy Duck with Five Spice £25.95

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

### Thai Red Chicken Curry £17.45

Creamy Thai red curry with chicken. Served with steamed rice.

### Thai Red Curry (v) £15.95

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

### Sweet and Sour Pork £15.95

Inamo's take on a classic dish.

### Yuzu Pork Belly £13.45

Melt in the mouth row of pork belly pieces drizzled with a more-ish yuzu dressing.

### Sizzling Black Pepper Fillet of Beef £20.95

Tender beef fillet in a delicious black pepper & oyster sauce with garlic, red & yellow peppers, and spring onions. Served with a sizzle!

## SOUPS & SIDES

### Prawn Crackers £4.45

A basket full of crispy prawn crackers, with a sweet chilli dipping sauce.

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## 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) £3.95

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

## DESSERTS

## Apple Gyoza & Caramel Ice Cream (v) £6.95

6 warm luscious apple parcels, served with caramel ice cream, and sprinkled with cinnamon. A Japanese take on a British classic.

## Mochi (v) £6.95

Three delicious pockets of ice cream encased in Japanese rice cake.

## Chocolate Fizz Dessert £6.95

With strawberries, chocolate brownies, and marshmallows encased in chocolate and popping candy.

## Tempura Banana Maki (v) £8.95

Crispy tempura banana rolled in coconut rice, with sweet red bean paste, and drizzled in honey, served with candied mango.

## Sushi Dessert Platter (v) £8.95

A fun sushi take on petit fours with 8 coconut rice pieces topped with Kiwi, Strawberry, Sesame & sweet red bean paste, & Oreo cookies.