

inamo

Food

ASIAN TAPAS

Miso & Lime Caramelised Cashews (v)

Caramelised cashews with crushed dried chilli and miso. (Vegan)

Bang Bang Cauliflower (v)

Cauliflower florets tossed in a sweet and spicy sauce.

Korean Wings

Chicken wings, glazed in tangy Korean BBQ sauce.

Yuzu Pork Belly

Pork belly drizzled with a more-ish yuzu dressing.

Sweet Chilli Prawn Tempura

Tempura prawns served with sweet chilli mayo.

Sweet Potato & Soba Fries (v)

Japanese take on sweet potato fries, with a wasabi mayo dip.

Asian Winter Vegetables (v)

Roasted beetroot, squash, red onion, pineapple, & mango, in teriyaki sauce. (Vegan)

Summer Roll

Prawn, broccoli, mint, cucumber, and mixed leaves, in rice paper, served with wasabi yuzu soy dressing.

Flamed Edamame (v)

Edamame flambéed in sake. (Vegan)

Chicken & Vegetable Dumpling

Round dumpling filled with chicken, & mixed vegetables, served with dipping sauce. 4 pieces



Popcorn Scallops

Queen scallops in light tempura, served with sriracha mayo.

Beef Tataki

Seared bavette rare steak with ponzu and yuzu miso truffle sauce.

Sichuan Pork Dumpling

Spicy pork dumpling served with chilli oil dipping sauce. 6 pieces.

Spicy Aubergine (v)

Aubergine with spring onion in Thai sweet chilli sauce. (Vegan)

Ponzu Tofu (v)

Tofu rolled in fresh coriander, with mustard cress, ginger and ponzu dressing. Served cold. (Vegan)

Vegetable Gyoza

Mixed vegetables in spinach wrapper, served with dipping sauce. 4 pieces.

Shishito Peppers (v)

Scorched shishito peppers with olive oil and sea salt. (Vegan)

Sichuan Chicken

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

Prawn Crackers

Crispy prawn crackers, with a sweet chilli dipping sauce.

Chilli Tofu (v)

Crispy tofu with mixed bell peppers and onion, glazed in inamo chilli sauce. (Vegan)

Singapore Noodles

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



Vegetable Singapore Noodles (v)

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

Pork & Kimchee Gyoza

Japanese style Pork & Kimchee dumpling, served with dipping sauce. 4 pieces.

Chicken Wonton

Crispy chicken wontons served with sweet chilli sauce. 6 pieces.

SUSHI AND SASHIMI

Dragon Roll

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

Sashimi Platter

Line caught tuna, Scottish farmed salmon, English mackerel & yellowtail, and sea bass. 15 pieces.

Yellowtail Sashimi

Buttery Japanese amberjack with wasabi yuzu soy dressing and fresh jalapenos. 9 pieces.

East Meets West Roll

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

Seared Salmon Maki

Seared Scottish salmon, crunchy cucumber and cream cheese. 8 pieces.

New York Roll

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

Red Dragon Roll (v)

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

Tuna Tataki with Salsa Verde

Seared black pepper tuna served with salsa verde, fresh radish, and wasabi yuzu soy dressing. 8 pieces.



Yellowtail Roll

Yellowtail with cucumber & spring onion, topped with tobiko & togarashi. 8 pieces.

Spicy Tuna Gunkan

Tangy tuna, sesame, and pea shoots, served with sriracha. 6 pieces.

Garden Roll (v)

Asparagus, avocado, mizuna and carrot roll. 10 pieces. (Vegan)

Samurai Roll

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

Spicy Salmon Gunkan

Spicy salmon, sesame, and togarashi, served with kenko mayo sriracha. 6 pieces.

Sushi Bites

Scottish salmon & fresh tuna in baby gem leaves, with tobiko and wasabi yuzu soy dressing. 4 pieces.

Salmon and Tuna Tartare

Scottish salmon & fresh tuna layered with avocado and tobiko.

Salmon Tataki with Lime Marmalade

Scottish salmon, topped with ponzu dressing, and tart lime marmalade. 9 pieces.

Sea Bass Ceviche

Fresh sea bass in a dill & citrus dressing with wasabi jelly.

YAKITORI

Halloumi & Red Chilli Yakitori (v)

Grilled halloumi with a sweet chilli sauce. 1 piece.

Asparagus Yakitori (v)

Grilled stems of Asparagus with lemon. 1 piece. (Vegan)



Minted Lamb Yakitori

Minted lamb and spring onion. 1 piece.

Lemon Chicken Yakitori

Marinated chicken with lemon sauce. 1 piece.

Teriyaki Salmon Yakitori

Scottish salmon in teriyaki sauce. 1 piece.

Sichuan Tuna Yakitori

Tender tuna topped with Sichuan sauce. 1 piece.

Yakitori Platter

One of each of our yakitori selection. 6 pieces.

LARGER SHARING DISHES

Sizzling Black Pepper Fillet of Beef

Tender beef fillet in black pepper & oyster sauce with garlic, red & yellow peppers, and spring onions.

Sizzling Mushroom Toban Yaki (v)

Shitake, shimiji, enoki, chestnut, field, and button mushrooms in with a sizzling soy mirin glaze. (Vegan)

Korean BBQ Rack of Ribs

Rack of tender pork ribs smothered in a more-ish BBQ sauce.

SOUPS & SIDES

Rice (v)

Steamed rice. (Vegan)

Miso Soup

Traditional Japanese soup with spring onion, seaweed & tofu.

Vegetarian Miso Soup (v)

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



DESSERT

Baked Alaska (v)

Classic dessert served with passion fruit.

Chocolate Fizz Fondue (v)

Strawberry, Marshmallow and Brownie pieces served with melted chocolate and popping candy to dip.

Mochi (v)

Japanese ice cream in raspberry, matcha and vanilla flavours.

Coconut & Custard Buns with Digestif (v)

Soft coconut & custard buns served with a single shot of a selection of digestifs. 2 pieces