

FOOD MENU

ASIAN TAPAS

Yuzu & XO Beef Fillet Tataki - 12

Beef fillet with yuzu, cucumber, radish, shiso, & XO sauce.

Ebi Fry - 10

Crispy prawns with sweet chilli dip.

Beef Korroke - 8

Smoky Barbacoa Beef & potato, with crunchy matcha salt coating and tangy kushi katsu sauce.

Bang Bang Cauliflower (ve) - 12

Cauliflower florets tossed in a sweet and spicy sauce.

Korean BBQ Chicken Ribs- 10

Tender chicken ribs glazed in Korean BBQ sauce.

Coconut Lemongrass Red Snapper- 12

Red snapper in a fragrant coconut & lemongrass sauce, with fresh micro coriander.

Mango Habenero chicken ribs- 10

Sticky chicken ribs tossed in fiery mango habanero sauce - please note this is a spicy dish!

Teriyaki Burnt Ends - 10

Charred beef ends tossed in sticky teriyaki, sprinkled with toasted white sesame.

Japanese Fried Chicken Karaage - 10

Juicy, golden bites served with mayo. Add

spicy mango habanero or smoky BBQ sauce from our Sides section for extra zing.

1/4 Crispy Duck With Pancakes - 20

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

Chicken Bao Bun - 10

Crispy chicken katsu bao, baby gem, cucumber, and a drizzle of spicy mayo.

Breaded Oyster - 10

Crispy breaded oysters with green & red chillies, spring onion, and a drizzle of chive mayo.

Pulled Beef Bao Buns - 11

Smoky pulled beef bao, BBQ sauce, pickled mustard leaf, cucumber, and crispy fried shallots.

Chicken & Water Chestnut Gyoza - 10

Juicy chicken & water chestnut dumplings, handmade in-house, with a tangy gyoza sauce.

Hokkaido Scallop Ceviche - 14

Delicate raw scallop with avocado, cucumber, cherry tomatoes, and pickled red onion in a zesty ponzu sauce

Black Miso Pork Belly - 10

Tender pork belly glazed in rich black miso, with a hint of mirin.

FOOD MENU

Sichuan Chicken - 10

Tender chicken fillet in a bold chilli sauce with green & red peppers, ginger, onion, and Sichuan peppercorns.

Salmon Bao Bun - 12

Soft bao filled with salmon, pickled cucumber, spring onion, and yuzu kosho mayo.

Sweet & Sour Chicken - 10

Chicken fillet with pineapple, green peppers, onion, spring onion, and sweet & sour sauce, topped with toasted sesame.

Prawn Gyoza - 10

Juicy prawn dumplings handmade in-house, with a zesty mala sauce.

Pulled Pork Bao Buns - 10

Soft bao buns filled with smoky pulled pork, kimchi, cucumber, and crispy fried shallots.

Char Siu Pork - 10

Tender, sticky pork in a sweet & savoury char siu glaze.

Aribiki Sausage Spring Roll - 8

Crispy spring rolls handmade in-house with

SUSHI

Salmon Nigiri - 9

Scottish salmon over sushi rice with shiso, chives, furikake, and a touch of tamari.

Sesame Salmon Takana Roll - 15

Scottish salmon, mango, and pickled mustard leaf, with sesame seeds and a sesame-ginger goma dip.

Aribiki sausage, carrot, cabbage, and spring onion, with Korean chive mayo.

Crispy Duck Bao Bun - 11

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

Sweet Potato Bao Bun (v) - 9

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

Veg Tempura (v) - 10

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

Flamed Edamame (ve) - 8

Charred edamame tossed with sea salt and a hint of fire-roasted flavour.

Katsu Tofu (ve) - 11

Crispy Japanese katsu tofu with spicy dipping sauce.

Tamarind Mushrooms (ve) - 10

Five-mushroom medley tossed with tamarind, honey, chilli, edamame beans & spring onion.

Tuna Tartare - 14

Fresh tuna with coriander, and zingy coconut yuzu kosho sauce, topped with bursts of red roe.

FOOD MENU

Sesame Ponzu Salmon Tataki - 12

Fresh salmon with cucumber, mooli, coriander, and tangy ponzu dressing.

Tuna Nigiri - 10

Fresh tuna over sushi rice with shiso, chives, furikake.

Chicken Katsu Roll - 15

Tender tempura chicken breast & fresh avocado rolled with creamy soy aioli.

Snow Crab Roll - 14

Crab claw, avocado, and cucumber, rolled with sriracha and vegan mayo

Crispy Salmon Skin Roll - 10

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

Dragon Roll - 20

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

Tiger Roll - 16

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

Strawberry Salmon Roll - 15

Fresh strawberries, salmon, crispy cucumber rolled in seasoned sushi rice with a touch of mayo.

Salmon Sashimi Rose - 15

Fresh slices of Scottish salmon in the shape of a delicate rose.

Rainbow Roll - 16

A colourful roll with tuna, salmon, crab, mango, avocado, cucumber, and a drizzle of spicy mayo.

Tuna Sashimi Rose - 15

Succulent slices of fresh tuna served as an attractive rose.

California Roll - 15

Classic crab roll with avocado, cucumber & wasabi mayo.

Sweet Potato Roll (ve) - 12

Sweet potato, carrot, and cucumber with vegan mayo, sriracha, and crispy fried shallots.

Mango Dragon Roll (ve) - 16

Mango, avocado, cucumber, carrot, and vegan mayo. The fruity cousin of our Dragon family!

Vegan Salmon Nigiri (ve) - 10

Plant-based salmon over sushi rice.

Red Dragon Roll (ve) - 12

Red peppers, crunchy cucumber and smooth avocado. The vegan sibling to our Dragon Roll.

Beef Tataki Roll - 12

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

Prawn Nigiri - 8

Fresh prawn over sushi rice with sriracha & mayo.

FOOD MENU

Butterfly Roll - 14

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

SIDES

Spicy Aubergine (ve) - 6

Wok-fried aubergine in a hot & spicy sauce, finished with spring onion.

Jasmine Rice (ve) - 5

Fragrant steamed rice.

Spicy Cucumber Salad (ve) - 8

Smashed chunks of cucumber tossed in a spicy dressing.

Steak-Cut Fries (ve) - 7

Steak-cut fries with sea salt, red chilli, spring onion, and vegan mayo.

Thai Prawn Cracker - 5

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

Hamachi Nigiri - 10

Yellowtail with over sushi rice with shiso, chives & furikake.

Spicy Corn (v) - 8

Chargrilled corn on the cob with butter, lime, and a kick of sriracha.

Kimchi Rice - 8

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

Miso Soup (ve) - 5

Classic miso broth with tofu and fresh spring onion.

Mango & Papaya Salad (ve) - 6

refreshing mango, papaya & red onion salad

Sauces - 0.50

Choose from Mango Habanero. Korean BBQ, Sriracha, Ketchup or Vegan Mayo.

SHARERS

Tori Taster - 75

A mighty meaty mix: Korean BBQ ribs,

Japanese fried chicken, char siu pork, katsu roll, chicken bao buns, aribiki sausage spring rolls, beef tataki roll, & Sichuan chicken.

FOOD MENU

Yasai Selection - 65

A vibrant vegan/veggie feast: bang bang cauliflower (ve), katsu tofu (ve), spicy aubergine (ve), tamarind mushrooms (ve), sweet potato roll, red dragon roll (ve), & sweet potato bao buns (v).

Manseki Medley - 85

The ultimate feast: dragon roll, tuna tartare, mango dragon roll, black miso pork belly, scallop ceviche, breaded oyster, teriyaki burnt ends, & veg tempura (v).

Sakana Selection - 70

A seafood lover's dream: salmon, tuna &

yellowfin nigiri; tiger roll; rainbow roll; California roll; salmon skin roll; & ponzu salmon tataki!

Teishoku Taster - 80

A feast of flavours: teriyaki burnt beef ends, chicken katsu roll, coconut & lemongrass red snapper, California roll, salmon bao buns, veg tempura (v), spicy aubergine, & sweet potato roll (ve).

Omakase Selection - 85

Chef's selection: beef tataki, mango habanero chicken ribs, salmon & ebi nigiri, rainbow roll, bang bang cauliflower (ve), mango yellow dragon (ve), and katsu tofu (ve)

DESSERTS

Chocolate Brownie & Sea Salt Caramel (v) - 10

Fudgy chocolate brownie with a swirl of caramel throughout, topped with rich sea salt caramel cream.

Macaron Selection (v) - 14

A colourful assortment of delicate, bite-sized macarons.

Vegan Chocolate & Passion Fruit Layered Cake (ve) - 11

Rich plant based chocolate layers with tangy passion fruit and a raspberry coulee.

Lemon Meringue Pie (v) - 11

Classic lemon pie with zesty filling and a fluffy meringue topping

Vanilla & Strawberry Cheesecake (v) - 11

Creamy vanilla cheesecake topped with fresh strawberry sauce.

FOOD MENU

Mandarin Sorbet (ve) - 6

A great refreshing palate cleansing sorbet.

Lemon Sorbet (ve) - 6

A tart and refreshing sorbet.

Chocolate Fondant (v) - 10

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