



## Inamo Soho & inamo Covent Garden Food Menu May 2018

### ASIAN TAPAS

#### Duck Tataki £12.95

Rare duck delicately sliced and served with hoi sin sauce, and shavings of fresh orange peel.

#### 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 £6.95

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.

#### Sizzling Black Pepper Fillet of Beef £19.95

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

#### Bang Bang Cauliflower (v) £8.95

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.

#### Hot Chicken Wings £11.95

A slate of succulent double chicken wings with inamo's signature hot sauce. Great to share – with fearless friends.

#### BBQ Rack of Korean Ribs £14.95

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

#### Beef Tataki £12.95

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

#### Vegetable Singapore Noodles (v) £13.95

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

# inamo

## 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) £13.95

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

## Steamed Asian Greens (v) £6.95

Fine green beans, pak choi, and tenderstem broccoli, gently steamed and dressed in an oyster & sesame sauce.

## Sichuan Chicken £13.95

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

## Char Siu Buns £8.95

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

## Singapore Noodles £15.45

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 £19.95

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!

## Prawn Nigiri £9.95

4 stunning nigiri presented as though swimming in a tranquil pool. Camera phones at the ready!

## Vegetable Futomaki (v) £8.95

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

## Salmon & Barramundi Temaki £11.95

2 temaki handrolls. One with fresh Scottish salmon & shiso the second with juicy barramundi & kenko mayo.

## Spider 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** £11.95

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

**Red Dragon Roll (v)** £8.45

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

**Salmon Tataki** £10.95

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

**Tuna Sashimi** £10.95

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

**Salmon Sashimi** £7.95

4 delicate slices of fresh Scottish farmed salmon.

**Mackerel Sashimi** £7.95

4 succulent slices of fresh English mackerel.

**Barramundi Sashimi** £8.95

4 savoury pieces of exotic barramundi.

**Salmon Maki** £9.95

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

## LARGER SHARING DISHES

**Yuzu Pork Belly** £25.95

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

**Asian Honey Salmon** £26.95

Fresh Scottish fillet of salmon glazed in honey and Asian herbs, lazing on a bed of gently steamed greens.

**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.

## SOUPS & SIDES

### Glass Noodle Salad (v) £4.95

Tender glass noodles and Asian vegetables tossed in a piquant chilli dressing.

### Prawn Crackers £3.95

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

### 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

### Inamo Candy Floss Garden £6.95

A chocolate Mikado tree trunk topped with candy floss foliage, on a landscape of Oreo and popping candy crumb, with a scoop of more-ish caramel ice cream. Oh, what fun!

### 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.