

FOOD MENU

AVAILABLE EVERY DAY

All our dishes are served as they are ready from the kitchen and are intended for sharing (they are typically not served sequentially in a 'starter & main course' style)

SUSHI & SASHIMI

California Roll 8.95

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

Seared Salmon Maki 6.95

Freshly sliced Scottish salmon lightly seared, with a melting middle of soft avocado, cucumber & cream cheese.

Tuna & avocado Hosomaki 5.95

Tender line-caught tuna and smooth avocado in this simple, delicious sushi roll.

Rainbow Maki (v) 5.95

A spectrum of colour from the deep purple of beetroot, to vibrant yellow & red peppers, and fresh green cucumber.

Soft Shell Crab Maki Rolls 8.95

Crispy soft shell crab rolled with velvety avocado and chives - 5 pieces of deliciousness!

Inamo Sushi Slate 8.95

An inamo sushi sharing plate of melt-in-the mouth salmon belly nigiri, sweet shrimp nigiri, Mackerel Sashimi & 4 pieces of vegetable rainbow maki.

Cucumber & Salmon Hosomaki 5.95

Scottish Salmon and crunchy cucumber in a traditional sushi roll. Simple!

Ponzu Salmon Ceviche 6.95

Scottish Salmon cured in a citrus ponzu dressing.

Vegetable Uramaki (V) 5.95

Smooth avocado & crisp cucumber wrapped and rolled in sushi rice, nori, chives & sesame seeds. Clean, fresh flavours.

Mahi Mahi Sashimi 5.45

5 slices of mahi mahi, sushi gari, wasabi & shiso cress. Fresh, healthy and great to share!

Salmon Sashimi 6.45

5 slices of fresh cut Scottish salmon, sushi gari, wasabi, rock chives & shiso cress. Simple, healthy, and delicious - what's not to like?

Crunchy Tempura Prawn Maki 9.95

Crispy shrimp rolled with crunchy apple, pepper & cucumber with creamy avocado & sweet mayo. served in 8 pieces so easy to share.

Seared Tuna Sashimi 8.45

5 Succulent slices of fresh line-caught tuna lightly glazed with wasabi, yuzu & soy sauce dressing. Easy to share.

Dragon Roll 8.95

Crunchy tempura shrimp, topped with creamy avocado and a touch of mayo. Served in 8 pieces. Great to share.

Mackerel Uramaki Roll 8.95
Japanes marinated mackerel maki with crunchy asparagus & sweet potato. Served in 6 pieces, perfect to share

Tuna Nigiri 4.95
2 pieces of tender tuna traditional nigiri with zippy wasabi yuzu dressing.

Mahi Mahi Nigiri 3.95
2 pieces of fresh mahi mahi garnished with truffle oil and zesty yuzukosho.

Marinated Salmon Belly Nigiri 4.45
Succulent Scottish salmon belly marinated for 2 days in soy mirin, served as 2 pieces of nigiri.

ASIAN TAPAS

Chicken Satay 7.95
4 succulent British chicken skewers served with chunky peanut satay sauce. Our take on a Thai classic we think you'll love.

Mango Pork Belly 7.95
7 mouth-watering slices of crispy pork belly, glazed in Korean BBQ sauce. Served with tropical mango and fresh daikon. great bite-size pieces to share.

Beef Tataki 7.95
A classic Japanese dish. Rare British rib-eye steeped in ginger and ponzu sauce.

Tomato and Avocado Salad (V) 5.95
Cherry tomatoes marinated in ginger, chilli and shallots crowned with avocado flower. It's almost too pretty to eat...

Baby Crispy Seafood 7.95
Baby tiger prawns and squids in Japanese tempura served with a tangy Thai mango relish. Perfect for sharing.

Crispy Tofu (V) 5.95
A pyramid of tofu in a light shichimi spiced batter served with a soy mirin dipping sauce. In bite-size pieces for sharing.

Korean Chicken Wings 7.95
A bowl of 10 locally sourced chicken wings, glazed in a tangy Korean BBQ sauce, dusted with dessicated coconut. Great to share.

Shrimp & Vegetable Dim Sum 7.95
5 delicate parcels of sweet shrimp and Chinese cabbage, served with tantalising Thai mango & chilli relish.

Baby Pork Ribs 7.95
Gently braised in inamo's rich rib sauce. These 7 great to share, or keep to yourself!

Squid & Spring Onion Dim Sum 7.95
5 steamed dim sum awash with tender squid & spring onion. Easy to share.

Ebi Tempura 7.95
6 pieces of crispy shrimp served with a touch of creamy garlic aioli and lime squeeze. Great to share.

Char Sui Buns 8.95
3 steamed BBQ pork buns, served with a tangy Thai sweet chilli dipping sauce. Good sharing dish.

Chicken Gyoza (3 piece portion) 5.95
4 delicately steamed chicken gyoza, in a soy mirin, chilli oil, wasabi & yuzu dressing.

Tempura Scallop 9.95
Succulent Japanese scallops, tempura style, with a citrus ponzu dressing & served in a stunning platter of shells. Wonderful dish to share.

Yakatori 8.95
5 tangy teriyaky grilled skewers, one each of beef with ginger, chicken and sesame, pork belly, salmon & mahi mahi in shichimi. Perfect for sharing.

Kakiage (v) 9.95
Light crispy mixed vegetable tempura, served with a tempura dipping sauce.

INAMO CLASSICS

Spicy Miso Salmon & Rice 16.95
Scottish salmon (sliced to make sharing easy) in a miso & yuzu marinade with leek and shitake. Served with lime and a Thai mango relish.

Korean Lamb & Rice 18.95
Fresh Welsh lamb cutlets, basted in a tangy sweet & sour marinade, accompanied by a timbale of kimchi.

Pork Chop with Yakiniku Sauce & Rice 14.95
Thin slices of english pork chop marinated overnight in zingy nam jim and drizzled with tangy yakiniku sauce. Great to share. Served with rice & Thai mango salad.

Duck with pancakes 16.95
Inamo offers this classic favourite of duck served with hoisin sauce, pancakes, and a herb & salad mix.

Sweet & Sour Sea Bass 17.95
inamo's take on a Chinese classic. Succulent Mediterranean pan-fried sea bass infused in a tangy sweet & sour sauce.

Bavette Steak in Spicy BBQ Sauce & Rice 14.95
Rare bavette steak (sliced for sharing) coated in a spicy chilli BBQ sauce with wasabi served on the side for those with fiery tastes.

Hot Stone Fillet & Rice 18.95
Rich red slices of English fillet tail with aromatic thyme, served on a sizzling hot black stone, with 3 sauces (zingy Nam Jim, teriyaki & Korean BBQ).

Black Cod 21.95
A simple Japanese classic; silky smooth black cod marinated with miso.

Tamarind Mushrooms & Rice 14.95
Roasted enoki, shitake & chestnut mushroom with baby aubergine in a sumptuous tamarind & honey sauce

Singapore Noodles 9.95
egg & vermicelli noodles infused with an oyster & ginger sauce with pork belly, prawn, chicken, crunchy peppers , beansprouts & fried shallots.

BBQ Vegetable Noodles (v) 9.95
Tender egg noodles & fresh vegetables tossed in Korean BBQ glaze and soy ginger reduction,

SOUPS & CURRIES

Claypot Green Chicken Curry & Rice 14.95

Flavoursome Thai green curry with grilled poussin and fresh vegetables in a creamy sauce, garnished with basil & mint. Served with steamed rice.

Thai Red Curry & Rice (V) 14.95

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

Miso Soup 3.95

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

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.

Seafood Miso 4.95

Traditional spring onion, seaweed & tofu soup with Scottish salmon & Japanese hamachi.

Chicken & Sweet Corn Soup 3.95

inamo's take on a Chinese classic.

SALADS & SIDES

Spicy Aubergine (V) 5.45

Sautéed aubergine in a more-ish hot & spicy sauce, with pinyin ("cloud ear", similar to a black mushroom). Fast becoming an inamo favourite.

XO Beans 4.95

Lightly crunchy French beans in a spicy XO sauce. Good for sharing.

Bok choi in Oyster Sauce 4.95

Delicately blanched bok choi drizzled in a flavourful oyster sauce. Great to share.

Thai Beef Salad 7.95

Rare fillet of beef in a mixed salad of tomato, cucumber, mint, chilli, shallot and coriander with a pinch of five spice shichimi.

Tempura Salmon Salad 9.95

Scottish salmon in crispy light tempura and sweet unagi sauce in a fresh mixed leaf, avocado, cucumber and edamame bean salad.

Rice (V) 3.95

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

Edamame Beans (V) 4.95

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

Sizzling Vegetables (V) 5.95

Stir fried vegetables glazed in a ginger reduction, served on a skillet with a vegetable stock sauce.

Seaweed Salad (v) 3.45

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

Spicy Edamame (V) 5.45

Steamed edamame beans, glazed with a chilli and garlic sauce.

Kimchi (v) 3.45

A tangy Asian classic: crunchy Chinese cabbage steeped in ginger, garlic, soy sauce, and vinegar.

Inamo Trio of Salad - Mango, Seaweed, Kimchi (v) 4.95

3 mini bowls of inamo salad, tangy kimchi, crunchy wakame seaweed and a refreshing Thai mango. Perfect to share.

DESSERTS

Chocolate Decadence 7.95

Indulgent dark chocolate mousse layered with chocolate cake and served with creamy coconut ice cream.

Chocolate Popping Candy Dipping Sticks 6.95

Two fresh strawberries, 2 chunks of brownie & 2 marshmallows, all coated in chocolate & served with popping candy to dip in for a fun sharing dessert.

Baked Alasparkla (v) 7.95

Creamy Baked Alaska served with an Asian strawberry & lemongrass soup, & served with a sparkle!

Vanilla Crème Brûlée (v) 6.95

Creamy crème brûlée with a sweet strawberry & lemongrass soup.

Baked Banana & Caramel Ice cream (v) 6.95

Bananas Baked with red bean paste & served with luscious Caramel ice cream.

Ice Cream selection (v) 4.95

Chef's daily selection of the finest ice creams. A light way to satisfy your sweet tooth!

Sorbet selection (v) 4.95

Chef's daily selection of the finest sorbets. Perfect palate cleanser.

White Chocolate & Matcha Tarte 7.95

A creamy white chocolate and matcha (green tea) flavoured tart. Garnished with a fresh strawberry.

Passion Fruit & Mango Dessert 7.95

Mango mousse, passion fruit apricot jelly and a layer of chocolate cake on a crunchy base.

DRINKS MENU

WINE LIST

WHITE WINES

Light & zesty

**NV Trebbiano Poggio della Quercia IGT
Rubicone, Contri, Italy**

Dry, white wine with fruity and upfront bouquet, with a nice citrus fresh finish.

size

Bottle 19.00

**2014 Blanc de Blancs, Vin de France, Le
Rouleur, France**

Attractive glossy, pale yellow with crispy, fresh citrus and floral aromas with lively herby apple flavours. Soft in texture with a persistent finish.

Size

Glass 125 ml 3.95 *Glass 175ml* 5.95

Bottle 22.00

2014 Pinot Grigio, Via Nova, Italy

Lemony on the nose, with a delicious balance in the mouth, a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish.

Size

Bottle 25.00

**2013 Dry Riesling, Chateau Ste
Michelle, USA**

From the founding winery of Washington State, this cool climate Riesling is made in a crisp, dry, refreshing style. Citrus aromas and flavours of ripe apricot.

Size

Bottle 40.00

Aromatic & Elegant

2014 Sauvignon Blanc, De Gras, Chile

Clear & bright with aromatic nose. Gooseberry lychee and lemon aromas. Dry, medium bodied. Grassy, lemon lime flavours. Easy drinking & refreshing.

SIZE

Bottle 27.00

**2014 Puiattino, Pinot Grigio IGT,
Giovanni Puiatti, Italy**

Pale in colour, with fresh grassy notes and hints of green apples. A touch of honeyed richness but fresh and steely; a wonderful aperitif.

Size

Glass 125ml 5.95 *Glass 175ml* 7.95

Bottle 33.00

2014 Ironbark Chardonnay, Australia

A rich creamy palate softened with balanced acidity, very fruity with subtle oak and a nice lingering finish.

Size

Glass 125ml 4.95 *Glass 175ml* 6.95

Bottle 29.00

2014 La Barry White Sauvignon Blanc, Martin Meinert, South Africa

Delicate floral fruit with underlying grassier tones. As it ages, mineral and flinty flavours come to the fore, superbly balanced and effortlessly elegant.

Size

Bottle 45.00

2014 Chablis, Domaine Pico-Race, France

Excellent subtle Chardonnay bouquet with underlying richness. Well balanced intricate combination of fruit & acidity. Classic Chablis of high quality

Size

Bottle 50.00

Rich & Intense

2015 Eco Organic Torrontes, Bodegas Santa Ana, Argentina

Very typical and elegant aromas of white flowers and roses on the nose layered with citrus notes, and crispy and smooth on the palate.

Size

Bottle 31.00

2012 Pouilly-Fuissé, Les Crays Vieilles Vignes, Manciat-Poncet, France

Smoky, toasty and pineappley on the nose, breadth of minerals, grapefruit & red apples, nutty highlights and a soft, juicy finish.

Size

Bottle 60.00

2013 Chateau Bonnet White, Les Vignobles Andre Lurton, France

Clear & brilliant. Aromatic nose, floral & quite complex. Pink grapefruit overtones and delicious citrus flavour. With a fine long after-taste.

size

Bottle 37.00

2014 Sauvignon Blanc, The Frost Pocket, New Zealand

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.

Size

Glass 125ml 6.45 *Glass 175ml* 8.45

Bottle 35.00

RED WINES

Fruity & Balanced

2014 Arpeggio Nerello Mascalese, Settesoli, Italy

The Arpeggio Rosso is a medium bodied red with ripe fruit character, soft, well-rounded tannins and a concentrated finish.

size

Bottle 19.00

2015 Merlot Lanya, Vinedos Puertas, Chile

Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking, moreish.

Size

Glass 125ml 4.95 *Glass 175ml* 6.95

Bottle 27.00

2014 Pinot Noir, Sanctuary, New Zealand

Black & red cherries, strawberries, & floral notes, with a hint of spice from this aromatic elegant and aromatic New World Pinot Noir.

Size

Bottle 40.00

Rich & Spicy

2014 Reserve Shiraz, Tooma River, Warburn Estate, Australia

Generous red & black fruit aromas precede a soft and supple palate packed with blackberry & cherry flavours with hints of spice. Smooth finish.

Size

Bottle 25.00

2014 Reserve Malbec, Bodegas Santa Ana, Argentina

Dense purple in colour. Powerfully aromatic, concentrated stone fruit aromas and a hint of spicy oak. Medium to full bodied with black fruit flavours.

Size

Glass 125ml 6.95 *Glass 175ml* 8.95

Bottle 31.00

Carménère Tributo, Caliterra, Chile

Rich, aromatic & intense, this is Chile's answer to Malbec. Superbly balanced, with soft tannins, chocolate, dried fruit & tobacco notes.

Size

Bottle 35.00

2009 Château Orisse du Casse, Saint Emilion Grand Cru, France

Aromas of blackberries, cassis, smoke, espresso, and new wood. Medium bodied, dense, ripe, and moderately structured. Rich fruit character.

Size

Bottle 60.00

Powerful & Strong

2014 Cabernet Sauvignon Reserva, Viña Leyda, Chile

Soft & structured Cabernet Sauvignon with red fruit. Plums & cherries up front with well integrated oak & hints of tobacco and mocha.

Size

Glass 125ml 5.45 *Glass 175ml* 7.45

Bottle 29.00

2013 Gigondas Tradition Le Grand Montmirail, Domaine Brusset, France

Medium ruby. Aromas of black cherry, currant & liquorice. Lush but bright in the mouth; noteworthy depth of flavour & restrained sweetness.

Size

Bottle 50.00

ROSE WINES

2014 Garnacha Rosado, Campo Nuevo, Spain

Strawberry pink in colour with bright reflections, this youthful, fresh rose has bags of ripe red fruit on the nose.

size

Bottle 19.00

2015 Pinot Grigio Blush IGT Veneto, Il Sospiro, Italy

Aromatic nose of fresh cranberries. Light, dry & crisp, with zingy citrus & fruity red berry flavours. Easy to drink, finishing clean & refreshing.

Size

Glass 125ml 5.95 *Glass 175ml* 7.95 *Bottle* 28.00

SPARKLING WINES

NV Prosecco Brut, Stelle d'Italia, Italy

A lively crisp sparkling wine with a delicate lemony character and an aromatic, dry, refreshing finish.

Size

Bottle 27.50

NV Terre di S.Alberto Prosecco Brut, Terre di Sant'Alberto, Italy

A classic Prosecco with a fine mousse and a fresh green pear character. Soft and pillowy on the palate with an elegant lingering finish.

Size

Glass 7.95 *Bottle* 32.50

NV Raboso Rosato, Canal Grando Rose, Italy

Aromas of summer fruits, watermelons and floral undertones. Off dry, with notes of ripe red fruits such as raspberries, cherries and strawberries.

Size

Glass 8.95 *Bottle* 39.50

NV Brut Mosaique, Champagne Jacquart, France

Light, golden yellow with fine, long-lasting bubbles. Fresh bouquet with fruity grape and pear. Lovely, long-lasting finish; spice bread and fruit flavours.

Size

Glass 9.95 *Bottle* 49.50

NV Brut Réserve, Taittinger, France

Crisp, citrusy aromas with subtle toasty notes lead to an elegant, balanced palate with a lively, mousse texture and a crisp, elegant finish.

Size

Bottle 67.50

NV Cuvée Rosé Brut, Laurent Perrier, France

Using only the highest quality Pinot Noir grapes, this gives it the highly expressive bouquet, extraordinary depth and freshness, and delicious red berry flavours that have made it a benchmark for all Rose champagnes around the world.

Size

Bottle 79.50

COCKTAIL LIST

FLUTE

Sol Levante 8.45
Lychee, lemongrass and pomegranate shaken and strained into a flute and then topped with Prosecco.

MARTINIS

Inamo 8.45
Warning: this cocktail is spicy! Zesty mandarin puree muddled with spring onion and shaken with Absolut vodka and chilli syrup.

Lychee Martini 8.45
Absolut vodka shaken with fresh lemon juice, lychee puree and strained into a chilled martini glass.

Passionate Martini 9.95
Absolut vodka shaken with fresh passion fruit, passion fruit liqueur and passion fruit puree.

Cardamom Espresso Martini 7.95
Absolut vodka shaken with Kahlua coffee liqueur for a delicious classic taste.

LONG COCKTAILS

Sake Mojito 9.95
The all time favourite made with honjozo genshu sake for an inamo twist.

Kodama 7.95
Natural flavours of gin, rosemary, & cucumber combine in the Kodama, named for Japan's tree spirits. Finished with a dash of lychee juice.

Hinomaru 8.95
Literally meaning 'the sun's circle', feel the warmth of chilli & Havana 3yr rum, St. Germain liqueur, cranberry, basil, lime, & strawberry.

Ringoberi Mojito 7.95
We have added a shot of Havana 3yr old rum to our popular mocktail of apple juice muddled with mint leaves, white sugar and blackberries.

Tropical Tornado 7.95
We've added a shot of Havana 3yr old rum to our popular mocktail blend of passion fruit, lime, pineapple & guava juice with a hint of cinnamon.

Cherry Blossom 9.95
The depth and complexity of Martell cognac meets the delicious sweetness of cherry.

Snow Country 9.95

Snow Country is a great love story set in Japan's frozen mountains. Havana Club 3yr old rum, lychee, lime & coconut water, capped with delicate coconut snow.

SHORT COCKTAILS

Plum Old Fashioned 9.95

Bulleit bourbon, gently stirred with plum liqueur and a dash of Angostura bitters. The perfect post-dinner cocktail.

Magic Dragon 8.95

Smooth Chivas Regal Whisky, topped with dragon well green tea, honey & ginger syrup, & a dash of bitters, served in an inamo tea cup.

PUNCHES TO SHARE

Coconut Panchi 22.95

Havana 3yr old rum, lime, coconut & pineapple juice, in a sweet punch. Served in a bottle to share with shichimi sprinkled pineapple pieces to nibble.

Sawayaka 22.95

Absolut vodka, basil, ginger, lemon, and lemonade combine in a refreshing punch, served to share in a hand painted bottle.

Blueberry Tsuki 22.95

A punch for the truly enlightened. Inamo home infused blueberry Absolut vodka and lychee juice, served to share in a hand painted bottle.

NON-ALCOHOLIC COCKTAILS

Tropical Storm 5.00

A non-alcoholic blend of passion fruit, lime and guava juice with a hint of cinnamon.

Appleberry Mojito 5.00

Apple juice muddled with mint leaves, white sugar and blackberries.

SAKES AND SHOCHUS

SAKES

Akashi-Tai Honjozo

Size

180 ml bottle n/a

Cold 250ml 11.50

Hot 250ml 11.50

iSake Classic

Size

180 ml bottle 16.75

Cold 250ml 24.95

Hot 250ml 24.95

Akashi-Tai Junmai Daiginjo

Size

180 ml bottle n/a

Cold 250ml 27.50

Hot 250ml n/a

Akashi-Tai Honjozo Genshu

Size

180 ml bottle n/a

Cold 250ml 14.25

Hot 250ml 14.25

Akashi-Tai Daiginjo

Size

180 ml bottle n/a

Cold 250ml 22.00

Hot 250ml n/a

Sparkling Sake

Size

300ml bottle 37.95

Cold 250ml n/a

Hot 250ml n/a

BEER LIST

DRAFT BEER

Kirin Ichiban – pint

5.50

Premium Japanese beer, brewed from 100% malt. Unlike other beers, only the first press of the wort is used, hence Ichiban – meaning "1st" & "best".

Kirin Ichiban – half pint

2.95

Premium Japanese beer, brewed from 100% malt. Unlike other beers, only the first press of the wort is used, hence Ichiban – meaning "1st" & "best".

Frozen Kirin Ichiban – pint

5.50

Premium Japanese beer, topped with a frozen beer foam that keeps your drink ice cold. You've never had a beer this frosty!

Frozen Kirin Ichiban – half pint

2.95

Premium Japanese beer, topped with a frozen beer foam that keeps your drink ice cold. You've never had a beer this frosty!

BOTTLED BEERS, ALES & CIDERS

Kirin Ichiban (330ml) 4.25

Premium Japanese beer, brewed from 100% malt. Unlike other beers, only the first press of the wort is used, hence Ichiban – meaning "1st" & "best".

Rekoderlig Passion Fruit (500ml) 6.50

Bursting with mouth-watering passion fruit and the purest Swedish spring water for the perfect balance of sweetness & exotic tanginess.

Rekoderlig Pear Cider (500ml) 6.50

A truly wondrous Cider that is deliciously refreshing, distinctive and bursting with ripe fresh pears.

Rekoderlig Strawberry & Lime Cider (500ml) 6.50

Made using the finest fermented pears with an added summery burst of strawberry & lime to make a truly wondrous cider. Deliciously refreshing and bursting with freshness!

Aspalls Cider (500ml) 5.95

Light, fruit, zingy, dry; the perfect refreshing and drinkable cider.

SOFT DRINKS & JUICES

Inamo Filtered Vivreau Water (700ml) 2.00

Inamo Filtered Vivreau Sparkling Water (700ml) 2.00

Bitter lemon (200ml) 2.25

Coca cola (200ml) 2.25

Diet coke (200ml) 2.25

Lemonade (200ml) 2.25

Ginger ale (200ml) 3.75

Tonic water (200ml) 2.25

Soda water (200ml) 2.25

Ginger beer 2.75

Guava Juice 3.00

Apple juice 3.25

Grapefruit juice 3.25

Lychee juice 3.00

Pineapple juice 3.25

Pomegranate juice 2.85

Cranberry juice 3.15

Orange juice 3.25

SPIRITS LIST

VODKA

Absolut

Size
25ml 2.75 50ml 5.50

Belvedere

Size
25ml 4.50 50ml 8.00

Ciroc

Size
25ml 5.50 50ml 10.50

Ketel One

Size
25ml 4.00 50ml 7.00

Zubrowska Bison grass

Size
25ml 3.50 50ml 6.00

GIN

Beefeater

Size
Shot 25ml 3.00
Glass 50ml 6.00

Bombay Sapphire

Size
Shot 25ml 3.00
Glass 50ml 6.00

Hendricks Gin

Size
Shot 25ml n/a
Glass 50ml 8.00

Tanqueray Export strength

Size
Shot 25ml 3.00
Glass 50ml 6.00

Gordon's Gin

Size
Shot 25ml 3.00
Glass 50ml 5.75

RUMS & CACHACA

Santa Teresa Claro

Size
Shot 25ml 3.25
Glass 50ml 6.00

Havana Club 3yo

Size
Shot 25ml 3.00
Glass 50ml 5.00

Morgan Spiced

Size
Shot 25ml 4.00
Glass 50ml 7.00

Santa Teresa Selecto

Size
Shot 25ml 4.50
Glass 50ml 8.00

Havana Club Especial

Size
Shot 25ml 6.00
Glass 50ml 12.00

Malibu

Size
Shot 25ml 3.00
Glass 50ml 5.50

Angostura 1824

Size
Shot 25ml 6.75
Glass 50ml 12.50

Bacardi 8

Size
Shot 25ml 5.50
Glass 50ml 10.00

Ron Zacapa 23 years

Size
Shot 25ml 6.50
Glass 50ml 12.00

TEQUILA**Olmeca Blanco**

Size
Shot 25ml 4.00
Glass 50ml 7.50

El Jimador Reposado

Size
Shot 25ml 3.50
Glass 50ml 6.00

Don Julio Reposado

Size
Shot 25ml 6.50
Glass 50ml 12.00

Patron XO cafe

Size
Shot 25ml 4.25
Glass 50ml 8.50

Don Julio Anejo

Size
Shot 25ml 5.75
Glass 50ml 9.45

El Tesoro Anejo

Size
Shot 25ml 6.50
Glass 50ml 12.50

BLENDED WHISKEY & BOURBON

*Scotch***Bells Whisky**

Size
Shot 25ml 3.50 *Glass 50ml 6.00*

The Glenlivet 12yo

Size
Shot 25ml 4.00 *Glass 50ml 7.50*

Lagavulin 16

Size
Shot 25ml 6.50 *Glass 50ml 12.50*

Johnnie Walker Black

Size
Shot 25ml 3.50 *Glass 50ml 6.75*

Oban Single Malt

Size
Shot 25ml 6.50 *Glass 50ml 12.50*

Chivas Regal 12yo

Size
Shot 25ml 4.50 *Glass 50ml 8.00*

*Irish***Jameson**

Size
Shot 25ml 4.50 *Glass 50ml 7.00*

Bourbon / tennessee

Bulleit Bourbon

Size
Shot 25ml 3.50 Glass 50ml 6.00

Jack Daniels

Size
Shot 25ml 3.50 Glass 50ml 6.75

Japanese

Suntory Hakushu 12yo

Size
Shot 25ml 8.00 Glass 50ml 15.00

Suntory Yamazaki 18yo

Size
Shot 25ml 16.00 Glass 50ml 29.00

Suntory Hibiki 17yo

Size
Shot 25ml 8.00 Glass 50ml 15.75

APERITIFS AND DIGESTIVES

Martell VS

Size
Glass 25ml 4.50
Shot 50ml 8.00

**Calvados VSOP Chauffe
Coeur**

Size
Glass 25ml 4.50
Shot 50ml 8.00

Tia Maria

Size
Glass 25ml 3.50
Shot 50ml 7.00

Campari

Size
Glass 25ml 3.50
Shot 50ml 6.00

Hennessy VS

Size
Glass 25ml 4.00
Shot 50ml 7.50

Pimms No1 cup

Size
Glass 25ml 3.50
Shot 50ml 7.00

Martini extra dry

Size
Glass 25ml 2.00
Shot 50ml 4.00

Hennessy X0

Size
Glass 25ml 16.00
Shot 50ml 27.00

Prucia Plum

Size
Glass 25ml 3.50
Shot 50ml 8.50

Jagermeister

Size
Glass 25ml 3.50
Shot 50ml 6.00

Remy Martin VSOP

Size
Glass 25ml 4.50
Shot 50ml 9.00

HOT DRINKS

TEAS

Jasmine Pearls	2.50	Organic dragon well green tea	2.50	Menghai mini tuo Puerh tea cakes (25 yo)	2.50
Whole peppermint leaf tea	2.50	Size		Size	
Size		<i>Shot Glass</i>		<i>Shot Glass</i>	
<i>Shot Glass</i>		Flowering osamanthus	2.50		
Organic grown chamomile flowers	2.50	Size			
Size		<i>Shot Glass</i>			
<i>Shot Glass</i>		Keemun Gong Fu black leaf tea	2.50		
		Size			
		<i>Shot Glass</i>			

COFFEES

Americano					3.00
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DESSERT WINES

2012 Moelleux Château Laulerie, Côtes de Montravel, Vignoble Dubard, France

Pale gold with barley sugar and orange blossom and a sweet, creamy palate.

size

Bottle 25.00

NV Finest Reserve Ruby Port, Quinta Do Crasto, Portugal

Lifted and complex bouquet of ripe red wild berries, figs and a slight touch of wild indigenous herbs. The palate shows excellent harmony and complexity, a fine presence and great balance between fresh wild berries, firm tannins, well balanced acidity and a long and elegant finish.

size

Bottle 40.00

2011 LBV Port, Quinta do Crasto, Portugal

This late bottled Vintage shows brooding black cherry fruit with a huge cedary core. A simply stunning wine with a fine dark colour, ripe and mouth filling and rounded off by sweet finish.

size

Bottle 45.00

4 COURSE £20

4 courses £20 : Guests choose 1 soup, 1 small, 1 large and 1 dessert.

Available Monday to Wednesday from 5pm until 7.15pm & Thursday to Sunday from 12pm until 7.15pm

SOUP

Miso Soup

Traditional Japanese soup with spring onion, seaweed & tofu.

Vegetarian Miso Soup

Vegetarian version of Miso soup.

Chicken & Sweet Corn Soup

inamo's take on a chinese classic.

SMALL

Seared Salmon Maki

Freshly Sliced salmon lightly seared with a melting middle of soft avocado, cucumber & cream cheese.

Baby Crispy Seafood

Baby tiger prawns and squid in Japanese tempura served with a tangy Thai mango relish. Perfect for sharing.

Crispy Tofu (v)

A pyramid of tofu in light shichimi spiced batter served with soy mirin dipping sauce. In bite-size pieces for sharing.

Rainbow Maki (v)

A spectrum of colour from the deep purple of beetroot, to vibrant yellow & red peppers, and fresh green cucumber.

Mahi Mahi Sashimi

5 slices of mahi mahi, sushi gari, wasabi & shiso cress. Fresh, healthy and great to share.

LARGER

Pork Chop with Yakiniku Sauce & Rice

Thin slices of English pork chop marinated in zingy nam jim, drizzled with tangy yakiniku sauce. Great to share. Served with rice and Thai mango salad.

Tempura Salmon Salad

Scottish salmon in crispy light tempura & sweet unagi sauce, in a fresh leaf, avocado, cucumber & edamame bean salad.

Singapore Noodles

egg & vermicelli noodles infused with a oyster & ginger sauce with pork belly, prawn, chicken, crunchy peppers, beansprouts & fried shallots

Thai Red Curry & Rice (v)

Creamy coconut thai red curry with butternut squash & fresh vegetable, garnished with coriander & red chilli.

Other larger dishes are available for a supplementary charge

Duck with Pancakes + 5.00

Inamo offers this classic favourite of duck served with hoisin sauce, pancakes, and a herb & salad mix.

Spicy Miso Salmon & Rice + 7.50

Scottish salmon (sliced to make sharing easy) in a miso & yuzu marinade with leek and shitake. Served with lime and a Thai mango relish.

Tamarind Mushrooms (v) + 5.00

Enoki, shitake, and chestnuts mushrooms in a delicious honey & tamarind sauce.

Bavette Steak in Spicy BBQ sauce & Rice + 5.00

Rare bavette steak (sliced for sharing) coated in a spicy chilli BBQ sauce with wasabi served on the side.

DESSERTS

Baked Banana & Caramel Ice Cream (v)

Bananas Baked with red beans paste & served with luscious Caramel ice cream.

Vanilla Creme Brulee

Creamy creme brulee with a sweet strawberry & lemongrass soup.

Ice Cream selection (v)

Chef's daily selection of the finest ice cream.

OPENTABLE EXCLUSIVE

open table exclusive- 5 dishes & cocktail 29.95

we'd like to encourage guests to share their dishes, so it's like a mini sharing-tasting menu.

1X COCKTAIL (ON ARRIVAL) FROM CHOICE OF:

kodama

natural flavours of gin, rosemary, & cucumber combine in the kodama, named for japan's tree spirits. finished with a dash of lychee juice

sol levante

lychee, lemongrass and pomegranate shaken and strained into a flute and then topped with prosecco.

tropical storm (non-alcoholic)

a non-alcoholic blend of passion fruit, lime and guava juice with a hint of cinnamon

1 X SOUP (CLASSING AS 5TH DISH FOR THE MENU).

miso soup

traditional japanese soup with spring onion, seaweed & tofu

miso soup

vegetarian version of this traditional japanese soup.

chicken and sweet corn soup

inamo's take on a chinese classic.

4 X DISHES FROM THE [ASIAN TAPAS / SUSHI]

selection on our new menu (see below - 40 dishes to choose from)

california roll

crisp soft shell crab rolled with creamy avocado in 6 maki pieces. finished with tobiko, and a sweet mayo. an excellent sharing dish.

seared salmon maki

freshly sliced scottish salmon lightly seared, with a melting middle of soft avocado, cucumber & cream cheese.

tuna & avocado hosomaki

tender line-caught tuna and smooth avocado in this simple, delicioussushi roll.

rainbow maki

a spectrum of colour from the deep purple of beetroot, to vibrant yellow & red peppers, and fresh green cucumber.

soft shell crab maki rolls

crispy soft shell crab rolled with velvety avocado and chives – 5 pieces of deliciousness!

inamo sushi sharing slate

an inamo sushi sharing plate of melt-in-the-mouth salmon belly nigiri, sweet shrimp nigiri, Mackerel Sashimi, and 4 pieces of vegetable rainbow maki.

salmon & cucumber hosomaki

scottish salmon and crunchy cucumber in a traditional sushi roll. simple!

ponzu salmon

scottish salmon cured in a citrus ponzu dressing.

vegetable uramaki

smooth avocado & crisp cucumber wrapped and rolled in sushi rice, nori, chives & sesame seeds.

mahi mahi sashimi

5 slices of mahimahi, sushi gari, wasabi & shiso cress. fresh, healthy, and great to share!

salmon sashimi

5 slices of fresh cut scottish salmon, sushi gari, wasabi & shiso cress. simple, healthy, and delicious – what's not to like?

crunchy tempura prawn maki

crispy shrimp rolled with crunchy apple, pepper & cucumber, with creamy avocado and sweet mayo. served in 8 pieces so easy to share.

seared tuna sashimi

5 succulent slices of fresh line-caught tuna lightly glazed with wasabi, yuzu, & soy sauce dressing. easy to share

dragon roll

crunchy tempura shrimp, topped with creamy avocado and a touch of mayo. enter the dragon (roll)! served in 8 pieces. great to share.

mackerel uramaki roll

japanese marinated mackerel maki, with crunchy asparagus and sweet potato. served in 6 pieces. perfect to share.

tuna nigiri

2 pieces of tender tuna traditional nigiri with zippy wasabi yuzu dressing.

mahi mahi nigiri

2 pieces of fresh mahimahi nigiri garnished with truffle oil and zesty yuzukosho.

marinated salmon belly nigiri

succulent scottish salmon belly marinated for 2 days in soy mirin, served as two pieces of nigiri.

chicken satay

four succulent british chicken skewers served with chunky peanut satay sauce. our take on a thai sharing classic.

mango pork belly

7 mouth-watering slices of crispy pork belly, glazed in korean bbq sauce. served with tropical mango and fresh daikon. great bite-size pieces to share.

beef tataki

a classic japanese dish. rare british rib-eye steeped in ginger and ponzu sauce

tomato and avocado salad

cherry tomatoes marinated in ginger, chilli & shallots, crowned with an avocado flower. almost too pretty to eat almost...

baby crispy seafood

baby tiger prawns and squid in japanese tempura served with a tangy thai mango relish. perfect for sharing.

crispy tofu

a pyramid of tofu in a light shichimi spiced batter served with a soy mirin dipping sauce. in bite-size pieces for sharing.

korean chicken wings

a bowl of 10 locally sourced chicken wings, glazed in a tangy korean bbq sauce, dusted with desiccated coconut. great to share.

shrimp & vegetable dim sum

5 delicate parcels of sweet shrimp and chinese cabbage, served with tantalising thai mango & chilli relish. great to share.

baby pork ribs

gently braised in inamo's rich rib sauce. these 7 ribs are great to share, or keep to yourself!

squid & spring onion dim sum

5 steamed dim sum awash with tender squid & spring onion. easy to share (or keep for yourself)

ebi tempura

6 pieces of crispy shrimp served with a touch of creamy garlic aioli and lime to squeeze. great bite-size pieces for sharing.

char sui buns

3 steamed bbq pork buns, served with a tangy thai sweet chilli dipping sauce. good sharing dish.

chicken gyoza

4 delicately steamed chicken gyoza, in a soy mirin, chilli oil, and wasabi & yuzu soy dressing. easy to share.

yakatori

5 tangy teriyaki grilled skewers, one each of: beef with ginger, chicken and sesame, pork belly, salmon, & mahimahi in shichimi. perfect for sharing.

kakiage

light crispy mixed vegetable tempura, served with a tempura dipping sauce.

bbq vegetable noodles

tender egg noodles and fresh vegetables tossed in korean bbq glaze and soy ginger reduction.

spicy aubergine

sautéed aubergine in a more-ish hot & spicy sauce, with pinyin (similar to a black mushroom). fast becoming an inamo favourite.

xo beans

lightly crunchy french beans in a spicy xo sauce. good for sharing

bok choy in oyster sauce

delicately blanched bokchoi drizzled in a flavourful oyster sauce.

inamo trio of salads - mango, seaweed, kimchi

3 mini bowls of inamo salads, tangy kimchi, crunchy wakame seaweed, and refreshing thai mango. perfect to share

edamame beans

steamed soybeans sprinkled with sea salt and served with a soy mirin dipping sauce. pop out the beans from the pods. great to whet the appetite.

spicy edamame beans

steamed edamame beans, ready to pop from their pods, smothered in a scrumptious chilli and garlic sauce.

OPTION TO "UPGRADE" ONE [ASIAN TAPAS / SUSHI]

dish to one from below from inamo classic dishes:

duck with pancakes	5.00	hot stone fillet	7.50
tamarind mushrooms	5.00		
spicy miso salmon	7.50		