



## Comedy Night Asian Tapas & Sushi sample menu

guests choose 3 dishes each from the menu below

**Menu subject to change**

### **Asian Tapas:**

#### **Sichuan Chicken**

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

#### **Yuzu Pork Belly (GF)**

Pork belly drizzled with a more-ish yuzu dressing.

#### **Miso Aubergine (V,Ve)**

Light tempura slices of aubergine drizzled in miso sauce. (vegan)

#### **Chicken Karaage**

Tender tempura chicken thigh served with a spicy mayo.

#### **Bang Bang Cauliflower (V)**

Cauliflower florets tossed in a sweet and spicy sauce.

#### **Sweet & Sour Popcorn Pork**

Pork fried and tossed in a zingy sweet & sour sauce

#### **Vegetable Singapore Noodles (V)**

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

#### **Flamed Edamame (V,Ve) (GF)**

Edamame flambéed in sake.

#### **Sweet and Sour Chicken**

inamo's take on a classic Chinese dish.

#### **Beef Gyoza Mango & Papaya Salad**

Juicy beef gyoza with a mango, papaya & red onion salad.



### **Yakisoba Chicken Noodles (GF)**

Chinese-style buckwheat noodles, chicken and vegetables tossed in a light but tangy sauce.

### **Teriyaki Beef Wraps**

Tender beef in teriyaki sauce in a crisp lettuce leaf with chilli dressing.

### **Chicken Karaage Katsu**

Tender tempura chicken thigh served with a katsu curry dipping sauce.

### **Vegetable Takoyaki (V, Ve)**

Soft takoyaki dough balls with creamy vegetable centre in a ketjap manis sauce. (vegan)

### **Spicy Cucumber Salad (V) (Ve)**

Smashed chunks of cucumber served tossed in a spicy dressing (vegan)

### **Spicy Edamame (V) (Ve)**

Edamame beans tossed in a spicy chili garlic and siracha sauce (vegan)

### **Kimchi Fried Rice**

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

### **Asian Fries with Spicy Mayo (V, Ve) (GF)**

Crispy fries dusted with shichimi and seaweed, served with spicy mayo. (vegan)

## **Sushi:**

### **Butterfly Roll**

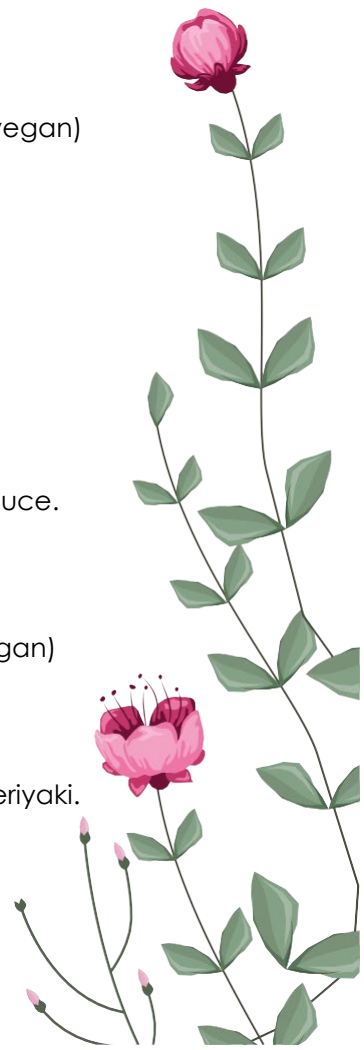
Prawn tempura, unagi, and chives in a hosomaki roll drizzled with eel sauce.

### **Beetroot & Mango Roll (V, Ve) (GF)**

Beetroot & mango in a roll dusted with broccoli, served with mayo. (vegan)

### **Crispy Salmon Skin Roll**

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



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## **Vegetarian Buddha's Way Roll (V,Ve)**

Sweet mango and beetroot wrapped in inari. *(Vegan)*

## **Vegan Salmon Temaki (V,Ve) (GF)**

Delicate handroll with plant-based vegan salmon and avocado. *(vegan)*

## **Tuna Temaki (GF)**

Succulent slices of fresh tuna in a handroll with crisp cucumber.

## **Red Dragon Roll (V,Ve) (GF)**

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

## **Salmon Tataki with Lime Marmalade (GF)**

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

## **Buddha's Way Roll**

Salmon and tuna mixed with sriracha and wrapped in inari.

## **Sides**

### **Asian Slaw (V,Ve) (GF)**

Light & crunchy slaw with mixed veg including edamame beans. *(vegan)*

### **Prawn Crackers (GF)**

Crispy prawn crackers, with a sweet chilli dipping sauce.

### **Rice (V,Ve) (GF)**

Steamed rice. *(Vegan)*

### **Miso Soup (GF)**

Traditional Japanese soup with spring onion, seaweed & tofu.

### **Vegetarian Miso Soup (V) (GF)**





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

**Miso Soup (GF)**

Traditional Japanese soup with spring onion, seaweed & tofu.

*The following dishes are available for a supplement per dish payable at the time of dining:*

**Beef Tataki Roll**

Seared rare fillet steak wrapped around a roll of asparagus, chives, & pickle, drizzled with teriyaki.

**Samurai Roll**

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

**Crispy Vegetable Tempura (V,Ve)**

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

**Beef Tataki (GF)**

Seared bavette rare steak with ponzu and yuzu miso sauce, around a bed of rocket.

**Korean Wings**

Chicken wings, glazed in tangy Korean BBQ sauce.

**Sweet Potato Bao Bun (V)**

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

**Katsu Chicken Bao Bun**

Tender chicken breast in crunchy coating, with baby gem, cucumber and tarragon mayo in a bao bun

**Wagyu Beef Parcel**

Napa cabbage leaves stuffed with wagyu beef mince & vermicelli noodles, served with yakiniku sauce





### **Full T&Cs:**

Subject to availability and dining times according to offer booked. Dishes from a set menu & subject to change. All diners at the table must be dining on the same experience. Includes VAT, excludes service charge. Tables are restricted to 90-minute sittings. Guests order 3 dishes per person. Subsequent orders will be processed only when 75% of the food served has been eaten. An optional service charge will be added to your bill. Dishes are not available to take-away. Some menu items are subject to a supplement payable at the time of dining. Last food and drink orders will be taken 75 minutes into your sitting. No-shows will not be rebooked

