



Cocktail Class 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

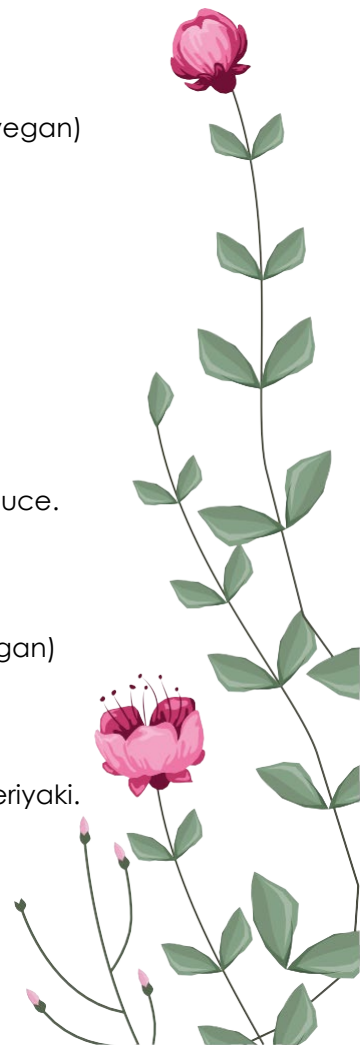
Prawn tempura, unagi, and chives in a hosomaki roll drizzled with eel sauce.

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.



inamo

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

