



**2 dishes, & a side pre-theatre sample menu;  
valid Sunday to Friday guests must be pre-booked**

**Menu subject to change**

## **Side dishes**

**Guests Choose 1 each:**

### **Rice (v)(ve) (GF)**

Steamed rice.

### **Vegan Miso Soup (v) (GF)**

A vegan version of the traditional Japanese soup with spring onion, seaweed & tofu.

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

Light & crunchy slaw with mixed veg including edamame beans.

## **Asian Tapas:**

### **Fillet Beef Korokke**

Smoky Barbacoa Beef and potato, with crunchy matcha salt coating and tangy kushikatsu sauce.

### **Plum Chicken Karaage**

Tender tempura chicken breast in a tangy plum & yellow chilli pepper sauce.

### **Hoikoro Pork Belly & Cabbage (GF)**

Pork belly drizzled with a more-ish yuzu dressing.

### **Pork Korokke**

Juicy pulled pork and sweet potato, in a crunchy matcha salted coating with tangy kushikatsu sauce.

### **Spicy Mayo Chicken Bao Bun**

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

### **Vegetable Korokke (Ve)**

Curried vegetables in a crunchy matcha salted coating with moreish kushikatsu sauce.

### **Miso Aubergine (Ve)**

Light tempura slices of aubergine drizzled in miso sauce.

### **Spicy Edamame (GF) (Ve)**

Edamame beans tossed in a spicy chili garlic and siracha sauce.

**Vegetable Yaki Udon (Ve)**

Earthy shitake mushrooms, & fresh vegetables, with tender udon noodles in a flavourful sauce.

**Vegetable Singapore Noodles (Ve)**

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

**Sichuan Chicken**

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

**Sweet and Sour Chicken**

inamo's take on a classic Chinese dish.

**Vegetable Takoyaki (Ve)**

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

**Kimchi Fried Rice**

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

**Asian Fries with Spicy Mayo (Ve) (GF)**

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

**Spicy Cucumber salad (Ve)**

Smashed chunks of cucumber served tossed in a spicy dressing.

**Sweet Potato Bao Bun (V)**

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

**Crispy Vegetable Tempura (Ve)**

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

**Rice (Ve) (GF)**

Steamed rice.

**Prawn Crackers (GF)**

Crispy prawn crackers, with a sweet chilli dipping sauce.

**Asian Slaw (Ve) (GF)**

Light & crunchy slaw with mixed veg including edamame beans.

**Miso Soup (Ve) (GF)**

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



## **Sushi:**

### **Butterfly Roll**

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

### **Crispy Salmon Skin Roll**

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

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

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

### **Vegetable Onigiri (GF) (Ve)**

Delicate red pepper, creamy avocado, & crisp cucumber each on a ball of sushi rice.

### **Chicken Katsu Roll**

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

### **Salmon, Tuna & Hamachi Onigiri (GF)**

Scottish salmon, line-caught tuna, & fresh hamachi slices, each on a ball of sushi rice.

### **Mixed Vegetable Roll (Ve)**

Fresh asparagus, creamy avocado, red pepper & pickled gherkin roll, with a tangy wasabi yuzu soy dressing.

### **Mosaic Roll (GF)**

Scottish salmon, beetroot, pickled radish & cucumber rolled in an attractive pattern.

### **Seared Salmon with Black Bean Sauce**

Scottish salmon, lightly seared, with a tangy garlic black bean sauce.

### **Vegan Salmon Onigiri (GF) (Ve)**

3 pieces of plant based vegan salmon each on a ball of sushi rice.

### **Vegan Salmon Roll (Ve) (GF)**

Plant-based vegan salmon and cucumber roll topped with broccoli shavings.

*The following dishes are available instead of one of the selections above, for a supplement per dish payable at the time of dining:*

### **Spicy Tuna Roll**



Tuna fillet with spicy mayo and mixed sesame seeds.

**Beef Gyoza with Mango & Papaya Salad**

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

**Korean Wings**

Chicken wings, glazed in tangy Korean BBQ sauce.

**Bang Bang Cauliflower (Ve)**

Cauliflower florets tossed in a sweet and spicy sauce.

**Chocolate Fondant (V) (GF)**

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

**Pineapple Carpaccio (Ve) (GF)**

Thin slices of juicy pineapple, with passionfruit, lemon sorbet & fresh mint.

