



**WINNERS
BEST STREET
FOOD UK**

Golden Chopsticks Awards



inamo

catering brochure
pop-ups, deliveries &
classes

"...the food was delicious and the team was great." recent guest review of inamo catering services

introduction

Bringing the renowned inamo restaurant experience to you! Please enquire via alex@inamo-restaurant.com

Feast on inamo's award-winning pan-Asian menu including sushi dishes such as our signature Dragon Roll and stunning Asian Tapas like Chicken Karaage, Bang Bang Cauliflower, & Prawn Tempura.

We can arrange for one of our expert sushi chefs to create rolls live in your location, and even get your guests involved in an interactive sushi masterclass.

Our delivery & pop-ups food brand **inamo sukoshi** recently won "Best Street Food UK" at the Golden Chopsticks awards, and we have recently catered for large scale events for prestigious clients such as ANZ Bank, Aermont Capital, Rubix, and Vungle.



Selection of sushi & Asian tapas served buffet style at a recent pop-up event.



Our sushi chef live rolling our signature Dragon Rolls at a pop-up event.



Guests taking part in a sushi making class we hosted at a client's premises.

pop-ups

Perfect for an office event or working lunch, we'll pop-up in your location with your selection of stunning Asian Tapas & Sushi, including providing eco-friendly disposable plates.

- 12.95 pp for minimum of 50 guests
- 14.95 pp for 25 to 49 guests

Sample menu below (allergen list available, please ask) - dishes are served to share (please also see our sample **bowls, bites & platters menu** at the end of this document). Choose one dish option per person, with a minimum order of 4 of each item selected:

Sushi & Sashimi

Dragon Roll

*inamo's signature dishes! Crunchy tempura shrimp, creamy avocado and a touch of mayo & its vegan sibling crafted from red peppers, crunchy cucumber and carrot. Enter the Dragon! Includes **vegan** option. Minimum order of 4.*

Sashimi

Fresh Scottish farmed salmon & succulent slices of fresh tuna. Minimum order of 4.

Nigiri

Nigiri crafted from fresh Scottish farmed salmon, juicy prawn & delicious tuna. Minimum order of 4.

Maki & Gunkan

A sensational selection of maki, including seared Salmon Uramaki, Samurai Uramaki Roll, Yellowtail Uramaki Roll, Salmon Gunkan, Tuna Gunkan. Minimum order of 4.

Vegetarian & Vegan Sushi (v)(ve)

Delicious selection of vegetarian sushi such as strawberry sushi with beetroot mayo, asparagus tempura maki, and our Red Dragon Roll (as a vegan option). Minimum order of 4.

Asian Tapas

Korean BBQ Ribs

Tender pork ribs smothered in a more-ish BBQ sauce. For each order choose one of the sides below to be served with:

- Asian Fries with Spicy Mayo (v)
- Edamame (v)(ve)
- Shishito Peppers (v)(ve)

Fried Chicken Japanese Style

Tender tempura chicken thigh served with a spicy mayo. For each order choose one of the sides below to be served with:

- Asian Fries with Spicy Mayo
- Shishito Peppers (v)(ve)

Bang Bang Cauliflower (v)(ve)

Cauliflower florets in a sweet & spicy sauce. For each order choose one of the sides below to be served with:

- Asian Fries with Spicy Mayo (v)
- Edamame (v)(ve)
- Shishito Peppers (v)(ve)
- Steamed Rice (v)(ve)

Prawn Tempura

Crispy prawns with sweet chilli dip. 5 pieces. For each order choose one of the sides below to be served with:

- Asian Fries with Spicy Mayo (v)
- Edamame (v)(ve)
- Shishito Peppers (v)(ve)

Vegetable Gyoza

Mixed vegetables in spinach wrapper, served with dipping sauce. 4 pieces. For each order choose one of the sides below to be served with:

- Asian Fries with Spicy Mayo (v)
- Edamame (v)(ve)
- Shishito Peppers (v)(ve)

Drinks

Fanta, Coca-Cola, Diet Coca-Cola, Sprite	1.95 each
Still Water (500ml)	2.95 each
Ramune <i>Japanese soft drinks, sealed with a marble!</i> <i>Available in Strawberry, Watermelon, Melon, and Yuzu flavours.</i>	3.95 each
Asahi beer	3.95 each
White / Red wine	19.95 each

Sushi Chef Live Rolling

125 each

1 sushi chef for 2 hours (1 chef can prepare enough sushi/sashimi for 25 guests) for your pop-up event, dishes prepared will be from the selection of sushi platters chosen and charged separately as part of the order.

deliveries

For smaller deliveries with the option for an individually labelled meal box for each guest, click the links below to our delivery partners

- [Deliveroo](#)
- [Just Eat for Business](#)

We can also offer and deliver the menus from both of the partners above for direct deliver for orders for over 25 guests / over £300 in value. Please enquire via alex@inamo-restaurant.com

sushi classes

Learn to Roll Your Own Dragon Sushi Class

Inamo's sushi chef will be revealing a closely guarded secret.... how to roll your own Dragon! Inamo's signature dish is the stunning Dragon Roll sushi - crunchy tempura shrimp, creamy avocado and a touch of mayo, and all in the form of a cute Dragon. It's a firm favourite amongst diners at Inamo, and now's your chance to learn how to make it yourself, guided by our sushi expert. Duration of the class will be circa 75 minutes, and guests will also learn how to make a second roll specially created for the class. Our Red Dragon Roll which is the vegan sibling to our Dragon Roll will be available for vegetarians & vegans.

We can pop-up our class in your location, though will require table surface space for all participants and sushi chef to work from.

39.95 pp with minimum number of 10 guests, and maximum 30.





Bites, Bowls & Platters Menu

Each bites selection £4pp each bowl selection £6pp (minimum order of 20 for each bite/bowl)

Bites

Dirty Duck Fries (hot)
Classic crispy aromatic duck & spicy Asian fries drizzled in sriracha mayo & plum sauce

Gyoza (hot)
Crisp gyozas, choose from Veggie, Chicken or Pork 3 pieces

Fried Chicken Karaage (hot)
Tender tempura chicken breast lightly fried & served with a spicy mayo

Red Dragon Roll (ve) (sushi)
Red peppers, crunchy cucumber and smooth avocado. The vegan sibling to our Dragon Roll

Crunchy Salmon & Avocado Uramaki (sushi)
Salmon & avocado coated in crispy shallots drizzled with spicy mayo and eel sauce

Chicken Karaage Uramaki (sushi)
Crunchy chicken karaage and lettuce in an uramaki roll with sriracha mayo, eel sauce, and shichimi pepper

Bowls

Chicken Katsu Curry & Rice (hot)
Crispy chicken breast in a tasty katsu curry sauce served with steamed rice

Bang Bang Cauliflower (ve) (hot)
Cauliflower florets fried in a sweet & spicy sauce

Karaage Chilli Chicken & Rice (hot)
Crisp chicken breast in light tempura in a more-ish sweet chilli sauce

Dragon Roll (sushi)
Crunchy tempura shrimp, creamy avocado & a touch of mayo, & eel sauce

Samurai Roll (sushi)
Tender tuna, shrimp tempura & avocado, with BBQ sauce & red chilli

Duck Uramaki (sushi)
Crispy aromatic duck in an uramaki roll drizzled with plum & eel sauce



Platters

inamo sukoshi Sushi Platter - 30 pieces for £36

Dragon Roll (4 pcs)
Crunchy tempura shrimp, creamy avocado & a touch of mayo, & eel sauce

Red Dragon Roll (ve) (6 pcs)
Red peppers, crunchy cucumber and smooth avocado. The vegan sibling to our Dragon Roll

Mixed Nigiri (6 pcs)
Scottish salmon and fresh tuna

Samurai Roll (4 pcs)
Tender tuna, shrimp tempura & avocado, with BBQ sauce & red chilli

Mixed Sashimi (6 pcs)
Scottish salmon and fresh tuna

Seared Salmon Uramaki (4 pcs)
Seared Scottish salmon, crunchy cucumber & cream cheese.

inamo sukoshi Asian Tapas Platter - £36

Dirty Duck Fries (hot)
Classic crispy aromatic duck & spicy Asian fries drizzled in sriracha mayo & plum sauce

Gyoza (hot)
Crisp gyozas, choose from Veggie, Chicken or Pork 3 pieces

Fried Chicken Karaage (hot)
Tempura chicken breast lightly fried & served with a spicy mayo

Korean BBQ Ribs (hot)
Tender pork ribs smothered in a more-ish BBQ sauce.

Bang Bang Cauliflower (ve) (hot)
Cauliflower florets fried in a sweet & spicy sauce

Guests enjoying our sushi buffet at a recent corporate event



thank you...

We look forward to hearing from you.

If you have any queries at all please contact:

alex@inamo-restaurant.com

