

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 enquire about menu for individual portions). 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 3.95 each

Japanese soft drinks, sealed with a marble!

Available in Strawberry, Watermelon, Melon, and Yuzu flavours.

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 Fat 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.





thank you...

We look forward to hearing from you.

If you have any queries at all please contact:

alex@inamo-restaurant.com

