

WE PUT THE KO IN SUSHI!

Since 2022 inamo sukoshi has delivered bold Asian flavours with favourites like our signature Dragon Rolls, Bao Buns, & Chicken Katsu Curry. We offer the opportunity to experience inamo sukoshi in your own space with two concepts:

SUKOSHI

DELIVERY

Ideal for meetings, events and team lunches, we'll pop-up in your location with your selection of stunning Asian Tapas & Sushi.

SUKOSHI

EVENTS

Fully staffed, on-site bespoke sukoshi set up tailored to your event with our signature dishes.

We have recently catered for **prestigious clients** such as TikTok, ANZ Bank, Monzo, We Work, indeed & BP.

OPTION 1: SUSHI & ASIAN TAPAS

Feast on delicious dishes such as our signature Dragon Roll, nigiri, selection of sashimi, and superb maki rolls alongside stunning pan-Asian tapas dishes like Chicken Karaage, Bang Bang Cauliflower, & Prawn Tempura.

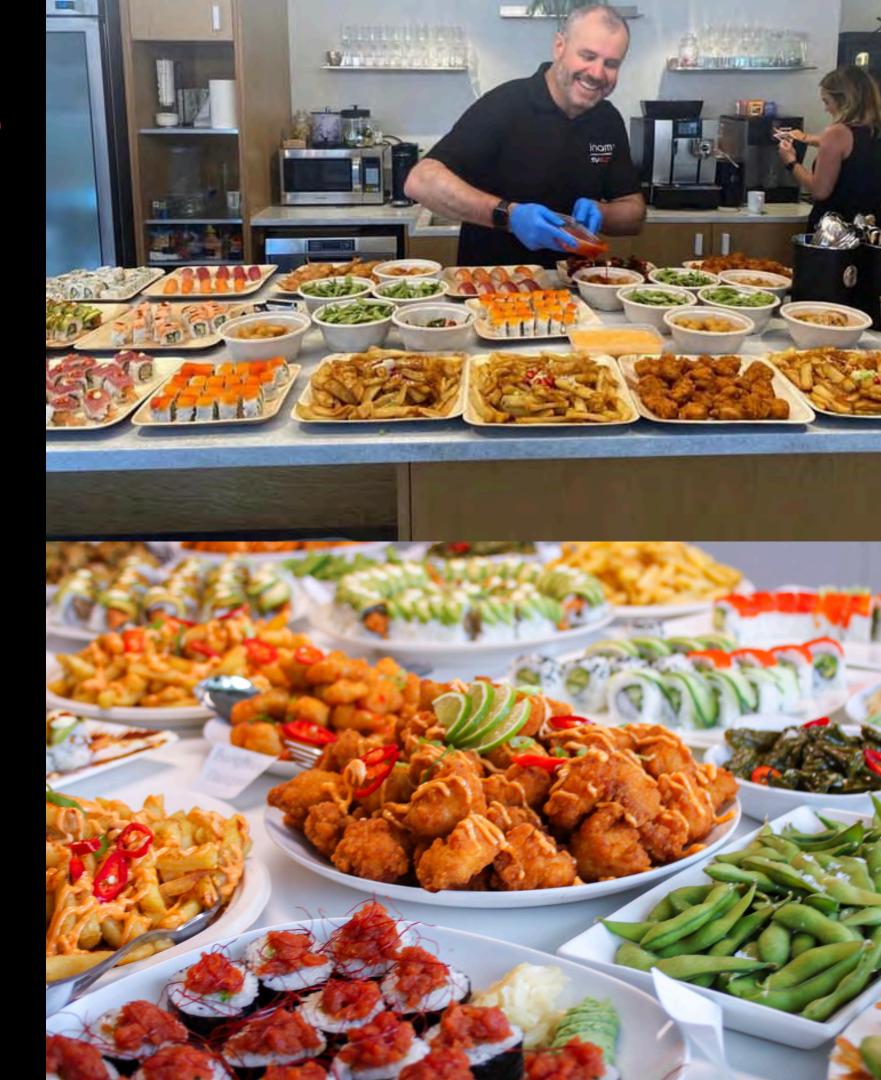
HOW IT WORKS:

- Browse through the full menu on page 10.
- Place your order for your chosen date and time slot next day delivery available for all orders.
- We will freshly make the order on the morning or afternoon of your event.
- Our team will deliver and set up your selection ready for you to enjoy!

Any questions? We aim to accommodate any requests you may have. Get in touch via catering@inamo-restaurant.com

Headcount: 25 - 49 Headcount: 50+

Price per head: 14.95* Price per head: 12.95*



^{*}Price includes food and team. Transport and setup is an additional £75

OPTION 2: BAO BUN POP-UP

Soft, pillowy bao buns filled with bold flavours, served with Asian fries. Choose from Duck, Chicken, Japanese Hot Dogs, or Crispy Veg Kakiage (ve), topped with pickled cucumber, spicy mayo or teriyaki glaze, spring onions, and red chillies.

HOW IT WORKS:

- Choose your bao fillings & how many you'd like of each.
- Place your order for your chosen date and time slot next day delivery available for all orders.
- On the day, our team will set up and serve fresh bao buns for the entirety of your event

Any questions? We aim to accommodate any requests you may have. Get in touch via catering@inamo-restaurant.com

Headcount: 30 - 250 Price per head: 11.95

*Price includes food and team. Transport and setup is an additional £75



OPTION 3: KATSU POP-UP

Crispy, golden katsu or bold, zesty sweet chilli - the choice is yours! Whether you're all about juicy chicken or keeping it veg-friendly, we've got the perfect crunchy, saucy combo to hit the spot.

HOW IT WORKS:

- Place your order for your chosen date and time slot next day delivery available for all orders.
- On the day, our team will set up and serve fresh katsu curry or sweet chilli bowls for the entirety of your event

Any questions? We aim to accommodate any requests you may have. Get in touch via catering@inamo-restaurant.com

Headcount: 25 - 50 Headcount: 50 - 100 Headcount: 100+

Price per boad: 12 50*

Price per boad: 12*

Price per boad: 1

Price per head: 12.50* Price per head: 12* Price per head: 11.50*



^{*}Price includes food and team. Transport and setup is an additional £75

OPTION 4: SUSHI MASTERCLASS

Learn to make Inamo's signature Dragon Roll with our sushi chef in a 75-minute class, plus a second exclusive roll. A vegan Red Dragon Roll is available. All you need to do is provide table space!

HOW IT WORKS:

- Choose your date and time slot next day classes available
- On the day, our team will set up and teach the art of sushi rolling! All you need to do is provide the table space!

20-30 people	Master the art of rolling your own Dragon Roll - choose the classic Green Dragon or the vegan-friendly Red Dragon.			
31-60 people	Split into two groups! One will master rolling their own Dragon Roll, while the other hones their skills in Hosomaki or Nigiri (choice required at booking)			
61-90 people	Split into three groups! One will master rolling a Dragon Roll, another will perfect Hosomaki, and the third will learn the art of Nigiri.			

Any questions? We aim to accommodate any requests you may have. Get in touch via catering@inamo-restaurant.com

Price per head: 39.95*

*Price includes food and team. Transport and setup is an additional £75



BESPOKE ADDITIONS

	ADDITIONAL FEE	OPTION 1	OPTION 2	OPTION 3	OPTION 4
LIVE SUSHI ROLLING (2HRS)	125	Y			
STILL WATER	2.95 each	Y	Y	Y	Y
CANNED DRINKS	1.95 each	Y	Y	Y	Y
RAMUNE	3.95 each	Y	Y	Y	Y
ASAHI - 330ML BOTTLE	3.95 each	Y	Y	Y	Y
WHITE OR RED WINE - 750ML BOTTLE	19.95 each	Y	Y	Y	Y

WE CREATE INSTA-WORTHY SEASONAL SPECIALS!





Our team is excited to craft dishes tailored to any theme you have in mind! Just send us a brief, and we'll get creative, designing a selection of dish ideas. We'll collaborate closely with you to ensure the final menu is exactly what you're envisioning!

Price per head: Please contact us directly: catering@inamo-restaurant.com

FIND US IN:

You can find us in Food Halls such US:













WE DO DELIVERY!

Your favourite dishes are just a tap away! You can feast on sushi, bao buns, and more without leaving your sofa or desk!













MENU

ASIAN TAPAS

Minimum order of 4 of each item
For each option chose one of the sides:

- Asian fries with spicy mayo (v)
- Edamame (v)(ve)
- Shishito Peppers (v) (ve)
- Steamed Rice (v)(ve)

Korean BBQ ribs

tender pork ribs smothered in a more-ish BBQ sauce.

Japanese Fried chicken

Tender tempura chicken thigh served with spicy mayo.

Bang Bang Cauliflower (v)(ve)

Cauliflower florets in a sweet & spicy sauce.

Prawn Tempura

Crispy prawns with a sweet chilli dip.

Gyozas

A choice of veg gyozas, Chicken Gyozas or Pork Gyozas.

Dirty Duck Fries

with siracha mayo & plum sauce

SUSHI

Minimum order of 4 of each item

Dragon Roll

Crunchy tempura shrimp, creamy avocado and a touch of mayo. Enter the Dragon!

Red Dragon Roll (v)(ve)

Red pepper, crunchy cucumber & carrot. Enter the Dragon!

Sashimi

Fresh Scottish farmed salmon & succulent slices of fresh tuna.

Nigiri

Nigiri crafted from fresh Scottish farmed salmon, juicy prawn & delicious tuna.

Maki & Gunkan

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

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.

Crunchy Salmon & Avocado uramaki

Salmon, avocado, crispy shallot, spicy mayo & eel sauce.

BAO BUNS

All served with Asian Fries

Duck Bao Buns

2 steamed Bao Buns topped with duck, pickled cucumber, spicy mayo or teriyaki glaze, spring onions, and red chillies.

Chicken Bao Buns

2 steamed Bao Buns topped with crispy chicken, pickled cucumber, spicy mayo or teriyaki glaze, spring onions, and red chillies.

Japanese Hot Dog Bao Buns

2 steamed Bao Buns topped with Japanese style hot dogs, pickled cucumber, spicy mayo or teriyaki glaze, spring onions, and red chillies.

Crispy Veg Kakiage Bao Buns (ve)

2 steamed Bao Buns topped with crispy veg kakiage, pickled cucumber, spicy mayo or teriyaki glaze, spring onions, and red chillies.





READY TO ORDER? GET IN TOUCH:

catering@inamo-restaurant.com