



AFTERNOON TEA

We're delighted to offer a pan-Asian twist on tradition with our Sushi & Asian tapas Afternoon Tea. You can even make it extra special with an hour of bottomless fizz!

Beef Korokke

Smoky Barbacoa Beef & potato, with crunchy matcha salt coating and tangy kushi katsu sauce.

Salmon Nigiri

Scottish salmon over sushi rice with shiso, chives, furikake, and a touch of tamari.

Chicken & Water chestnut gyoza

Juicy chicken & water chestnut dumplings, handmade in-house, with gyoza dipping sauce.

Dragon Roll

Inamo's signature dish! Crunchy tempura shrimp, creamy avo & a touch of mayo.

Red Dragon Roll (ve)

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

Tuna Nigiri

Fresh tuna over sushi rice with shiso, chives, furikake.

Desserts:

Macarons (V)

Lemon Meringue Pie (V)

Passion Fruit cheesecake

T&Cs: Above dishes served for 2 guests to share. Bookings subject to availability, and menu subject to change. Includes VAT. Bottomless Bubbles served for 1 hour where applicable. All drinks must be consumed during the 1.5 hour time at the table. Orders will be processed at the manager's discretion.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff