



2 Dishes & A Side Pre-Theatre Sample Menu
valid Sunday to Friday

Side dishes

Guests Choose 1 each:

Rice (v)(ve) (GF)

Steamed rice. (Vegan)

Miso Soup (GF)

Traditional Japanese soup with spring onion, seaweed & tofu.

Vegetarian Miso Soup (v) (GF)

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

Other dishes

Guests Choose 2 dishes each from all of the items below:

Asian Tapas:

Sichuan Chicken

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

Yuzu Pork Belly (GF)

Pork belly drizzled with a more-ish yuzu dressing.

Bang Bang Cauliflower (v)

Cauliflower florets tossed in a sweet and spicy sauce.

Korean baby back Ribs

1/2 rack of tender pork ribs smothered in a more-ish BBQ sauce.

Vegetable Singapore Noodles (v)

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



Flamed Edamame (v) (ve) (GF)

Edamame flambéed in sake. *(Vegan)*

Shishito Peppers (v) (GF)

Scorched shishito peppers with olive oil and sea salt. *(Vegan)*

Sweet and Sour Chicken

inamo's take on a classic Chinese dish.

Spicy Fries with Asian Ketchup (v) (ve)

Thick cut fries coated in our secret spicy mix with inamo's Asian ketchup to dip *(Vegan)*

Potato & Beef Korroke

Japanese croquettes covered in crispy panko, with a potato & beef filling, and sweet-savoury Tonkatsu dipping sauce.

Wakame Seaweed Salad (v) (ve) (GF)

Seaweed, daikon, avocado, tomato, carrot and onion, in a sesame dressing. *(Vegan)*

Chicken Tsukune

Japanese seasoned chicken meatball skewers served with a savoury tare sauce.

Beef Gyoza Mango & Papaya Salad

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

Vegetable Gyoza & Wakame Salad (v) (ve)

Delicate vegetable dumplings with a wakame salad in sesame dressing. *(Vegan)*

Yakisoba Chicken Noodles (GF)

Chinese-style buckwheat noodles, chicken and vegetables tossed in a light but tangy sauce.

Prawn Crackers (GF)

Crispy prawn crackers, with a sweet chilli dipping sauce.

Sushi:

Vegan Uramaki (v) (ve)

Fresh vegetables and pickle in a crunchy vegan roll. *(Vegan)*

Vegetarian Buddha's Way Roll (v) (ve)

Sweet mango and beetroot wrapped in inari. *(Vegan)*

Red Dragon Roll (v) (ve) (GF)

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

Crispy Panko Salmon Roll

Crispy panko roll with Scottish salmon, red pepper & asparagus, served with wasabi, lemon, & dill mayo.

Tuna Sashimi Rose (GF)

Succulent slices of fresh tuna served on a shoestring daikon salad.

Spicy Tuna Gunkan (GF)

Tangy tuna, sesame, and pea shoots, served with sriracha.

Yellowtail Roll (GF)

Yellowtail with cucumber, spring onion, & cream cheese, topped with togarashi.

Asparagus Tempura Uramaki (v)

Crispy tempura asparagus roll with mayo.

Spicy Salmon Gunkan (GF)

Spicy salmon, sesame, and togarashi, served with kenko mayo sriracha.

Buddha's Way Roll

Salmon and tuna mixed with sriracha and wrapped in inari.

Rainbow Roll (GF)

Fresh Scottish salmon, mackerel, tuna & avocado delicately rolled around a crab stick. All the colours of the rainbow (well, most of them...)

