

## KITCHEN

SNACKS	
Edamame with ginger soy & sea salt (gf) (vg)	3.40
Sticky prawn crackers with sweet chilli & <b>nori</b>	1.90
Kimchi - Korean Cabbage & Daikon	3.20
Fried shrimp, with spicy Korean <b>miso</b> , sesame seeds & lime	9.80
Fried peppers with sesame <b>furikake</b> & wasabi mayo (v)	6.50

SALADS	
Romaine lettuce with spiced cashew nut <b>miso</b> (gf) (vg)	5.00
Japanese "caesar" salad	5.80
Butter lettuce salad, avocado & quinoa with apple wasabi dressing (gf) (vg)	5.80
Grilled baby gem with Korean chilli & roasted onion <b>wafu</b> dressing (v) (gf)	5.00
Portland crab tartare with wasabi mayo, chicken skin & roasted <b>nori</b>	9.60
Yellowtail sashimi, japanese leaves, pomelo & citrus soy dressing (gf)	9.80
Salmon sashimi with wasabi <b>ponzu</b> dressing & mixed lettuce leaves	9.60

"NIGAKI" – somewhere between maki & nigiri (5pc)	
The cali; Portland crab, avocado, wasabi tobiko & <b>yuzu</b> mayo	7.20
The chirashi; salmon, yellowtail, wasabi <b>shiso</b>	6.40
The hottie; fried shrimp, spicy Korean <b>miso</b> , & sesame	6.80

HOT & FRIED	
Japanese breadcrumb fried chicken with chili garlic yogurt	6.80
Tofu <b>kara-age</b> with <b>miso</b> mayo & <b>nori</b> (v)	6.20
White <b>miso</b> soup, shitake, <b>sansho</b> pepper & spring onions (gf) (vg)	3.80
Kimchi rice with Korean miso, spring onions, sesame & egg yolk	6.60
Steamed rice with <b>furikake</b>	3.40

\*All wines served by the glass are available in 125ml

There will be a discretionary 12.5% Service Charge added to your bill.

Please ask your waiter for assistance with information on allergens or any dietary requirements.

Our food items occasionally contact with other food items. Therefore, we cannot guarantee any menu item is free of any particular allergen and cannot assume responsibilities for guests with food allergies or sensitivities.

(v) vegetarian

(gf) gluten free

(vg) vegan

## ROBATA GRILL

SKEWERS (2pc)	
Chicken yakitori with smoked teriyaki sauce	5.80
Prawn skewers with garlic & lemon <b>sansho</b>	8.00
Pork & padron pepper skewers with <b>wasabi</b> shiso	7.40
Beef skewers with peanut chilli oil & spring onions	8.00

MEAT & FISH	
Chicken wings with <b>ume-boshi</b> , green chilli, mint	6.60
Pork belly with chilli & Japanese whisky glaze	11.30
Beef cheek & butter lettuce wraps, Korean <b>miso</b> & pickled daikon	10.00
Bone marrow with smoked soy, garlic toast & shallots	6.60
INKO steak frites - spicy beef minute steak & crispy potato	12.80
Grilled prawn toast with sesame, wasabi mayo & <b>katsuobushi</b>	10.00
Salmon fillet with grapefruit <b>miso</b> & <b>sansho</b> salt (gf)	12.80
Cobia collar with brown butter <b>ponzu</b> & lemon (gf)	9.60

VEGETABLE	
Corn on the cob with smoked chili butter & <b>shichimi</b> (v)	4.80
Grilled aubergine with garlic lemon <b>miso</b> & spring onions (v) (gf) (vg)	4.80
Cauliflower with garlic soy aioli & parmesan panko (v)	4.80
Tenderstem broccoli with onion <b>wafu</b> (v) (gf) (vg)	4.80
Baked potato with <b>yuzu</b> kosho sour cream & spring onions (v)	4.80

## THE SWEETER THINGS...

Charred coconut soft serve with sweet soy, pocky & Japanese granola	6.00
Chocolate, green tea and mango mochi selection (3pc)	7.00

## A LITTLE BIT OF HELP...

All dishes come when ready and are designed to share; we would recommend you order around 4 dishes per person - your server will be happy to assist you with your selection.

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和風ドレッシング

WAFU

Vinaigrette-type salad dressing, which typically consists of soy sauce, rice vinegar, mirin, and vegetable oil.



ポン酢

PONZU

Tart, citrus-based sauce with a thin consistency and dark brown color.



味噌

MISO

Thick paste seasoning made from fermenting soy beans in salt and koji.



梅干

UME-BOSHI

Salty and sour pickled ume fruit. Often called plums, the fruit is more closely related to apricots.



唐揚げ

KARA-AGE

Cooking technique that involves deep frying meat coated with a seasoned wheat flour or potato starch mix.



七味唐辛子

SHICHIMI

Seven-flavor chili pepper, which typically blends red chili pepper, sansho, orange peel, black and white sesame seeds, ginger, and nori.



かつおぶし

KATSUOBUSHI

Dried, fermented, and smoked skipjack tuna. Also known as Bonito flakes.



振り掛け

FURIKAKE

Dry seasoning with a mixture of ingredients including nori and sesame seeds. Typically sprinkled over rice.



山椒

SANSHO PEPPER

Spice with a peppery, citrus flavor and slightly numbing heat.



ユズ

YUZU

Salty and tart citrus fruit with a bumpy rind. Both its juice and zest are highly sought.



海苔

NORI

Edible seaweed that usually comes in very thin sheets.



シソ

SHISO

Herb from the mint family with hints of basil and spearmint - red or green leaves.



## DRINKS

COCKTAILS		
Inko Spritz, watermelon, aperol, <b>yuzu</b> , sparkling wine		<b>8.00</b>
Takara Collins, vodka, <b>shiso</b> shochu, citrus cordial, soda		<b>8.00</b>
Ichigo Negroni, gin, plum sake, merlet strawberry, campari		<b>8.00</b>
<b>Nori</b> Old Fashioned, nikka all malt whisky, peat, kokuto, <b>nori</b>		<b>9.00</b>

BEER		
Kirin Ichiban draft (380ml)		<b>5.00</b>
Hitachino lager		<b>5.50</b>
Hitachino white ale		<b>5.50</b>
Asahi dry (500ml)		<b>6.50</b>

SAKE				
Shirataki, junmai (100ml/300ml)		<b>8.00</b>		<b>24.00</b>
Tosatsuru, junmai ginjo (100ml/300ml)		<b>9.50</b>		<b>28.50</b>
Urakasumi, Honjikomi Honjoz (720ml)				<b>39.00</b>
Narutotai Nama Ginjo Genshu (720ml)				<b>54.00</b>

WINE		
Prosecco, Veneto, Italy		<b>7.50</b> <b>32.00</b>
Rose, Provence, France		<b>8.00</b> <b>32.00</b>
Vermentino/Chardonnay, Rhone Valley, France		<b>6.00</b> <b>24.00</b>
Sauvignon Blanc, Marlborough, New Zealand		<b>9.00</b> <b>36.00</b>
Nero D'Avola/Syrah, Sicily, Italy		<b>6.00</b> <b>24.00</b>
Malbec, Mendoza, Argentina		<b>9.00</b> <b>36.00</b>

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SOFT		
Still, sparkling filtered water		<b>1.50</b>
Coca Cola, Coke zero		<b>3.00</b>
Karma cola lemony lemonade, ginger ale		<b>3.00</b>
Iced green tea		<b>4.50</b>
Apple, yuzu, ginger, coriander juice		<b>4.50</b>
Watermelon juice		<b>4.50</b>
INKO Shiso Spritz		<b>4.00</b>

# INKO NITO