



INKO NITO

55 broadwick st, soho
london, w1f 9qs

GROUP RESERVATIONS + EVENTS

Conceived by Rainer Becker, and developed alongside Former Executive Chef Hamish Brown, INKO NITO Broadwick Street, the first UK site, opened its doors in May 2018. Situated in the heart of London's Soho, the casual Japanese restaurant serves unconventional robatayaki Japanese fare and sushi, combining a laid-back setting with innovative flavours.

GROUP RESERVATIONS + EVENTS





group dining reservations

CAPACITY

10 guests & above

DETAILS

table allocation and timings are
subject to availability

guests may be split across a few
tables located closely together for
an intimate setting

tasting menu pre-order required

12.5% discretionary service charge
all items include VAT

exclusive hire is available!



Taste of INKO menu

£27.00 per person

Monday - Thursday all day | Friday 12pm - 5pm

enjoy a 175ml wine for £9.50 choose from
Chardonnay Andeluna 1300 2024, Mendoza, Argentina or Chianti Buccianera "Podere
della Filandra" 2022 , Tuscany, Italy

Starters to share

Baby gem salad with wafu sauce & chilli
Steamed prawn & leek dumplings with ginger ponzu
Spicy tuna tempura maki roll, chilli mayo & chives
Japanese breadcrumb fried chicken with peanut, chilli garlic, yoghurt

Mains

choose one main course per person

Roasted pork belly with soy kabosu, apple & cucumber salsa
Bone marrow with smoked soy, garlic toast & shallots
Salmon fillet with ruby grapefruit & sansho salt
Grilled tiger prawns with shiso wafu dressing
Tofu Kara-age with vegan miso mayo & nori
with
steamed rice with furikake

Dessert

(add £3)

Mochi selection

all items include VAT
non inclusive of a 12.5% discretionary service charge



GROUP RESERVATIONS + EVENTS



Feast tasting menu

£49.50 per person

all menus are created to share

Baby gem salad with wafu sauce & chilli
Chirashi maki with chilli sauce & sesame
Crispy baby squid with roasted garlic mayo

Grilled hispi cabbage with brown butter ponzu
Steamed prawn & leek dumplings with ginger ponzu
Japanese breadcrumb fried chicken with peanut, chilli garlic, yoghurt

Beef short rib, peanuts chilli oil & pickled daikon
Salmon fillet with ruby grapefruit & sansho salt (gf)
Aubergine with garlic lemon miso & spring onions

INKO cheesecake

all items include VAT
non inclusive of a 12.5% discretionary service charge



GROUP RESERVATIONS + EVENTS



Premium tasting menu

£59.50 per person

all menus are created to share

Yellowtail sashimi, Japanese leaves, grapefruit & citrus dressing

Sashimi selection - tuna, salmon

White crab meat, cucumber, wasabi tobiko & yuzu mayo

Beef truffle sando, braised beef, truffle cheese & fresh black truffle

Steamed prawn & leek dumplings with ginger ponzu

Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt

Grilled tiger prawns with shiso wafu dressing

INKO steak frites - spicy beef & crispy potato

Tenderstem broccoli with wafu sauce

French toast, hazelnuts, vanilla ice cream & Japanese whiskey caramel

all items include VAT

non inclusive of a 12.5% discretionary service charge



GROUP RESERVATIONS + EVENTS



canape and drinks receptions

CAPACITY

10 guests & above - up to 120
guests

DETAILS

standing parties only

area allocation and timings are
subject to availability

pre-order of one of the canape
menus required

minimum spend required

timings subject to availability

12.5% discretionary service charge
all items include VAT

exclusive hire available!



Canape menu

£30 per person

Edamame with ginger soy & sea salt

Potato croquettes with spicy miso & parmesan

Fried pork dumpling with mushroom ponzu sauce

Salmon, avocado & yuzu mayo maki

Korean fried califlower maki, chilli sauce & sesame

Chicken Yakitori with smoked teriaky sauce

Beef cheek & butter lettuce wraps, korean miso & pickled daikon

Mochi selection

all items include VAT

non inclusive of a 12.5% discretionary service charge



GROUP RESERVATIONS + EVENTS



Canape menu

£38 per person

Yellowtail sashimi salad, Japanese leaves, grapefruit & citrus dressing

Baby gem salad with wafu sauce & chill

Beef truffle sando, braised beef, truffle cheese & fresh black truffle

Spicy tuna tempura maki, chilli mayo & chives

Korean fried califlower maki, chilli sauce & sesame

Steamed prawn & leek dumplings with ginger ponzu

Chicken yakitori with smoked teriaky sauce

Wagyu Burger, truffle cream, cream chesse, lettuce & brioche bun

Mochi selection

all items include VAT

non inclusive of a 12.5% discretionary service charge



GROUP RESERVATIONS + EVENTS



brunch parties

CAPACITY

10 guests & above

DETAILS

available on saturdays until 3pm
& sundays until 7pm

three hours duration

table allocation and timings are
subject to availability

guests may be split across a few
tables located closely together

brunch set menu

12.5% discretionary service charge
all items include VAT



INKO NITO BRUNCH

£35 per person without alcohol / £49.50 per person with free-flowing red, white & sparkling wine

STARTERS

To Share

Edamame with ginger soy & sea salt

Sashimi selection

Pork dumplings with grapefruit truffle dressing

Chirashi maki with chilli sauce, sesame

Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt

MAINS

Please choose one main course per person

Roasted pork belly with soy kabosu, apple & cucumber salsa (gf)

Beef cheek & butter lettuce wraps, Korean miso & pickled daikon

Salmon fillet with ruby grapefruit & sansho salt

Tofu kara-age with vegan miso mayo & nori (vg)

Premium mains (+£10 supplement)

Miso Canadian black cod with pickled daikon

INKO Steak Frites - spicy beef fillet & crispy potato

DESSERTS

To share

INKO Cheesecake - fresh strawberries, oat crumble & guava sauce

We comply with an alcohol and social responsibility policy.

We therefore reserve the right to stop serving alcohol at any time during brunch.

Bottomless is available for the duration of your booking time, on selected wine & sparkling wine only.



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