



inamo

events at inamo

"From the interactive menu to delicious sushi, this is Asian fun at your finger-tips".

Jay Rayner - The Observer

about us

inamo restaurants bring the world's foremost interactive dining experience to the heart of London.

Delight your guests with incredible Asian Fusion cuisine and unique technology, using sleek tablets and interactive projections beamed onto your table surfaces. Order your meal, choose your virtual tablecloth, view the chefs at work on 'chef cam', play games, even draw on your table-top with our inadoodle app, & much more.

Dine on high quality pan-Asian cuisine centered around sharing plates, from fresh fish & sushi dishes including Miso Salmon, and Sweet & Sour Sea Bass; to succulent meat dishes such as Korean Lamb and Hot Stone Rib-Eye; inamo's food is as much a talking point as the technology surrounding it.

"...for a magical moment it feels like a futuristic dining utopia..."

The Independent



our venues

inamo Soho

Opened to international fanfare, introducing the world to the revolutionary E-Table system. Set in the heart of Soho, a few minutes' walk from Oxford St and Tottenham Court Rd tube stations, inamo Soho has a vibrant and intimate design.

Complete with a chic basement bar, inamo Soho offers a 'members-only' feel in the heart of the West-End.

inamo was named restaurant of the year in 2010 by readers of Time Out London

inamo Covent Garden

Just 30 seconds' walk from the bustling Covent Garden tube. Set over 3 floors, guests dine in an environment combining calming elements of South Asia's natural world with entrancing use of technology & light. Onyx & wood clad the walls and clusters of bamboo surround the tables.

The intimate basement Onyx Bar, with a sumptuous interior and its own sushi bar, is a sought-after destination in its own right.

inamo Camden (opening late 2016)

Directly across the road from Mornington Crescent tube station, inamo Camden is set across 2 floors including a fantastic al fresco garden with a beautiful living wall, a stunning roof terrace, and a striking Portland stone exterior. The menu includes dishes crafted on an external robata grill.



inamo Soho

www.inamo-restaurant.com
134-136 Wardour St, W1F 8ZP
020 7851 7051

inamo Camden (opening late 2016)

265 Hampstead Road, NW1 7QX



inamo Covent Garden

www.inamo-coventgarden.com
11 - 14 Hanover Place, WC2E 9JP
020 7484 0500

inamo

Covent Garden



first floor

Can be taken exclusively for private events, parties & meetings. The space can also be easily sub-divided to seat groups of 20 or 40. A great venue for our sushi-making masterclasses.



110 STANDING



68 SEATED



ground floor dining room

A sanctuary from the city where guests are immersed in a beautifully designed world of high quality pan-Asian cuisine and captivating technology.



62 SEATED



the onyx bar

Serving striking Asian fusion cocktails, & freshly prepared sushi from the sushi bar; with stunning back-lit onyx panels, and a combination of bar stools, dining tables, & comfortable couches; this is the perfect flexible space for your event.



80 STANDING



43 SEATED of which 16 DINING



main dining room

inamo's original main dining area. Fun and funky. Ideal for larger groups, with street-level access.



42 SEATED



bonsai room

Perfect for more private meals, parties and meetings.



20 SEATED



bar

Steeped in Soho cool, inamo's intimate basement bar is ideal for pre-dinner drinks and celebrations of all kinds.



60 STANDING



first floor & roof terrace

Can be taken exclusively for private events, parties & meetings. With gorgeous floor to ceiling windows. The stunning roof terrace is the perfect spot for a pre-dinner aperitif.



38 SEATED
INTERNAL



18 SEATED
EXTERNAL



ground floor dining room

A beautiful dining space with views of the kitchen where guests are immersed in a world of high quality pan-Asian cuisine and captivating technology.



32 SEATED



outdoor terrace

Featuring a striking living wall, with dishes being prepared on an outdoor robata grill, all within an enclosed private garden space, this is the perfect spot for al fresco dining and exclusive private events.



66 SEATED



exclusive use

Our restaurants are available for exclusive use. Our licensed capacities are as follows:

inamo Covent Garden - 280

inamo Soho – 127

inamo Camden - 161

inamo Covent Garden can open Monday to Saturday until 01:30, and Sunday to 01:00.

inamo Soho may open Monday – Thursday to 23:30, Friday & Saturday to 00:00, and Sunday to 22:30.

inamo Camden may open Monday - Thursday to 23:30, Friday & Saturday to 00:00, & Sunday to 22:30.

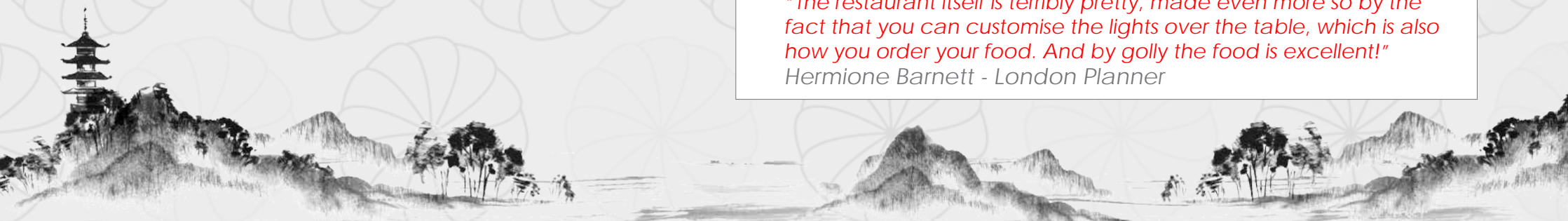
With sufficient notice we can apply for a Temporary Event Notice to extend our opening hours.

Please enquire with our Events Team regarding minimum spend for exclusive use, which will vary according to day, season, and timing of event.

Email: events@inamo-restaurant.com

"The restaurant itself is terribly pretty, made even more so by the fact that you can customise the lights over the table, which is also how you order your food. And by golly the food is excellent!"

Hermione Barnett - London Planner



event menu

3 course set menu £33.95*, sushi sharing platter, each guest chooses one inamo classic, & one dessert

4 course set menu £37.95* add one Asian tapas per guest

Dietary requirements can be discussed with our events team.



'An Asian fusion restaurant that stands out for many reasons. Its fantastic menu boosts a host of sublime dishes.'

Claire Bennie –EasyJet Magazine

sushi sharing platter

Selection of sushi including: Dragon Roll, Seared Salmon Maki, Rainbow Maki, Mahi Mahi Nigiri, Mackerel Uramaki.

Asian tapas

beef tataki

a classic Japanese dish, British fillet steeped in ginger & ponzu sauce

baby crispy seafood

baby tiger prawns & squid in tempura served with tangy Thai mango relish

chicken gyoza

4 pieces delicately steamed, in soy mirin, chilli oil, & wasabi & yuzu soy

crispy tofu (v)

a pyramid of tofu in light shichimi spiced batter with soy mirin dipping sauce

tomato & avocado salad (v)

cherry tomatoes in ginger, chilli & shallots crowned with avocado flower

inamo classic

(steamed rice is served with all classic dishes except the noodles)

duck with pancakes

duck served with hoisin sauce, pancakes, and a herb & salad mix.

pork chop with yakiniku sauce

English pork chop marinated in zingy nam jim drizzled with tangy yakiniku

sea bream & red pepper sauce

pan-fried fillet of sea bream served with a flavoursome sour red pepper sauce

yuzu miso aubergine (v)

aubergine marinated in a blend of yuzu, miso, soy & mirin

jackfruit stir-fry (v)

jackfruit, baby corn, courgette & pepper stir-fried in a soy ginger dressing

dessert

chocolate popping candy dipping sticks

strawberry, brownie & marshmallow in chocolate with popping candy to dip

baked banana & caramel ice cream (v)

bananas baked with red bean paste & served with luscious caramel ice cream

vanilla crème brûlée (v)

creamy crème brûlée with a sweet strawberry & lemongrass soup

*Price includes VAT, but excludes discretionary 10% service charge.
Menu items are subject to change.

canapes menu

Begin your inamo experience with a taste-bud tantalising selection of canapes.

£5* for Chef's selection of 4 pieces per guest.

£8* for Chef's selection of 8 pieces per guest.

Alternatively guests can choose their own selection for £1.50* per canape.



Chicken Teriyaki

delicious grilled piece of tender chicken teriyaki topped with sesame seeds and served on a skewer.

Kimchee aubergine (v)

crispy mini croustade filled with succulent sautéed aubergine in a more-ish piquant sauce.

Mango Prawn

exquisite grilled baby tiger prawns covered with a tangy Thai mango relish and shichimi powder.

Pork and Pineapple

a skewer of crispy pork and pineapple glazed in our inamo BBQ sauce.

Rainbow Maki (v)

a spectrum of colour from the deep purple of beetroot, to vibrant yellow & red peppers, and fresh green cucumber.

Seared Salmon Maki

freshly sliced Scottish salmon lightly seared, with a melting middle of soft avocado, cucumber & cream cheese.

Truffled Beef and Mushroom

mouth-watering rare rib eye beef mixed with fried shallots and delicious dried shitake mushroom, served in a light croustade.

Cucumber & Red Pepper Cream Cheese cracker (v)

light cracker topped with cream cheese, fresh cucumber and red pepper. A teaser for your taste buds.

Tuna and Avocado cucumber

crunchy cucumber topped with tender line-caught raw tuna, soft avocado and water cress.

**Price includes VAT, but excludes discretionary 10% service charge. Menu items are subject to change.*

*'One of the most incredible places to dine out in London'
Stylist Magazine*

festive menu (available 21st Nov to 13th Jan)

canapes & fizz reception, with 3 course set menu for **£40***
choose one asian tapas, one inamo classic, & one dessert

canapes & fizz reception, 4 course set menu for **£45***
includes sushi sharing platter

Dietary requirements can be discussed with our Events Team. For parties of 20+ guests a pre-order may be required.



'An Asian fusion restaurant that stands out for many reasons. Its fantastic menu boosts a host of sublime dishes.'

Claire Bennie –EasyJet Magazine

canapes & fizz reception

kimchee aubergine (v), chicken teriyaki, and tangy pork & pineapple canapes accompanied by a glass of fizz, or mulled sake

sushi sharing platter

selection of sushi including: dragon roll, seared salmon maki, rainbow maki (v), tuna nigiri

asian tapas

baby crispy seafood

baby tiger prawns & squid in Japanese tempura with tangy Thai mango relish

beef tataki

classic Japanese dish - seared British fillet steak steeped in ginger & ponzu sauce

tomato & avocado salad (v)

cherry tomatoes marinated in ginger, chilli & shallots with an avocado flower

korean chicken wings

10 British chicken wings, glazed in a tangy Korean BBQ sauce

inamo classic

(steamed rice is served with all Classic dishes)

duck with pancakes

duck served with hoisin sauce, pancakes, and a herb & salad mix.

hot stone fillet

rich red slices of English fillet steak with aromatic thyme, served on a sizzling hot black stone, with 3 sauces (zingy Nam Jim, teriyaki & Korean BBQ)

spicy miso salmon

Scottish salmon in a miso & yuzu marinade with leek & shitake, & a Thai mango salad.

yuzu miso aubergine (v)

pan-fried aubergine marinated in a blend of yuzu, miso, soy, & mirin

dessert

baked banana & caramel ice cream

bananas baked with red bean paste & served with luscious caramel ice cream

mince pie with cardamom cream

an inamo twist on a Christmas classic, with delicate Asian flavours

chocolate popping candy dipping sticks

two fresh strawberries, 2 chunks of brownie & 2 marshmallows, all coated in chocolate & served with popping candy to dip in

**Price includes VAT, but excludes discretionary 10% service charge.
Menu items are subject to change.*

festive drinks

Recommended drinks to accompany your meal.

Also, reserve an area to join us in our bar area after your festive event and receive 20% discount on all drinks purchased.



'From the interactive menu to delicious sushi, this is Asian fun at your fingertips' Jay Rayner - The Observer

recommended wines

Upgrade your pre-dinner fizz to champagne for only £5 per guest

NV Brut Mosaique, Champagne Jacquart, France

Light, golden yellow with fine, long-lasting bubbles. Fresh bouquet with fruity grape and pear. Lovely, long-lasting finish; spice bread and fruit flavours.
125ml glass served

White

2014 Pinot Grigio, Via Nova, Italy

Lemony on the nose, with a delicious balance in the mouth, a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish.
£13.75 per guest for 1/2 bottle

2014 La Barry White Sauvignon Blanc, Martin Meinert, South Africa

Delicate floral fruit with underlying grassier tones. As it ages, mineral and flinty flavours come to the fore, superbly balanced and effortlessly elegant.
£23.75 per guest for 1/2 bottle

Red

2015 Merlot Lanya, Vinedos Puertas, Chile

Fresh, raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking, moreish.
£14.50 per guest for 1/2 bottle

2013 Gigondas Tradition Le Grand Montmirail, Domaine Brusset, France

Medium ruby. Aromas of black cherry, currant & liquorice. Lush but bright in the mouth; noteworthy depth of flavour & restrained sweetness.
£26.25 per guest for 1/2 bottle

We also have an excellent selection of cocktails, beers, and non-alcoholic beverages available.

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Menu items are subject to change.*

additional services

Events at inamo can be customised and expanded to fit any style and budget.

customise your table surfaces

The table surface projections at inamo Soho can be programmed with your company branding or personal photos, this feature is coming soon to inamo Covent Garden.

sushi and sake masterclasses

inamo's chefs and sommeliers bring years of learning and expertise to our fascinating Sushi and Sake Masterclasses. Fun and educational, guests learn about the history and culture of Japan's most famous culinary exports, then take up the tools of the trade and create your own maki and nigiri rolls. The sushi classes are also available to children aged 7-15, and are great for birthday parties.

*'an excellent evening... just call me sensei!
thanks, inamo!'
the independent*



magic night

Resident Magic Circle Magician John Bulleid regularly wows audiences at our monthly Magic Nights.

He's available for at-the-table entertainment at your event, and his entertaining and informative Magic Masterclasses make for great team building events.

DJs and musicians

Inamo work with a roster of DJs and musicians, and are happy to work with you to accommodate any other entertainment requirements you might have for your event.

Contact events@inamo-restaurant.com
or call 0207 484 0500

*Our chefs and mixologists will craft a bespoke menu for your special occasion.
Anything is possible at inamo.*



contact

Our Events Team will be delighted to hear from you please get in touch via:

Email: events@inamo-restaurant.com

Phone: 020 7484 0500

www.inamo-restaurant.com

www.inamo-coventgarden.com

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