

INKO NITO

Unconventional Robatayaki

Classic- \$55 Per Person

Course One:

Butter Lettuce Salad, *avocado & quinoa with apple wasabi dressing*

Brussel Sprouts *with sesame furikake & wasabi Aioli*

Course Two:

Hottie Nigaki, *fried shrimp, spicy Korean miso*

Japanese Caesar Salad, *crispy pork belly, spiced croutons, nori, parmesan*

Pork Belly Skewers *with chili & Japanese whisky glaze*

Prawn Skewers *with garlic and lemon sansho*

Course Three:

Steak Frites, *sesame chili glaze & crispy potatoes*

Kimchi Rice *with Korean miso, springs onions, sesame & egg yolk*

Tenderstem Broccoli *with onion wafu*

Corn on the cob *with smoked chili butter & shichimi*

Course Four:

Charred Coconut Soft Serve Ice Cream

Please allow 24 hours for a Response | Selected Gratuity & 9.5% Sales Tax & 3% admin charge will be added based on Food and Beverage total | INKO NITO | Los Angeles, CA

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Unconventional Robatayaki

Kuriosity- \$65 Per Person

Course One:

Edamame *with ginger soy & sea salt*

Sashimi Selection, *Tuna, Yellowtail, Salmon*

Chirashi Nigaki, *Salmon, Yellowtail, wasabi shiso*

Course Two:

Grilled Baby Gem, *Korean chili & roasted onion wafu dressing*

Tofu Kar-a-ge *with miso aioli & nori*

Panko Fried Chicken *with chili garlic yogurt*

Course Three:

Beef Cheek *with butter lettuce, Korean miso & pickled daikon*

Yellowtail Collar *with browned butter ponzu*

Cauliflower *with garlic soy aioli & parmesan panko*

Corn on the cob *with smoked chili butter & shichimi*

Course Four:

Charred Coconut Soft Serve Ice Cream

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Premium- \$85 Per Person

Course One:

The OTT , *spicy Tuna & Petrossian caviar*

Crab Tartare *with chicken skin & roasted nori*

Yellowtail Sashimi Salad, *mizuna, yuzu truffle dressing, crispy garlic*

Course Two:

Prawn Skewers, *garlic & lemon sansho*

Wagyu Skewers, *wasabi ponzu*

Yellowtail Collar, *browned butter ponzu*

Course Three:

Black Angus Ribeye *with browned butter ponzu*

Lobster, *smoked chili butter, garlic panko, and chives*

Cauliflower, *garlic soy aioli & parmesan panko*

Baked Sweet Potato, *yuzu kosho sour cream, crispy garlic & chives*

Course Four:

Charred Coconut Soft Serve Ice Cream

Mochi

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