

INKO NITO

events + group dining







Behind the brand

Born from the vision of Rainer Becker and crafted with culinary flair by Former Executive Chef Hamish Brown, INKO NITO landed on Broadwick Street in 2018 and has been shaking up Soho ever since. As the spirited sister restaurant to globally celebrated brands Zuma and ROKA, INKO NITO brings the same creative energy and quality, but with its own fun-loving, rebellious twist.

Right in the heart of London's most electric neighbourhood, INKO NITO mixes laid-back vibes with bold robatayaki dishes, inventive sushi, and flavours that refuse to be ignored. It's social dining turned up a notch: upbeat music, an open grill, shareable plates, and a space designed to bring people together.

From group dinners and team nights out to celebrations that deserve a little extra sparkle, INKO NITO is built for unforgettable moments. Our friendly team, buzzing atmosphere, and seriously good food make it the perfect spot for big-energy gatherings of all kinds.

Whether you're planning a birthday feast, a fun corporate social, or simply a night out with your favourite people, INKO NITO brings the flavour, the fire, and the Soho buzz to make it one to remember. Want a sharper headline, a version with venue capacities and event formats, or a more luxe tone?

group dining

INKO NITO's vibrant Soho restaurant is designed around an open kitchen and counter-style seating, creating a warm, social atmosphere that's perfect for group dining.

For parties of up to 20 guests, groups are hosted within the main dining room on one table, offering a lively yet elevated setting ideal for celebrations, team gatherings and relaxed client hosting.

For groups larger than 20 guests, seating is arranged across multiple tables positioned closely together. This layout keeps your group connected while embracing the energetic, communal spirit that defines INKO NITO.

For large-scale occasions, premium corporate events or full-venue celebrations, INKO NITO is available for exclusive hire for up to 120 guests, seated or standing. With complete private access to the restaurant, your group can enjoy the full INKO NITO experience, bold flavours, signature energy and a striking Soho setting. This option provides an impressive backdrop for milestone events, company socials, launches and high-profile hosted occasions.

group capacity

10-60 seated

exclusive hire

70-120 seated and standing



menus

At INKO NITO, our menus are built around bold robatayaki flavours, inventive sushi, and playful Japanese-inspired cooking designed for sharing. Every menu reflects our buzzy, social style and the fire-driven character of our open grill.

For group dining and events, we offer a choice of two sharing tasting menus, each showcasing a curated selection of guest-favourite plates from across the kitchen. These menus are designed to be enjoyed family-style, creating a relaxed and communal dining experience perfect for lively gatherings.

On weekends, our INKO NITO brunch menu delivers a fun and social feast with a mix of starters to share, individual main course choices, and desserts served for the table.

For more informal occasions, we also provide canapés and small-bite menus inspired by our signature flavours, perfect for standing receptions, cocktail-style parties, and events where guests want to mingle.

All menus can be tailored to accommodate dietary preferences and requirements, ensuring every guest feels welcomed and cared for. Group bookings also enjoy dedicated service and flexible beverage options, including curated wine, sake, and cocktail selections, creating a seamless and memorable INKO NITO experience.



FEAST TASTING MENU
£49.50 PER PERSON

Baby gem salad with wafu sauce & chilli
Chirashi temaki, salmon and yellowtail with shiso and umeboshi
Crispy baby squid with roasted garlic mayo

Seabass skewers with shiso and pickled wasabi
Steamed prawn & leek dumplings with ginger ponzu
Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt

Half baby back pork ribs with Korean bbq glaze and lime
Salmon fillet with garlic miso & grapefruit
Aubergine with garlic lemon miso & spring onions

INKO cheesecake

PREMIUM TASTING MENU
£59.50 PER PERSON

Yellowtail sashimi salad, mizuna, citrus & truffle dressing
Salmon temaki with avocado and yuzu mayo
White crab meat maki, cucumber, wasabi tobiko & yuzu mayo

Steamed prawn & leek dumplings with ginger ponzu
Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt
Korean spiced lamb skewer & pickled cucumber

Grilled tiger prawns with shiso wafu dressing
INKO steak frites – spicy beef fillet & crispy potato
Tenderstem broccoli with spicy chilli miso

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

VEGETARIAN TASTING MENU
£49.50 PER PERSON

Baby gem salad with wafu sauce & chilli
Edamame with ginger soy & sea salt
Avocado, edamame, green bean salad with ponzu and shiso dressing

Korean fried cauliflower maki
chilli sauce, sesame
Vegetable dumplings with ginger ponzu
Aubergine with garlic, lemon miso & spring onions

Stir fried noodles with mixed vegetable and soy
Sweet potato, spicy yuzu sour cream & chives
Tenderstem broccoli with spicy chilli miso

INKO cheesecake

BRUNCH MENU

£38 PER PERSON

+ £15 PER PERSON FOR FREE-FLOWING RED, WHITE & SPARKLING WINE + £25 PER CARAFE OF INKO SPRITZ / PLUM PUNCH

STARTERS

Edamame with ginger soy & sea salt

Avocado, edamame, green bean salad with ponzu and shiso dressing

Pork dumplings with grapefruit truffle dressing

Chirashi temaki, salmon & yellowtail with chilli sauce, sesame

Japanese breadcrumb fried chicken with peanut, chilli garlic yoghurt

MAINS

Half baby back pork ribs with Korean bbq glaze and lime

Beef burger, tomato, lettuce and parmesan truffle cheese

Salmon fillet with garlic miso & grapefruit

Stir fried noodles with mixed vegetable and soy

premium mains (+£15 supplement)

Miso Canadian black cod with pickled daikon

INKO steak frites – spicy beef sirloin & crispy potato

DESSERT

INKO cheesecake

brunch menu available on saturday afternoon and all-day sunday only

we adhere to the Alcohol and Social Responsibility Policy and reserve the right to discontinue alcohol service at any time during brunch. Bottomless brunch is available for the duration of your booking and applies only to selected wine and sparkling wine.

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