

FOR THE TABLE

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- TUNA SASHIMI CRISP | AVOCADO & TRUFFLE 7.25
- FLAMED EDAMAME | SPICY DIP 4.95 v ●
- STEAMED EDAMAME | MATCHA SALT 4.50 v
- 3OG OSCIETRA CAVIAR 85.00
- SOFT SHELL CRAB | NUOC CHAM 12.50

SUSHI & SASHIMI

RAW & CURED

- YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD 13.50
- YELLOWTAIL SASHIMI | BLACK GARLIC & YUZU SOY FOAM 11.50
- SESAME SEARED SALMON | BLACK BEAN DRESSING 8.50
- HAND-CHOPPED STEAK TARTARE | SESAME MISO FOAM | CRISPY NORI 8.95
- TUNA TATAKI | CITRUS & WHITE SOY 8.50
- SEARED BEEF FILLET TATAKI WITH 3 KINDS OF ONION 10.50

SASHIMI & NIGIRI

- PER PIECE
- |                 |                  |                   |
|-----------------|------------------|-------------------|
| TUNA 4.00       | YELLOWTAIL 4.25  | SNOW CRAB 5.50    |
| FATTY TUNA 6.00 | SEA BASS 3.00    | SCALLOP 4.00      |
| SALMON 3.50     | TIGER PRAWN 3.75 | SEARED WAGYU 5.50 |

CHEF'S SUSHI SELECTION

- TUNA 3 WAYS 18.50
- NIGIRI (3) TARTARE SPICY ROLL (3)
- SALMON 3 WAYS 13.50
- NIGIRI (3) TARTARE SPICY ROLL (3)
- YELLOWTAIL 3 WAYS 17.50
- NIGIRI (3) TARTARE SPICY ROLL (3)
- NIGIRI SELECTION 28.00
- TUNA (2) | YELLOWTAIL (2) | SALMON (2) | PRAWN (2)
- MIXED SUSHI | SASHIMI 45.00
- SALMON SASHIMI (3) SEABASS SASHIMI (3)
- SPICY TUNA & SESAME ROLL PRAWN NIGIRI (3) CALIFORNIA ROLL
- IVY ASIA "BLACK SHELL" 75.00
- YELLOWTAIL NIGIRI (3) SCALLOP SASHIMI (3) TUNA TARTARE WITH NORI CRACKERS PRAWN TEMPURA MAKI ROLL TUNA NIGIRI (3), SNOW CRAB MAKI ROLL SALMON SASHIMI (3) PRAWN NIGIRI (3)

MAKI ROLLS

- MIXED VEGETABLE ROLL WITH PICKLED RADISH (6) 7.95 VG
- PRAWN TEMPURA ROLL (6) 9.75
- IVY "VOLCANO" ROLL WITH WAGYU BEEF, FATTY TUNA & BLACK TRUFFLE (5) 18.75
- SEARED WAGYU BEEF, BARBECUE GLAZE ROLL (5) 15.50
- SNOW CRAB ROLL (5) 11.50
- SPICY TUNA & SESAME ROLL (6) 9.50 ●
- CALIFORNIA ROLL (6) 8.50

SMALL DISHES

SALADS

- CRISPY DUCK SALAD | MANGO, PAK CHOI & PONZU 8.50
- SHAVED VEGETABLE SALAD | AVOCADO & MISO 7.95 v
- SOFT SHELL CRAB BANG BANG SALAD | PEANUTS & SESAME 12.95 ●
- ASIAN CABBAGE SALAD | EDAMAME & HIJIKI 8.50 v
- BURRATA | KIMCHI & SESAME 10.50 v

TEMPURA & FRIED

- PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP 10.95
- SOFT SHELL CRAB | KAFFIR LIME 12.95
- BUTTERMILK FRIED CHICKEN | AVOCADO & JALAPENO SAUCE 8.95
- POPCORN SHRIMP | SPICY CREAMY SAUCE 8.95
- ASPARAGUS, AVOCADO, SWEET POTATO & SHISO LEAF 9.50 v

BAO BUNS DUMPLINGS

- STEAMED PRAWN DUMPLING | MISO FOAM 7.50
- KOREAN PORK & KIMCHI DUMPLINGS 7.95
- VEGETABLE GYOZA | SPICY DRESSING, FRIED SHALLOTS 6.75 v
- CRISPY TOFU BAO BUN | MISO MAYO YUBA 6.95 v
- BLACK TRUFFLE | PRAWN & PORK DUMPLINGS | GOLD 10.75

SKEWERS

- CHICKEN | TERIYAKI (2) 6.95
- GLAZED KING OYSTER MUSHROOM (2) 5.95 VG
- GRILLED SALMON | SESAME GLAZE (2) 7.50
- SPICED BEEF & LAMB | PINK PEPPERCORN (2) 8.50
- GRILLED TIGER PRAWNS | SWEET CHILLI NUOC CHAM (2) 8.50

LUNCHTIME EXPRESS MENUS

12-3 MONDAY TO FRIDAY  
SERVED WITHIN 15 MINUTES  
PLEASE ASK YOUR WAITER FOR THE MENU

EXPRESS LUNCH 17.50

KAISEKI TASTING TRAY 28.50

CHANIWA AFTERNOON TEA 21.95

CHAMPAGNE CHANIWA AFTERNOON TEA 29.95

PER PERSON MINIMUM OF 2  
3-5PM DAILY

LARGE DISHES

FISH & SEAFOOD

- BLACK COD | MISO 29.50
- SCALLOPS | STICKY BBQ PORK BELLY 13.95
- GRILLED SALMON FILLET | TERIYAKI 16.50
- FRIED THAI SEA BASS | CORIANDER, LIME & CHILLI 18.95
- KUNG PAO MONKFISH | GARLIC, CHILLI & CASHEW NUTS 19.50
- LOBSTER | CUCUCUMBER, DAIKON, FENNEL & YUZU PONZU DRESSING 19.25

MEAT

- DUCK, LOBSTER & LYCHEE RICE 22.50
- KOREAN BBQ LAMB CUTLETS SMASHED SESAME CUCUMBER 21.50
- DUCK MASSAMAN CURRY | CASHEW NUTS 14.50 ●
- GRILLED CHICKEN | YELLOW CURRY DRESSING | FRAGRANT HOT & SOUR HERB SALAD 16.00
- SLOW-COOKED PORK BELLY | ASIAN BARBECUE SAUCE 15.95 ●
- BONE-IN KOREAN FRIED CHICKEN | GOCHUJANG DIP 14.95 ●

BEEF

- BEEF SIRLOIN | CRISPY SHALLOTS | SESAME & SOY 225GM 8OZ | 26.00
- WAGYU BEEF TATAKI | PICKLED VEGETABLES 120GM 4OZ | 48.00
- DRY-AGED BONE-IN RIB-EYE | MISO SMOKED BUTTER 360GM 12OZ | 35.95
- SALT & PEPPER FILLET WITH LIME 190GM 6.5OZ | 36.00

VEGETABLES

- MONGOLIAN CHEESE | CURRY LEAVES | TOMATO, PEANUTS & PADRON PEPPERS 11.50 v
- GRILLED ASPARAGUS AND WHITE WAFU BLACK SESAME AND NORI 10.95 VG
- AVOCADO CRISPY TOFU | LIME & GINGER DRESSING. 11.95 VG
- LAKSA WITH FERMENTED BAMBOO, GREEN TEA NOODLES, CHOI SUM, COCONUT & PEANUTS 10.50 VG

SIDES

- STEAMED RICE 3.50 VG
- KIMCHI EGG FRIED RICE 4.95 v ●
- CRISPY FRIED AUBERGINE | MISO & SESAME 5.95 v
- SEARED PAK CHOI | GINGER SOY 5.50 VG
- STEAMED BROCCOLI | CHILLI 4.25 VG
- SHAVED VEGETABLE SALAD | MISO DRESSING 4.95 VG
- CHILLI NOODLES 4.50 VG

HOUSE SPECIALITIES ● SPICY | HOT DISH v-VEGETARIAN VG-VEGAN

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. IVY ASIA IS A SHARING CONCEPT MENU. ALWAYS ASK STAFF ABOUT ALLERGENS BEFORE TASTING DISHES YOU HAVE NOT ORDERED. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.