

FOR THE TABLE

FOR THE
TABLE

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE 7.25
 FLAMED EDAMAME | SPICY DIP 4.95 v ●
 STEAMED EDAMAME | MATCHA SALT 4.95 v
 30G ROYAL IMPERIAL CAVIAR 65.00
 SOFT SHELL CRAB | NUOC CHAM 12.75

SUSHI & SASHIMI

RAW &
CURED

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD 14.25
 SALMON SASHIMI | SPICED YUZU & AVOCADO SALSA 9.75 ●
 SEARED BEEF FILLET TATAKI WITH 3 KINDS OF ONION 11.25

SASHIMI
& NIGIRI

PER PIECE
 TUNA 4.00 YELLOWTAIL 4.25 SEARED WAGYU 5.50
 FATTY TUNA 6.00 SALMON 3.50 SNOW CRAB 5.50
 TIGER PRAWN 3.75

CHEF'S SUSHI
SELECTION

TUNA 3 WAYS 18.50
 NIGIRI (3) | TARTARE & SPICY ROLL (3)
 SALMON 3 WAYS 16.50
 NIGIRI (3) | TARTARE & SPICY ROLL (3)
 YELLOWTAIL 3 WAYS 17.50
 NIGIRI (3) | TARTARE & SPICY ROLL (3)
 NIGIRI SELECTION 29.50
 TUNA (2) | YELLOWTAIL (2) | SALMON (2) | PRAWN (2)

IVY ASIA "SILVER SHELL" 45.00
 SALMON SASHIMI (3) | TUNA SASHIMI (3) |
 SPICY TUNA & SESAME ROLL | PRAWN NIGIRI (3) |
 CALIFORNIA ROLL

IVY ASIA "BLACK SHELL" 75.00
 YELLOWTAIL NIGIRI (3) | FATTY TUNA 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

SEARED WAGYU BEEF | BARBECUE GLAZE ROLL (5) 16.50
 MIXED YASAI ROLL | PICKLED RADISH (6) 8.25 vg
 PRAWN TEMPURA ROLL (6) 9.75
 IVY "VOLCANO" ROLL WITH WAGYU BEEF, FATTY
 TUNA & BLACK TRUFFLE (5) 18.75
 SPICY TUNA & SESAME ROLL (6) 9.50 ●
 CALIFORNIA ROLL (6) 9.25
 SALMON & AVOCADO ROLL (6) 8.50
 SOFT SHELL CRAB ROLL | CREAMY KIMCHI SAUCE (5) 10.50

SMALL DISHES

SALADS

CRISPY DUCK SALAD | MANGO | PAK CHOI & PONZU 9.25
 SUNG CHOI SALAD | MANDARIN | GINGER & SESAME 8.95 vg
 CABBAGE SALAD | EDAMAME & HIJIKI 8.50 v
 SOFT SHELL CRAB BANG BANG SALAD |
 PEANUTS & SESAME 12.95

TEMPURA
& FRIED

PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP 10.95
 BUTTERMILK FRIED CHICKEN | GOCHUJANG GLAZE
 & WASABI MAYO 8.95 ●
 POPCORN SHRIMP | SPICY CREAMY SAUCE 9.25 ●
 YASAI TEMPURA | PONZU DIP & SHISO 8.95 v

DUMPLINGS
& BAO

SESAME CRUSTED PRAWN DUMPLINGS |
 PONZU & DAIKON 8.75
 PORK & KIMCHI DUMPLINGS 8.75
 VEGETABLE GYOZA | SPICY DRESSING | FRIED SHALLOTS 7.25 v
 SLOW ROASTED SPICED BEEF | SUNG CHOI BAO |
 THAI BASILMINT | SESAME & PICKLED DAIKON 13.25 ●

SKEWERS

CHICKEN TERIYAKI (2) 7.50
 GRILLED ASPARAGUS & WHITE WAFU |
 BLACK SESAME & NORI £7.25
 SPICED BEEF & LAMB | PINK PEPPERCORN (2) 8.50 ●

SIDES

STEAMED RICE 3.50 vg
 KIMCHI EGG FRIED RICE 4.85 v ●
 PAK CHOI | GINGER SOY 4.75 vg
 STEAMED BROCCOLI | CHILLI 4.75 vg
 SUNG CHOI SALAD | MANDARIN, GINGER & SESAME 4.50 vg
 CHILLI NOODLES 5.00 vg ●

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.

A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

LARGE DISHES

FISH &
SEAFOOD

BLACK COD | MISO 29.75
 CLAY POT PRAWN & TAMARIND CURRY 16.50 ●
 GRILLED SALMON FILLET | TERIYAKI 17.95
 ROASTED SEA BASS | SHISO & CORIANDER SALSA 23.95
 POT ROASTED LOBSTER | LEMONGRASS |
 GINGER | CHILLI | THAI BASIL 38.75 ●

MEAT

SMOKING BBQ LAMB CUTLETS |
 SMASHED SESAME CUCUMBER 25.50
 DUCK MASSAMAN CURRY | CASHEW NUTS 15.75 ●
 SESAME GLAZED ROBATA CHICKEN | SPICED AVOCADO |
 FRAGRANT HERB & CRISPY SHALLOTS 17.95 ●
 SLOW-COOKED PORK BELLY | ASIAN BARBECUE SAUCE 17.50 ●

BEEF

BEEF SIRLOIN | TEMPURA ERYNGII MUSHROOM |
 PICKLED ONION & PONZU 225GM 8OZ | 26.50
 WAGYU BEEF | GLAZED SHITAKE MUSHROOM |
 TRUFFLE YAKINIKU | BARBEQUE SAUCE 120GM 4OZ 48.50
 DRY-AGED BONE IN RIB-EYE | CHILLI PEPPER |
 GARLIC & TOASTED CUMIN 350GM 12OZ | 35.00 ●
 SALT & PEPPER FILLET WITH LIME
 190GM 6.5OZ | 34.00

VEGETABLES

SPICED CHEESE | CURRY LEAVES | TOMATO,
 PEANUTS & PADRON PEPPERS 13.50 v ●
 GRILLED ASPARAGUS & WHITE WAFU |
 BLACK SESAME & NORI 12.50 vg
 AVOCADO CRISPY TOFU | LIME & GINGER DRESSING 11.95 vg
 ROASTED AUBERGINE | MISO & MASAGO ARARE 8.50 vg

LUNCH STACK 28.50

AVAILABLE 12 - 3 MONDAY TO FRIDAY

VEGETABLE & SHISO TEMPURA v | SHAVED VEGETABLE SALAD |
 MISO DRESSING vg | SESAME CRUSTED PRAWN DUMPLINGS |
 YASAI DUMPLINGS | FRAGRANT PONZU v |
 SALMON AVOCADO ROLL | TUNA NIGIRI |
 YUZU KOSHO | SALMON NIGIRI | AVOCADO SALSA |
 PRAWN NIGIRI | AO-NORI | DAIKON RELISH

AFTERNOON TEA 21.95

CHAMPAGNE AFTERNOON TEA 29.95
 AVAILABLE 3 - 5PM DAILY | PER PERSON MINIMUM OF 2

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