

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 4.95 v  
 3OG 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 WAGYU BEEF TATAKI WITH 3 KINDS OF ONION 17.95  
 TUNA TARTARE | SPICED AVOCADO | PONZU & NORI CRISPS 12.95 ●

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) 9.85  
 IVY "VOLCANO" ROLL WITH WAGYU BEEF, FATTY  
 TUNA & BLACK TRUFFLE (5) 18.75  
 SPICY TUNA & SESAME ROLL (6) 9.50 ●  
 CALIFORNIA ROLL (6) 10.25  
 IVY ASIA ROLL (6) 9.50  
 YUZU KOSHO & WAKAME  
 SALMON & AVOCADO ROLL (6) 8.50

SMALL DISHES

SALADS

CRISPY DUCK SALAD | MANGO | PAK CHOI & PONZU 9.85  
 SUNG CHOI SALAD | MANDARIN | GINGER & SESAME 8.95 vg  
 SPINACH & MIZUNA SALAD  
 SEASAME DRESSING | CRISPY YUBA | KIZAMI NORI 9.25 vg  
 SLOW ROASTED SPICED BEEF | SUNG CHOI BAO |  
 THAI BASIL, MINT | SESAME & PICKLED DAIKON 13.25 ●  
 SOFT SHELL CRAB BANG BANG SALAD |  
 PEANUTS & SESAME 13.25

TEMPURA & FRIED

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

DUMPLINGS

SESAME CRUSTED PRAWN DUMPLINGS |  
 PONZU & DAIKON 8.75  
 PORK & KIMCHI DUMPLINGS 8.75  
 VEGETABLE GYOZA | SPICY DRESSING |  
 FRIED SHALLOTS 7.25 v

SKEWERS

CHICKEN TERIYAKI (2) 7.50  
 GRILLED ASPARAGUS & WHITE WAFU |  
 BLACK SESAME & NORI 7.25  
 SPICED BEEF & LAMB | PINK PEPPERCORN (2) 8.50 ●  
 SEARED SCALLOP | YUZU | ICHIMI & SHISO (3) 13.25

SIDES

STEAMED RICE 3.50 vg  
 KIMCHI EGG FRIED RICE 4.85 v ●  
 WOK FRIED BRUSSEL SPROUTS | HUNAN & SESAME 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  
 LOBSTER & AROMATIC DUCK FRIED RICE  
 LYCHEE | FRAGRANT HERBS 23.50

MEAT

SMOKING BBQ LAMB CUTLETS |  
 SMASHED SESAME CUCUMBER 25.50  
 DUCK MASSAMAN CURRY | CASHEW NUTS 15.75 ●  
 TRUFFLE TERIYAKI ROBATA CHICKEN | YUZU KOSHO |  
 JAPANESE MUSHROOMS | SPINACH & SESAME 17.95 ●  
 SLOW-COOKED PORK BELLY | ASIAN BARBECUE SAUCE 18.25 ●

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

CLAY POT YASAI CHAHAN  
 GLAZED JAPANESE MUSHROOMS | ASPARAGUS |  
 BLACK TRUFFLE & RICE 14.75 vg  
 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