

FOR THE TABLE

FOR THE TABLE

FLAMED EDAMAME | SPICY DIP 4.95 VG ●
STEAMED EDAMAME | MATCHA SALT 4.95 VG
CHILLI BEEF | SHISO | CUCUMBER & LIME 8.95 ●
3OG ROYAL IMPERIAL CAVIAR 75.00
SESAME PRAWN TOAST | SRIRACHA & LIME 10.50

SUSHI & SASHIMI

RAW & CURED

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD 15.25
TUNA | YELLOWTAIL & SALMON SASHIMI
TRUFFLE MISO DRESSING & YUZU 12.25
SEARED BEEF TATAKI WITH 3 KINDS OF ONION 16.25
TUNA SASHIMI | GOLDEN YUZU DRESSING & WASABI 14.50

SASHIMI & NIGIRI

PER PIECE
TUNA 4.50 YELLOWTAIL 4.75 SNOW CRAB
FATTY TUNA 6.00 SALMON 4.00 GUNKAN 6.75
TIGER PRAWN 4.50 SEARED WAGYU 7.50 SCALLOP 4.95

CHEF'S SUSHI SELECTION

TUNA 3 WAYS 18.75
NIGIRI (3) | TARTARE & SPICY ROLL (3)
SALMON 3 WAYS 17.50
NIGIRI (3) | TARTARE & SPICY ROLL (3)
YELLOWTAIL 3 WAYS 17.95
NIGIRI (3) | TARTARE & SPICY ROLL (3)

NIGIRI SELECTION 34.50
TUNA | YELLOWTAIL | SNOW CRAB GUNKAN | SCALLOP
SALMON | PRAWN | FATTY TUNA | WAGYU

IVY ASIA "SILVER SHELL" 52.00
SALMON SASHIMI | YELLOWTAIL & TRUFFLE SASHIMI
SPICY TUNA & SESAME ROLL | PRAWN TEMPURA ROLL
CALIFORNIA ROLL

IVY ASIA "BLACK SHELL" 79.00
YELLOWTAIL NIGIRI (3) | FATTY TUNA SASHIMI (3)
YELLOWTAIL TARTARE WITH NORI CRACKERS | PRAWN TEMPURA
MAKI ROLL | TUNA NIGIRI (3) | CRAB MAKI ROLL
SALMON SASHIMI (3) | PRAWN NIGIRI (3)

MAKI ROLLS

SEARED WAGYU BEEF | BARBECUE GLAZE ROLL (5) 17.50
AVOCADO | CUCUMBER & ASPARAGUS ROLL (6) 9.25 VG
PRAWN TEMPURA ROLL (6) 10.50
IVY "VOLCANO" ROLL WITH WAGYU BEEF,
FATTY TUNA & BLACK TRUFFLE (5) 23.50
SPICY TUNA & SESAME ROLL (6) 11.25 ●
SNOW CRAB CALIFORNIA ROLL (6) 12.50
SALMON & AVOCADO ROLL (6) 11.25

SALADS

AROMATIC DUCK SALAD | MANGO | PAK CHOI & PONZU 11.50
SPICED AVOCADO | TOMATO SALSA | PICKLED RED ONION
CORIANDER | GREEN CHILLI & MASAGO ARARE 10.95 VG ●
ROBATA CHICKEN & SPICED AVOCADO | MANDARIN
CUCUMBER | LEMONGRASS & FRAGRANT HERBS 15.95 ●

TEMPURA & FRIED

PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP 12.95
GOCHUJANG GLAZED FRIED CHICKEN | BUTTER LETUCE WRAPS
THAI BASIL | MINT | CORIANDER & SESAME 11.95 ●
POPCORN SHRIMP | SPICY CREAMY SAUCE 10.50 ●
VEGETABLE TEMPURA | PONZU DIP & SHISO 9.95 V

DUMPLINGS

SESAME-CRUSTED PRAWN DUMPLINGS
PONZU & DAIKON 11.75
PORK & KIMCHI DUMPLINGS | SPRING ONION
CORIANDER & SPICY DIP 9.95 ●
MUSHROOM GYOZA | SPICED BAMBOO SHOOTS
PRESERVED MUSHROOMS 9.95 VG

SKEWERS

SPICED PEANUT CHICKEN
COCONUT | SPRING ONION | LIME (3) 8.95 ●
SSAMJANG KING PRAWN | SPRING ONION
KAFFIR LIME & CORIANDER (3) 11.50
SPICED BEEF & LAMB | PINK PEPPERCORN (2) 9.75 ●

SMALL DISHES

SPECIALTIES

AROMATIC HALF DUCK 38.00
STEAMED PANCAKES | CUCUMBER | SPRING ONION & HOISIN

THE BONSAI FOR TWO PEOPLE 42.00 VG

MIXED YASAI ROLL | PICKLED RADISH
AVOCADO TARTARE | CRISPY NORI
SHITAKE & ERYNGII GUNKAN | BLACK TRUFFLE & GOLD
DRAGON ROLL | SHALLOT SALSA
CUCUMBER | AVOCADO & ASPARAGUS ROLL

FOR ALLERGEN AND
NUTRITIONAL INFO
PLEASE SCAN QR CODE

LARGE DISHES

FISH & SEAFOOD

BLACK COD | MISO 34.00
ROBATAYAKI SEA BASS
AJI AMARILLO | FRAGRANT HERB SALAD 27.95 ●
GRILLED SALMON FILLET | TERIYAKI | PICKLED DAIKON
CUCUMBER | SESAME & SPRING ONION 18.95 ●
SPICY LOBSTER & AROMATIC DUCK FRIED RICE
LYCHEE | FRAGRANT HERBS 28.50 ●

MEAT

WOK FRIED BLACK PEPPER & SZECHUAN GLAZED CHICKEN
ASPARAGUS & BAMBOO SHOOTS 24.95 ●
CHAR SIU GLAZED BBQ PORK RIBS
CHILLI CORIANDER & SESAME 26.95 ●
SMOKING BBQ LAMB CUTLETS
KIMCHI | GOCHUJANG GLAZE 30.95
DUCK MASSAMAN CURRY | CASHEW NUTS 18.50 ●

BEEF

WAGYU BEEF | GLAZED SHIITAKE MUSHROOMS
TRUFFLE YAKINIKU | BARBEQUE SAUCE 120GM 4OZ 58.00
DRY AGED BONE-IN RIB-EYE | KOREAN BBQ GLAZE
SSAMJANG & CHARRED PICKLED ONIONS 35.95
SALT & PEPPER FILLET | LIME
190GM 6.5OZ | 34.00

VEGETABLES

WOK FRIED SZECHUAN TOFU | SHIMEJI MUSHROOMS
RED CHILLI | CHOI SUM & TOASTED SESAME 17.85 VG
CLAY POT CHICKPEA & GREEN PEPPER CURRY
CHOI SUM | COCONUT & CURRY LEAF 15.50 VG
ROASTED AUBERGINE | MISO & MASAGO ARARE 9.50 VG

SIDES

STEAMED RICE 4.00 VG
KIMCHI FRIED RICE 6.00 V ●
STEAMED BROCCOLI | TOASTED SESAME DRESSING 5.95 VG
CUCUMBER PEANUT & CORIANDER SALAD | CHILLI SESAME & LIME 5.50 VG ●
CHILLI NOODLES 5.50 VG ●

AFTERNOON TEA 32.95
CHAMPAGNE AFTERNOON TEA 42.95
AVAILABLE 3 - 4.45PM DAILY | PER PERSON | MINIMUM OF 2

THE IVY ASIA CONCEPT IS ALL ABOUT SHARING PLATES FOR YOU AND YOUR FRIENDS TO ENJOY TOGETHER. THIS MEANS THE DISHES ARE COOKED AND SERVED AS AND WHEN THEY ARE READY, SO THEY MAY NOT ARRIVE ALL TOGETHER.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGENS OR INTOLERANCES BEFORE PLACING YOUR ORDER. 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 SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN

THE IVY ASIA EXPERIENCE MENU

£65 PER PERSON

MIN 2 PERSONS AND MUST BE TAKEN BY WHOLE TABLE

FLAMED EDAMAME | SPICY DIP

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BEEF TATAKI WITH TOSAZU & 3 KINDS OF ONION
YELLOWTAIL | CUCUMBER & TAKUAN MAKI ROLL
SEARED SALMON NIGIRI | TRUFFLE MISO & WASABI SALSA

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PRAWN TEMPURA | CHILLI & LIME
PORK & KIMCHI DUMPLINGS | CORIANDER & SPICY DIP

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BLACK COD | MISO
SALT & PEPPER BEEF
STEAMED RICE | BROCCOLI & SESAME DRESSING

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RED DRAGON

SOFT SERVE ICE CREAM
CINNAMON SUGARED DOUGHNUTS
CHOCOLATE SAUCE | MANGO & RASPBERRY

THE IVY ASIA VEGETARIAN EXPERIENCE MENU

£60 PER PERSON

MIN 2 PERSONS AND MUST BE TAKEN BY WHOLE TABLE

FLAMED EDAMAME | SPICY DIP

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GREEN DRAGON ROLL | ASPARAGUS & SHALLOT SALSA
SHITAKE & ERYNGII GUNKAN | BLACK TRUFFLE & GOLD
SPICED AVOCADO | TOMATO SALSA | PICKLED RED ONION
CORIANDER | GREEN CHILLI & MASAGO ARARE

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VEGETABLE TEMPURA | PONZU DIP & SHISO
MUSHROOM GYOZA | SPICED BAMBOO SHOOTS
PRESERVED MUSHROOMS | SPRING ONION & CHILLI

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CLAY POT CHICKPEA & GREEN PEPPER CURRY
CHOI SUM | COCONUT & CURRY LEAF
ROASTED AUBERGINE | MISO & MASAGO ARARE
STEAMED RICE | BROCCOLI & SESAME DRESSING

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RED DRAGON

SOFT SERVE ICE CREAM
CINNAMON SUGARED DOUGHNUTS
CHOCOLATE SAUCE | MANGO & RASPBERRY

THE IVY
ASIA
CHelsea