

## SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.25 VG

CRISPY WONTONS & DIPS 5.75 VG

SESAME PRAWN TOAST | SRIRACHA & LIME 7.75 ●

3OG ROYAL IMPERIAL CAVIAR 75.00

Served with blinis | Crème fraîche

## SASHIMI

Thinly sliced raw fish & meat served  
with a selection of toppings and soy based dressings

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI VG ●  
coriander | green chilli | spiced citrus dressing 11.95

SALMON SASHIMI  
Spiced green curry dressing | pickled onion & coriander 14.75 ●

SEARED BEEF TATAKI  
Crispy shallots | spring onion & ponzu dressing 14.95

YELLOWTAIL SASHIMI  
Citrus soy dressing | black truffle salad 16.25

## MAKI ROLLS

Sushi rolls made with rice, fish, meat, seafood & vegetables  
wrapped in seaweed and cut into bite-size pieces

AVOCADO | CUCUMBER & ASPARAGUS ROLL (6) 9.75 VG

SALMON & AVOCADO ROLL (6) 10.50

PRAWN TEMPURA ROLL (6) 10.95

SPICY TUNA & SESAME ROLL (6) 11.50 ●

CALIFORNIA ROLL (6) 13.75

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 17.50

IVY 'VOLCANO' ROLL WITH WAGYU BEEF | FATTY TUNA & BLACK TRUFFLE (5) 19.50

## SMALL PLATES

### YASAI TEMPURA

Crispy fried asparagus | sweet potato | shiitake & enoki mushrooms  
citrus soy dressing 9.50 VG

### CRISPY DUCK SPRING ROLLS

Pickled cucumber | hoisin sauce 9.95

### SSAMJANG CHICKEN YAKITORI (3)

Spiced chicken skewers | red pepper & chilli | chives | pickled radish 10.25 ●

### KING OYSTER & SHIITAKE GYOZA

Steamed and seared Japanese mushroom dumpling | XO sauce 10.25 VG ●

### PORK & KIMCHI GYOZA

Steamed & seared dumplings | kimchi | spring onion & coriander 10.75 ●

### POPCORN ROCK SHRIMP TEMPURA

Spicy chilli & garlic sauce 10.95 ●

### PRAWN HAR GOW DUMPLINGS

Steamed & sesame crusted | fragrant ponzu & chives 11.75

### BARBEQUE DUCK SALAD

Hoisin | mango | mizuna & kaffir lime 11.95

### GOCHUJANG GLAZED CHICKEN

Kaffir lime mayo | pickled cucumber 13.25 ●

### EBI PRAWN TEMPURA NAHM JIM

Crispy fried tiger prawns | chilli lime & ginger dressing 13.25 ●

### BEEF SANG CHOI BAO

Slow-roasted beef | thai basil | mint | butter lettuce wraps 14.50

## SPECIALTIES

### GOLDEN AROMATIC HALF DUCK 38.00

Spice marinated duck | crispy fried served with steamed pancakes  
cucumber | spring onion & hoisin sauce

### THE IVY ASIA "SILVER SHELL" 49.50

Salmon sashimi | Yellowtail & truffle sashimi  
Spicy tuna & sesame roll | Prawn tempura roll  
California roll

### THE IVY ASIA "BLACK SHELL" 69.95

Salmon sashimi (3) | BBQ glazed wagyu roll | Yellowtail tartare with nori crackers  
Prawn tempura maki roll | Tuna sashimi (3) | Snow crab gunkan (3)  
Prawn sashimi(3) | Yellowtail sashimi with wasabi salsa (3)

## LARGE PLATES

### WOK FRIED SALT & PEPPER TOFU

Pepper glazed tofu & choi sum | ginger | shallots & pink peppercorn 17.50 VG ●

### KERALAN CHICKPEA & SHISHITO PEPPER CURRY

Pak choi | green pepper | coconut & jasmine rice 18.95 VG ●

### MASSAMAN LAMB

Slow-braised lamb curry | cashew nuts | coconut & jasmine rice 19.50

### TIGER PRAWN RENDANG

Indonesian spiced curry | turmeric lemongrass ginger | chilli & jasmine rice 20.95 ●

### SALMON TERIYAKI

Chargrilled salmon fillet | pickled radish & lime 22.95

### ROBATA CHICKEN YAKITORI

Chargrilled half chicken | sweet soy glaze | pickled red onions & chives 23.95 ●

### CHAR SIU BARBEQUE GLAZED PORK BELLY

Toasted sesame | ichimi spice & smokey bbq dressing 25.50 ●

### WOK FRIED LOBSTER & DUCK FRIED RICE

Aromatic duck & lobster | fragrant herbs | lychee & sambal 29.95 ●

### SMOKING GOCHUJANG LAMB

Robata grilled lamb cutlets | miso cucumber | gochujang & sesame 32.50

### "BLACK COD" MISO

Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish 36.00

## ROBATA BEEF

### SAMBAL SIRLOIN (220GM 8OZ)

Shimeji mushrooms & spicy chilli sambal 29.00

### SALT & PEPPER BEEF FILLET (190GM 6.5OZ)

Pink peppercorn & lime 34.00

### ROBATAYAKI WAGYU BEEF (120GM 4OZ)

Glazed shiitake mushrooms & truffle bbq sauce 58.00

## SIDES

STEAMED RICE 4.75 VG

CHILLI NOODLES 5.75 V ●

CUCUMBER | PEANUT & CORIANDER SALAD

CHILLI | SESAME & LIME 5.50 VG ●

WOK FRIED GREENS | GINGER & CHILLI 5.95 VG ●

KIMCHI FRIED RICE 7.50 VG ●

ROASTED AUBERGINE | MISO & MASAGO ARARE 9.25 VG



FOR ALLERGEN AND NUTRITIONAL  
INFO PLEASE SCAN QR CODE

### DRAGON SET LUNCH MENU 19.95

Monday - Friday 11.30am until 5pm

### SAMURAI SET DINNER MENU 29.95

Available Sunday - Tuesday 5pm - 10.30pm

### AFTERNOON TEA 33.95

Per person minimum of 2

● SPICY | HOT DISH V - VEGETARIAN VG - VEGAN

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.

## THE IVY ASIA EXPERIENCE MENU

£48 PER PERSON

Min 2 persons and must be taken by the whole table

### STEAMED EDAMAME

#### AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLL **VG**

Sushi roll made with seasoned sushi rice, cucumber, asparagus and avocado served with wasabi and pickled ginger

#### EBI PRAWN TEMPURA NAHM JIM **●**

Crispy fried tiger prawns | chilli lime & ginger dressing

#### KING OYSTER & SHIITAKE GYOZA **VG**

Steamed and seared Japanese mushroom dumpling | XO sauce

#### KERALAN CHICKPEA & SHISHITO PEPPER CURRY **VG**

Pak choi | green pepper | coconut & jasmine rice

#### SESAME CRUSTED SRIRACHA CHICKEN KARAAGE

Spiced crispy chicken breast with a fragrant herb salad and kaffir lime sauce

Steamed rice | Wok fried greens | Ginger & chilli **●**

#### SOFT SERVE ICE CREAM **V**

Cinnamon sugared doughnuts | chocolate sauce

## THE IVY ASIA PREMIUM EXPERIENCE MENU

£60 PER PERSON

Min 2 Persons and must be taken by the whole table

### CRISPY WONTONS | SPICED YOGHURT & SZECHUAN DIP | PICKLED CUCUMBER

#### SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

#### YELLOWTAIL | CUCUMBER & ASPARAGUS MAKI ROLL

Sushi roll made with seasoned sushi rice, cucumber, yellowtail & asparagus served with wasabi and pickled ginger

#### SEARED SALMON NIGIRI

truffle miso & wasabi salsa

#### EBI PRAWN TEMPURA NAHM JIM **●**

Crispy fried tiger prawns | chilli lime & ginger dressing

#### PORK & KIMCHI GYOZA **●**

Steamed & seared dumplings | kimchi | spring onion & coriander

#### "BLACK COD" MISO

Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish

#### SALT & PEPPER BEEF FILLET (190GM 6.5OZ)

Pink peppercorn | lime

Steamed rice | Wok fried greens | Ginger & chilli **●**

#### RED DRAGON **V**

Soft serve ice cream | cinnamon sugared doughnuts  
chocolate sauce | mango coulis

THE IVY  
ASIA  
GUILDFORD



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