

FOR THE TABLE

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE 12
SESAME PRAWN TOAST | SWEET CHILLI | LIME 13 ●
FLAMED EDAMAME | SPICY DIP 6 VG ●
STEAMED EDAMAME | MATCHA SALT 6 VG
3OG ROYAL IMPERIAL CAVIAR | BUCKWHEAT BLINIS | SOUR CREAM AND CHIVE 85

RAW & CURED

TUNA TATAKI | WASABI SOY | AVOCADO & JALAPEÑO 15.5
FLAMED WAGYU JAPANESE A5 | PONZU | BLACK TRUFFLE 18
TUNA | YELLOWTAIL & SALMON SASHIMI | TRUFFLE MISO DRESSING & YUZU 14

MAKI ROLLS

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 15.5
SALMON & ASPARAGUS MAKI ROLL | FENNEL POLLEN HOLLANDAISE (6) 14
NIGIRI (3) | A5 WAGYU & BLACK TRUFFLE | TUNA & CAVIAR | SALMON & WASABI 16.5
MISO CHARGRILLED AUBERGINE & TAKUAN ROLL | SHALLOT JAM (6) 10 VG

TEMPURA & FRIED

WAGYU SHORT RIB BEEF CROQUETTES | TONKATSU SAUCE 15.5
GOCHUJANG GLAZED FRIED CHICKEN | WASABI MAYO 14 ●
POPCORN SHRIMP | SPICY CREAMY SAUCE 13 ●

DUMPLINGS & BAOS

CRISPY CHICKEN GYOZA | TRUFFLED SAUCE 12.5
PORK BELLY & SPICED APPLE BAO BUN (2) 16
CHAR SIU BRAISED PORK WONTON | SAKE | LIME & CHILLI 13.5 ●
CRISPY WILD MUSHROOM BAO BUN | HOISIN | CUCUMBER & SPRING ONION (2) 14

VEGETABLES

CHICKPEA | SWEET POTATO & SPINACH CURRY | JASMINE RICE | PARATHA BREAD 18 VG ●
AVOCADO CRISPY TOFU | RED PEPPER | LIME & GINGER DRESSING 13.5 VG
MISO ROASTED CAULIFLOWER | GREEN CHILLI DRESSING | TOASTED SESAME & SEEDS 15 VG ●

FISH & SEAFOOD

"BLACK COD" | SLOW-ROASTED | 48 HOUR MISO MARINATED & GLAZED ALASKAN SABLEFISH 39
MONKFISH & PRAWN MALAYSIAN CURRY | JASMINE RICE | PARATHA BREAD 26 ●
SALMON TERIYAKI | PICKLED RADISH & LIME 24.5
HALF SCOTTISH LOBSTER | MISO | CHILLI & GARLIC BUTTER | YUZU PICKLES 35 ●

MEAT

SLOW COOKED PORK BELLY | ASIAN BARBEQUE SAUCE 18
KASHMIRI CHICKEN SKEWERS | CHILLI | LIME & HERB DIP 16.5 ●
SCALLOPS | SESAME CRUSTED PORK BELLY | SPICED APPLE SAUCE 23.5
ROBATAYAKI CHICKEN | AVOCADO HUMMUS | SOUR PLUM | FRAGRANT HERB SALAD 19.5

WAGYU

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY GLAZE 42
WAGYU FILLET UNDER THE SMOKING DOME | BLACK GARLIC HOLLANDAISE | TRUFFLE 65
BRAISED SHORT RIB OF WAGYU BEEF | BLACK GARLIC POTATO | BARBECUE GLAZE 40
RIBEYE A5 JAPANESE (7OZ/198G) | CRISPY POTATO | HERB & CHILLI SAUCE 95

SIDES

STEAMED RICE 4.25 VG
STEAMED TENDERSTEM BROCCOLI | CRISPY CHILLI | LEMON & SEA SALT 6.75 V ●
KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG | SPRING ONION (TO SHARE) 9.50 ●
DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO 6.75 V
GINGER | CHILLI | SESAME & SOY NOODLES 7 VG ●



FOR ALLERGEN AND
NUTRITIONAL INFO
PLEASE SCAN QR CODE

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



THE IVY

ASIA
MANCHESTER