

FOR THE TABLE

TUNA SASHIMI CRISPS (6) | AVOCADO & TRUFFLE 12.50
SESAME PRAWN TOAST | SWEET CHILLI | LIME 13.25 ●
FLAMED EDAMAME | SPICY DIP 6 VG ●
STEAMED EDAMAME | MATCHA SALT 6 VG
3OG ROYAL IMPERIAL CAVIAR | BUCKWHEAT BLINIS | SOUR CREAM AND CHIVE 87

RAW & CURED

YELLOWFIN TUNA TATAKI | WASABI SOY | AVOCADO & JALAPEÑO 16.50
FLAMED WAGYU JAPANESE A5 | PONZU | BLACK TRUFFLE 18
TUNA | YELLOWTAIL & SALMON SASHIMI | TRUFFLE MISO DRESSING & YUZU 14
SEABASS CEVICHE | PLUM & SAKE DRESSING 13.50
SALMON SASHIMI | CITRUS SAMBAL | POMEGRANATE 12.50

MAKI ROLLS & NIGIRI

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 17.50
SPICY TUNA & TOBIKIO MAKI ROLL (6) 12.50 ●
RAINBOW VEGETABLE FUTOMAKI ROLL (5) 12 VG
NIGIRI (3) | A5 JAPANESE WAGYU & BLACK TRUFFLE | TUNA & CAVIAR
SALMON & WASABI 18.00

TEMPURA & FRIED

WAGYU SHORT RIB BEEF CROQUETTES | TONKATSU SAUCE 15.50
GOCHUJANG GLAZED FRIED CHICKEN | WASABI MAYO 12.50 ●
POPCORN SHRIMP | SPICY CREAMY SAUCE 13 ●
EBI PRAWN TEMPURA | NAHM JIM THAI DIPPING SAUCE 12.50

DUMPLINGS & BAOS

CRISPY CHICKEN GYOZA | TRUFFLED SAUCE 12.50
PORK BELLY & SPICED APPLE BAO BUN (2) 16
KING OYSTER & SHIITAKE GYOZA | SPICY YUZU DRESSING | BLACK TRUFFLE & CORIANDER 11.25 VG ●
CRISPY WILD MUSHROOM BAO BUN | HOISIN | CUCUMBER & SPRING ONION (2) 14 VG

VEGETABLES

SPICED TOFU & SWEET POTATO MASSAMAN CURRY | JASMINE RICE | PARATHA BREAD 19.50 VG ●
AVOCADO CRISPY TOFU | RED PEPPER | LIME & GINGER DRESSING 15.50 VG
SATAY AUBERGINE SKEWERS | POMEGRANATE & HERB SALAD 12.50 VG ●

FISH & SEAFOOD

"BLACK COD" | SLOW-ROASTED | 48 HOUR MISO MARINATED & GLAZED ALASKAN SABLEFISH 39
CHARGRILLED SEABASS | THAI COCONUT SAUCE | FRAGRANT CORIANDER SALAD 26.50
WHOLE SCOTTISH LOBSTER | MISO | CHILLI & GARLIC BUTTER | YUZU PICKLES 65 ●

MEAT

CHICKEN MURGH MAKHANI (BUTTER CHICKEN) | JASMINE RICE | PARATHA BREAD 23.50 ●
YAKITORI CHICKEN SKEWERS | YUZU KOSHO HOLLANDAISE | WAKAME SALAD 18
SCALLOPS | SESAME CRUSTED PORK BELLY | SPICED APPLE SAUCE 23.50
ROBATAYAKI CHICKEN | AVOCADO HUMMUS | SOUR PLUM | FRAGRANT HERB SALAD 21.50
CRISPY BEEF NOODLES | GALBI SAUCE | FRAGRANT HERBS 21.00

WAGYU

BRAISED SHORT RIB OF WAGYU BEEF | BLACK GARLIC POTATO | BARBECUE GLAZE 40
WAGYU DENVER STEAK (8OZ/227GRM) | CRISPY GARLIC | SESAME & SOY GLAZE 42
WAGYU FILLET (7OZ/198GRM) | MISO SZECHUAN PEPPERCORN | CRISPY POTATO | KING OYSTER 50
RIBEYE A5 JAPANESE (7OZ/198G) UNDER THE SMOKING DOME | CRISPY POTATO | HERB & CHILLI SAUCE 95
WAGYU TOMAHAWK STEAK (APPROX 1.2KG) | HOUSE SAUCES | DRAGON FRIES 100
(45 MINUTES COOKING AND RESTING TIME)

SIDES

STEAMED RICE | TOASTED COCONUT | CORIANDER 4.95 VG
WOK FRIED GREENS | GINGER & SESAME 6.75 VG
KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG | SPRING ONION (TO SHARE) 9.50 ●
DRAGON FRIES | SWEET POTATO | CHILLI | SESAME | BLACK GARLIC MAYO 7 V
CHILLI | CUCUMBER | SESAME & CASHEW NUT SALAD 5.50 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. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED ALLERGEN / INGREDIENT INFORMATION IS AVAILABLE VIA THE QR CODE. A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.



THE IVY
ASIA
MANCHESTER