

SNACKS & BITES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP 5.50 VG

CRISPY WONTONS & SZECHUAN DIP 5.95 VG

SESAME PRAWN TOAST | SRIRACHA & LIME 8.25 ●

3OG ROYAL IMPERIAL CAVIAR
Served with blinis | creme fraiche 79.00

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

TUNA SASHIMI
Spicy yuzu dressing | truffle miso & wasabi 14.75 ●

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

YELLOWTAIL SASHIMI
Citrus soy dressing | black truffle salad 16.95

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) 11.75 ●

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

KIMCHI KAKIAGE
Crispy fried kimchi fritters | spring onion mayo 9.50 VG

CRISPY DUCK SPRING ROLLS
Pickled cucumber | hoisin sauce 9.95

MALATANG CHICKEN SKEWERS (3)
Spiced chicken | crispy chilli & lime 10.50 ●

KING OYSTER & SHIITAKE GYOZA
spicy yuzu dressing | black truffle & coriander 10.25 VG ●

PORK & KIMCHI GYOZA
Steamed & seared dumplings | kimchi | spring onion & coriander 10.75 ●

SPINACH & MIZUNA SALAD
Wakame | sesame miso | crispy shiitake mushrooms 11.75 VG

PRAWN HAR GOW DUMPLINGS
Steamed & sesame crusted | fragrant ponzu & chives 11.75

BARBEQUE DUCK SALAD
Hoisin | mango | mizuna & kaffir lime 12.95

SZECHUAN KING PRAWNS
Toasted sesame | sweet chilli & spring onion 13.50

GOCHUJANG GLAZED CHICKEN
Kaffir lime mayo | pickled cucumber 13.25 ●

EBI PRAWN TEMPURA NAHM JIM
Crispy fried tiger prawns | chilli lime & ginger dressing 13.50 ●

SPECIALTIES

GOLDEN AROMATIC HALF DUCK 39.00
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" 69.00
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

TIGER PRAWN RENDANG
Indonesian spiced curry | turmeric lemongrass ginger | chilli & jasmine rice 21.50 ●

HONEY & SOY GLAZED STONE BASS
Wok fried pak choi | crispy lotus & lime 27.50

MASSAMAN LAMB
Slow-braised lamb curry | cashew nuts | coconut & jasmine rice 22.50

ROBATA CHICKEN SATAY
Chargrilled half chicken | coconut | ginger | coriander & lime 24.50

CHAR SIU BARBEQUE GLAZED PORK BELLY
Toasted sesame | ichimi spice & smokey bbq dressing 25.50 ●

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
Pak choi | green pepper | coconut & jasmine rice 19.50 VG ●

"BLACK COD" MISO
Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish 36.00

LOBSTER & DUCK FRIED RICE
Aromatic duck & lobster | fragrant herbs | lychee & sambal 28.50 ●

WOK FRIED TOFU & AUBERGINE
Truffle teriyaki | shimeji mushroom & choy sum 18.50 VG ●

SALMON TERIYAKI
Chargrilled salmon fillet | pickled radish & lime 23.95

ROBATA BEEF

SAMBAL SIRLOIN (220GM 8OZ)
Shimeji mushrooms & spicy chilli sambal 29.95

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)
Pink peppercorn & lime 34.00

ROBATAYAKI WAGYU BEEF (140GM 5OZ)
Glazed shiitake mushrooms & truffle bbq sauce 55.00

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 MENU 19.95

Monday - Thursday 11.30am until 10.30pm
Friday 11.30am until 6.30pm

SAMURAI SET DINNER MENU 29.95

Available Sunday - Thursday 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 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 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 NAHIM JIM **●**

Crispy fried tiger prawns | chilli lime & ginger dressing

KING OYSTER & SHIITAKE GYOZA **VG**

Spicy yuzu dressing | black truffle & coriander

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 & SZECHUAN DIP

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 NAHIM JIM **●**

Crispy fried tiger prawns | chilli lime & ginger dressing

SEAFOOD CHEUNG FUN

Steamed seafood dumplings | crispy chilli | soy & spring onion

"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
LEEDS

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