

# THE IVY

## ASIA

CARDIFF

### Introducing **THE IVY** Premier Rewards App



Unlock a world of exclusive benefits,  
VIP service, instant bookings and earn  
fabulous rewards, tailored to you.

EXPERIENCE MENU

£60 PER PERSON

CRISPY WONTONS VG

Szechuan dip

YELLOWTAIL SASHIMI

Thinly sliced yellowtail kingfish | tosozu dressing | dry miso green chilli & black truffle

SEARED BEEF TATAKI

Crispy shallots | spring onion & ponzu dressing

SALMON SASHIMI

Ceviche of salmon with a spiced yuzu aji amarillo dressing | avocado & fragrant pink peppercorn

EBI PRAWN TEMPURA NAHM JIM

Crispy fried tiger prawns | chilli lime & ginger dressing ●

GOCHUJANG CHICKEN

Chicken karaage glazed in a spicy & sweet Korean style sauce  
toasted sesame | pickled cucumber & lime

“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

RED DRAGON

Soft serve ice cream | cinnamon sugared doughnuts | warm chocolate sauce

VEGETARIAN EXPERIENCE MENU

£55 PER PERSON

CRISPY WONTONS VG

Szechuan dip

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLL VG

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

KIMCHI KAKIAGE VG

Crispy fried kimchi fritters | spring onion mayo

SHIITAKE & ERYNGII GUNKAN VG

Japanese mushroom nigiri | black truffle | gold

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI VG

Coriander | green chilli | spiced citrus dressing ●

KING OYSTER & SHIITAKE GYOZA VG

Yuzu dressing | masago arare & pink peppercorn

KERALAN CHICKPEA & SHISHITO PEPPER CURRY VG

Pak choi | green pepper | coconut | jasmine rice

NASU MISO VG

Roasted aubergine | miso glaze | ginger

STEAMED RICE | WOK FRIED GREENS | GINGER & CHILLI VG

RED DRAGON V

Soft serve ice cream | cinnamon sugared doughnuts | warm chocolate sauce

SNACKS & BITES

STEAMED EDAMAME 5.50

Yuzu salt | chilli & garlic dip VG ●

CRISPY WONTONS 5.95

Szechuan dip VG

SUSHI & SASHIMI

PRAWN TEMPURA ROLL 10.95

Crispy king prawn tempura & avocado  
spicy mayonnaise & chives

SALMON & AVOCADO ROLL 10.50

Salmon & avocado | daikon cress  
toasted sesame & wasabi mayonnaise

CUCUMBER ASPARAGUS 9.75  
& AVOCADO ROLL

Crunchy mizuna & masago arare VG

YELLOWTAIL SASHIMI 16.95

Thinly sliced yellowtail kingfish  
tosazu dressing dry miso | green chilli  
& black truffle

SPICY TUNA ROLL 11.75

Pink sesame & spicy chilli mayonnaise

BEEF TATAKI 14.95

Seared beef sirloin | sweet shallot salsa  
spring onion & smokey ponzu dressing

SALMON SASHIMI 11.00

Ceviche of salmon with a spiced  
yuzu aji amarillo dressing | avocado  
& fragrant pink peppercorn

CALIFORNIA ROLL 13.75

Snow crab & avocado dressed  
with a creamy spicy mayonnaise  
cucumber & tobiko

TO SHARE

THE IVY ASIA

“SILVER SHELL” 49.50

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

GOLDEN AROMATIC  
HALF DUCK 39.00

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

STARTERS

EBI PRAWN TEMPURA NAHM JIM 13.50

Crunchy fried king prawns with a fragrant chilli  
ginger | coriander & palm sugar dressing ●

GOCHUJANG GLAZED CHICKEN 13.25

Chicken karaage glazed in a spicy & sweet  
Korean style sauce | toasted sesame  
pickled cucumber & lime ●

KING OYSTER & SHIITAKE GYOZA 10.25

Steamed & seared Japanese  
mushroom dumplings | yuzu dressing  
masago arare & coriander VG

SESAME PRAWN TOAST 9.50

Sriracha & lime ●

PORK & KIMCHI GYOZA 10.75

Steamed & seared dumplings  
kimchi | spring onion & coriander ●

SPINACH & MIZUNA SALAD 11.75

Sesame miso dressed crunchy salad wakame  
seaweed & crispy shallots VG

CRISPY DUCK SPRING ROLLS 9.95

Pickled cucumber | hoisin sauce

SAAMJANG CHICKEN

YAKITORI (3) 10.50

Spicy miso glazed chicken skewers  
chives & pickled daikon

● 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

LARGE PLATES

CHAR SIU PORK BELLY 25.50

Cantonese style barbecued pork | sweet & sticky  
5 spice glaze | toasted sesame & ichimi ●

ROBATAYAKI WAGYU BEEF 55.00  
(140GM 5OZ)

Glazed shiitake mushrooms & truffle bbq sauce

MASSAMAN LAMB 22.50

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

SZECHUAN KING PRAWNS 19.50

Toasted sesame | sweet chilli & spring onion

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

Pink peppercorn & lime

KERALAN CHICKPEA 19.50  
& SHISHITO PEPPER CURRY

Pak choi | green pepper  
coconut & jasmine rice VG ●

SALMON TERIYAKI 23.95

Chargrilled salmon fillet  
sweet soy glaze | pickled radish & lime

ROBATAYAKI CHICKEN 24.50

Chargrilled half chicken satay style  
spicy coconut sauce | ginger | spring onion  
& coriander ●

“BLACK COD” MISO 36.00

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

SIDES

STEAMED RICE VG  
4.75

KIMCHI FRIED RICE VG ●  
7.50

CHILLI NOODLES V ●  
5.75

CUCUMBER SALAD  
Peanut | chilli & coriander VG  
5.50

WOK FRIED GREENS  
Ginger & chilli VG ●  
5.95

DESSERTS

DOUGHNUTS 9.25

Warm passion fruit & coconut doughnuts  
yoghurt dipping sauce V

MOCHI 8.25

3 Ice cream balls | selection of flavours VG

GREEN LANTERN 10.50

White chocolate & yuzu cheesecake  
mango sauce V

SAKE BARREL 11.95

Vanilla crème brûlée | sesame & sake tuile V

COCONUT PANNA COTTA 9.50

Pineapple | passion fruit  
toasted coconut & pandan VG

SAMURAI 12.95

Dark chocolate mousse | chocolate brownie  
vanilla ice cream | chocolate pearls V

GOLDEN DRAGON 38.00  
a selection of desserts to share V



FOR ALLERGEN AND NUTRITIONAL  
INFO PLEASE SCAN QR CODE

DRAGON SET LUNCH MENU  
19.95

Monday - Thursday 11.30am until 10pm  
Friday 11.30am until 6.30pm

SAMURAI SET DINNER MENU  
27.50

Sunday to Thursday 5pm - 10pm