

THE IVY

ASIA

DUBLIN

Introducing
THE IVY
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EXPERIENCE MENU

€85 PER PERSON

CRISPY WONTONS & POPPADOMS V
Szechuan dip

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

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

PRAWN HAR GOW
Steamed prawn dumplings crusted in sesame | bamboo shoots & fragrant ponzu dressing

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

“BLACK COD” MISO
Slow-roasted | 48 hour miso marinated & glazed Alaskan sablefish

KINGSBURY IRISH WAGYU SIRLOIN
Robatayaki wagyu beef | soy glazed shiitake mushrooms & truffle BBQ sauce

STEAMED RICE & WOK FRIED GREENS

FESTIVE DRAGON V
Soft serve ice cream | cinnamon & ginger spiced doughnuts | yuzu custard & berries

VEGETARIAN EXPERIENCE MENU

€75 PER PERSON

CRISPY WONTONS & POPPADOMS V
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

SHIITAKE & ERYNGII GUNKAN VG
Japanese mushroom nigiri | black truffle | gold

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI VG
Coriander | green chilli | spiced citrus dressing

KIMCHI KAKIAGE VG
Crispy fried kimchi fritters & spring onion mayo

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

FESTIVE DRAGON V
Soft serve ice cream | cinnamon & ginger spiced doughnuts | yuzu custard & berries

SNACKS & BITES

STEAMED EDAMAME 6.75
Yuzu salt | chilli & garlic dip VG ●

AROMATIC DUCK SPRING ROLLS 9.95
Pickled cucumber | hoisin sauce

CRISPY WONTONS & POPPADOMS 6.95
Szechuan dip V

SESAME PRAWN TOAST 9.75
Sriracha & lime ●

SUSHI & SASHIMI

YELLOWTAIL SASHIMI 21.50
Thinly sliced yellowtail kingfish | tosozu
dressing | dry miso | green chilli & black truffle

SALMON & AVOCADO ROLL 12.25
Irish salmon & avocado | daikon cress
toasted sesame & wasabi mayonnaise

TUNA SASHIMI 15.95
spicy yuzu dressing
truffle miso & wasabi

BEEF TATAKI 16.95
Seared beef sirloin | sweet shallot salsa
spring onion & smokey ponzu dressing

IVY ASIA ‘VOLCANO’ ROLL 19.50
Crispy tempura style roll wagyu beef &
tuna tartare | black truffle & wasabi dressing

PRAWN TEMPURA ROLL 13.50
Crispy king prawn tempura & avocado
spicy mayonnaise & chives

CUCUMBER ASPARAGUS &
AVOCADO ROLL 10.95
Crunchy mizuna | daikon radish
masago arare & pickled ginger VG

CALIFORNIA ROLL 15.95
Snow crab & avocado dressed with a creamy
spicy mayonnaise | cucumber & tobiko

TO SHARE

THE IVY ASIA
“SILVER SHELL” 49.95
Salmon sashimi | yellowtail & truffle sashimi
salmon & avocado roll
prawn tempura roll | california roll

GOLDEN AROMATIC
HALF DUCK 39.95
Spice marinated duck | crispy fried
served with steamed pancakes
cucumber | spring onion & hoisin sauce

STARTERS

EBI PRAWN TEMPURA NAHM JIM 15.95
Crunchy fried king prawns with a fragrant chilli
ginger | coriander & palm sugar dressing ●

PORK & KIMCHI GYOZA 12.95
Steamed & seared dumplings | kimchi
spring onion & coriander ●

PRAWN HAR GOW 12.95
Steamed prawn dumplings crusted in sesame
bamboo shoots & fragrant ponzu dressing

SAAMJANG CHICKEN YAKITORI (3) 11.95
Spicy miso glazed chicken skewers
chives & pickled daikon ●

KIMCHI KAKIAGE 11.50
Crispy kimchi fritters | spring onion
mayonnaise & lime VG

KING OYSTER & SHIITAKE GYOZA 12.50
Steamed & seared Japanese
mushroom dumplings | spiced yuzu dressing
black truffle & coriander VG

GOCHUJANG CHICKEN 15.95
Chicken karage glazed in a spicy & sweet
Korean style sauce | toasted sesame
pickled cucumber & lime ●

BARBEQUE DUCK SALAD 15.50
Aromatic duck glazed in hoi sin sauce
with crunchy mizuna salad | mango | chilli
coriander & kaffir lime dressing

SPINACH & MIZUNA SALAD 15.25
Sesame miso dressed crunchy salad
wakame seaweed & crispy shallots VG

● 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. The restaurant deducts a 5% admin fee to cover the processing of an electronic tip.

LARGE PLATES

LOBSTER RENDANG 35.00
Indonesian spiced curry | turmeric | lemongrass
ginger | chilli & jasmine rice ●

CHAR SIU PORK BELLY 28.95
Cantonese style barbecued pork
sweet & sticky 5 spice glaze
toasted sesame & ichimi ●

SWEET & SOUR KING PRAWNS 24.50
Wok fried king prawns | Cantonese style
ginger & sweet chilli glaze
beanshoots sesame & coriander ●

KERALAN CHICKPEA
& SHISHITO PEPPER CURRY 22.95
Pak choi | green pepper
coconut & jasmine rice VG ●

SALMON TERIYAKI 29.50
Chargrilled Irish salmon fillet
sweet soy glaze | pickled radish & lime

ROBATAYAKI CHICKEN 28.50
Chargrilled half chicken satay style
spicy coconut sauce | ginger
spring onion & coriander ●

MASSAMAN LAMB 25.75
Slow-braised lamb curry | cashew nuts
coconut & jasmine rice

KINGSBURY IRISH WAGYU SIRLOIN
(140GM 5OZ) 59.95
Robatayaki wagyu beef | soy glazed shiitake
mushrooms & truffle BBQ sauce

JOHN STONE SALT & PEPPER BEEF
(190GM 6.5OZ) 37.50
Wok fried beef fillet | pink peppercorn glaze
chives & lime

“BLACK COD” MISO 39.95
Slow-roasted | 48 hour miso
marinated & glazed Alaskan sablefish

SIDES

STEAMED RICE VG 4.50

CUCUMBER SALAD 6.75
Peanut | chilli & coriander VG ●

KIMCHI FRIED RICE VG ● 7.50

WOK FRIED GREENS 6.50
Ginger & chilli VG ●

CHILLI NOODLES V ● 6.50

DESSERTS

DOUGHNUTS 11.95
Ginger & cinnamon doughnuts
spiced plum & yuzu custard V

SPHERE 15.50
White chocolate dome | vanilla ice cream
chocolate popping candy | yuzu caramel V

COCONUT PANNA COTTA 11.50
pineapple | passion fruit
toasted coconut & pandan VG

GREEN LANTERN 13.95
White chocolate & yuzu cheesecake
mango sauce V

SAKE BARREL 11.95
Vanilla crème brûlée | sesame & sake tuile V

GOLDEN DRAGON 39.00
a selection of desserts to share V

FESTIVE ORIGAMI 15.00
Dark chocolate mousse
clementine sorbet V

MOCHI 9.95
3 Ice cream balls selection of flavours VG



FOR ALLERGEN INFO
PLEASE SCAN QR CODE

DRAGON SET MENU 38.00
Monday - Friday 11.30am - 5pm

SAMURAI SET DINNER MENU 45.00
Sunday - Tuesday 5pm - 7pm