

CANAPÉS

WE RECOMMEND 4 CANAPÉS PER PERSON
FOR A PRE-DINNER OR PRE-LUNCH RECEPTION.

PLEASE CHOOSE FROM THE OPTIONS BELOW.

VEGETABLE SPRING ROLL 3.00 **V**

SPICY TUNA ROLL 3.50

SALMON & AVOCADO ROLL 3.50

GOCHUJANG GLAZED FRIED CHICKEN 3.50

TEMPURA PRAWNS 3.50

CALIFORNIA ROLL 3.50

TEMPURA AVOCADO 3.50 **V**

AROMATIC DUCK SPRING ROLLS 3.50

AVOCADO & CUCUMBER ROLL 3.50 **VG**

TEMPURA ASPARAGUS & SPICY MAYO 3.50 **V**

KIMCHI KAKIAAGE 3.50 **VG**

YELLOWTAIL NIGIRI WASABI SALSA 4.00

IMPERIAL CAVIAR | BLINI & CRÈME FRAICHE 4.50

CHAR SIU PORK BELLY 4.50

BOWL FOOD

KERALAN CHICKPEA & SHISHITO PEPPER CURRY 7.00

MASSAMAN LAMB 7.50

WOK FRIED TOFU & AUBERGINE 7.00 VG

SZECHUAN KING PRAWNS 7.00

LOBSTER RENDANG 7.50

SALT & PEPPER BEEF 8.00

KUNG PAO MONKFISH 8.50

SWEET CANAPÉS

ASSORTED MOCHI 3.50 VG

CINNAMON & GINGER SPICED DOUGHNUTS 3.50 V

COCONUT PANNA COTTA 3.50 VG

WHITE CHOCOLATE & YUZU CHEESECAKE 3.50 V

BUSINESS LUNCH MENU

TEISHOKU

PREORDERS REQUIRED FOR GROUPS ABOVE 12.

WE ASK EACH OF YOUR GUESTS TO ORDER IN ADVANCE FROM THIS MENU AND WE REQUIRE THE FINAL PREORDERS TWO WEEKS PRIOR TO YOUR EVENT.

£65

STARTERS

SSAMJANG CHICKEN YAKITORI (3)
SPICED CHICKEN SKEWERS | RED PEPPER & CHILLI | CHIVES
PICKLED RADDISH

SPICY TUNA & SESAME ROLL

KING OYSTER & SHIITAKE GYOZA
YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORN VG

MAIN

AROMATIC FIVE SPICED CONFIT DUCK LEG
WOK FRIED GINGER NOODLES | CHOY SUM
CORIANDER & CHILLI

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADISH & LIME

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
PAK CHOI | GREEN PEPPER | COCONUT & JASMINE RICE

DESSERTS

MOCH ICE CREAM BALLS | SELECTION OF FLAVOUR

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM & CHOCOLATE PEARLS

DOUGHNUTS
GINGER & CINNAMON DOUGHNUTS
SPICED PLUM & YUZU CUSTARD

SHARING MENU

BLOSSOM

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£70

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

GOCHUJANG GLAZED CHICKEN
KAFFIR LIME MAYO | PICKLED CUCUMBER

KIMCHI KAKIAGE
CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADDISH & LIME

ROBATA CHICKEN SATAY
CHARGRILLED HALF CHICKEN | COCONUT | GINGER
CORIANDER & LIME

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
PAK CHOI | GREEN PEPPER | COCONUT & JASMINE RICE **VG**

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS
GINGER & CINNAMON DOUGHNUTS
SPICED PLUM & YUZU CUSTARD

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

JADE

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.
ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£85

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

TUNA SASHIMI
SPICY YUZU DRESSING | TRUFFLE MISO & WASABI
SZECHUAN KING PRAWNS
TOASTED SESAME | SWEET CHILLI & SPRING ONION
MALATANG CHICKEN SKEWERS (3)
SPICED CHICKEN | CRISPY CHILLI & LIME
SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING **VG**

AROMATIC FIVE SPICED CONFIT DUCK LEG
WOK FRIED GINGER NOODLES | CHOY SUM
CORIANDER & CHILLI
KERALAN CHICKPEA & SHISHITO PEPPER CURRY PAK
CHOI GREEN PEPPER | COCONUT & JASMINE RICE **VG**
SAMBAL BONE-IN RIB-EYE
SHIMEJI MUSHROOMS & SPICY CHILLI SAMBAL
Steamed rice | chilli noodles | wok fried greens ginger & chilli

FESTIVE ORIGAMI
DARK CHOCOLATE MOUSSE & CLEMENTINE SORBET
DOUGHNUTS
GINGER & CINNAMON DOUGHNUTS
SPICED PLUM & YUZU CUSTARD

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£75

WAGYU TATAKI

BLACK WINTER TRUFFLE | PONZU & CHIVES

SWEET & SOUR KING PRAWNS | TOASTED SESAME | SAMBAL
CHILLI | SWEET PEPPERS & SPRING ONION

KIMCHI KAKIAGE

CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO

SPICY TUNA & SESAME MAKI ROLL

PRAWN HAR GOW DUMPLINGS

STEAMED & SESAME CRUSTED | FRAGRANT PONZU & CHIVES

KUNG PAO MONKFISH

TOASTED CASHEW NUTS | CHILLI & GREEN ONIONS

CHAR SIU BARBEQUE GLAZED PORK BELLY

TOASTED SESAME | ICHIMI SPICE & SMOKEY BBQ DRESSING

LOBSTER RENDANG | INDONESIAN SPICED CURRY

WITH LYCHEES | WATER CHESTNUTS & TURMERIC & LEMONGRASS

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)

PINK PEPPERCORN & LIME

AROMATIC FIVE SPICED CONFIT DUCK LEG | WOK FRIED

GINGER NOODLES | CHOY SUM | CORIANDER & CHILLI

ORIGAMI

DARK CHOCOLATE & ORANGE MOUSSE

CHOCOLATE SOIL & ORANGE SORBET

SAKE BARREL

VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE

DOUGHNUTS | WARM GINGER & CINNAMON DOUGHNUTS

SPICED PLUM & KALAMANSI DIP

SPHERE | WHITE CHOCOLATE DOME | VANILLA ICE CREAM

CHOCOLATE POPPING CANDY | YUZU CARAMEL

MOCHI

3 ICE CREAM BALLS | SELECTION OF FLAVOURS

SHARING MENU

TAKUMI

PLEASE SELECT **ONE** MENU FOR YOUR WHOLE PARTY.

ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£100

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS | STEAMED & SESAME
CRUSTED | FRAGRANT PONZU & CHIVES

WAGYU BEEF TATAKI
BLACK WINTER TRUFFLE | PONZU & CHIVES

PORK & KIMCHI GYOZA | STEAMED & SEARED DUMPLINGS
KIMCHI | SPRING ONION & CORIANDER

SALT & PEPPER BEEF FILLET | PINK PEPPERCORN & LIME

LOBSTER RENDANG
INDONESIAN CURRY | LYCHEES | WATER CHESTNUTS
& CURRY LEAVES

BLACK COD MISO | SLOW-ROASTED | 48 HOUR MISO
MARINATED GLAZED ALASKAN COD

Steamed rice | chilli noodles | wok fried greens ginger & chilli

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

FESTIVE ORIGAMI
DARK CHOCOLATE MOUSSE & CLEMENTINE SORBET

DOUGHNUTS
GINGER & CINNAMON DOUGHNUTS
SPICED PLUM & YUZU CUSTARD

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

£135

FLAMED & STEAMED EDAMAME
MATCHA SALT & SPICY DIP

IVY ASIA BLACK SHELL

WAGYU BEEF TATAKI
BLACK WINTER TRUFFLE | PONZU & CHIVES

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS | STEAMED &
SEAME CRUSTED | FRAGRANT PONZU & CHIVES

ROBATAYAKI WAGYU BEEF (14OGM 5OZ)
GLAZED SHIITAKE MUSHROOMS & TRUFFLE BBQ SAUCE

BLACK COD MISO | SLOW-ROASTED | 48 HOUR MISO
MARINATED GLAZED ALASKAN COD

KUNG PAO MONKFISH
TOASTED CASHEW NUTS | CHILLI & GREEN ONIONS

Steamed rice | chilli noodles | wok fried greens ginger & chilli

FESTIVE ORIGAMI
DARK CHOCOLATE MOUSSE & CLEMENTINE SORBET

DOUGHNUTS
GINGER & CINNAMON DOUGHNUTS
SPICED PLUM & YUZU CUSTARD

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

VEGETARIAN

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£70

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP **VG**

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLLS **VG**

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING **VG**

KING OYSTER & SHIITAKE GYOZA
SPICY YUZU DRESSING | BLACK TRUFFLE & CORIANDER **VG**

KIMCHI KAKIAGE
CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO **VG**

WOK FRIED TOFU & AUBERGINE
TRUFFLE TERIYAKI | SHIMEJI MUSHROOM & CHOY SUM **VG**

KERALAN CHICKPEA & SHISHITO PEPPER CURRY | PAK CHOI
GREEN PEPPER | COCONUT & JASMINE RICE **VG**

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS
GINGER & CINNAMON DOUGHNUTS
SPICED PLUM & YUZU CUSTARD **V**

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

GLUTEN FREE

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£75

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING

SPICY TUNA & SESAME ROLL

ROASTED AUBERGINE | MISO & MASAGO ARARE

LOBSTER RENDANG
INDONESIAN CURRY | LYCHEES | WATER CHESTNUTS
& CURRY LEAVES

BLACK COD MISO
SLOW-ROASTED | 48 HOUR MISO MARINATED
GLAZED ALASKAN COD

SALT & PEPPER BEEF FILLET
PINK PEPPERCORN & LIME

Steamed rice & cucumber salad

MOCHI ICE CREAM BALLS | SELECTION OF FLAVOURS

SPHERE
WHITE CHOCOLATE DOME | VANILLA ICE CREAM
CHOCOLATE POPPING CANDY & CARAMEL

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

ENHANCE

YOUR MENU

ROYAL IMPERIAL CAVIAR

£25 PER PERSON

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS

£24 PER PERSON

IVY ASIA BLACK SHELL - PREMIUM SUSHI PLATTER

£27 PER PERSON

AROMATIC DUCK & PANCAKES

£19 PER PERSON