

THE IVY

ASIA

DUBLIN

Introducing
THE IVY
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EXPERIENCE MENU

€85 PER PERSON

CRISPY WONTON PASTRY & POPPADOMS V
Szechuan dip

YELLOWTAIL | CUCUMBER & ASPARAGUS MAKI ROLL
Sushi roll made with seasoned sushi rice, cucumber, yellowtail & asparagus served with wasabi and pickled ginger

SEARED BEEF TATAKI
Crispy shallots | spring onion & ponzu dressing

SEARED SALMON NIGIRI
truffle miso & wasabi salsa

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

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

“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 | passionfruit doughnuts | mini samurai

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

KIMCHI KAKIAGE VG
Crispy fried kimchi fritters & spring onion mayo

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 | passionfruit doughnuts | mini samurai

SNACKS & BITES

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

AROMATIC DUCK
SPRING ROLLS 9.95
Pickled cucumber | hoisin sauce

SESAME PRAWN TOAST 9.75
Sriracha & lime ●

CRISPY WONTON PASTRY
& POPPADOMS 6.95
Szechuan dip V

SUSHI & SASHIMI

YELLOWTAIL SASHIMI 21.50
Thinly sliced yellowtail kingfish | tosaazu 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
Yuzu dressing | masago arare & pink peppercorn 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

TIGER PRAWN RENDANG 26.50
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
Char-grilled half chicken | teriyaki glaze pickled red onions & chives

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 ginger noodles | cashews & chives

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

SIDES

STEAMED RICE VG 4.50

KIMCHI FRIED RICE VG ● 7.50

CHILLI NOODLES VG ● 6.50

CUCUMBER SALAD
Peanut | chilli & coriander VG ● 6.75

WOK FRIED GREENS
Ginger & chilli VG ● 6.50

DESSERTS

DOUGHNUTS 11.95
Warm passion fruit & coconut doughnuts yoghurt dipping sauce V

RED DRAGON 18.95
Soft serve ice cream | passionfruit doughnuts dark chocolate mousse 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

SAMURAI 12.95
Dark chocolate mousse | chocolate brownie vanilla ice cream & chocolate pearls V

MOCHI 9.95
3 Ice cream balls selection of flavours VG



FOR ALLERGEN INFO
PLEASE SCAN QR CODE

DRAGON SET MENU 34.95
Monday - Friday 11.30am - 5pm

SAMURAI SET DINNER MENU 39.95
Sunday - Thursday 5pm - 7pm