

## FOR THE TABLE

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TUNA SASHIMI CRISP | AVOCADO & TRUFFLE 7.25  
 FLAMED EDAMAME | SPICY DIP 4.95 v ●  
 STEAMED EDAMAME | MATCHA SALT 4.95 v  
 3OG ROYAL IMPERIAL CAVIAR 65.00  
 SOFT SHELL CRAB | NUOC CHAM 12.75

## SUSHI & SASHIMI

RAW & CURED

YELLOWTAIL SASHIMI | FRESH TRUFFLE SALAD 14.25  
 SALMON SASHIMI | SPICED YUZU & AVOCADO SALSA 9.75 ●  
 SEARED WAGYU BEEF TATAKI WITH 3 KINDS OF ONION 17.95  
 TUNA TARTARE | SPICED AVOCADO | PONZU & NORI CRISPS 12.95 ●

SASHIMI & NIGIRI

PER PIECE  
 TUNA 4.00      YELLOWTAIL 4.25      SNOW CRAB 5.50  
 FATTY TUNA 6.00      SALMON 3.50      SEA URCHIN 7.50  
 TIGER PRAWN 3.75      SEARED WAGYU 5.50

CHEF'S SUSHI SELECTION

TUNA 3 WAYS 18.50  
 NIGIRI (3) | TARTARE & SPICY ROLL (3)  
 SALMON 3 WAYS 16.50  
 NIGIRI (3) | TARTARE & SPICY ROLL (3)  
 YELLOWTAIL 3 WAYS 17.50  
 NIGIRI (3) | TARTARE & SPICY ROLL (3)

IVY ASIA "SILVER SHELL" 45.00  
 SALMON SASHIMI (3) | TUNA SASHIMI (3) |  
 SPICY TUNA & SESAME ROLL | PRAWN NIGIRI (3) |  
 CALIFORNIA ROLL

IVY ASIA "BLACK SHELL" 75.00  
 YELLOWTAIL NIGIRI (3) | FATTY TUNA SASHIMI (3) |  
 TUNA TARTARE WITH NORI CRACKERS | PRAWN TEMPURA  
 MAKI ROLL | TUNA NIGIRI (3) | SNOW CRAB MAKI ROLL |  
 SALMON SASHIMI (3) | PRAWN NIGIRI (3)

MAKI ROLLS

SEARED WAGYU BEEF BARBEQUE GLAZE ROLL (5) 16.50  
 AVOCADO | CUCUMBER &  
 ASPARAGUS ROLL (6) 8.25 VG  
 PRAWN TEMPURA ROLL (6) 9.85  
 SPICY TUNA & SESAME ROLL (6) 9.50 ●  
 IVY ASIA ROLL (6) 9.50  
 YUZU KOSHO & WAKAME  
 CALIFORNIA ROLL (6) 10.25  
 SALMON & AVOCADO ROLL (6) 8.85  
 SOFT SHELL CRAB ROLL |  
 CREAMY KIMCHI SAUCE (5) 10.50

## SMALL DISHES

SALADS

SOFT SHELL CRAB BANG BANG SALAD |  
 PEANUTS & SESAME 13.25  
 SUNG CHOI SALAD | MANDARIN | GINGER & SESAME 8.95 VG  
 SPINACH & MIZUNA SALAD 9.25 VG  
 SESAME DRESSING | CRISPY YUBA | KIZAMI NORI  
 SLOW ROASTED SPICED BEEF | SUNG CHOI BAO | THAI BASIL,  
 MINT | SESAME & PICKLED DAIKON 13.25 ●

TEMPURA & FRIED

PRAWN TEMPURA | CHILLI, LIME & CORIANDER DIP 10.95 ●  
 BUTTERMILK FRIED CHICKEN | GOCHUJANG GLAZE  
 & WASABI MAYO 9.25  
 POPCORN SHRIMP | SPICY CREAMY SAUCE 9.25 ●  
 YASAI TEMPURA | PONZU DIP & SHISO 8.95 v

DUMPLINGS

SESAME CRUSTED PRAWN DUMPLINGS |  
 PONZU & DAIKON 8.75  
 PORK & KIMCHI DUMPLINGS 8.75  
 VEGETABLE GYOZA | SPICY DRESSING,  
 FRIED SHALLOTS 7.25 v

SKEWERS

CHICKEN TERIYAKI (2) 7.50  
 GRILLED ASPARAGUS & WHITE WAFU |  
 BLACK SESAME & NORI 7.25 VG  
 SPICED BEEF & LAMB | PINK PEPPERCORN (2) 8.50 ●  
 SEARED SCALLOP | YUZU | ICHIMI & SHISO (3) 13.25

## SPECIALTIES

ROASTED HALF AROMATIC CRISPY DUCK 32.50  
 STEAMED PANCAKES | CUCUMBER | SPRING ONION & HOISIN  
 WITH 3OGM ROYAL IMPERIAL CAVIAR 90.00

RED VASE FOR TWO PEOPLE 75.00  
 SASHIMI SELECTION YELLOWTAIL (2) TUNA (2) PRAWNS (2) SALMON (2)  
 FATTY TUNA NIGIRI & CAVIAR | WAGYU BEEF |  
 TEMPURA ENOKI MUSH-ROOM | GOLDEN BLACK TRUFFLE SAUCE

THE BONSAI FOR TWO PEOPLE 38.00 VG  
 MIXED YASAI ROLL | PICKLED RADISH  
 AVOCADO TARTARE | CRISPY NORI  
 SHITAKE & ERYNGII GUNKAN | BLACK TRUFFLE & GOLD  
 DRAGON ROLL | SHALLOT SALSA  
 CUCUMBER | AVOCADO & ASPARAGUS ROLL

## SIDES

STEAMED RICE 3.50 VG  
 KIMCHI EGG FRIED RICE 4.85 v ●  
 WOK FRIED BRUSSEL SPROUTS | HUNAN & SESAME 4.75 VG ●  
 STEAMED BROCCOLI | CHILLI 4.75 VG  
 SUNG CHOI SALAD | MANDARIN, GINGER & SESAME 4.50 VG  
 CHILLI NOODLES 5.00 VG ●

## LARGE DISHES

FISH & SEAFOOD

BLACK COD | MISO 29.75  
 CLAY POT PRAWN & TAMARIND CURRY 16.50 ●  
 GRILLED SALMON FILLET | TERIYAKI 17.95  
 ROASTED SEA BASS | SHISO & CORIANDER SALSA 23.95  
 LOBSTER & AROMATIC DUCK FRIED RICE  
 LYCHEE | FRAGRANT HERBS 23.50

MEAT

SMOKING BBQ LAMB CUTLETS  
 SMASHED SESAME CUCUMBER 25.50  
 TRUFFLE TERIYAKI ROBATA CHICKEN | YUZU KOSHO |  
 JAPANESE MUSHROOMS | SPINACH & SESAME 17.95 ●  
 SLOW-COOKED PORK BELLY | ASIAN BARBECUE SAUCE 18.25 ●

BEEF

BEEF SIRLOIN | TEMPURA ERYNGII MUSHROOM |  
 PICKLED ONION & PONZU 225GM 8OZ | 26.50  
 WAGYU BEEF | GLAZED SHITAKE MUSHROOM |  
 TRUFFLE YAKINIKU | BARBEQUE SAUCE 12OGM 4OZ 48.50  
 DRY-AGED BONE IN RIB-EYE | CHILLI PEPPER,  
 GARLIC & TOASTED CUMIN 35OGM 12OZ | 35.00 ●  
 SALT & PEPPER BEEF FILLET WITH LIME  
 19OGM 6.5OZ | 34.00

VEGETABLES

CLAY POT YASAI CHAHAN | GLAZED JAPANESE  
 MUSHROOMS | ASPARAGUS | BLACK TRUFFLE & RICE 14.75 VG  
 GRILLED ASPARAGUS & WHITE WAFU  
 BLACK SESAME & NORI 12.50 VG  
 AVOCADO CRISPY TOFU | LIME & GINGER DRESSING 11.95 VG  
 ROASTED AUBERGINE | MISO & MASAGO ARARE 8.50 VG

## LUNCH

AVAILABLE 12 - 4 MONDAY - FRIDAY

### LUNCH STACK

£28.50 PER PERSON | £32.50 PER PERSON INCLUDING DESSERT

PLEASE ASK YOUR WAITER FOR THE MENU

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. IVY ASIA IS A SHARING CONCEPT MENU. ALWAYS ASK STAFF ABOUT ALLERGENS BEFORE TASTING DISHES YOU HAVE NOT ORDERED. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.

A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

HOUSE SPECIALITIES ● SPICY | HOT DISH v - VEGETARIAN VG - VEGAN