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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 EDAMAME WITH SPICY DIP

TUNA | YELLOWTAIL & SALMON SASHIMI  
TRUFFLE MISO DRESSING & YUZU

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EBI PRAWN TEMPURA | NAHM JIM THAI  
DIPPING SAUCE

GOCHUJANG GLAZED FRIED CHICKEN  
WASABI MAYO

---

WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

WOK FRIED GREENS | GINGER & SESAME

DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO

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STICKY TOFFEE | PLUM SAKE SAUCE  
SALTED CARAMEL ICE CREAM | SPUN SUGAR

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SELECTION OF ASIAN TEAS & COFFEE  
SERVED ON REQUEST

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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

TUNA SASHIMI CRISP | AVOCADO & TRUFFLE

TUNA | YELLOWTAIL & SALMON SASHIMI  
TRUFFLE MISO DRESSING & YUZU

---

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5)

SESAME PRAWN TOAST | SWEET CHILLI | LIME

---

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

YAKITORI CHICKEN & LEEK SKEWERS | YUZU  
KOSHO HOLLANDAISE | WAKAME SALAD

KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG  
SPRING ONION

WOK FRIED GREENS | GINGER & SESAME

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MOLTEN CHOCOLATE | DARK CHOCOLATE  
BRITTLE | PISTACHIO ICE CREAM

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SELECTION OF ASIAN TEAS & COFFEE  
SERVED ON REQUEST

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PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY.  
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BEING SERVED IN THE MIDDLE OF THE TABLE.

£100

TUNA TATAKI | WASABI SOY | AVOCADO  
& JALAPEÑO

SHORT RIB BEEF CROQUETTES | TONKATSU SAUCE

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CRISPY CHICKEN GYOZA | TRUFFLED SAUCE  
SEABASS CEVICHE | PLUM & SAKE DRESSING  
EBI PRAWN TEMPURA | NAHM JIM THAI  
DIPPING SAUCE

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WAGYU DENVER STEAK | CRISPY GARLIC | SWEET SOY

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

WOK FRIED GREENS | GINGER & SESAME

KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG  
SPRING ONION

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YUZU & LEMON TART | STEM GINGER  
BLACK SESAME MERINGUE | RASPBERRIES  
CLOTTED CREAM

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SELECTION OF ASIAN TEAS & COFFEE  
SERVED ON REQUEST

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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.

£135

ROYAL IMPERIAL CAVIAR | BUCKWHEAT BLINIS  
SOUR CREAM AND CHIVE

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YELLOWTAIL & SALMON SASHIMI  
TRUFFLE MISO DRESSING & YUZU

TUNA TATAKI | WASABI SOY | AVOCADO  
& JALAPEÑO

---

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5)

CRISPY CHICKEN GYOZA | TRUFFLED SAUCE

---

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

WAGYU TOMAHAWK STEAK ON THE BONE  
MISO SZECHUAN PEPPERCORN

DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO

KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG  
SPRING ONION

---

MOLTEN CHOCOLATE | DARK CHOCOLATE  
BRITTLE | PISTACHIO ICE CREAM

---

INFUSED TEAS & SELECTION OF COFFEES  
WITH PETIT FOURS



THIS MENU IS INDIVIDUAL SMALL PLATES  
AND SERVED IN FOUR WAVES HIGHLIGHTED BELOW.

VEGETARIAN  
& VEGAN  
MENU

£70

STEAMED EDAMAME | MATCHA SALT vG

RAINBOW VEGETABLE FUTOMAKI ROLL vG

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

AVOCADO CRISPY TOFU | RED PEPPER  
LIME & GINGER DRESSING vG

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SATAY AUBERGINE SKEWERS | POMEGRANATE  
& HERB SALAD vG

CHILLI | CUCUMBER | SESAME & CASHEW NUT  
SALAD vG

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DARK CHOCOLATE ORANGE CHEESECAKE  
PLANT BASED | CARDAMOM BISCUIT CRUMB  
MANGO SORBET

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SELECTION OF ASIAN TEAS & COFFEE  
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£87

**30G ROYAL IMPERIAL CAVIAR**  
BUCKWHEAT BLINIS | SOUR CREAM AND CHIVE  
(RECOMMENDED FOR 6 GUESTS)

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£28

**TEMPURA LOBSTER BAO**  
ROYAL IMPERIAL CAVIAR | YUZU MAYO  
(FOR 2 GUESTS)

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£100

**WAGYU TOMAHAWK STEAK 1.1KG**  
MISO SZECHUAN PEPPERCORN | DRAGON FRIES  
(FOR 4 GUESTS) (45 MINUTES COOKING AND RESTING TIME)

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£80

**THE IVY ASIA MANCHESTER BLACK SHELL**  
(RECOMMENDED FOR 4 GUESTS TO SHARE)  
FUTOMAKI GARDEN ROLL | SEARED BBQ BEEF ROLL  
SPICY TUNA & CAVIAR ROLL | SALMON SASHIMI  
YELLOWTAIL SASHIMI | JAPANESE A5 WAGYU NIGIRI  
SALMON NIGIRI | TUNA TARTARE

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£32

**GOLDEN DRAGON DESSERT PLATTER**  
(A SELECTION OF DESSERTS TO SHARE & RECOMMENDED FOR 4 GUESTS)  
MINI CHOCOLATE FONDANT | PASSION FRUIT  
& COCONUT SUGARED DOUGHNUTS STICKY TOFFEE  
& PLUM SAKE CARAMEL | GINGER CRÈME BRÛLÉE  
ASSORTED MOCHI | RED DRAGON BROWNIE SKEWERS  
YUZU & LEMON TART