

FOR THE TABLE

TUNA SASHIMI CRISPS | AVOCADO & TRUFFLE (6) 12.50
SESAME PRAWN TOAST | SWEET CHILLI | LIME 12.75 ●
FLAMED EDAMAME | YUZU SALT | SPICY CHILLI & GARLIC 6.00 VG ●
STEAMED EDAMAME | YUZU SALT 6.00 VG
3OG ROYAL IMPERIAL CAVIAR | BUCKWHEAT BLINIS | SOUR CREAM AND CHIVE 87.00

RAW & CURED

YELLOWFIN TUNA TATAKI | WASABI SOY | AVOCADO & JALEPEN0 16.50
FLAMED WAGYU JAPANESE A5 | PONZU | BLACK TRUFFLE 17.00
TUNA | YELLOWTAIL & SALMON SASHIMI | TRUFFLE MISO DRESSING & YUZU 15.75
KINGFISH CEVICHE | PLUM SAKE DRESSING | PICKLED BLACKBERRIES 15.25
SALMON SASHIMI | CITRUS SAMBAL | POMEGRANATE 12.50 ●

MAKI ROLLS

SEARED WAGYU BEEF | BARBEQUE GLAZE ROLL (5) 17.50
SPICY TUNA & TOBIKIO MAKI ROLL (6) 12.50 ●
RAINBOW VEGETABLE FUTOMAKI ROLL (5) 10.50 VG
NIGIRI (3) | A5 JAPANESE WAGYU & BLACK TRUFFLE | TUNA & CAVIAR | SALMON & WASABI 15.00

TEMPURA & FRIED

GOCHUJANG GLAZED FRIED CHICKEN | WASABI MAYO 12.50 ●
POPCORN SHRIMP | SPICY CREAMY SAUCE 13.00 ●
EBI PRAWN TEMPURA | NAHM JIM THAI DIPPING SAUCE 12.50 ●

DUMPLINGS & BAOS

CRISPY CHICKEN GYOZA | TRUFFLED SAUCE 12.50
PORK BELLY & SPICED APPLE BAO BUN (2) 16.00
KING OYSTER & SHIITAKE GYOZA | SPICY YUZU DRESSING | BLACK TRUFFLE 10.25 VG ●
CRISPY WILD MUSHROOM BAO BUN | HOISIN | CUCUMBER & SPRING ONION (2) 13.00 VG

VEGETABLES

TOFU | SWEET POTATO & SPINACH MASSAMAN CURRY | JASMINE RICE | PARATHA BREAD 17.50 VG
AVOCADO CRISPY TOFU | RED PEPPER | LIME & GINGER DRESSING 15.00 VG
SATAY AUBERGINE SKEWERS | POMEGRANATE & HERB SALAD 12.50 VG ●

FISH & SEAFOOD

"BLACK COD" | SLOW-ROASTED | 48 HOUR MISO MARINATED & GLAZED ALASKAN SABLEFISH 39.00
SPICED HALF SCOTTISH LOBSTER TEMPURA | PICKLES | FRIES | KIMCHI MAYO 40.00 ●
CHARGRILLED SEABASS | THAI COCONUT SAUCE | FRAGRANT CORIANDER SALAD 27.50 ●
TIGER PRAWN MASSAMAN CURRY | JASMINE RICE | PARATHA BREAD 25.50

MEAT

YAKITORI CHICKEN SKEWERS | YUZU KOSHO HOLLANDAISE | WAKAME SALAD 18.00
SCALLOPS | SESAME CRUSTED PORK BELLY | SPICED APPLE SAUCE 25.50
CRISPY BEEF NOODLES | GALBI SAUCE | FRAGRANT HERBS 24.00 ●

WAGYU

WAGYU DENVER STEAK (8OZ/227GRM) | CRISPY GARLIC | SESAME & SOY GLAZE WITH CHOICE OF SIDE 44
WAGYU FILLET (7OZ/198GRM) | MISO SZECHUAN PEPPERCORN | CRISPY POTATO | KING OYSTER 55
WAGYU TOMAHAWK STEAK (APPROX 1.2KG) | HOUSE SAUCES | DRAGON FRIES 100
(45 MINUTES COOKING AND RESTING TIME)

SIDES

STEAMED RICE | TOASTED COCONUT | CORIANDER 5 VG
STEAMED TENDERSTEM BROCCOLI | CRISPY CHILLI | LEMON & SEA SALT 7 V ●
KIMCHI RICE | XO SAUCE | CRISPY FRIED EGG | SPRING ONION (TO SHARE) 9 ●
DRAGON FRIES | CHILLI | SESAME | BLACK GARLIC MAYO 7 V
CHILLI | CUCUMBER | SESAME & CASHEW NUT SALAD 6 VG ●



FOR ALLERGEN AND
NUTRITIONAL INFO
PLEASE SCAN QR CODE

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

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.



THE IVY

ASIA

MANCHESTER