

THE SAKURA ROOM

NAMED AFTER THE STUNNING CHERRY BLOSSOM TREES THAT FILL THE RESTAURANT AND SYMBOLISE RENEWAL AND THE NATURE OF LIFE, OUR SAKURA ROOM FEATURES BEAUTIFUL ASIAN-INSPIRED DECOR THAT IS SURE TO CREATE A MEMORABLE EXPERIENCE.

THE SAKURA ROOM AT THE IVY ASIA, MAYFAIR ACCOMMODATES

UP TO 24 GUESTS ON TWO TABLES OR 40 GUESTS FOR DRINKS

AND CANAPÉ RECEPTIONS.

AVAILABLE SEVEN DAYS A WEEK FOR LUNCH AND DINNER, THE SAKURA ROOM IS PERFECT FOR ALL OCCASIONS INCLUDING PRIVATE PARTIES, WEDDING RECEPTIONS AND CORPORATE EVENTS. OUR DEDICATED EVENTS MANAGER IS AVAILABLE TO ASSIST WITH ANY DETAILS TO ENHANCE YOUR OCCASION WHETHER THAT BE MUSIC, FLORAL ARRANGEMENTS OR TABLE DESIGN TO CREATE A TRULY MEMORABLE EVENT.



MORE DETAILS

FOR USE OF THE SAKURA ROOM WE DO NOT HAVE ANY ROOM HIRE CHARGES BUT INSTEAD PRICES ARE BASED ON A MINIMUM SPEND WHICH VARIES BY TIME OF DAY. ALL OF OUR PRICING IS INCLUSIVE OF COMPLIMENTARY MENUS, PLACE CARDS AND WIFI, PLEASE NOTE WE ARE UNABLE TO ALLOW CORKAGE. ALL TABLES WILL BE DECORATED WITH SEASONAL FLOWERS.

AUDIO VISUAL

PLEASE NOTE NON-AMPLIFIED LIVE MUSIC IS PERMITTED AND RESTAURANT BACKGROUND MUSIC IS AVAILABLE. WE HAVE AN INBUILT SOUND SYSTEM. YOU ARE WELCOME TO PLAY YOUR OWN MUSIC THROUGH THE SOUND SYSTEM IN THE ROOM, OR BACKGROUND MUSIC CAN BE PROVIDED.

TRAVEL & PARKING

NEAREST TUBE - BOND STREET

PARKING - SELFRIDGES CAR PARK (5 MINUTE WALK)

SELFRIDGES, LONDON, WIH 6HL

TIMINGS

LUNCH: 12.00 UNTIL 17.00 WITH HOST'S ACCESS FROM 11.30 DINNER: 18.30 UNTIL 00.00 WITH HOST'S ACCESS FROM 18.00

FOOD ALLERGEN DISCLAIMER

PLEASE ALWAYS INFORM US OF ANY ALLERGIES OR INTOLERANCES.

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.

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

PLEASE CHOOSE FROM THE OPTIONS BELOW.

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

IMPERIAL CAVIAR I BLINI & CRÈME FRAICHE 4.50

VEGETABLE SPRING ROLLS 3.00 V

AVOCADO & CUCUMBER ROLL 3.50 VG

CHAR SIU PORK BELLY 4.50

TEMPURA ASPARAGUS & SPICY MAYO 3.50 V

YELLOW TAIL NIGIRI WASABI SALSA 4.00

BEEF & LAMB SKEWERS 4.00

SESAME MISO TOFU SKEWERS 3.50 VG

TERIYAKI CHICKEN SKEWERS 3.50

PRAWN & TAMARIND CURRY 7.50

DUCK & LOBSTER FRIED FRICE 8.50

ROBATAYAKI LAMB CHOPS & KIMCHI 8.00

CHICKPEA & GREEN PEPPER CURRY 7.00 vg

SALT & PEPPER BEEF 8.00

DUCK MASSAMAN CURRY 7.50

WOK FRIED SZECHUAN TOFU 7.00 vg

SWEET

ASSORTED MOCHI 3.50 VG
PASSIONFRUIT DOUGHNUTS 3.50 V
SESAME & VANILLA BRULEE 3.50 V
WHITE CHOCOLATE & YUZU CHEESECAKE 3.50 V
LYCHEE COCONUT & MANGO SOORBET 3.50 VG

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

Available Monday - Sunday Lunch

£55

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

TUNA SASHIMI I GOLDEN YUZU DRESSING & WASABI

SPICED AVOCADO I TOMATO SALSA I PICKLED RED ONION CORIANDER I GREEN CHILLI & MASAGO ARARE VG

MUSHROOM GYOZA I SPICED BAMBOO SHOOTS PRESERVED MUSHROOMS I SPRING ONION & CHILLI VG

CLAY POT CHICKPEA & GREEN PEPPER CURRY CHOI SUM I COCONUT & CURRY LEAF VG

WOK FRIED SZECHUAN TOFU SHIMEJI MUSHROOMS I RED CHILLI I CHOI SUM & TOASTED SESAME VG

WOK FRIED BLACK PEPPER & SZECHUAN GLAZED CHICKEN ASPARAGUS & BAMBOO SHOOTS

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

DARK CHOCOLATE
LYCHEE | MANGO | ALMOND & COCONUT
YUZU CARAMEL & MANGO SORBET

MOCHI ICE CREAM BALLS SELECTION OF FLAVOURS

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.

£65

FLAMED & STEAMED EDAMAME | MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD
GOCHUJANG GLAZED FRIED CHICKEN I BUTTER LETUCE WRAPS
THAI BASIL I MINT I CORIANDER & SESAME
VEGETABLE TEMPURA I PONZU DIP & SHISO

GRILLED SALMON FILLET | TERIYAKI
PICKLED DAIKON | CUCUCMBER | SESAME & SPRING ONION

WOK FRIED BLACK PEPPER & SZECHUAN GLAZED CHICKEN ASPARAGUS & BAMBOO SHOOTS

CLAY POT CHICKPEA & GREEN PEPPER CURRY CHOI SUM I COCONUT & CURRY LEAF VG

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

DOUGHNUTS I WARM PASSION FRUIT & COCONUT DOUGHNUTS I YOGHURT DIPPING SAUCE

MOCHI ICE CREAM BALLS SELECTION OF FLAVOURS

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

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

TUNA SASHIMI I GOLDEN YUZU DRESSING & WASABI

POPCORN SHRIMP I SPICY CREAMY SAUCE

SPICED PEANUT CHICKEN SKEWERS COCONUT SPRING ONION I LIME

SPICED AVOCADO I TOMATO SALSA I PICKLED RED ONION CORIANDER I GREEN CHILLI & MASAGO ARARE VG

ROBATAYAKI SEA BASS FRAGRANT HERB SALAD I SOY & MIRIN DRESSING

CLAY POT CHICKPEA & GREEN PEPPER CURRY CHOI SUM I COCONUT & CURRY LEAF VG

DRY AGED BONE-IN RIB-EYE I KOREAN BBQ GLAZE SSAMJANG & CHARRED PICKLED ONIONS

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

DARK CHOCOLATE LYCHEE MANGO I ALMOND & COCONUT YUZU CARAMEL & MANGO SORBET

DOUGHNUTS I WARM PASSION FRUIT & COCONUT DOUGHNUTS I YOGHURT DIPPING SAUCE

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

YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD

SESAME-CRUSTED PRAWN DUMPLINGS I PONZU & DAIKON
PORK & KIMCHI DUMPLINGS I SPRING ONION
CORRIANDER & SPICY DIP

AVOCADO I CUCUCMBER & ASPARGUS ROLL

GRILLED SALMON FILLET | TERIYAKI

WOK FRIED SZECHUAN TOFU SHIMEJI MUSHROOMS I RED CHILLI I CHOI SUM & TOASTED SESAME VG

DRY AGED BEEF RIB-EYE I CORIANDER LIME CHILLI & TAMARIND SALSA

Steamed rice \mid chilli noodles \mid steamed broccoli & toasted sesame dressing

GREEN LANTERN
WHITE CHOCOLATE & YUZU CHEESECAKE
RASPBERRY & CHOCOLATE PEARLS I MANGO SAUCE

DOUGHNUTS I WARM PASSION FRUIT & COCONUT DOUGHNUTS I YOGHURT DIPPING SAUCE

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.

£95

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD

SESAME-CRUSTED PRAWN DUMPLINGS I PONZU & DAIKON
SEARED WAGYU BEEF I BARBEQUE GLAZE ROLL
SSAMJANG KING PRAWN
SPRING ONION KAFFIR LIME & CORIANDER

SALT & PEPPER BEEF FILLET I LIME

DUCK MASSAMAN CURRY I CASHEW NUTS

BLACK COD I MISO

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

MOCHI ICE CREAM BALLS SELECTION OF FLAVOURS

SAKE BARREL VANILLA CRÈME BRÛLÉE I SESAME & SAKE TUILE

RED DRAGON
SOFT SERVE ICE CREAM | CINNMAMON SUGARED
DOUGHNUTS | PEANUT BRITTLE | HONEYCOMB | LIME
COCONUT | BANANA | BERRIES | CHOCOLATE SAUCE

£130

FLAMED & STEAMED EDAMAME MATCHA SALT & SPICY DIP

IVY ASIA BLACK SHELL

SEARED WAGYU BEEF I BARBEQUE GLAZE ROLL
YELLOWTAIL SASHIMI I FRESH TRUFFLE SALAD
SESAME-CRUSTED PRAWN DUMPLINGS I PONZU & DAIKON

WAGYU BEEF I GLAZED SHIITAKE MUSHROOM TRUFFLE YAKINIKU I BARBEQUE SAUCE

BLACK COD I MISO

DUCK & LOBSTER FRIED RICE

Steamed rice | chilli noodles | steamed broccoli & toasted sesame dressing

DESSERT PLATTER

A SELECTION OF DESSERTS TO SHARE MINI SAMURAI I PASSION FRUIT DOUGHNUTS WHITE CHOCOLATE & YUZU CHEESECAKE ICE CREAMS & MOCHI I PINEAPPLE & WATERMELON

ROYAL IMPERIAL CAVIAR £25 PER PERSON

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS £15 PER PERSON

IVY ASIA BLACK SHELL - PREMIUM SUSHI PLATTER £27 PER PERSON

AROMATIC DUCK & PANCAKES £15 PER PERSON

