

LUNCH MENU

TEISHOKU

PREORDERS REQUIRED FOR GROUPS ABOVE 12.

WE ASK EACH OF YOUR GUESTS TO ORDER IN ADVANCE FROM THIS MENU AND WE REQUIRE THE FINAL PREORDERS TWO WEEKS PRIOR TO YOUR EVENT.

£55

STARTERS

SSAMJANG CHICKEN YAKITORI (3)
SPICED CHICKEN SKEWERS | RED PEPPER & CHILLI | CHIVES
PICKLED RADDISH

SPICY TUNA & SESAME ROLL

KING OYSTER & SHIITAKE GYOZA
YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORN VG

MAIN

AROMATIC FIVE SPICED CONFIT DUCK LEG
WOK FRIED GINGER NOODLES | CHOY SUM
CORIANDER & CHILLI

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADISH & LIME

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
PAK CHOI | GREEN PEPPER | COCONUT & JASMINE RICE

DESSERTS

MOCH ICE CREAM BALLS | SELECTION OF FLAVOUR

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM & CHOCOLATE PEARLS

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SHARING MENU

BLOSSOM

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

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP **VG**

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

GOCHUJANG GLAZED CHICKEN
KAFFIR LIME MAYO | PICKLED CUCUMBER

KIMCHI KAKIAGE
CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADDISH & LIME

ROBATA CHICKEN SATAY
CHARGRILLED HALF CHICKEN | COCONUT | GINGER
CORIANDER & LIME

KERALAN CHICKPEA & SHISHITO PEPPER CURRY
PAK CHOI | GREEN PEPPER | COCONUT & JASMINE RICE **VG**

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

JADE

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

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP **VG**

TUNA SASHIMI

SPICY YUZU DRESSING | TRUFFLE MISO & WASABI

SZECHUAN KING PRAWNS

TOASTED SESAME | SWEET CHILLI & SPRING ONION

MALATANG CHICKEN SKEWERS (3)

SPICED CHICKEN | CRISPY CHILLI & LIME

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI

CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING **VG**

HONEY & SOY GLAZED STONE BASS

WOK FRIED PAK CHOI | CRISPY LOTUS & LIME

KERALAN CHICKPEA & SHISHITO PEPPER CURRY PAK

CHOI | GREEN PEPPER | COCONUT & JASMINE RICE **VG**

SALT & PEPPER BEEF FILLET

PINK PEPPERCORN & LIME

Steamed rice | chilli noodles | wok fried greens ginger & chilli

SAMURAI

DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE

VANILLA ICE CREAM | CHOCOLATE PEARLS

DOUGHNUTS

WARM PASSION FRUIT & COCONUT DOUGHNUTS

YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

TAKUMI

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.

£110

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP **VG**

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

PRAWN HAR GOW DUMPLINGS | STEAMED & SESAME
CRUSTED | FRAGRANT PONZU & CHIVES

SEARED BEEF TATAKI
CRISPY SHALLOTS | SPRING ONION & PONZU DRESSING

PORK & KIMCHI GYOZA | STEAMED & SEARED DUMPLINGS
KIMCHI | SPRING ONION & CORIANDER

SALT & PEPPER BEEF FILLET (6.5OZ 190GM)
PINK PEPPERCORN & LIME

TIGER PRAWN RENDANG | INDONESIAN SPICED CURRY
TURMERIC LEMONGRASS GINGER & CHILLI

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

Steamed rice | chilli noodles | wok fried greens ginger & chilli

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM | CHOCOLATE PEARLS

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

VEGETARIAN

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£70

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP **VG**

AVOCADO | CUCUMBER & ASPARAGUS MAKI ROLLS **VG**

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING **VG**

KING OYSTER & SHIITAKE GYOZA
YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORN **VG**

KIMCHI KAKIAGE
CRISPY FRIED KIMCHI FRITTERS & SPRING ONION MAYO **VG**

WOK FRIED TOFU & AUBERGINE
TRUFFLE TERIYAKI | SHIMEJI MUSHROOM & CHOY SUM **VG**

KERALAN CHICKPEA & SHISHITO PEPPER CURRY | PAK CHOI
GREEN PEPPER | COCONUT & JASMINE RICE **VG**

Steamed rice | chilli noodles | wok fried greens ginger & chilli

DOUGHNUTS
WARM PASSION FRUIT & COCONUT DOUGHNUTS
YOGHURT DIPPING SAUCE **V**

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS **VG**

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

SHARING MENU

GLUTEN FREE

THIS MENU IS SERVED SHARING STYLE, WITH ALL DISHES
BEING SERVED IN THE MIDDLE OF THE TABLE.

£85

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP **VG**

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI
CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING

SPICY TUNA & SESAME ROLL

ROASTED AUBERGINE | MISO & MASAGO ARARE

TIGER PRAWN RENDANG
INDONESIAN SPICED CURRY | TURMERIC | LEMONGRASS
GINGER & CHILLI

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

SALT & PEPPER BEEF FILLET
PINK PEPPERCORN & LIME

Steamed rice & cucumber salad

MOCHI ICE CREAM BALLS | SELECTION OF FLAVOURS

SPHERE
WHITE CHOCOLATE DOME | VANILLA ICE CREAM
CHOCOLATE POPPING CANDY & CARAMEL

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

ENHANCE

YOUR MENU

ROYAL IMPERIAL CAVIAR

£25 PER PERSON

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS

£24 PER PERSON

IVY ASIA BLACK SHELL - PREMIUM SUSHI PLATTER

£27 PER PERSON

AROMATIC DUCK & PANCAKES

£19 PER PERSON