

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.

€40

GLASS OF BUBBLES

STARTERS

SSAMJANG CHICKEN YAKITORI
SPICY MISO GLAZED CHICKEN SKEWERS | CHIVES & LIME
SPICY TUNA & SESAME ROLL
KING OYSTER & SHIITAKE GYOZA
YUZU DRESSING | MASAGO ARARE & PINK PEPPERCORN

MAIN

TIGER PRAWN RENDANG
INDONESIAN SPICED CURRY | TURMERIC
LEMONGRASS & GINGER
SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADISH & LIME
ROBATA GRILLED MISO CHICKEN
CHARGRILLED HALF CHICKEN | MISO GLAZE
FRAGRANT SALAD | KOREAN BBQ SAUCE & LIME

DESSERTS

MOCHI ICE CREAM BALLS | SELECTION OF FLAVOURS
UBE DOUGHNUTS
FILIPINO YAM & COCONUT DOUGHNUTS
KALAMANSI 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.

€65

GLASS OF BUBBLES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

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 RADISH & LIME

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER **VG**

ROBATA GRILLED MISO CHICKEN
CHARGRILLED HALF CHICKEN | MISO GLAZE
FRAGRANT SALAD | KOREAN BBQ SAUCE & LIME

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

COCONUT PANNA COTTA
PINEAPPLE | PASSION FRUIT | TOASTED COCONUT & PANDAN

UBE DOUGHNUTS
FILIPINO YAM & COCONUT DOUGHNUTS
KALAMANSI YOGHURT DIPPING SAUCE

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS

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.

€75

GLASS OF BUBBLES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

TUNA SASHIMI

SPICY YUZU DRESSING | TRUFFLE MISO & WASABI

EBI PRAWN TEMPURA NAHM JIM

CRUNCHY FRIED KING PRAWNS WITH A FRAGRANT
CHILLI CORIANDER & GINGER DRESSING

SSAMJANG CHICKEN YAKITORI

SPICY MISO GLAZED CHICKEN SKEWERS | CHIVES & LIME

SPICED AVOCADO CRUDO AJI AMARILLO CHILLI

CORIANDER | GREEN CHILLI | SPICED CITRUS DRESSING

SALT & PEPPER BEEF FILLET (190GM 6.5OZ)

WOK FRIED STRIPS OF BEEF | SPICED PEPPERCORN GLAZE

KERALAN CHICKPEA & AUBERGINE CURRY

SPINACH | COCONUT CORIANDER **VG**

STEAMED SEA BASS

CHILLI | GINGER & SPICED SAMBAL

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

SAMURAI

DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE

VANILLA ICE CREAM | CHOCOLATE PEARLS

UBE DOUGHNUTS

FILIPINO YAM & COCONUT DOUGHNUTS

KALAMANSI YOGHURT DIPPING SAUCE

COCONUT PANNA COTTA

PINEAPPLE | PASSION FRUIT | TOASTED COCONUT & PANDAN

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.

€90

GLASS OF BUBBLES
STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

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 (190GM 6.5OZ)
WOK FRIED STRIPS OF BEEF | SPICED PEPPERCORN GLAZE
TIGER PRAWN RENDANG | INDONESIAN SPICED CURRY
TURMERIC LEMONGRASS GINGER & CHILLI
"BLACK COD" MISO | SLOW-ROASTED | 48 HOUR MISO
MARINATED GLAZED ALASKAN SABLEFISH
CHAR SIU PORK BELLY
CANTONESE STYLE BARBECUED PORK SWEET & STICKY 5 SPICE
GLAZE | TOASTED SESAME & ICHIMI
Steamed rice | chilli noodles | wok fried greens ginger & chilli

MOCHI
ICE CREAM BALLS | SELECTION OF FLAVOURS
SAMURAI
DARK CHOCOLATE MOUSSE | CHOCOLATE BROWNIE
VANILLA ICE CREAM | CHOCOLATE PEARLS
UBE DOUGHNUTS
FILIPINO YAM & COCONUT DOUGHNUTS
KALAMANSI 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.

€65

GLASS OF BUBBLES

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**

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER **VG**

Chilli noodles | wok fried greens ginger & chilli

UBE DOUGHNUTS
FILIPINO YAM & COCONUT DOUGHNUTS
KALAMANSI YOGHURT DIPPING SAUCE

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.

€75

GLASS OF BUBBLES

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

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 SABLEFISH

SALT & PEPPER BEEF FILLET
PINK PEPPERCORN & LIME

Steamed rice & cucumber salad

MOCHI ICE CREAM BALLS | SELECTION OF FLAVOURS

SELECTION OF ASIAN TEAS & COFFEE SERVED ON REQUEST

ENHANCE

YOUR MENU

IVY ASIA SILVER SHELL - SELECTION OF MAKI ROLLS

€24 PER PERSON

AROMATIC DUCK & PANCAKES

€19 PER PERSON