

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.

£50

STARTERS

SATAY CHICKEN YAKITORI
SPICED CHICKEN SKEWERS | TOASTED COCONUT
& CORIANDER

SPICY TUNA & SESAME ROLL

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

MAIN

MAKHANI CHICKEN CURRY
SPICE MARINATED CHICKEN IN A RICH, CREAMY
& MILDLY SPICED TOMATO CURRY SAUCE

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADISH & LIME

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER

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.

£70

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

YELLOWTAIL SASHIMI | TOSAZU DRESSING
DRY MISO & TRUFFLE SALAD

GOCHUJANG GLAZED CHICKEN
KAFFIR LIME MAYO | PICKLED CUCUMBER

VIETNAMESE SUMMER SALAD
VERMICELLI NOODLES | FRAGRANT HERBS | CHILLI
& ROASTED PEANUTS

SALMON TERIYAKI | CHARGRILLED SALMON FILLET
PICKLED RADISH & LIME

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER

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

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

SAKE BARREL
VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE

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.

£85

STEAMED EDAMAME | YUZU SALT | CHILLI & GARLIC DIP

SPICY SALMON LAAB
THAI STYLE SALMON CEVICHE | NAHM JIM DRESSING
CORIANDER & KAFFIR LIME

EBI PRAWN TEMPURA NAHM JIM
CRUNCHY FRIED KING PRAWNS WITH A FRAGRANT
CHILLI CORIANDER & GINGER DRESSING

SATAY CHICKEN YAKITORI
SPICED CHICKEN SKEWERS | TOASTED COCONUT
& CORIANDER

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

HUNAN BEEF FILLET
WOK FRIED BEEF STRIPS | CHILLI | GARLIC & SPING ONIONS

KERALAN CHICKPEA & AUBERGINE CURRY
SPINACH | COCONUT CORIANDER

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

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

SAKE BARREL
VANILLA CRÈME BRÛLÉE | SESAME & SAKE TUILE

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

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

HUNAN BEEF FILLET
WOK FRIED BEEF STRIPS | CHILLI | GARLIC & SPING ONIONS

KING PRAWN LAKSA
FRAGRANT & CREAMY MALAYSIAN NOODLES
BEAN SHOOTS | LIME | CHILLI & COCONUT

"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.

£70

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

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

VIETNAMESE SUMMER SALAD
VERMICELLI NOODLES | FRAGRANT HERBS | CHILLI
& ROASTED PEANUTS **VG**

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

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

WOK FRIED BROCCOLI & TOFU
GREENS | BROCCOLI | WATER SPINACH & CRISPY TOFU
SZECHUAN & CRISPY SHALLOTS **VG**

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

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

UBE DOUGHNUTS
FILIPINO YAM & COCONUT DOUGHNUTS
KALAMANSI 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

VIETNAMESE SUMMER SALAD
VERMICELLI NOODLES | FRAGRANT HERBS | CHILLI
& ROASTED PEANUTS

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

YAKINIKU 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

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

ROYAL IMPERIAL CAVIAR
£25 PER PERSON