Miss IVY

Small Plates 小皿

CUCUMBER SALAD / 14
kimchi or amazu

WATERMELON FETA SALAD / 24
watermelon slices, creamy feta cheese, navel oranges, mixed greens

EDAMAME / 12
maldon sea salt or Japanese sweet chilli sauce

WAGYU BEEF TACOS / 26
galbi sauce, aji panca aioli, micro cilantro

GYOZA / 22
vegetarian or beef

ROCK SHRIMP / 26
onion and sriracha ranch, rainbow arare

CHICKEN WINGS / 24
salt and pepper or snow cheese or anticucho honey glaze

Raw Bar 生バ

YELLOWTAIL CRUDO / 32
wafu sauce, chilli oil, micro cilantro

SALMON TATAKI / 28
lime miso, red onion pickle, chunk wasabi

SASHIMI TACOS / 26
serrano, ponzu aioli

OYSTERS / MP
east coast oysters served with all the accoutrements

BLACK AND GOLD OSCIETRA CAVIAR / 220
sourced from Acipenser baerii sturgeon, offers a smooth, buttery flavor with subtle briny, hazelnut, and umami notes.

The Inner Circle 内輪

BLACK AND GOLD OSCIETRA CAVIAR paired with DOM PERIGNON BRUT 2013 - 650
Enjoy a complimentary 30g tin of Black & Gold Oscietra Caviar with our full caviar service when ordering a bottle of Dom Perignon Brut 2013 (must enjoy on site)

Side Dishes 副菜

WHITE RICE / 9
sesame seeds

ASPARAGUS / 16
sweet chilli

EGGPLANT MISO / 14
furiake, rainbow arare, mozzarella cheese

CHARRED GREEN BEANS / 18
spicy amazu, SSAM aioli

CRISPY FRIES / 16
sea salt or snow cheese

Miss IVY

Feast of Flavours 味の饗宴

YAKINIKU SURF AND TURF PLATTER / 500
a 50oz tomahawk steak, tender rack of lamb, flame-kissed salmon, and fresh rock shrimp. Served with Thai sweet chili asparagus, charred green beans and fries. Designed for sharing between 4-6 people

Main Dishes 主菜

YAKINIKU LAMB / 63
Grilled half rack, house-made yogurt sauce

HAWAIIAN STYLE SHORT RIB / 48 HALF 93 FULL
Canadian Prime short rib, anticucho sauce, cajun pineapple

SAKURA SPICE GLAZED STRIPLOIN / 72
Canadian Prime New York striploin, sweet chilli asparagus, Bangkok verde

FLAME KISSED MISO SALMON / 48
Charred miso-marinate, den miso, ninja radish

SHORT RIB BAO / 29
Canadian prime short rib, anticucho sauce

CRISPY CHICKEN BAO / 26
Deep fried chicken, garlic aioli, cheddar cheese

GOLDEN FLAME WAGYU / 140
Premium 8oz A5 Kobe striploin, seared and sliced

IVY'S FAMOUS TOMAHAWK / 240
50oz wet-aged Canadian Prime, fire grilled, glazed with sakura spice

Dessert デザート

CHEESECAKE / 14
Caramel carrot, dulce swirl, strawberry (gluten-free)

MOCHI / 9
Strawberry, matcha, milk, mango

TIRAMISU / 16
House-made, white Belgian chocolate custard, powdered cocoa, strawberries

CRÈME BRÛLÉE / 14
rich custard base, and signature caramelized sugar topping