



夢

ITHACA
Restaurant, Bar and Lounge

ITHACA is a way of dining, serving the very best modern Japanese cuisine in beautiful surroundings. Our dining experience is an eclectic mix of South-East Asian culinary delights, put together by a team of the world's finest Pan-Asian and Japanese Chefs.

The menu features a number of novel signature dishes, including Fois Gras and Unagi (freshwater eel), Soft Shell Crab with Sweet Potatoes in Hot and Sour dressing, and the sublime Wagyu Beef Carpaccio.

Reviewers have already heaped praised on the restaurant at Ithaca:

“Every dish of food looks absolutely beautiful, and has the content to match the looks”

*19 out of 20 by Jonathan Schofield in 2008
Food Editor at Manchester Confidential.*

“The sheer novelty and extravagance of the cuisine. Come on, let yourself go”

*5 out of 5 stars by Neil Sowerby in 2008
Food Editor at Manchester Evening News.*

SUSHI A LA CARTE

APPETIZERS

MISO SOUP	£2.50
STEAMED EDAMAME	£3.00
FRIED EDAMAME	£3.50

NIGIRI SUSHI (2 PIECES)

AKAME	£5.50
SAKE	£4.50
YELLOW TAIL	£5.50
UNAGI TERIYAKI	£5.95
IKURA	£5.95
SEA BASS	£4.50
SCALLOPS	£5.50
TIGER PRAWN	£6.50
AMAEBI	£4.95
TAMAGO	£4.50
WAGYU WITH CAVIAR	£10.00
KING CRAB	£6.95

SASHIMI (3 PIECES)

AKAMI	£7.95
SAKE	£5.50
YELLOW TAIL	£6.50
UNAGI TERIYAKI	£6.95
SEA BASS	£5.50
SCALLOP	£5.50
TIGER PRAWN	£6.95
AMAEBI	£4.95
KING CRAB	£7.50
TAMAGO	£4.50

MAKI SUSHI ROLLS (6 PIECES)

PRAWN TEMPURA ROLL	£5.95
CALIFORNIA ROLL	£6.50
FRESH SALMON ROLL	£5.85
SPIDER CRAB ROLL	£5.95
SPICY TUNA ROLL	£5.50
SALMON & AVOCADO ROLL	£5.95
BABY CARROT TEMPURA ROLL	£3.50
KAPPA MAKI ROLL	£3.50
AVOCADO ROLL	£3.50

SUSHI SETS

SASHIMI SET	£28.95
-------------	--------

Omakase - chef's choice. Let our chef prepare a sumptuous feast using the freshest seasonal ingredients. Served with a bowl of steaming white rice and miso soup.

NIGIRI & SASHIMI SET	£28.95
----------------------	--------

A luxurious selection for the sushi connoisseur. One piece each of salmon, tuna, sea bass, prawn, nagi nigiri plus three pieces of salmon, tuna and sea bass sashimi.

VEGETARIAN SET	£19.55
----------------	--------

A tasty assortment of vegetarian sushi.

SMALL DISHES

SOFT SHELL CRAB £11.50

Tempura whole crab with sweet potatoes and hot & sour dressing.

SEARED SCALLOPS £17.50

Seared Scallops served in the shell with a seaweed salad and ponzu sauce, topped with caviar.

WAGYU BEEF CARPACCIO £15.00

Seared wagyu beef served with fried garlic shavings, garnished with mizuna salad and ginger dressing.

KING CRAB SALAD £12.50

King crab with white asparagus, chives and finely sliced black truffle served on a bamboo leaf.

TUNA TARTARE £8.00

Cho toro tuna layered with avocado, tomato, wasabi, soy and lotus root.

PORK GYOZA DUMPLINGS £5.95

Minced pork and Chinese cabbage floured with ginger, garlic and chillies. Served deep fried with Ponzu sauce.

TEMPURA PRAWN £12.50

Four tiger prawns served with ten dashi broth.

MINI YAKITORI £6.50

Two chicken skewers with spring onions, marinated in shiro miso, served on bamboo leaf with yaki sauce.

GYOZA DUMPLINGS

SEAFOOD £6.95

Mixed seafood gyoza with sesame and ginger deep fried and served with a lime soy dipping sauce.

VEGETARIAN £4.95

Sesame and ginger infused vegetable blend deep fried and served with a soy lime dipping sauce.

PORK £5.95

Minced pork and vegetables flavoured with ginger and garlic served deep fried with a soy lime dipping sauce.

SALADS

SPINACH AND ORIENTAL MUSHROOMS £6.50

Julienne spinach leaves and a blend of oriental mushrooms served with wafu sauce, toasted sesame and red chiles.

AVOCADO SALAD £5.95

Sliced avocado and red peppers served on a mix of mizuna and baby leaf salads with coriander and ponzu sauce

MIXED LEAF SALAD £4.95

A refreshing mixed leaf salad served simply with French dressing.

MAIN COURSES

WAGYU BEEF

The Wagyu beef cattle are treated in every way imaginable to keep them as calm as possible. The more relaxed the cattle, the more tender the meat. Beer forms a part of their daily diet and deep tissue massage is an important part of their everyday regime. As a result, the beef we are serving is of the highest grade on the marbling scale resulting in an amazingly succulent, velvety meat.

The steaks are served ponzu and wafu sauces and for the full flavour of the meat to come across, they should be cooked rare to medium rare.

FILLET 150g £59.00

Served with Japanese mushrooms, mango salsa and coriander.

RIB EYE 180g £56.00

Served with Japanese mushrooms and roasted pumpkin.

MEAT

AKA MISO LAMB £17.50

Red miso and mint marinated Cumbrian lamb loin with caramelised shallot, grilled mushrooms and courgettes.

ITHACA DUCK £15.50

Sliced duck breast with spiced carrots and raisins and sake soy sauce.

POUSSIN £14.00

Baby chicken partly boned and roasted whole with sesame, Japanese spices and lime with tempura flowering courgette.

CRISPY PORK £14.00

Slow roasted rib of pork sliced into bite sized pieces and cooked in a ginger Yaki sauce until crisp, served with red chillies and mange tout.

CHEF SPECIAL

WAGYU BURGER 200g £14.90

This might be the best Pan Asian burger on the planet. The secret is the intense marbling that the Wagyu breed produces. Served on a freshly baked bun and accompanied with fried potato noodles, zesty salad and chilli fused tomato sauce.

FISH

BLACK COD £19.50

Two days marinated in sweet Shiro miso prior to being roasted and glazed. Served with pickled myoga.

CHILEAN SEABASS £21.00

Steeped in chilli saikyo miso and then roasted. Served with steamed pak choi and ginger.

GRILLED LOBSTER £35.00

Whole grilled lobster brushed with yuzu kusho and lime dressing.

MONKFISH TAILS £18.00

Roasted monkfish tails served with sweet potato mash, coconut milk and Thai basil oil.

STEAMED MUSSELS £11.00

A generous helping of mussels served steamed in an iron pot with a lemongrass, chilli and ginger dashi broth.

TEMPURA LOBSTER £35.00

Whole lobster served with mizuna salad and lime sauce.

SEAFOOD UDON NOODLE POT £8.95

Udon noodles cooked in a iron pot with ten dashi broth, salmon, mussels, clams, baby octopus, Chinese cabbage, pumpkin, with wakame seaweed topped with one tempura prawn and celeriac crisps.

LEMON SOLE £15.95

Sole lightly coated in Katakuri-ko served with ponzu sauce.

MAIN COURSES

VEGETARIAN MENU

VEGETARIAN NOODLE POT £7.50

Udon noodles cooked in a iron pot with sancho pepper sauce and a selection of fresh vegetable and Japanese mushrooms with wakame topped with celeriac crisps.

TEMPURA VEGETABLES £7.95

Seven kinds of moriwase seasonal vegetables, served with ten dashi broth.

TOFU TERIYAKI £6.95

Whole tempura tofu with fried garlic shavings served with teriyaki sauce.

RICE CAKES £7.50

Fried rice cakes stuffed with Japanese mushrooms, Chinese cabbage, ginger and Sashimi pepper served with hot & spicy pumpkin sauce and micro coriander leaves.

SALADS

AVOCADO SALAD £6.35

Sliced avocado and red peppers served on a mizuna salad served with micro coriander leaf and Thai basil oil.

ORIENTAL MUSHROOM SALAD £6.50

Roasted oriental mushrooms on a bed of mixed leaf with toasted sesame.

SIDE ORDERS

STEAMED RICE £2.50

STIR-FRIED PAK CHOI £3.00

STEAMED SPINACH WITH GOMA DRESSING £3.50

MIXED SALAD £3.00

STEAMED EDAMAME WITH SEA SALT £3.00

FRIED EDAMAME WITH CHILLI £3.50

IF YOU'RE UNSURE OF ANY OF THE ITEMS ON OUR MENU PLEASE FEEL FREE TO ASK A MEMBER OF STAFF TO HELP YOUR WITH YOUR CHOICE

VAT IS SET AT THE CURRENT RATE
OPTIONAL 10% GRATUITY WILL BE ADDED TO YOUR BILL

