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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

STEAMED EDAMAME	£3.00
MISO SOUP	£2.50

NIGIRI SUSHI (2 PIECES)

O-TORO	£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)

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

MAKI SUSHI ROLLS

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
EEL & CUCUMBER ROLL	£5.95
BABY CARROT TEMPURA ROLL	£3.50
KAPPA MAKI ROLL	£3.50
AVOCADO ROLL	£3.50

SUSHI SETS

SASHIMI SET	£28.95
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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
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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
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A tasty assortment of vegetarian sushi.

SMALL DISHES

SOFT SHELL CRAB £11.50

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

BRAISED QUAIL £10.50

Boneless quail stuffed with shitake mushrooms on a bed of spinach with Genghis Khan sauce and orange.

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.

SALMON TARTARE £7.95

sushi grade Scottish Salmon served with avocado, shallots with wasabi soy sauce and lotus root crisps.

SAUTED JAPANESE MUSHROOMS £5.95

Four kinds of mushroom, pan fried with green asparagus and chilli served served in Teriyaki sauce.

STEAMED MUSSELS £9.50

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

GRILLED SQUID £7.95

Chargrilled squid served with micro leaves, and a chilli coriander and lime sauce.

OYSTERS

Fresh British Oysters served on ice with a ponzu sauce

Half Dozen £10.00

Dozen £20.00

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
RIB EYE	180g	£56.00

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 £15.00

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

CRISPY PORK £13.50

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 £16.95

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 SEA BASS £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 IN BANANA LEAF £12.50

A monkfish filet marinated in coconut milk with Thai basil, chili and ginger wrapped in a banana leaf and grilled then simmered in coconut milk.

STEAMED MUSSELS £13.50

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

NOODLES

VEGETABLE NOODLE POT £7.50

Fresh Udon noodles cooked in a clay pot with dashi broth and a selection of fresh vegetables with wakame seaweed topped with tempura tofu.

CHICKEN NOODLE POT £7.95

Fresh Udon noodles cooked in a clay pot with dashi broth and a selection of fresh vegetables and thin strips of chicken breast.

BEEF NOODLE POT £7.95

Fresh Udon noodles cooked in a clay pot with dashi broth and a selection of fresh vegetables and thin strips of striploin beef.

SEAFOOD NOODLE POT £8.95

Fresh Udon noodles cooked in a clay pot with dashi broth and a selection of our freshest seafood.

MAIN COURSES

TEMPURA

PRAWN £12.50

Five pieces served with ten dashi broth.

LOBSTER £35.00

Whole lobster served with ponzu and wasabi sauce.

SQUID £10.50

Bite sized pieces of tender squid served with a ponzu dipping sauce.

LEMON SOLE £12.50

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

VEGETABLES £7.95

Seven kinds of Moriawase seasonal vegetables served with ten dashi broth.

TEMPURA MUSHROOM £7.50

Three kinds of mushrooms served with a ten dashi broth.

ROBATA

CHICKEN £5.50

BEEF £5.50

LAMB £5.50

MORIAWASE VEGETABLE £4.95

GREEN ASPARAGUS £5.25

SIDE ORDERS

STEAMED RICE £2.50

STIR-FRIED PAK CHOI £3.00

MIXED SEAWEED SERVED WITH GOMA DRESSING £3.50

MIXED SALAD £3.00

STEAMED SPINACH WITH GOMA DRESSING £3.50

FRIED EDAMAME IN CHILLI AND CINNAMON STICK £3.50

STEAMED PLAIN EDAMAME £3.00

MANGE TOUT £3.00

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

