



FOOD MENU

Louie's hidden gem, where the essence of a modern Japanese izakaya meets the bold spirit of Wani Tzuki, the mystical, inspired alligator.



SASHIMI (3pcs), NIGIRI (2pcs)

- BLUEFIN TUNA | AKAMI £8 / £12
- BLUEFIN TUNA SEMI FATTY | CHUTORO £10 / £12
- BLUEFIN FATTY | OTORO £9 / £12
- KING FISH | HIRAMASA £9 / £14
- SALMON | SAKE £8 / £12
- SALMON BELLY | TORO SAKE £8 / £12
- SEA BREAM | TAI £8 / £12
- SPOT PRAWN | BOTAN EBI £10 / £16
- SCALLOP | HOTATE £10 / £16
- SALMON ROE | IKURA £8 / £10

PREMIUM NIGIRI

- A5 WAGYU NIGRI WITH CAVIAR £19
- OTORO NIGIRI WITH CAVIAR £18

MAKI ROLL

- SALMON, AVOCADO, TOBIKO, SHIO KOMBU, WASABI SAUCE, WASABI MAYO £12
- SPICY BLUEFIN TUNA, AVOCADO, CUCUMBER, SPICY MISO SAUCE £16
- CRISPY PRAWN, AVOCADO, TOBIKO, SPICY MAYO, UME-SHIBAZUKE, SCALLION £14
- CRISPY MUSHROOM, ASPARAGUS, SMOKED RADISH, CUCUMBER, SWEET CHILLI MAYO (V) £12
- CHIRASHI CUPS WITH TUNA, SALMON, IKURA, HOTATE (NGC) £17
- CRISPY RICE, SPICY TUNA, YUZU KOSHO HAMACHI, JAPANESE-STYLE SALMON TARTARE £17

V - Vegetarian / VE - Vegan / NGC - No Gluten Content

SNACK

MISO SOUP Tofu, seaweed (VE, NGC) £7

EDAMAME Shio-kombu salt, togarashi salt, garlic oil (VE, NGC) £6

RADISH & EDAMAME DIP Black sesame, soy crackers, nori furikake, raw honey (V) £9

ROCK SHRIMP TEMPURA Spicy honey mayo, lime £12

SOY-MARINATED SCOTCH EGG Shiso £8

COLD DISH

SEABREAM CEVICHE Green apple, sesame, lime (NGC) £16

SALMON TATAKI Ponzu, ginger oil (NGC) £14

TUNA TATAKI Yuzu miso, truffle (NGC) £16

WAGYU TARTARE Truffle mayo, potato crisps (NGC) £21

LOBSTER SALAD Iceberg, shiso, carrot & ginger dressing (NGC) £21

MISO BURRATA Tomato, candied walnut (NGC) £14

BABY SPINACH SALAD Avocado, shiitake crisp, sesame dressing (NGC) £14

SEA

STEAMED LANGOUSTINE DUMPLING Spicy miso crustacean sauce, tobiko, shiso £18

BLACK COD GYOZA Yuzu miso, pickled cucumber £19

PRAWN TEMPURA Tentsuyu, shio kombu salt £19

JAPANESE FISH & CHIPS Nori furikake tartare £23

BLACK COD Caramelized miso, yuzu daikon (NGC) £32

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LAND

CHICKEN GYOZA Chicken jus, spring onion £14

BABY CHICKEN Caramelized peanut sauce (NGC) £28

GRILLED LAMB CHOP Spicy soy glaze £36

GRILLED BEEF TENDERLOIN Sweet soy glaze (NGC) £38

GRILLED PORK Karubi glaze, braised daikon £29

VEGETABLE

MUSHROOM DONABE Seaweed butter (V) £21

GRILLED ASPARAGUS Sweet miso, pumpkin seeds (VE) £8

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DESSERTS

PROFITEROLE

MATCHA ICE CREAM (V)

Milk chocolate sauce £11

L'EXOTIQUE MANGO YUZU MARINATED (VE, NGC)

Lemon and almond sorbet, plain mochi, coconut cream £8

SELECTION

OF MOCHI ICE CREAMS (V)

Sesame, coconut, matcha £11

YUZU CRÈME BRÛLÉE (V)

£9