

HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

MENU ONE

£70 PER PERSON



Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience

EDAMAME, SHIO-KOMBU SALT, TOGARASHI SALT (VE • NGC)
CHICKEN GYOZA, CHICKEN JUS AND SPRING ONION
SEABREAM CEVICHE, GREEN APPLE, WASABI LEAF,
SESAME LIME VINAIGRETTE (NGC)

MAKI ROLL SELECTION

TUNA AKAMI, OTORO, SALMON, PRAWN TEMPURA

BABY CHICKEN, CARAMELISED PEANUT SAUCE (NGC)
MUSHROOM DONABE, SEAWEED BUTTER (V)
PRAWN TEMPURA, TENTSUYU. SHIO-KOMBU SALT
GRILLED GREEN ASPARAGUS, SWEET MISO (VE)

L'EXOTIQUE MANGO YUZU MARINATED, LEMON SORBET, MOCHI (VE • NGC)
SELECTION OF MOCHI ICE CREAMS MANGO & PASSION FRUIT,
LYCHEE, MATCHA (NGG • V)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT

ALTHOUGH ALL DUE CARE IS TAKEN, SOME DISHES MAY CONTAIN TRACES OF ALLERGENS.
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY DIETARY REQUIREMENTS.

HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

MENU TWO

£80 PER PERSON



Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience

EDAMAME, SHIO-KOMBU SALT, TOGARASHI SALT (VE • NGC)
RADISH & EDAMAME DIP, BLACK SESAME, SOY CRACKERS,
NORI FURIKAKE, RAW HONEY (V)
TUNA TATAKI, YUZU MISO, TRUFFLE
STEAMED LANGOUSTINE DUMPLING, SPICY MISO CRUSTACEAN SAUCE,
TOBIKO, SHISO (NGC)

SASHIMI, NIGIRI & MAKI ROLLS PLATTER

BLACK COD, CARAMELISED MISO, YUZU DAIKON (NGC)
MUSHROOM DONABE, SEAWEED BUTTER (V)
GRILLED LAMB CHOP, SPICY SOY GLAZE
GRILLED GREEN ASPARAGUS, SWEET MISO (VE)

L'EXOTIQUE MANGO YUZU MARINATED, LEMON SORBET, MOCHI (VE • NGC)
SELECTION OF MOCHI ICE CREAMS MANGO & PASSION FRUIT,
LYCHEE, MATCHA (NGC • V)

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