

HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

CANAPE MENU

CREATED TO SHOWCASE THE VERY BEST OF WANI TZUKI CUISINE, THE MENU INCLUDES
A VARIETY OF ITEMS PERFECT FOR STANDING EVENTS & CELEBRATIONS



SUSHI PLATTER £25 PER PERSON

SASHIMI, NIGIRI & MAKI ROLL SELECTION

JAPANESE MINI DISHES £12

WAGYU GYOZA PONZU CREAM

PORK GYOZA BLACK VINEGAR

SEABREAM CEVICHE GREEN APPLE, WASABI LEAF, SESAME LIME VINAIGRETTE (NGC)

BABY CHICKEN SPICY UMEBOSHI GLAZE, TOMATO, BURNT SHALLOT PICKLE

SEA BASS GARLIC PONZU BUTTER SAUCE, MUSTARD GREEN

STICKY RICE LION MUSHROOM, SHIMEJI TEMPURA, SHISO

PREMIUM JAPANESE MINI DISHES £15

GRILLED AUSTRALIAN WAGYU STRIPLOIN

GRILLED LOBSTER TAIL MISO CREAM, CHILLI OIL

24 HOURS SLOW COOKED WAGYU SHORT RIB SPICES, SOY AND RICE KOJI SAUCE

DESSERT £9

SELECTION OF MOCHI ICE CREAMS SESAME, COCONUT, MATCHA (V, NGC)

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