

# HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

## MENU 1

*£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, CITRUS AND KOMBU SALT (VE, NGC)

PORK GYOZA, BLACK VINEGAR (VE, NGC)

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

MAKI ROLL SELECTION, TUNA AKAMI, OTORO, SALMON, PRAWN TEMPURA

BABY CHICKEN, SPICY UMEBOSHI GLAZE, TOMATO, BURNT SHALLOT PICKLE (NGC)

SEA BASS, GARLIC PONZU BUTTER SAUCE, MUSTARD GREEN

LION MUSHROOM, SHIMEJI TEMPURA, SHISO

MAITAKE MUSHROOM, BLACK MISO SAUCE

SWEET CORN, TERIYAKI MAYO, SALTED RICOTTA

L'ÉXOTIQUE MANGO YUZU MARINATED, LEMON SORBET, MOCHI (VE, NGC)

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

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

ALL MENUS ARE SUBJECT TO CHANGES BASED ON SEASONALITY AND AVAILABILITY OF CERTAIN INGREDIENTS.

# HOUSE *of* LOUIE

JAPANESE CUISINE FROM WANI TZUKI

## MENU 2

*£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

**WAGYU GYOZA, PONZU CREAM**

**JAPANESE STYLE RAW VEGETABLES, YUZU MISO DIP, CREAMY BLACK  
TUNA, SWEET MISO GLAZED, SPICY SOY PICKLED CELERY, DAIKON**

**SASHIMI, NIGIRI & MAKI ROLL PLATTER**

**24-HOURS SLOW COOKED WAGYU SHORT RIB, SPICES, SOY AND RICE KOJI SAUCE  
GRILLED LOBSTER TAIL, MISO CREAM, CHILLI OIL  
LION MUSHROOM, SHIMEJI TEMPURA, SHISO  
MAITAKE MUSHROOM, BLACK MISO SAUCE  
SWEET CORN, TERIYAKI MAYO, SALTED RICOTTA**

**L'ÉXOTIQUE MANGO YUZU MARINATED, LEMON SORBET, MOCHI (VE, NGC)  
SELECTION OF MOCHI ICE CREAMS, SESAME, COCONUT, MATCHA (V, NGC)**

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