



VEGAN & VEGETARIAN

-VGN-	Daikon roll — 3 pieces avocado, enoki & soy-ginger dressing	13 ⁵⁰
-VGT-	BBQ bimi soy glaze, kimchi hollandaise	10 ⁵⁰
-VGN-	Gochujang hummus tostadas — 2 pieces baby pak choi salad, coriander & avocado	14 ⁵⁰
-VGN-	Vegan gyoza — 4 pieces soy-ginger dip	13 ⁵⁰



MEAT

	Chicken gyoza — 4 pieces soy-ginger dip	13 ⁵⁰
	Peking duck roti pancake — 1 piece fresh herbs, hoisin & five-spice mayo	13 ⁵⁰
	Karaage — 6 pieces Japanese-style crispy chicken	11 ⁵⁰
	Carnitas soft tacos — 2 pieces pulled pork, chipotle, onion, salsa roja & cucumber	14 ⁵⁰
	Pork belly tostadas — 2 pieces hoisin, XO sauce, pickled radish & crema verde	14 ⁵⁰
	Beef tataki ponzu, curtido (fermented slaw), fried garlic & pickled radish	15 ⁵⁰
	Louie's spicy beef salad cucumber, tomato, mint, holy basil, cilantro & bean sprouts	15 ⁵⁰
	BBQ entrecôte soy glaze, papaya, tomatillo & Thai herb salad	25 ⁵⁰



FISH

Ha kau prawn dumplings — 3 pieces 11⁵⁰
soy-ginger dip, spring onion & jalapeños

Seabass crudo 14⁵⁰
yuzu, shiso, nori, red onion & ponzu

Tuna tataki tostada — 2 pieces 17⁵⁰
wakame, yuzu kosho, shiso mayo & pickled radish



SIDES

Fries 5⁵⁰
with mayonnaise

Sweet potato chilli cheese fries 11⁵⁰
cheddar, mozzarella, jalapeño & pickled garlic mayo

Noodle salad 9⁵⁰
Thai peanut dressing, chili crunch, tofu, coriander & tomatillo

ALLERGIES? LET US KNOW!



DESSERTS

Chocolate ice cream — 2 scoops 5⁰⁰
with coconut mousse

NY Cheesecake brûlée — 1 piece 8⁰⁰

Espresso Martini 14⁰⁰
Ketel One vodka, Kahlua & espresso