

RAI

RAI Sample Tasting Menu | £130 pp

Drinks Pairing | £95

Welcome Snacks

Homemade tofu, 10 years soy, ponzu caviar | Amaebi Prawn | Crispy rice & tuna | Lotus root & salmon

Hand-picked Maldon rock oysters, tosazu caviar
Sashimi omakase, 5 years aged soy sauce, fresh Japanese wasabi

Scottish salmon tartare,
yuzu miso, crispy leek, British pear, 60 months aged Organic Parmigiano Reggiano DOP

Hand dived Orkney scallop
British Parsnip, Plum, spicy Umeboshi sauce, truffle ponzu, Citrus & Kaisei

48hrs marinated Chilean seabass
Goat cheese, Broccoli puree, spicy miso foam, home-made tsukemono

Sushi Omakase Course 2pcs | + £28 Supplement

Fatty tuna maki, truffle, and caviar, koshihikari rice, Sanpuku nori
New style seared Butterfish Sashimi, red jalapeno sauce

Japanese Wagyu Courses | + £69 Supplement

Kagoshima A5 Wagyu, Kizami wasabi, Ponzu, 20yrs soy

&

Wagyu chocolate

35% Wagyu fat, Organic White chocolate, thyme, rosemary, pistachio, yuzu, mixed berries

Pumpkin, Umeshu & coconut ice cream, yuzu foam

Petit fours

Organic white chocolate, yuzu | Organic dark chocolate, Yamazaki 12yrs whisky | Home-made rice wine

We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not contain all ingredients. Please inform a member of staff if you have allergies. A discretionary 15% service charge is added to all bills. All prices are in GBP.

Menu is subject to change

To maximize your dining experience, this menu is designed to be enjoyed by the whole table.