

RAI

3 Course Short Menu | £70 pp Wine & Sake Pairing | £45

Welcome Snacks

New style seared Butterfish Sashimi, red jalapeno sauce

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

Premium Sushi Omakase Course 2pcs | + £28 Supplement

Wagyu Courses | + £69 Supplement

*Kagoshima A5 Wagyu, Kizami wasabi, Ponzu sauce
&*

Wagyu chocolate

*40% Wagyu fat, Organic White chocolate, thyme,
rosemary, pistachio, yuzu, mixed berries*

Pumpkin, Umeshu & coconut ice cream, yuzu foam

Petit fours & Chef Padam home- made rice wine

5 Course Tasting Menu | £110 pp Wine & Sake Pairing | £65

Welcome Snacks

Sashimi omakase
5 years aged soy sauce, fresh Japanese wasabi

Hand dived Orkney scallop
Parsnip, Plum, sweet Umeboshi, ponzu, Citrus & Kaiso

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

Premium Sushi Omakase Course 2pcs | + £28 Supplement

New style seared Butterfish Sashimi, red jalapeno sauce

Wagyu Courses | + £69 Supplement

*Kagoshima A5 Wagyu, Kizami wasabi, Ponzu sauce
&*

Wagyu chocolate

*40% Wagyu fat, Organic White chocolate, thyme,
rosemary, pistachio, yuzu, mixed berries*

Pumpkin, Umeshu & coconut ice cream, yuzu foam

Petit fours & Chef Padam home- made rice wine

Premium Seafood & Wagyu Tasting Menu | £150pp Wine & Sake Pairing | £95

Welcome Snacks

Sashimi omakase
5 years aged soy sauce, fresh Japanese wasabi

Scottish salmon tartare
Yuzu miso, leek, 60 months aged Organic Parmigiano

Hand dived Orkney scallop
Parsnip, Plum, sweet Umeboshi, ponzu, Citrus & Kaiso

*Kagoshima A5 Wagyu
Tender stem broccoli, Kizami wasabi, Ponzu sauce
Upgrade to Hyogo Kobe | +£55 Supplement*

Premium Sushi Omakase Course 2pcs | + £28 Supplement

Fatty tuna roll
truffle, caviar, koshihikari rice, Sanpuku nori

New style seared Butterfish Sashimi, red jalapeno sauce

Wagyu chocolate | + £15 Supplement

*40% Wagyu fat, Organic White chocolate, thyme,
rosemary, pistachio, yuzu, mixed berries*

Pumpkin, Umeshu & coconut ice cream, yuzu foam

Petit fours & Chef Padam's home- made rice wine

We cannot guarantee that all our dishes are free from nuts or derivatives and our menu descriptions do not mention all ingredients.

Please inform a member of staff if you have allergies. A discretionary 15% service charge is added to all bills.

To maximize your dining experience, the menus are designed to be enjoyed by the whole table.