

RAI

ALC Menu

COLD

Hand-picked Maldon rock oysters, tosazu caviar | 5
Add caviar | + 7 supplement

Salmon carpaccio, yuzu soy, cream cheese | 17

Horenso gomae, Sesame dressing | 7

Fatty tuna carpaccio, truffle, caviar | 26

Home-made Tsukemono | 7

Japanese Yellowtail carpaccio, truffle ponzu | 19

Sashimi omakase 6pcs | 37

5 years aged soy sauce, fresh Japanese wasabi

SUSHI

Sushi omakase 2pcs | 13

Premium Sushi omakase 2pcs | 28

Salmon & Akami maki roll
Koshihikari rice, sanpuku nori | 21

Japanese Yellowtail & avocado maki roll | 17

Fatty tuna maki roll
Truffle, and caviar, koshihikari rice, Sanpuku nori | 42

Eel maki roll
cream cheese, parmesan, crunchy tempura flakes,
teriyaki | 32

NEW STYLE

Seared Butterfish Sashimi, red jalapeno sauce | 22

Scottish salmon tartare | 24
Yuzu miso, leek, 60 months aged Organic Parmigiano

Hand dived Orkney scallop | 26
Parsnip, Plum, sweet Umeboshi, ponzu, Citrus & Kaiso

A5 Wagyu nigiri, aged soy sauce, caviar 1pc | 29

Executive chef Padam will come to your table to prepare and serve nigiri directly to you. Subject to availability.

HOT

Grilled Octopus, teriyaki, fennel, daikon | 22

Grilled Mackerel, daikon oroshi, spicy ponzu | 17

48hrs marinated Chilean seabass | 45
Broccoli puree, spicy miso, home-made tsukemono

Hyogo Kobe, Kizami wasabi, Ponzu sauce | 85
One of 9 restaurant in UK to serve Kobe beef

Kagoshima A5 Wagyu, Kizami wasabi, Ponzu sauce | 52

SWEET

Wagyu chocolate | 17
40% Wagyu fat, Organic White chocolate, thyme, rosemary, pistachio, yuzu, mixed berries

Pumpkin, Umeshu & coconut ice cream, yuzu foam | 13

Salted caramel & miso cheesecake | 13

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.

The dishes from ALC Menu will be served to you as it is made and ready from the kitchen. Recommended for sharing style.