

# RAI

Hand-picked Maldon rock oysters, tosazu caviar | 6

*Add Kings caviar | +£7 Supplement*

## RAI Tasting Menu | £75pp

Sashimi omakase

*3 years aged soy sauce, fresh Japanese wasabi*

Hand dived Orkney scallop

*Sweet Umeboshi, ponzu, Citrus & Kaiso*

Aubergine

*Saikyo miso, sesame, Shaved truffle*

5 Kinds Taster Box

*Amazing range of executive chef Padam's special dishes*

Pumpkin & Umeshu ice cream

*Coconut, yuzu foam*

Petit fours

*Organic white chocolate with yuzu*

*Organic dark chocolate with Yamazaki whisky*

*Chef Padam home-made rice wine*

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### Add Wagyu Courses | + £59 Supplement

*Kagoshima A5 Wagyu, Kizami wasabi, Ponzu*

&

*Wagyu chocolate*

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

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## Premium RAI Tasting Menu | £95pp

Premium Sashimi omakase

*5 years aged soy sauce, fresh Japanese wasabi*

Hand dived Orkney scallop

*Sweet Umeboshi, ponzu, Citrus & Kaiso*

Aubergine

*Saikyo miso, sesame, Shaved truffle*

Sushi omakase on your table

*Aged soy sauce, fresh Japanese wasabi*

7 Kinds Taster Box

*Amazing range of executive chef Padam's special dishes*

Pumpkin & Umeshu ice cream

*Coconut, yuzu foam*

Petit fours

*Organic white chocolate with yuzu*

*Organic dark chocolate with Yamazaki whisky*

*Chef Padam home-made rice wine*

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### Wagyu sushi on your table

*+ £28 Supplement. Subject to availability*

### Premium sushi Omakase on your table

*+ £17 Supplement. Subject to availability*

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*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 12.5% service charge is added to all bills. To maximize your dining experience, the menus are designed to be enjoyed by the whole table.*