

RAI

Hand-picked Maldon rock oysters, tosazu caviar | 6
Add Kings caviar | +£7 Supplement

RAI Tasting Menu | £150pp

Sake & Wine pairing | £59pp

*Salmon tartare, 36 months aged parmesan
Crispy rice, tuna tartare, caviar
Seared butterfish, jalapeno
Grilled saba, oroshi, tuskemono
Japanese yellow tail, truffle ponzu*

Sashimi omakase

5 years aged soy sauce, fresh Japanese wasabi

Aubergine Saikyo miso, sesame, Winter truffle

Hand dived Orkney scallop, Umeboshi, Citrus & Kaiso

Canadian Black Cod

Parsnip & truffle Puree, Lotus root, Tender stem Broccoli

Pumpkin & Umeshu ice cream, Coconut, yuzu foam

Organic dark chocolate, Yamazaki whisky

Organic white chocolate, yuzu

Chef Padam home- made rice wine

Omakase | £250pp

***Includes premium sushi courses on your
table with 10-, 20-, 38-years aged soy
Subject to availability***

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*

Premium RAI Tasting Menu | £195pp

Sake & Wine pairing | £69pp

Fatty tuna roll, truffle, caviar

Octopus, mustard miso

Salmon tartare, 36 months aged parmesan

Crispy rice, tuna tartare, caviar

Seared butterfish, jalapeno

Grilled saba, oroshi, tuskemono

Japanese yellow tail, truffle ponzu

Premium 6 kind Sashimi omakase

5 years aged soy sauce, fresh Japanese wasabi

Aubergine Saikyo miso, sesame, Winter truffle

Eel & ethical foie gras

Sanpuku nori, Koshihikari rice, aged soy sauce

Hand dived Orkney scallop, Umeboshi, Citrus & Kaiso

Sushi Omakase Course

10-years aged soy, fresh Japanese wasabi

Canadian Black Cod

Parsnip & truffle Puree, Lotus root, Tender stem Broccoli

Pumpkin & Umeshu ice cream, Coconut, yuzu foam

Organic dark chocolate, Yamazaki whisky

Organic white chocolate, yuzu

Chef Padam home- made rice wine

Wagyu sushi on your table

+ £28 Supplement. Subject to availability

Premium sushi Omakase on your table

+ £17 Supplement. Subject to availability

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.