

# RAI

Hand-picked Maldon rock oysters, tosazu caviar | 6

Add Kings caviar | +£7 Supplement

## Winter Tasting Menu | £95pp

Sake & Wine pairing | £59pp

Sashimi omakase

5 years aged soy sauce, fresh Japanese wasabi

Seared Butterfish,

Japanese Yellowtail tartare, jalapeno

Aubergine

Saikyo miso, sesame, Winter truffle

Premium fatty tuna, caviar

Sanpuku nori, Koshihikari rice, Aged soy sauce

48hrs marinated 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

## **Premium Omakase | £195pp**

**Includes premium sushi courses**

**on your table**

**Subject to availability**

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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 Winter Tasting Menu | £130pp

Sake & Wine pairing | £69pp

Premium Sashimi omakase

5 years aged soy sauce, fresh Japanese wasabi

Salmon tartare

Yuzu miso, Crispy leek, 36 months aged Organic Parmigiano Reggiano

Seared Butterfish,

Japanese Yellowtail tartare, jalapeno

Aubergine

Saikyo miso, sesame, Winter truffle

Hand dived Orkney scallop

Umeboshi, Citrus & Kaiso

Premium fatty tuna, caviar

Sanpuku nori, Koshihikari rice, Aged soy sauce

48hrs marinated 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

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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.