

# RAI

## A L C M E N U

### TO START

Hand-Picked Oyster | £6  
Caviar | £25

### NIGIRI & SASHIMI

Abalone | MP  
Lobster | MP  
Salmon | £6  
Tuna | £7  
Fatty Tuna | £9.5  
Salmon Belly | £8.5  
Japanese Yellowtail | £7  
Butan Ebi | £11  
Prawn | £6  
Squid | £6.5  
Butterfish | £6.5  
Uni | £13  
Octopus | £6  
Unagi | £7  
Mackerel | £6  
Ikejime Seabass | £7  
Hand-dived Scallop | £9  
Ikura | £9.5  
A5 Kagoshima wagyu | £16  
A5 Hida Kobe | MP

### SUSHI ROLLS/TEMAKI

Salmon | £15  
Tuna | £17  
Fatty tuna | £26  
Unagi & ethical foie gras | £30  
Hamachi | £21

### CARPACCIO

Hand-dived Scallop carpaccio,  
Yuzu ponzu | £17  
Japanese Yellow tail, truffle ponzu | £14

### SEARED SASHIMI

Seared butterfish, Oba pesto ponzu | £15  
Seared Fatty Tuna , red jalapeno | £21  
Salmon, Ginger Sesame | £16

### HOT

Japanese Bread & Unagi, Kombu butter |  
£9  
Shitake & enoki miso Soup | £7  
48hrs marinated Chilean seabass | £39  
Grilled Kama, ponzu oroshi | £27  
A5 Kagoshima Wagyu | £49  
A5 Hida Kobe | MP

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### 10 COURSE SUSHI OMAKASE MENU | £75

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### DESSERT

Yuzu & clementine sorbet | £7  
Miso ice cream | £7