

# RAI

## TASTING MENU | £145

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Ebi Senbai, Japanese Wagyu Espuma  
Oba Tempura with Akami Tartare  
Scottish Salmon Sandwich  
HAND-PICKED OYSTERS, TOSAZU | +£7

Sashimi Omakase, 5-years aged soy sauce  
With Japanese wasabi freshly grated on your table

Signature Scallop Stone Garden | + £18  
Hand-dived Orkney Scallops, Ume, Kaiso Salad

Japanese Bread & Butter  
Unagi, smoked kombu oil, nori dust

Ika & Caviar  
Oba pesto, shitake foam

Ikejime Seabass, 2 Ways  
Yuzu beurre Blanc, ikura, citrus oil, kombu oil, kizami wasabi

Fatty Tuna, Truffle & Caviar Nigiri

Unagi & Ethical Foie Gras Maki  
Sanpuku nori, Koshihikari rice

Tofu Gyoza  
Dashi, Shitake, Enoki, citrus oil

A5 Kagoshima Wagyu OR Hida Kobe | + MP

Compressed Watermelon, Sudachi, Orange Kakigori

Fuji Apple Tart  
Miso caramel Walnut praline & Miso ice-cream

Petit Fours  
Yamazaki Whisky Jelly, Sesame dark chocolate Bonbon, Melon Meringue, Candy floss

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## OMAKASE TASTING MENU | £195

Includes all courses and extra premium sushi courses on your table | (subject to availability)