

# RAI

A L C M E N U

## TO START

Hand-Picked Oyster | £6  
Caviar | £25

## NIGIRI & SASHIMI

Abalone | MP  
Lobster | MP  
Salmon | £5.5  
Tuna | £6.5  
Fatty Tuna | £8.5  
Salmon Belly | £7  
Japanese Yellowtail | £6  
Butan Ebi | £9  
Prawn | £6  
Squid | £6.5  
Butterfish | £6.5  
Uni | £13  
Octopus | £5.5  
Unagi | £6.5  
Mackerel | £5.5  
Ikejime Seabass | £6.5  
Hand-dived Scallop | £7.5  
Ikura | £8  
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

## 10 COURSE

OMAKASE MENU | £59

## 13 COURSE

PREMIUM OMAKASE MENU | £75

## CARPACCIO

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

## SEARED SASHIMI

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

## HOT

Japanese Bread & Unagi, Kombu butter | £9  
Shitake & enoki miso Soup | £7  
Ikejime seabass | £29  
Grilled Kama, ponzu oroshi | £19  
Premium unagi don | £25  
A5 Kagoshima Wagyu | MP  
A5 Hida Kobe | MP

## DESSERT

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