

RAI

APRIL TASTING MENU |

Lunch £59

Dinner £75

Hand-Picked Oyster, Tosazu | + £6

Edamame mousse tartlet

Senbei, Seafood tartare, pickled myoga

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

Uni risotto, lobster foam, ikura,
Leek, sanpuku nori

Japanese Bread & Truffled Unagi butter

Saikyo miso corn-fed chicken, horenso, black sesame & wild garlic puree
Shitake kombu supreme sauce, smoke kombu oil, tomato oil

A5 Kobe | + £MP

Texture of Berries 4 ways
Sudachi ganache, sable, cherry sorbet

Petit Fours
Umeshu & umeboshu jelly, miso white chocolate bonbon, matcha choux bun, yuzu ganache

Wagyu Tasting Menu | £110 or Omakase Tasting menu | £95

Please note these menus are subject to availability

Please note we cannot alter the ingredients on the tasting menu. 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 15% service charge is added to all bills.

Menu is subject to change. All parties to go with same menu on the table.