

RAI

MAY TASTING MENU |

Lunch £59

Dinner £75

Hand-Picked Oyster, Tosazu | + £6

Wagyu cream cone

Shitake & eel arancini, 36 months aged parmesan

Spring 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

Onsen tamago pasta
miso cream cheese, katsu kare foam

Shokupan & lime kosho butter

Duck, horenso gomaes
Yuzu beet puree, umeboshi wine glaze

A5 Kobe | + £MP

Hojicha tiramisu, poached apricot
Apricot sorbet & candied nuts

Petit Fours
Sudachi eclairs, miso chocolate bon bon, plum & umeboshu jelly

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