

RAI

Using freshest and the highest quality premium ingredients such as freshly grated 100% Japanese wasabi, aged soy sauces aged in 100-year-old cedar barrel, and koshihikari rice and Sanpuku nori considered one of the best sushi rice and nori – we assure you will have an incredible omakase experience.

Start with Hand-Picked Oyster | + £6
Oyster & Champagne | + £18

**10 COURSE
OMAKASE | £59**

Add A5 Wagyu or Kobe course | MP

**13 COURSE
PREMIUM OMAKASE | £75**
Add A5 Wagyu or Kobe course | MP

Sample Menu

Akami tart
Sashimi omakase

Japanese bread & unagi butter
Hand-dived scallop

Classic nigiri courses
New style nigiri courses
Hand roll courses

Grilled seafood course
Enoki mushroom & tofu miso soup

Seasonal dessert

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.