

# RAI

---

## SUMMER TASTING MENU |

**Lunch £59**

**Dinner £75**

Hand-Picked Oyster, Tosazu | + £6

Mixed seafood tart, yuzu caviar

Sweetcorn & unagi tempura, miso cream, yuzu miso

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

Asparagus Mosaic  
Sanpuku nori, naasu foam

Brioche & honey pickled garlic butter

Lamb loin, oba pesto, yuzu beet puree  
Green peas, butternut puree

**A5 Kobe or Kagoshima wagyu | + £MP**

Sesame Delight  
Sesame cremeux, pound cake, sesame crumble, sesame ice cream

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

**Premium Omakase Tasting menu | £95**

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.