

Snacks

All 3 for £15

Hand-picked Oyster, tosazu caviar, special tosazu | £6*

Add Kings Caviar | + £5

Mixed seafood tart, yuzu caviar | £6

Enoki tempura, spicy mayo, yuzu gel (V) | £7

Crispy Rice, spicy seafood tartare | £19*

Kings Caviar | £25/10g

Tempura

Soft-shell crab tempura, spicy mayo | £17

Prawn tempura, tenstuyu sauce | £19

Assorted vegetables tempura (V) | £15

Rock shrimp tempura | £18*

Soft-shell crab, prawns, veg tempura platter | £39*

Salad & Soup

Yasai salad, black pepper ponzu (V) | £10

Grilled salmon yasai salad, black pepper ponzu | £15

Spicy mixed seafood soup | £12

Enoki mushroom & tofu miso soup (V) | £7

Sushi & Sashimi

Served with 100% Japanese wasabi freshly grated before serving

Salmon | £5.5

Salmon belly | £7

Tuna | £6.5

Chutoro | £8

Butterfish | £5.5

Unagi | £6.5

Hokkaido Scallop | £6

Yellowtail | £6.5

Fatty tuna | £9.5

Seabream | £6

Uni | £14

Ikura | £9

Caviar | £25/10g

A5 Wagyu or Kobe | MP

Sashimi selection omakase | £29*

Premium sashimi selection omakase | £49*

Sushi selection omakase | £27pp

Subject to availability

Sushi Rolls

Served with 100% Japanese wasabi freshly grated before serving

Spicy Salmon or tuna | £16

Japanese Yellowtail | £19

Grilled premium unagi | £24*

Premium fatty tuna & avocado | £29

Special Sushi Rolls

Signature Crunchy Hot Stone prawn tempura roll | £23*

RAI special roll | £39*

Classic Style

Japanese Yellowtail carpaccio, truffle ponzu | £18

Seared A5 Wagyu or Kobe carpaccio | MP*

Hokkaido Scallop, yuzu ponzu & umeboshi | £17*

Tuna tataki, mooli, spicy ponzu | | £17

New style/Seared sashimi

Salmon sashimi, yuzu miso | £16*

Butterfish, oba ponzu | £16

Premium fatty tuna sashimi, red jalapeno sauce | £24*

Yellowtail, citrus & clementine, crispy gari | £18*

Hot Dishes

Wagyu dumplings, ponzu sauce | £19*

Grilled aubergine, truffle saikyo miso, sesame | £18*

Add truffle | +£14

Lime and chilli tiger prawns | £22*

Australian halal wagyu with kizami wasabi, lime, togarashi | £39

Salmon, kombu oil, butternut xo sauce | £26

Unagi don, aged soy, ikura | £35

Add truffle | +£14

48hrs marinated saikyo miso grilled cod | £42*

Chargrilled spicy lamb cutlet, spicy yuzu dressing | £45

Chargrilled Pork Secreto | £27

A5 Wagyu or Kobe, maitake, sanso pepper chimichurri | MP

Desserts

Seasonal special dessert | £10

Sesame Delight | £13

Home-made sorbet & ice-cream (V) | £6

Raspberry Sable, yuzu ganache, mint & strawberry ice-cream | £13