R A I

We use the freshest and highest-quality premium ingredients.
Such as freshly grated 100% Japanese wasabi that takes up to 3 years to grow, 2 to 38-year-old aged soy sauces aged in a 100-year-old cedar barrel, A5 Kobe, Koshihikari rice & Sanpuku nori, considered one of the best sushi rice and nori in the world –
Be prepared for an incredible omakase experience!

Start with Hand-Picked Oyster | + £6
Oyster & Champagne or Sake | + £14

9 COURSE
OMAKASE | £59
Add A5 Wagyu or Kobe course | MP

11 COURSE
OMAKASE | £75
Add A5 Wagyu or Kobe course | MP

13 COURSE
Premium Omakase | £89
Add A5 Wagyu or Kobe course | MP

Rai Special
PREMIUM OMAKASE | £110
Subject to availability
Add A5 Wagyu or Kobe course | MP

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