RAI

RAI Daily Special | MP
Please ask our team for today's seasonal highlights.

Snacks
Hand-picked Oyster, tosazu caviar, tosazu| £6*
Mixed seafood tart, yuzu caviar | £6
Spicy rock shrimp tempura tart | £6
Crispy Rice, spicy seafood tartare | £7*

3 for £15
Any 3 different snacks for £15

Chef selection sashimi bites £23
3 kinds of sashimi

Tempura
Assorted vegetables tempura (V) | £15
Prawn tempura, Ponzu sauce | £19*
Tempura platter| £39*

Zensai Small plates
A5 Wagyu gyoza, ponzu sauce | £19*
Iberica Pork gyoza, ponzu sauce |£17
Lime and chilli tiger prawns | £22*
Grilled aubergine, truffle Saiko miso, sesame | £16*

Driftwood Sashimi
Sashimi selection omakase | £29
Premium sashimi selection omakase | £49*

RAI Sushi Omakase
Sushi omakase | £19
Premium Sushi omakase | £27*
*(A selection of chefs choice of nigiri, subject to availability)***

Classic Style Carpaccio
Japanese Yellowtail carpaccio, truffle ponzu | £18
Hokkaido Scallop, yuzu ponzu & umeboshi | £17*
Tuna tataki, mooli, spicy ponzu| £17

New style Carpaccio
Salmon sashimi, yuzu miso | £16
Butterfish, Timur ponzu | £16*
Premium fatty tuna sashimi, red jalapeno sauce | £24*

Classic Maki Rolls
Spicy Salmon or Tuna | £16
Japanese Yellowtail | £19
Fatty Tuna & avocado | £29*
Salmon & Ika |£ 31
Soft-shell Crab tempura |£27*

Signature Maki Rolls
Crunchy Hot Stone prawn tempura roll | £23*
Unagi, 36 month parmesan |£34
Premium Fatty Tuna, truffle, caviar |£39*

Hot dishes
Premium Unagi don, aged soy, ikura | £35*
Add truffle | +£14
Australian halal wagyu , lime, togarashi | £39
48hrs marinated saikyo miso, grilled cod | £42*
Chargrilled spicy lamb cutlet, spicy yuzu dressing | £26
Chargrilled Pork Secreto | £27
A5 Wagyu or Kobe, maitake, Sanso pepper chimichurri | MP

Okazu Sides
Spicy seafood soup | £9
Miso soup (V) | £7
Yasai salad, seasonal veg (V) | £10
Sashimi salad | £19

Desserts
Home-made seasonal sorbet OR ice-cream (V) | £6
Sesame Delight | £13*
Premium grade matcha fondant |£15

** Indicates RAI monthly favourites. Please note we cannot alter the ingredients on the menus. 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.*

RAI

SEASONAL TASTING MENUS

CLASSICS & SIGNATURES | £87

Hokkaido Signature Scallop Stone Garden
Seafood tartare, citrus caviar

Hand-Picked Oyster, Tosazu | £6
With caviar & champagne/sake | + £13

Sashimi Omakase, 5-years aged soy sauce
With Japanese wasabi freshly grated on your table

Signature grilled nasu, truffles
Saikyo miso, sesame, 36 months aged parmesan

Oshizushi with Spicy Miso soup

48hrs marinated Black Cod, Yasai salad

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

Umeshu Jelly, yuzu bon bon, saikyo miso fudge

Supplements
Premium fatty tuna sushi, 5-yrs aged soy, sanpuku nori with kings caviar | + £14pp
A5 Kobe or Kagoshima wagyu | + £MP

Premium RAI Classic Omakase Tasting menu | £105
Subject to availability

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