

RAI

Hand-picked Maldon rock oysters, tosazu caviar | 6

Add Kings caviar | +£7 Supplement

RAI Tasting Menu | £75pp

Sake & Wine pairing | £49pp

Sashimi omakase

3 years aged soy sauce, fresh Japanese wasabi

Hand dived Orkney scallop

Sweet Umeboshi, ponzu, Citrus & Kaiso

Aubergine

Saikyo miso, sesame, Shaved truffle

5 Kinds Taster Box

Amazing range of executive chef Padam's special dishes

Pumpkin & Umesu ice cream

Coconut, yuzu foam

Petit fours

Organic white chocolate with yuzu

Organic dark chocolate with Yamazaki whisky

Chef Padam home-made rice wine

Premium RAI Tasting Menu | £95pp

Sake & Wine pairing | £59pp

Premium Sashimi omakase

5 years aged soy sauce, fresh Japanese wasabi

Hand dived Orkney scallop

Sweet Umeboshi, ponzu, Citrus & Kaiso

Aubergine

Saikyo miso, sesame, Shaved truffle

Sushi omakase course

Aged soy sauce, fresh Japanese wasabi

7 Kinds Taster Box

Amazing range of executive chef Padam's special dishes

Pumpkin & Umesu ice cream

Coconut, yuzu foam

Petit fours

Organic white chocolate with yuzu

Organic dark chocolate with Yamazaki whisky

Omakase Tasting Menu | £150pp

Includes premium sushi courses on your table

Subject to availability

Add Wagyu Courses | + £59 Supplement

Kagoshima A5 Wagyu, Kizami wasabi, Ponzu

&

Wagyu chocolate

40% Wagyu fat, Organic White chocolate, thyme, rosemary, pistachio, yuzu, mixed berries

Wagyu sushi on your table

+ £28 Supplement. Subject to availability

Premium sushi Omakase on your table

+ £17 Supplement. Subject to availability

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 12.5% service charge is added to all bills.

To maximize your dining experience, the menus are designed to be enjoyed by the whole table.