

ROBATA

居酒屋

RAWS & SUSHI

Mixed Sashimi set £12.6
salmon, tuna & sea bass
(2pcs of each)

Deluxe Sashimi Set £22.6

salmon, tuna, yellowtail,
scallop & sea bass (2pcs of each)

Sashimi (2pcs)

Salmon £4
Bluefin Tuna £6
Butterfish £5
Yellowtail £6
Sea Bass £5

Tuna Tartar £9
black caviar, quail egg &
black truffle aioli

Butterfish Tataki £8
red tosaka seaweed, chilli
ponzu & garlic chip

Sea Bass Ceviche £7.5
coriander yuzu soy,
mango tiger milk & red chilli

Beef Tataki £10
yuzu pepper soy, garlic chips &
truffle aioli

Soft Shell Crab Roll £9.8
gochujang mayo, cucumber,
yamagobo, chives & tobiko

Salmon Roll £9
asparagus, avocado,
crispy shallot & yuzu mayo

Spicy Tuna Roll £9.5
chilli mayo, chives, avocado
& cucumber

California Roll £9.8
crab meat, avocado, chives &
yuzu mayo

Avocado Roll (v) £6.8
asparagus, barley miso mayo
& pickled baby carrot

ROBATA meaning 'fireside' specialises in Japanese charcoal cooking. A tradition first introduced by ancient fishermen using boxes of hot coals to warm their food as they gathered their day's catch.

SMALL PLATES

Crisps and Dips (vg) £6.5
vegetable crackers, crushed
avocado, shallot, tomato &
pepper soy

Steamed Edamame (vg) £4.5
maldon sea salt / spicy sweet
soy, gochugaru chilli flakes

Chilli Pepper Squid £8
yuzu & coriander

Padron Pepper (vg) £7
yuzu zest, japanese pepper &
maldon sea salt

J.Fried Karaage £8.5
chicken thigh, gochujang mayo
& fresh lime

Pork Gyoza - 4pcs £8
homemade || waterchestnut,
shitake, spring onion & chilli soy

Kimchi Gyoza - 4pcs (vg) £7.5
homemade || cabbage, carrot,
spring onion, seaweed & chilli soy

Crispy Duck Salad £8
pomelo, grapefruit & pine nut

Grilled Tiger Prawn £13
yuzu kosho & tomato salsa

ROBATA SKEWERS - 1pc — minimum 2pcs

Chicken Thigh £3.2
sweet soy glaze & spring onion

Iberico Pluma £4.5
black pepper miso

Beef Fillet £4.5
sweet spicy soy

Pork Belly £4
apple guochujang glaze

Hand Dived Scallop (2pcs) £9.8
apple & kizami wasabi

King Oyster Mushroom (vg) £3.5
sansho pepper & chipotle glaze

Asparagus (vg) £3.5
sweet sesame soy & sesame
seed

Corn On Cob (vg) £2.7
miso glaze & crushed wasabi
pea

BAO BUNS - 2pcs

J.Fried Chicken £12
sweet spicy glaze, kimchi &
pickled daikon

Braised Short Ribs £16
mayo, pickled jalapeno, lettuce
& melted cheese

Soft Shell Crab £14
spicy mayo, green mango,
purple shiso, cucumber & red
chilli

ROBATA LARGE

Margret Duck Breast £16.5
barley miso, corn salsa &
pickled french radish

Miso Aubergine (vg) £11.5
pickled shimiji mushroom &
ROBATA red chilli

Black Cod - 200g £28
spicy miso & japanese
pickled cucumber

Broccoli Steak (vg) £9.5
yakiniiku & ROBATA red chilli

Hay Flamed Beef Fillet £25
200g - smoked & cooked over
hay, served with yakiniiku,
chimichurri & chilli oil

Japanese A5 Wagyu Ribeye £55
charcoal grilled with
truffle ponzu

SIGNATURE DISH

Wood Flamed £23.5
Iberico Pork Pluma
200g - black pepper &
sweet pickled nashi pear

BOWLS

Tomato Salad (vg) £6
heritage cherry tomato
& pepper soy

Green Salad (vg) £5
wafu dressing & pickled daikon

Truffle Fries (v) £8
rich truffle mayo

Kimchi Rice (v) £8
homemade kimchi, nori,
spring onion & fried egg