

ROB

ATA

居酒屋

RAWS & SUSHI

Mixed Sashimi set £13
salmon, tuna & sea bass
(2pcs of each)

Deluxe Sashimi Set £23
salmon, tuna, mackerel,
yellowtail & sea bass (2pcs of each)

Sashimi (2pcs)

Salmon £4
Bluefin Tuna £6
Vinaigrette Mackerel £4
Sea Bass £5
Yellowtail £6

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

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

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

Soft Shell Crab Roll £11
gochujang mayo, cucumber,
chives & orange tobiko

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

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

California Roll £10
crab meat, avocado, chives &
yuzu mayo

Avocado Roll (v) £7
asparagus, barley miso mayo
& avocado

Prawn Tempura Roll £12
cucumber, avocado, chives,
orange tobiko, wasabi mayo &
unagi glaze

King Crab Tempura Roll £15
king crab, cucumber, avocado,
orange tobiko, green chilli
mayo & unagi sauce

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

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, shichimi 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 (vg) £7.5
homemade || cabbage, carrot,
spring onion, seaweed & chilli soy

Crispy Duck Salad £8
pomelo, grapefruit, pine nuts,
hoisin sauce & wafu dressing

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 gochujang glaze

Hand Dived Scallop (2pcs) £9.8
apple & rizami 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

Lamb Breast £4.5
homemade japanese
5 spice & lime

Lamb Rack £12
yakiniiku marinade & garlic mayo

BAO BUNS - 2pcs

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

Braised Beef Short Ribs £16
lettuce, pickled daikon,
cucumber & chipotle miso

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

ROBATA LARGE

BBQ Free Range Chicken £16.5
grilled 1/2 chicken, bbq glaze &
pickled daikon

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

Chilean Sea Bass £35
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

SIGNATURE DISH

Wood Flamed £23.5
Iberico Pork Pluma
200g - black pepper &
sweet pickled green apple

BOWLS

Tomato Salad (vg) £6
heritage cherry tomato

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

Truffle Fries (v) £8
nori, porcini & rich truffle mayo

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