RAWS & SUSHI -

Mixed Sashimi set £16 salmon, tuna & sea bass (2pcs of each)

Deluxe Sashimi Set £28 salmon, tuna, scallop yellowtail & sea bass (2pcs of each) •

Sashimi (5pcs) Salmon Bluefin Tuna Scallop (4pcs) Sea Bass Yellowtail	£12 £16 £10 £14 £16
Tuna Tartar black tobiko, quail egg & black truffle aioli	£12
Sea Bass Ceviche coriander yuzu soy, aji amarillo & red chilli	£10
Beef Fillet Tataki yuzu pepper soy, garlic chips, truffle aioli & spring onion	£12
Soft Shell Crab Roll gochujang mayo, cucumber, chives & orange tobiko	£12
Salmon Roll asparagus, avocado, crispy shallot & yuzu mayo	£10
Spicy Tuna Roll chilli mayo, chives, avocado, cucumber & jalapeno puree	£12
California Roll snow crab meat, avocado, chives & yuzu mayo	£12
Avocado Roll (v) asparagus, barley miso mayo & avocado	£9
Prawn Tempura Roll cucumber, avocado, chives,	£13

orange tobiko, wasabi mayo &

unagi glaze

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		BAO BUNS - 2pcs -	
Steamed Edamame (vg) maldon sea salt or sweet spicy soy	£4.5	J.Fried Chicken sweet spicy glaze, kimchi & pickled daikon	£12
Chilli Pepper Squid yuzu & coriander	£10	Braised Beef Short Ribs lettuce, pickled daikon, cucumber & chipotle miso	£16
Padron Pepper (vg) yuzu zest, shichimi pepper & maldon sea salt	£8	Soft Shell Crab spicy mayo, green mango, purple shiso, cucumber & red	£14
J.Fried Karaage chicken thigh, gochujang mayo & fresh lime	£9	ROBATA LARGE -	
Dorh Gyoza Junes	£9	ROBATA EARGE	
Pork Gyoza - 4pcs homemade waterchestnut, shitake, spring onion & chilli soy	19	BBQ Free Range Chicken grilled corn fed chicken, bbq glaze & pickled daikon	£18
Kimchi Gyoza - 4pcs (vg) homemade cabbage, carrot, spring onion, seaweed & chilli soy	£8	Miso Aubergine (vg) pickled shimiji mushroom & red chilli	£12
Crispy Duck Salad pomelo, grapefruit, pine nuts, hoisin sauce & wafu dressing	£9	Black Cod spicy miso & japanese pickled cucumber	£32
BBQ Chicken Wings yakiniku, sesame seeds spring onion & fresh lime	£10	Pork Ribs yakiniku, spring onion & sesame seeds	£16
— ROBATA SKEWERS - 1pd	e —	Hay Flamed Beef Fillet	£28
minimum 2pcs		smoked and cooked over hay, served with yakiniku,	220
Chicken Thigh sweet soy glaze & spring onion	£4	chimichurri & chilli oil	
Iberico Pork Pluma black pepper miso	£4.5	Mushroom Tobanyaki assorted mushrooms, sake & yuzu	£14
Beef Fillet sweet spicy soy	£4.5	SIGNATURE DISH	••••
Pork Belly apple gochujang glaze	£4	Wood Flamed £26 Iberico Pork Pluma black pepper miso &	
Hand Dived Scallop (2pcs) apple & kizami wasabi	£10	sweet pickled green apple	
King Oyster Mushroom (vg) sansho pepper & chipotle glaze	£3.5	——— BOWLS ——	
Asparagus (vg) sweet sesame soy & sesame seed	£3.5	Tofu & Tomato Salad tofu & cherry tomato	£10
Corn On Cob (vg)	£3	Green Salad (vg) wafu dressing & pickled daikon	£5
miso glaze & crushed wasabi pea		Truffle Fries (v) nori, porcini & truffle mayo	£8
Lamb Breast homemade japanese 5 spice & lime	£4.5	Kimchi Rice (v) homemade kimchi, nori, spring onion & fried egg	£9





