



ROBUN

ZENSAI FOR THE TABLE

SPICY EDAMAME V G Garlic chilli	7.00
CITRUS EDAMAME V G Citrus salt	6.50
SILKY AGEDASHI TOFU V G Tempura fried tofu, sake, soy, mirin	6.75

SUSHI NIGIRI, SASHIMI & MAKI

SALMON SASHIMI G	7.50
YELLOWTAIL SASHIMI G	8.50
AKAMI SASHIMI BLUEFIN TUNA G	12.00
CHUTORO SASHIMI FATTY TUNA G	14.00
SALMON NIGIRI G	8.50
YELLOWTAIL ABURI NIGIRI G	9.50
AMAEBI NIGIRI SWEET SHRIMP G	11.00
CHUTORO NIGIRI FATTY TUNA G	15.00
SALMON/TUNA/YELLOWTAIL HOSOMAKI G 8 PCS Slice of avocado, wasabi	8.50
VEGETABLE FUTOMAKI 5 PCS V G G	7.50
SALMON KABURIMAKI 8 PCS G Asparagus, avocado	12.00
TEMPURA ROLL 8 PCS G Spicy avocado, prawn	12.00
TUNA KABURIMAKI 8 PCS G Prawn tempura, avocado	14.50
URAMAKI RAINBOW ROLL 8 PCS G Crab, salmon, seabass	14.00
SOFT SHELL CRAB ROLL FUTOMAKI 5 PCS G	14.50
Tempura soft shell crab, nouc cham sweet chilli sauce	

A MENU MADE FOR SHARING

We recommend eight dishes for two people sharing.
As is customary, each dish will come when it's ready, so you can enjoy our freshly prepared yakiniku, sushi and sashimi at its best.

SMALL DISHES

AGEMONO, TEMPURA, GYOZA & BUNS

IKAGESO Deep fried squid, yuzu mayo, lime	9.50	POPCORN SHRIMP Spicy mayo	11.00
CHICKEN KARAAGE Crunchy fried chicken with yuzu kushu, lime	10.00	SOFT SHELL CRAB G Panko crumbed, nuoc cham sweet chilli sauce	16.50
SPICY CHICKEN KARAAGE Crunchy fried chicken with spicy sesame glaze	10.50	SHIRAKIKU CHICKEN GYOZA Pan fried chicken dumplings	10.00
SEASONAL VEGETABLE KAKIAGE V G Selection of vegetables in tempura batter	9.95	AGE VEGETARIAN GYOZA V Tempura vegetable dumplings	9.00
KATSUOBUSHI TAKOYAKI Classic Japanese octopus dumplings, bonito flakes	11.00	ROBUN BAO BUNS PORK & CHICKEN One pork & one chicken bao	14.50

SUSHI PLATTERS

ROBUN MORIAWASE G 20PCS Chef's selection of sashimi	39.50	ROBUN SASHIMI & NIGIRI SET G 20 PCS Chef's selection of fresh sliced fish, sushi, nigiri	42.00
SALMON SELECTION G Salmon nigiri, salmon sashimi, salmon hosomaki	22.00	TUNA SELECTION G Chutoro nigiri fatty tuna, Akami sushi bluefin tuna, bluefin tuna tartare	28.00
YELLOWTAIL SELECTION G Yellowtail aburi nigiri, yellowtail sashimi, Kaburimaki top roll	26.00		

SIGNATURES

CHEF'S SIGNATURE DISHES

BLUEFIN TUNA TARTARE G Finely diced tuna with miso, yuzu, truffle oil	15.90	WAGYU BEEF TATAKI G Lightly seared sliced Wagyu beef, yuzu ponzu truffle dressing	14.95
SALMON TATAKI G Lightly seared salmon garnished with sesame seeds, avocado and a ponzu dressing	13.50	HAMACHI CARPACCIO G Thinly sliced yellowtail, sea salt, konbu marinade	11.50

OVER FIRE

ROBATA

Larger dishes, great for sharing or as a main course. The Robata originates from a centuries-old country style of cooking by northern Japanese fishermen around a communal hearth (irori) that serves both as a cooking area and a source of heat.

WAGYU SLIDERS Two Wagyu beef buns, brioche bun, guacamole	16.50	GRILLED KING PRAWN SKEWERS G Fresh king prawns, chopped chives, Maldon sea salt, Nam jim dressing	16.50
CHICKEN KUSHIYAKI SKEWERS G Robata grilled chicken thighs, teriyaki sauce	14.50	HANGING TENDER STEAK G 200g Lightly grilled, Japanese pickles	29.00
SALMON TERIYAKI G Lightly grilled and glazed with teriyaki sauce	16.50	BLACK COD G Den miso marinade	25.50
LAMB CUTLETS G 3PCS Crispy onion, spicy Korean glaze	19.50	RIBEYE WAGYU THREE SAUCES G 160g Truffled teriyaki, red namjim, pepper sauce	49.00
IBERICO BABY PORK RIBS G Soya, mirin glaze	18.95		

FUKUSAI

SIDES

STEAMED RICE V G Aonori seaweed	5.00
SOBO-KO FRIES V G Sweet potato	5.00
VEGETABLE MISO SOUP V G Aburaage dry tofu, seaweed	5.95
NASU DENGAKU V G Fried eggplant, orange den miso	6.95
KIMCHEE FRIED RICE V G Truffle, Burford brown egg	13.50
SAUTÉED BOK CHOI	6.50
PAPER THIN SALAD V G Thinly sliced vegetables with citrus dressing	11.50

VEGAN MENU

GREEN NIGIRI & MAKI SELECTION 12 piece set of our handcrafted maki and nigiri	16.00
BANG BANG BROCCOLI Tempura fried broccoli florets, in a sweet and spicy sauce	7.00
VEGAN BAO BUNS Robata grilled eggplant with a miso sauce, pickled onion and cucumber, mint and coriander, crispy fried onions	12.50
VEGETABLE SUKIYAKI Seasonal vegetables sautéed in a sweet soy based sauce, served with aburaage, sesame seeds, and steamed rice on the side	14.00
TRUFFLE MUSHROOM FRIED RICE Fried sushi grade rice, fried with shiitake mushrooms, truffle and soy, with crispy onion and spring onions	12.00

V VEGETARIAN **V** VEGAN

G GLUTEN FREE **G** GLUTEN FREE OPTION AVAILABLE

4 PRINCES BUILDINGS, GEORGE ST, BATH BA1 2ED

01225 614424 BOOKINGS@ROBUN.CO.UK

WWW.ROBUN.CO.UK

Our menu descriptions do not contain all ingredients. Please alert our staff of any allergies when ordering. A discretionary 12.5% service charge will be added to your bill.



ROBLIN