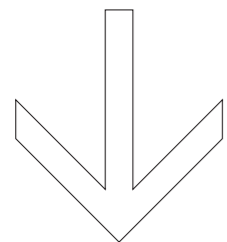


ROBATA

Robata is named after a traditional charcoal grilling technique that dates back centuries in Japan. Robotayaki directly translates as “fireside cooking”.



www.robata.com.au
info@robata.melbourne
@robatamelbourne
@robatamelbourne

SMALL

Pickles 6
Ginger, daikon miso, shiitake, enoki 6
Edamame 19
Beef tartare, soy, chive 6
Yaki onigiri 18

SASHIMI

Seared salmon, Japanese mustard miso 20
Local market white fish, yuzu ponzu 24
Tuna, wasabi, Tamari soy sauce 18

YAKITORI + KUSHIYAKI

Yakitori = chicken

Thigh, onion, tare 8
Breast, shiso, salt 9
Wing, salt, sake 6
Meatball, tare, cured yolk 9
Heart, salt, shichimi 6

Kushiyaki = everything but chicken

Pork belly, yuzu kosho 9
Skull island prawn, lemon, salt 14
Wagyu, salt 10
Shiitake mushroom, salt 6
Turnip, nori salt 5

LARGER

Sutēki 47
Rangers Valley inside skirt steak, shio koji 42
Tonkatsu 47
Fried pork cutlet, cabbage, mustard 47
Kaisen Don 47
Rice, fresh market fish, trout roe, cucumber, soy 10

SIDES

Cucumber, white miso, sesame, shiso 10
Charred broccolini, shirae 10
Carrot, parsnip, chilli 10

DESSERT

Black sesame and green tea parfait 15
Sparkling sake, yuzu sorbet 10

QUICK BEVERAGE LIST

BEER

Asahi Super Dry Imported 10/13
Coedo Beniaka – Sweet Potato Amber 18

SAKE

Hakatsuru ‘Tokusen Teinoudi’ Junmai 11
Fukumitsuya ‘Kagatobi’ Junmai Ginjo 13

COCKTAILS

Sakura 19
42 Below Vodka, sake, sour cranberry, cherry blossom 19
Yuzu Billini 19
Peach sake, Yuzushu, sparkling wine 22
Whisky Highball 22
Nikka Whisky, toasted sesame, soda 15

WHISKY

Nikka From the Barrel Japanese Whisky 15



Our menu is designed to be shared. Not sure what to order? Let us guide you.



Dietary Requirements

We can cater for allergies and dietary requirements, just ask.

美味しい

Oishiii!!!