

ROBATA

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



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SMALL

Edamame	7
Assorted pickles	9
Wagyu tartare, Okinawa chilli, balsamic glaze	25
Chicken spare ribs karaage, sesame and soy	18
Spicy tuna, crispy rice (1pc)	6
Green Gazpacho, cold somen noodles, herb salad, nori	19
Chargrilled king prawn, yuzu butter, tobiko (1pc)	17

SASHIMI + SUSHI

Chirashi handroll, avocado, cucumber, takuan, ponzu (1pc)	15
Seared ora king salmon, japanese mustard miso	26
Kingfish sashimi, bonito cream, lime gel, daikon, ponzu	25
Aomori A3 Wagyu nigiri (1pc)	14
Chargrilled abalone, sushi rice, nori (1pc)	18
Assorted Sashimi selection	MP

YAKITORI + KUSHIYAKI

YAKITORI = CHICKEN

Thigh, spring onion	9
Meatball, tare, cured yolk	10

KUSHIYAKI = EVERYTHING BUT CHICKEN

Okra, vegemite tonkatsu sauce	6
Shiitake mushroom, tare, sesame	8
Firefly squid, mustard miso	7
Pork belly, shio koji, sansho	10
Black Opal Wagyu short rib, soy glaze	12

STEAK

Black Opal wagyu flank, shio koji, wasabi sauce, pickled carrot	200g	48
O'Connors premium scotch fillet, barley miso sauce, red mizuna	350g	85

LARGE

Chargrilled tofu, shira-ae sauce, zucchini, peas	28	
Chargrilled half chicken, pickled nori paste	42	
Chargrilled rainbow trout, edamame verde, yuzu gin puree	35	
Ravens Creek pork outlet, black sesame glaze, wakame oil, wasabi leaf	350g	45

SIDES

Buttercrunch lettuce, radish, sugar snap peas, avocado, sesame dressing	15
Chargrilled heirloom zucchini, walnut, spring onion oil	18
Heirloom tomato, fig, shiso, nori	19
Cucumber, palm heart, tosazu, chives	18
Yaki onigiri, shio kombu, spring onion (1pc)	6
Steamed rice	6

DESSERT

Mango jelly, coconut granita, fresh mango, coconut tapioca	18
Black sesame parfait coated with matcha chocolate	9
Hōjicha mochi donuts, mascarpone cream, coffee okinawa kokutou syrup, chocolate	19
Sake creme caramel, vanilla tuille, cream	17

CAN'T DECIDE?
LET US
FEED YOU!



\$79 PP
(MIN 2 PEOPLE)

Allergies or dietary requirements? Just ask. A 10% surcharge applies on weekends. A 15% surcharge applies for public holidays. All card transactions incur a fee.

美味しい

Oishiii!!