



# ROBATA

PRIVATE EVENTS  
AND FUNCTIONS

端焼ぎ  
ATA  
YAKI

銀座線

A 1 居酒屋  
B 2 カラオケ  
C 3 ホテル  
D 4 マート

24H 毎日  
200M

24H 毎日

い Oishim

居酒屋

1 飲食店  
G

ROBATA





PRIVATE DINING

SET MENUS

BEVERAGE PACKAGES

EVENTS & FUNCTIONS

CANAPE MENU

ROBATA

HAVE YOU  
BEEN TO  
ROBATA?

We're a Japanese Restaurant in the heart of Melbourne.

Our name comes from the ancient Japanese grilling method 'Robatayaki' which directly translates as "fireside cooking".

We provide an interpretation of this style of cooking, informed by our own expertise and experiences traveling and eating in Japan.

A place to meet, greet and eat.





炉端焼き

A 1 B 2 C 3  
居酒屋 カラオケ ホテル

銀座線

4H  
毎日

炉端

美味しい

200M



Taxi



火



飲食店  
1F  
G



IWA  
5



K KAPPA WELCOME T ... ANPAI W ...  
MITCO ...

ROBATTA





## PRIVATE DINING

Hidden behind the wave of electric orange and walls of wine, you will find our new exclusive dining space. Semi private with comfortable banquette seating. Perfect for groups of up to 16 people.

These custom made curtains and wine racks enclose the space just the right amount allowing you and your guests to enjoy a sense of intimacy while still taking in the bold, bright atmosphere of Robata's dining room.

Ideal for corporate lunches, birthdays, and long overdue catch ups with friends and family.

**We can't wait to host you.**











## SET MENUS

Our set menus are designed for all groups of 8 people and above. We are dedicated to accommodate dietary requirements.

Each menu incorporates a selection from each part of our menu, combining dishes to share and individual skewers from our yakitori and kushiyaki menu.

### THE ROBATA \$90

#### Small

Edamame

#### Sashimi

Seared salmon, Japanese mustard miso  
Chirashi handroll, avocado, cucumber, takuan, ponzu

#### Yakitori and Kushiyaki

Chicken thigh, spring onion  
Pork belly, shio koji, sansho

#### Larger

Chargrilled half chicken, pickled nori paste

Buttercrunch lettuce, radish, sugar snap peas, avocado, sesame dressing  
Yaki onigiri, shio kombu, spring onion

#### Dessert

Black sesame and green tea parfait

These menus are sample only and dependent on seasonal availability.



## THE SEQUEL \$110

### Small

Edamame  
Assorted Pickles

### Sashimi

Platter of assorted premium sashimi  
Market nigiri

### Yakitori and Kushiyaki

Chicken meatball, tare, cured yolk  
Black Opal Wagyu short rib, soy glaze

### Larger

O'Connors premium dry aged club steak, barley miso sauce

Buttercrunch lettuce, radish, sugar snap peas,  
avocado, sesame dressing  
Japanese potato salad, edamame, red onion, wasabi  
Yaki onigiri, shio kombu, spring onion

### Dessert

Miso creme brulee, kinako cream, kinako shortbread







## THE DIRECTOR'S CUT \$150

### Small

Edamame  
Assorted Pickles

### Sashimi

Platter of assorted premium sashimi  
Market nigiri  
Maki roll

### From the Robatayaki

Australian King Prawn, yuzu butter, tobiko  
Chicken meatball yakitori, tare, cured yolk  
Black Opal Wagyu short rib kushiyaki, soy glaze

### Larger

Premium Chargrilled Australian Wagyu Striploin

Japanese potato salad, edamame, red onion, wasabi  
Chargrilled green and butter beans, tosazu, furikake  
Yaki onigiri, shio kombu, spring onion

### Dessert

Black sesame and green tea parfait  
Hōjicha mochi doughnuts, mascarpone cream, coffee  
okinawa kokutou syrup

These menus are sample only and dependent on seasonal availability.





加賀  
高野





# BEVERAGES

Selecting a set menu is always easy, but what about drinks? Simplify the process and choose one of our drinks packages. Combining Sake and Victorian wines, guests can relax and enjoy as much as they like for 2 or 3 hours.

Enhancements like arrival cocktails and sake flights are easy to add on and elevate the experience. Have a chat with us for bespoke packages and drink pairings.





## PACKAGE ONE

### SAKE

Hakutsuru 'Tokusen Teinoudo' Junmai

### BEER

Kirin Ichiban

### WINE

'M By Mandala' Sparkling, Yarra Valley  
High Country Albarino/Riesling/Charonnay,  
Beechworth

High Country Pinot Noir Rose, Beechworth  
High Country Pinot Noir/Gamay,  
Beechworth

2 hours - \$45PP

3 hours - \$55PP



## PACKAGE TWO

### SAKE

Tarusake 'Choryo' Cedar Aged Junmai

### BEER

Asahi Super-Dry

### WINE

'M By Mandala' Sparkling, Yarra Valley  
Foxeys Hangout Pinot Gris,  
Mornington Peninsula  
High Country Pinot Noir Rose, High  
Country  
Lighthand Pinot Noir, Yarra Valley  
Jericho 'S3' Shiraz, McLaren Vale,

2 hours - \$65PP

3 hours - \$75PP



These menus are sample only and dependent on seasonal availability.

## PACKAGE THREE

### SAKE

Fukumitsuya 'Kagatobi' Junmai  
Daigingo

### BEER

Asahi Super-Dry

### WINE

Mount Avoca 'Lisa Marie' Blanc de  
Blancs, Pyrenees

Shaw & Smith Sauvignon Blanc,  
Adelaide Hills Domaine de Bieville  
Chablis, Chablis

Scorpo Rose, Mornington Peninsula

Mulline 'Noveau' Pinot Noir, Geelong

Zonte's Footstep 'Baron von Nemesis'  
Shiraz, Barossa

2 hours - \$80PP

3 hours - \$90PP

## ENHANCEMENTS

### ARRIVAL COCKTAILS

Umeshu Spritz & Sakura +\$15PP

### TAKE A FLIGHT

Our Sake and Whisky flights are a fun and informative experience where you can taste and compare different sake and whiskys.

Starting at \$30PP

### BEVERAGE PAIRING

Our beverage pairings are perfect to enjoy with our Sequel and Director's Cut set menu. Let us know to get more information.

Starting at \$55PP











## EVENTS & FUNCTIONS

Robata's space and electric atmosphere is perfectly suited to lively cocktail functions and big group events.

Our events team are well versed in party planning with years of event planning experience and connections with Melbourne based vendors under their belts.

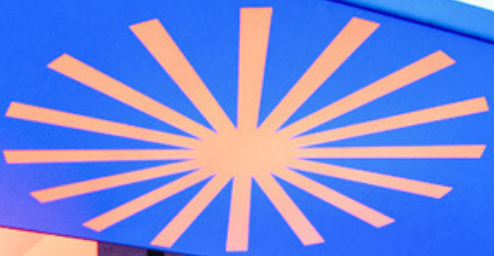
Need a DJ, portable bar, balloons, slushie machine? Our main dining room can be easily transformed to include whatever you need to make your event one to remember.







ホテル



炉端

石切



タクシー Taxi

oishii! 美味しい

☎  
T  
😊  
↓

OPEN  
オープン

SEGA SEGA

WVA

食事の時間!

AT ROBOT

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9

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火

ムーヴメント

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BEBBEE  
www.jbde...



# CANAPE MENU

Whether it's a buffet style table of fresh seafood and sushi, to platters of chargrilled skewers and fried chicken presented by our roving waiters.

Our selection of canapés are designed to satisfy your hunger while you party the night away.



These menus are sample only and dependent on seasonal availability.

## TO START

Assorted homemade pickles

Freshly shucked oysters, tobiko, daikon, yuzu ponzu

## SUSHI AND NIGIRI

King salmon nigiri, red onion and green chilli salsa

Kingfish nigiri, wasabi salsa

Veggie sushi roll, bean curd, cucumber

Wagyu sushi roll, spicy mayo, cucumber

## YAKITORI & KUSHIYAKI

Chicken thigh, spring onion

Wagyu short rib, soy glaze

Pork belly, shio koji, sansho

King oyster mushroom, shio dare, sesame

## HOT

Robata Karaage Fried Chicken

Mini Chicken Katsu Sandos

Yaki Onigiri

## SWEET

Homemade seasonal flavoured mochi (1 month notice)

Japanese whisky nama chocolate

Green tea and black sesame parfait

## PRICING

Select up to 7 dishes from our menu \$60PP

Select up to 10 dishes from our menu \$85PP





ROBATA