



ROBIN





Japanese author Kanagaki Robun wrote the 1872 book 西洋料理通 (The Expert on Western Cookery) which introduced European barbecue to Japan, now known across Asia and the World as Yakiniku: small pieces of grilled meat. He moved onto journalism and satirical commentary, leading to the first recognisable Manga magazine.

Robun is our tribute to him.
いらっしゃいませ!



FLIGHTS

Embark on a captivating journey into the world of Sake & whisky with our Introductory Flights.
Perfect for both newcomers and enthusiasts seeking a well-rounded exploration.

SAKE *Flights*

INTRODUCTORY

20ml measures £7.95

KIKUMASAMUNE JUNMAI KOJO, HAKUTSURU UMESHU
& TAMANOHIKARI YUZUSHU

DISCOVERY

50ml measures £14.95

KIKUMASAMUNE JUNMAI KOJO, HAKUTSURU UMESHU
& TAMANOHIKARI YUZUSHU

CONNOISSEUR

50ml measures £29.95

KIKUMASAMUNE JUNMAI KOJO, HAKUTSURU UMESHU, TAMANOHIKARI YUZUSHU,
HAKKAISAN JUNMAI DAIGINJO & CHORYO SAWASAWA JUNMAI SPARKLING

WHISKY *Flights*

DISCOVERY

20ml measures £25.00

FOUR ROSES BOURBON, HIBIKI HARMONY
& HAKUSHU DISTILLER'S RESERVE

ENTHUSIAST

20ml measures £30.00

YAMAZAKI SINGLE MALT DISTILLER'S RESERVE,
HATOZAKI 12YR UMESHU FINISH & NIKKA YOICHI SINGLE MALT

CONNOISSEUR

20ml measures £50.00

YAMAZAKI JAPANESE 12 YEAR MALT, ICHIRO'S MALT MIZUNARA WR
& KAIYO MIZUNARA OAK CASK STRENGTH





A MENU MADE FOR SHARING

We recommend between six to eight dishes for two sharing. As is customary, each dish is made fresh to order and will come as soon as it's ready, so you can enjoy our freshly prepared yakiniku, sushi and sashimi at its best.

ZENSAI TO START

SPICY EDAMAME  	7.00
Garlic chilli	
CITRUS EDAMAME  	6.50
Citrus salt	
VEGETABLE MISO SOUP  	5.95
Aburaage dry tofu, seaweed	
JAPANESE PICKLES  	7.00
Mix of pickled vegetables	

SASHIMI FRESHLY PREPARED DAILY

SALMON SASHIMI  4pcs	8.00
YELLOWTAIL SASHIMI  4pcs	8.50
AKAMI SASHIMI  4pcs	12.00
BUTTERFISH SASHIMI  4pcs	8.50
MIXED SASHIMI Chef's selection  4pcs	10.95

CHEF'S SIGNATURE SUSHI

ROBUN SASHIMI & NIGIRI SET  20pcs	42.00
Chef's selection of freshly sliced fish	
MORIAWASE SET  20pcs	39.50
Chef's selection of sashimi	
TUNA SELECTION  9pcs	28.00
Akami nigiri, Akami hosomaki, bluefin tuna	
SALMON SELECTION  12pcs	23.00
Salmon nigiri, salmon sashimi, salmon hosomaki	

RAW & CURED LIGHTER DISHES





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

NIGIRI

SALMON NIGIRI  4pcs	8.50
YELLOWTAIL NIGIRI  4pcs	9.50
AKAMI NIGIRI  4pcs	13.00
AMAEBI SWEET SHRIMP NIGIRI  4pcs	11.00
MIXED NIGIRI Chef's selection  4pcs	11.50

MAKI ROLLS

HOSOMAKI  8pcs	8.50
Choose from salmon, tuna or yellowtail all served with avocado, wasabi & ginger	
PRAWN KABURIMAKI  8pcs	14.50
Finished with a choice of seared salmon & yuzu, seared tuna & spicy mayo or seabass, salmon & avocado	
SOFT SHELL CRAB FUTOMAKI  5pcs	14.50
Panko crumbed soft shell crab, spicy mayo and teriyaki sauce	
ROBUN PINK MAKI 	14.50
Spicy tuna, avocado, crispy carrots	
TEMPURA URAMAKI ROLL  8pcs	13.00
Panko crumbed prawn with avocado and spicy mayo	

 VEGETARIAN  VEGAN  GLUTEN FREE  GLUTEN FREE OPTION AVAILABLE

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.

AGEMONO TEMPURA, GYOZA & BUNS



CHICKEN KARAAGE 	10.00	SOFT SHELL CRAB 	16.50
Crunchy fried chicken with yuzu mayo, lime		Panko crumbed, nuoc cham sweet chilli sauce	
SPICY CHICKEN KARAAGE 	10.50	SHIRAKIKU CHICKEN GYOZA	10.50
Crunchy fried chicken with spicy sesame glaze		Pan fried chicken dumplings	
KATSUOBUSHI TAKOYAKI	11.50	AGE VEGETARIAN GYOZA 	9.50
Classic Japanese octopus dumplings, bonito flakes, yuzu mayo, okonomiyaki sauce		Tempura vegetable dumplings	
TEMPURA PRAWNS 	12.00	ROBUN BAO BUNS	15.50
Spicy mayo		A choice of confit duck or Korean pork	

ROBATA - OVER FIRE

Grilled dishes from our Robata Grill. The Robata section is inspired by our namesake - Kanagaki Robun - and serves as a Japanese take on barbeque style cooking, which is served primarily in a Yakiniku - chopstick friendly - style.

WAGYU SLIDERS	16.50	IBERICO BABY PORK RIBS 	18.95
Wagyu mince, brioche bun, pickles		Soya, mirin glaze	
CHICKEN KUSHIYAKI SKEWERS 	15.50	GRILLED OCTOPUS 	22.00
Robata grilled chicken thighs, teriyaki sauce		Yuzu romesco, shiso	
SALMON TERIYAKI 	17.50	DUCK BREAST 	26.00
Lightly grilled and glazed with teriyaki sauce		Yuzu and korean glaze	
LAMB CUTLETS  3pcs	23.00	BLACK COD 	27.00
Topped with korean glaze and crispy onions		Den miso marinade	

CHEF'S WAGYU SELECTION

WAGYU RIBEYE 	49.00	WAGYU HANGING TENDER 	30.00
Red Namjin, truffle teriyaki and Japanese pepper sauce		Served with Japanese pepper sauce	

FUKUSAI SIDES

STEAMED RICE   Aonori seaweed	5.00	KIMCHEE FRIED RICE  	13.50
		Truffle oil, fried egg	
SOBO-KO FRIES   Sweet potato	5.00	JAPANESE GARDEN SALAD  	10.50
		Chef's selection of freshly sliced vegetables	
NASU DENGAKU   Fried eggplant, orange den miso	6.95		

VEGAN MENU

VEGAN BAO BUNS 	12.50	TRUFFLE MUSHROOM FRIED RICE  	12.00
Robata grilled eggplant with a miso sauce, pickled onion, cucumber, coriander, crispy fried onions		Fried sushi grade rice with shiitake mushrooms, truffle, soy with crispy onion and spring onions	
BANG BANG BROCCOLI  	7.00	SEASONAL VEGETABLE KAKIAGE  	10.00
Tempura fried broccoli florets, in a sweet and spicy sauce		Selection of vegetables in tempura batter	
ABURAAGE TOFU NIGIRI   4pcs	6.50	VEGETABLE FUTOMAKI   5PCS	8.00
CUCUMBER HOSOMAKI   8pcs	6.50	SWEET & SOUR TOFU & VEGETABLES	7.00

OSAKA DELIGHTS SHARING MENU

£35PP

AVAILABLE SUNDAY - THURSDAY 12 MIDDAY - 6:30PM

CITRUS EDAMAME

CHICKEN KARAAGE

VEGETARIAN GYOZA

SALMON TERIYAKI

OR

CHICKEN SKEWERS

OR

WAGYU HANGING TENDER (+£10 SUPPLEMENT)

MOCHI ICE CREAMS

TASTE OF TOKYO SHARING MENU

£49PP

AVAILABLE SUNDAY - FRIDAY ALL DAY

CITRUS EDAMAME

KATSUOBUSHI TAKOYAKI

CHICKEN GYOZA

SASHIMI AND NIGIRI SET

BLACK COD

OR

LAMB CUTLETS

OR

WAGYU HANGING TENDER (+£10 SUPPLEMENT)

SPARKLING SAKE & STRAWBERRY CHEESECAKE

🌱 VEGETARIAN 🌱 VEGAN 🌱 GLUTEN FREE 🌱 GLUTEN FREE OPTION AVAILABLE

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TASTE OF ROBUN

SHARING MENU - £79 PER PERSON

Add your choice of sake or wine pairing £119 per person

CITRUS EDAMAME

Yuzu salt

Sawa Sawa Sparkling Sake 100ml or Moulin De Gassac Terret Blanc 125ml

HAMACHI CARPACCIO

Thinly sliced yellowtail, sea salt, konbu marinade

JAPANESE WAGYU BEEF TATAKI *

Lightly seared sliced Wagyu beef with yuzu ponzu truffle dressing

Kikumasamune Junmai Koujo 100ml or Viura Gran Cerdo Rioja 125ml

OMAKASE SASHIMI & SUSHI SET *

Chef's selection of freshly sliced fish

Hakkaisan Daiginjo 100ml or Veridicchio di Matelica 125ml

MISO SOUP

BLACK COD

Den miso marinade

WAGYU RIBEYE THREE SAUCES *

Black pepper, truffled teriyaki, red namjin

Hakkaisan Seishu Futsushu 100ml or Chateau de Fregent Bordeaux 125ml

served with

VEGETABLE KAKIAGE *

Selection of vegetables in tempura batter





KIMCHEE FRIED RICE

With truffle and Burford brown egg

BLACK TRUFFLE CHOCOLATE TORTE *

Dark Belgian chocolate torte set on a chocolate sponge, topped with chocolate ganache

50ml Chateau Filhot Sauternes or 50ml Hakutsuru Umesu Sake

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ROBUN

VEGETARIAN VEGAN

GLUTEN FREE GLUTEN FREE OPTION AVAILABLE

4 PRINCES BUILDINGS, GEORGE ST, BATH BA1 2ED

BOOKINGS@ROBUN.CO.UK | WWW.ROBUN.CO.UK

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