



ROBUN

ZENSAI  
FOR THE TABLE

- SPICY EDAMAME **VB G** Garlic chilli 7.00
- CITRUS EDAMAME **VB G** Citrus salt 6.50

## SUSHI

NIGIRI, SASHIMI & MAKI

- SALMON SASHIMI **G** 7.50
- YELLOWTAIL SASHIMI **G** 8.50
- AKAMI SASHIMI BLUEFIN TUNA **G** 12.00
- SALMON NIGIRI **G** 8.50
- YELLOWTAIL ABURI NIGIRI **G** 9.50
- AMAEBI NIGIRI SWEET SHRIMP **G** 11.00
- SALMON/TUNA/YELLOWTAIL HOSOMAKI **G** 8.50  
8 PCS Slice of avocado, wasabi
- SALMON KABURIMAKI 8 PCS **G\*** 12.00  
Asparagus, avocado
- TEMPURA ROLL 8 PCS **G\*** 12.00  
Spicy avocado, prawn
- TUNA KABURIMAKI 8 PCS **G\*** 14.50  
Prawn tempura, avocado
- URAMAKI SALMON BLACK RICE ROLL **G** 12.50  
Salmon, mint, coriander, avocado, wasabi mayo
- URAMAKI RAINBOW ROLL 8 PCS **G\*** 14.00  
Crab, salmon, seabass
- 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

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|---|-------|--|-------|
| CHICKEN KARAAGE<br>Crunchy fried chicken with yuzu kushu, lime            | 10.00 | SOFT SHELL CRAB <b>G*</b><br>Panko crumbed, nuoc cham sweet chilli sauce | 16.50 |
| SPICY CHICKEN KARAAGE<br>Crunchy fried chicken with spicy sesame glaze    | 10.50 | SHIRAKIKU CHICKEN GYOZA<br>Pan fried chicken dumplings                   | 10.00 |
| KATSUOBUSHI TAKOYAKI<br>Classic Japanese octopus dumplings, bonito flakes | 11.00 | AGE VEGETARIAN GYOZA <b>VB</b><br>Tempura vegetable dumplings            | 9.00  |
| POPCORN SHRIMP<br>Spicy mayo  | 11.00 | ROBUN BAO BUNS<br>Roasted chicken, Korean pork or confit duck            | 15.50 |

## SUSHI PLATTERS

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|---|-------|---|-------|
| ROBUN MORIAWASE <b>G*</b> 20PCS<br>Chef's selection of sashimi                                    | 39.50 | ROBUN SASHIMI & NIGIRI SET <b>G*</b> 20 PCS<br>Chef's selection of fresh sliced fish, sushi, nigiri | 42.00 |
| SALMON SELECTION <b>G</b><br>Salmon nigiri, salmon sashimi, salmon hosomaki                       | 22.00 | TUNA SELECTION <b>G*</b><br>Akami nigiri, Akami sushi bluefin tuna, bluefin tuna tartare            | 28.00 |
| YELLOWTAIL SELECTION <b>G</b><br>Yellowtail aburi nigiri, yellowtail sashimi, Kaburimaki top roll | 26.00 | NIGIRI & MAKI SELECTION 12PCS<br>12 Piece set of chef's handcrafted maki & nigiri selection         | 22.00 |

## RAW & CURED

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

## ROBATA - OVER FIRE

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.

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|--|-------|---|-------|
| KUROBATA SLIDERS<br>Pulled pork, brioche bun, pickles                                | 16.50 | IBERICO BABY PORK RIBS <b>G*</b><br>Soya, mirin glaze | 18.95 |
| CHICKEN KUSHIYAKI SKEWERS <b>G*</b><br>Robata grilled chicken thighs, teriyaki sauce | 14.50 | GRILLED OCTOPUS <b>G</b><br>Yuzu romesco, shiso       | 22.00 |
| SALMON TERIYAKI <b>G*</b><br>Lightly grilled and glazed with teriyaki sauce          | 16.50 | WAGYU SKIRT STEAK<br>Sesame and miso marinade         | 33.00 |
| LAMB LOIN <b>G*</b><br>Black rice, soused vegetables, yuzu                           | 19.50 | BLACK COD <b>G</b><br>Den miso marinade               | 27.00 |

## CHEF'S SIGNATURES

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|---|-------|--|-------|---|-------|
| DUCK BREAST<br>Korean glaze, crispy onion | 35.00 | WAGYU SIRLOIN <b>G</b><br>Robata grilled, truffle teriyaki | 49.00 | MONKFISH <b>G</b><br>Miso, foie gras, shiso | 35.00 |
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## FUKUSAI

SIDES

- STEAMED RICE **VB G** 5.00  
Aonori seaweed
- SOBO-KO FRIES **VB G** 5.00  
Sweet potato
- VEGETABLE MISO SOUP **VB G** 5.95  
Aburaage dry tofu, seaweed
- NASU DENGAKU **VB G** 6.95  
Fried eggplant, orange den miso
- KIMCHEE FRIED RICE **VB G** 13.50  
Truffle, free range egg
- JAPANESE GARDEN SALAD **VB G** 10.50  
Fresh leaves with citrus dressing

## VEGAN MENU

- GREEN NIGIRI & MAKI SELECTION 16.00  
12 piece set of our handcrafted maki and nigiri
- BANG BANG BROCCOLI **G\*** 7.00  
Tempura fried broccoli florets, in a sweet and spicy sauce
- VEGAN BAO BUNS **VB** 12.50  
Robata grilled eggplant with a miso sauce, pickled onion, cucumber, mint, coriander, crispy fried onions
- VEGETABLE SUKIYAKI 14.00  
Seasonal vegetables sautéed in a sweet soy based sauce, served with aburaage, sesame seeds and steamed rice on the side
- TRUFFLE MUSHROOM FRIED RICE 12.00  
Fried sushi grade rice with shiitake mushrooms, truffle, soy with crispy onion and spring onions
- VEGETABLE FUTOMAKI 5PCS 8.00
- SEASONAL VEGETABLE KAKIAGE **G\*** 10.00  
Selection of vegetables in tempura batter

**VB** VEGETARIAN **VB** VEGAN

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

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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.