

A MENU MADE FOR SHARING

ZENSAI

FOR THE TABLE

SPICY EDAMAME **£4.95**
Garlic chilli

CHICKEN KARAAGE **£7.75**
Crunchy fried chicken
with yuzu kushu & lime

SPICY CHICKEN KARAAGE **£8.50**
Crunchy fried chicken
with spicy sesame glaze

POPCORN SHRIMP **£11.50**
Spicy mayo

CITRUS EDAMAME **£4.50**
Yuzu salt

PADRON PEPPERS **£5.95**
Robata grilled peppers with sea salt and den miso

SILKY AGE DASHI TOFU **£6.75**
Tempura fried tofu with sake, soy & mirin

SMALL DISHES

AGEMONO & TEMPURA

IKAGESO **£9.95**
Deep fried squid with yuzu mayo and lime

SOFT SHELL CRAB **£18.50**
Panko crumbed, nuoc cham (sweet chilli) sauce

SEASONAL VEGETABLE KAKIAGE **£9.95**
Selection of vegetable in tempura batter

KATSUOBUSHI TAKOYAKI **£11.95**
Classic Japanese octopus dumplings, bonito flakes

PANKO ASPARAGUS **£11.50**
Asparagus with aubergine & tofu sauce

GYOZA & BUNS

SHIRAKIKU CHICKEN GYOZA **£8.95**
Pan fried chicken dumplings

AGE VEGETARIAN GYOZA **£7.50**
Tempura vegetable dumplings

**WAGYU SLIDERS,
BRIOCHE BUN** **£16.50**
Two Wagyu beef buns, guacamole

**ROBUN BAO'S
PORK & CHICKEN** **£13.95**
Two pork & chicken bao's

SKEWERS

CHICKEN KUSHIYAKI **£11.50**
Robata grilled chicken thighs, teriyaki sauce

GRILLED KING PRAWNS **£14.50**
Fresh king prawns, chopped chives,
Maldon sea salt, Nam jim dressing

RAW & CURED

PAPER THIN SALAD **£11.50**
Thinly sliced vegetables with citrus dressing

SALMON & AVOCADO CEVICHE **£13.50**
Salmon, avocado yuzu & garlic aioli

SUSHI & SASHIMI

RAW & CURED

KELP HAMACHI **£9.95**
Thinly sliced yellowtail, sea salt & konbu marinade

WAGYU BEEF TATAKI **£14.95**
Lightly seared sliced Wagyu beef with
yuzu ponzu truffle dressing

BLUEFIN TUNA TARTARE **£15.95**
Finely diced tuna with miso, yuzu & truffle oil

ITAMAE OMAKASE

Omakase platters from our raw bar are made fresh to order,
in the Japanese tradition, taking up to 25 minutes to prepare.

ROBUN SASHIMI & NIGIRI SET **£45**
24pcs - Chef's selection
Fresh sliced fish, sushi and nigiri

ROBUN MORIAWASE SET **£40**
20pcs - Chef's selection of sashimi

CHEF'S SUSHI SELECTION

TUNA SELECTION **£24**
Chutoro nigiri fatty tuna, Akami
sushi bluefin tuna, bluefin tuna tartare

SALMON SELECTION **£22**
Salmon nigiri, salmon sashimi, salmon hosomaki

YELLOWTAIL SELECTION **£26**
Yellowtail aburi nigiri, yellowtail
sashimi, Kaburimaki top roll

MAKI ROLLS

**URAMAKI RAINBOW
MAKI ROLL** **£15.75**
Crab, salmon, tuna, seabass

**KABURIMAKI
TOP ROLL** **£9.95**
Yellowtail

VEGETABLE HOSOMAKI
5 pcs **£6.50**

8 pieces

**SALMON
KABURIMAKI** **£12.95**
Tuna, asparagus, avocado

**SPICY AVOCADO &
PRAWN TEMPURA ROLL**
£9.50

TUNA KABURIMAKI **£15.50**
Prawn tempura, avocado

NIGIRI & SASHIMI

SALMON NIGIRI **£10.50**

**YELLOWTAIL
ABURI NIGIRI** **£12**

CHUTORO NIGIRI **£14**
Fatty tuna

AMAEBI NIGIRI **£9.95**
Sweet shrimp

4 pieces

YELLOWTAIL SASHIMI **£9**

AKAMI SASHIMI **£11**
Bluefin tuna

SALMON SASHIMI **£9**

CHUTORO SASHIMI **£13.25**
Fatty tuna

LARGE DISHES

ROBATA

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

LAMB CUTLETS **£19.75**
Crispy onion, spicy Korean glaze

GRILLED BABY CHICKEN **£16.95**
Orange den miso, Asian salad

IBERICO BABY PORK RIBS **£18.95**
Soya & mirin glaze

RIBEYE WAGYU THREE SAUCES 160g **£49**
Truffled teriyaki, red namjim, pepper sauce

USDA BEEF SIRLOIN 220g **£28.50**
Lightly grilled, Japanese pickles

GRASS FED BEEF FILLET 180g **£32**
Lightly grilled, Japanese pickles. Served on hot stone

SEA BREAM **£23.50**
Pan fried fillet with truffle ponzu sauce

SALMON TERIYAKI **£19.50**
Lightly grilled and glazed with teriyaki sauce

BLACK COD **£26.95**
Den miso marinade

FUKUSAI

SIDES

STEAMED RICE **£4**
Aonori seaweed

SWEET POTATO SOBO-KO FRIES **£4**

NASU DENGAKU **£6.95**
Tempura eggplant, den miso

VEGETABLE MISO SOUP **£5.95**
Aburaage dry tofu, seaweed

KIMCHEE FRIED RICE **£13.50**
Truffle & Burford brown egg

SAUTEED BOK CHOI **£5.95**



V Vegetarian **Vb** Vegan

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.