



ROBLN

DRINKS



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.

いらっしやいませ!



SIGNATURE SERVES

GEISHA

Haku Vodka, Bergamot, Lime, Ginger,
Lemongrass, Butterfly Pea Flower

12

JAPANESE HIGHBALL

Toki Whisky, Falernum, White Peach
Jasmine Soda

12

ROBUN SOUR

Roku Gin, Mango, Lemon, Bitters, Foamer

12

SUNTORY OLD FASHIONED

Hakushu Single Malt, Scrappy's Dark
Chocolate Bitters, Tonka Bean

19

MAZCALOMA

Koch Mezcal, Apricot Chilli Syrup,
Shichimi, Lime, Two Keys Grapefruit Soda

13

PLUM BOULEVARDIER

Four Roses, Sweet Vermouth,
Doppelganger Aperitivo, Umeshu

12

LILI RÖZ

Haku Vodka, Lillet Blanc, Lychee, Fair
Elderflower, Paychauds Bitters

12

LAST CALL

Lemon Vodka, Tengumai Junmai Sake,
Kiwi Cordial, Foamer, Green Tea, Yuzushu

12

KŌHI MARTINI

Aluna Coconut Rum, Mozart Dark Chocolate,
Briottet Hibiscus, Espresso Coffee

12

RUM REBELLION

Gosling s Black Seal Rum, Plantation
Pineapple, Montenegro Amaro,
Lime, Orgeat, Nutmeg

12

ROSE CLOVER CLUB

Lanique Rose, Lemon, Raspberry Cordial,
Vegan Foamer, Peychaud's Bitters

11.5

SONIC PANDA

Tequila Reposado, Matcha Cordial, Yuzu,
Cloudy Apple, Falernum, Dill

12

CAL & CO

Gin Mare, Paragon Timur Berry,
Mint, Yuzushu, Rega Rouge Lively
White Vermouth

12

MOONSTRUCK

Debt Collector Moonshine Cask Aged,
Coconut Water, Heering Cherry, Black
Pepper, Foamer, Lemon

12

DAIYAME NEGRONI

Hamada Shuzo Daiyame Shochu,
Campari, Martini Rubino Vermouth

12



SUMMER LOW ALCOHOL COCKTAILS

BUBBLE BEACH

11,5

Lillet Rosé Vermouth, White Peach
& Jasmine Soda, Rosé Wine

GARDEN SPRITZ

10

Byrrh Grand Quinquina, Peach Bitters,
Grapefruit & Rosemary Tonic, Lime

SEA BREEZE SPRITZ

12,5

Grey Goose Watermelon & Basil,
Cranberry, Grapefruit Soda, Prosecco

ROBUN SPRITZ

12

Roku Gin, Umeshu, Doppelganger
Aperitivo, Sawasawa Junmai
Sparkling Sake

TOMATO SPRITZ

12

Japan's La Tomato Liqueur, Haku
Vodka, Rosso & Extra Dry Martini
Vermouth, Soda, Prosecco

NON ALCOHOLIC COCKTAILS

FUN FU

6

Mango, Lime, Passionfruit, London
Essence Toasted Pineapple Soda

0% NEGRONI

10

Lyres Italian Orange, Rosso Aperitivo,
London Dry Spirit

APRICOT SOUR

8

Everleaf Marine, Apricot Syrup,
Lemon, Green Tea

0% SPRITZ

10

Everleaf Mineral, Oddbird Prosecco,
London Essence Grapefruit Soda



SUNTORY SELECTION

	25ml
SUNTORY TOKI 43%	6
THE CHITA 43%	8,5
YAMAZAKI DISTILLERS RESERVE 7 43%	12
YAMAZAKI 12 43%	20
YAMAZAKI 18 43%	105
THE HAKUSHU DISTILLER'S RESERVE 43%	13
HAKUSHU 12 43%	28
HIBIKI JAPANESE HARMONY 43%	13
HIBIKI 21 43%	130

NIKKA WHISKY

NIKKA DAYS 40%	6,5
NIKKA COFFEY MALT 45%	9
NIKKA COFFEY GRAIN 45%	8,5
NIKKA FROM THE BARREL 51.4%	9,5
NIKKA YOICHI SINGLE MALT 45%	11,5
NIKKA TAKETSURU PURE MALT 43%	9



OTHER JAPANESE WHISKY

ICHIRO S MALT MIZUNARA WOOD RESERVE 46%	20
ICHIRO S MALT WINE WOOD RESERVE 46%	20
ICHIRO'S MALT & GRAIN WORLD BLENDED 46.5%	11
CHICHIBU LONDON EDITION 2019 48.5%	150
HATOZAKI BLENDED 40%	6
HATOZAKI PURE MALT 46%	7.5
HATOZAKI 12 UMESHU FINISH 46%	11
MARS MALTAGE COSMO 43%	8
SHINJU 40%	6
SHINJU 8 40%	9
KAIYO MIZUNARA OAK 43%	13
KAIYO MIZUNARA OAK CASK STRENGTH 53%	17



SPARKLING WINE BY THE GLASS

	125ml	Btl
TRASTULLO SPUMANTE PROSECCO Veneto, Italy	8	36
JEAN-PAUL DEVILLE CARTE NOIR, Reims, France	15	78
ODDBIRD PROSECCO 0% Veneto, Italy	7	30

WHITE WINE BY THE GLASS

	175ml	Btl
TERRET, CARIGNAN MOULIN DE GASSAC 2023 Languedoc, France	7.5	29
RIESLING DR. THANISCH 0% Mosel, Germany	8	30
PINOT GRIGIO - CANTINE VOLPI ERA 2023 Veneto, Italy	9.6	38
PICPOUL DE PINET - GRANGES 2023 Languedoc, France	10.5	40
SAUVIGNON BLANC STILL LIFE 2023 Marlborough, New Zealand	12	47
ALBARIÑO TERRAS GUADA SAN CAMPIO 2023 Ríaz Baixas, Spain	13.5	52
CHARDONNAY LES CADOLES MÂCON Macconais, France	14	55

ROSÉ WINE BY THE GLASS

	175ml	Btl
GRENACH, SYRAH MOULIN DE GASSAC Languedoc, France	8	32

RED WINE BY THE GLASS

	175ml	Btl
SYRAH, MERLOT - MOULIN DE GASSAC 2023 Languedoc, France	7.5	29
SANGIOVESE, MONTEPULCIANO - CIÙ CIÙ ROSSO PICENO 2023 Marche, Italy	9	35
PINOT NOIR - LA BOUSSOLE 2022	11	42
CHIANTI - PODERE GAMBA 2022 Tuscany, Italy	12	47



SAKE

BY THE GLASS & CARAFE

		Glass 100 ml	Carafe 200 ml
HAIKKAISAN SEISHU FUTSUSHU	15,5% Served hot	9,5	18,5
KIKUMASAMUNE JUNMAI KOUJO	15% Served cold or warm	8	14,5
HAKKAISAN JUNMAI GINJO	15,5% Served cold	15	30

SAKE LIQUEUR

BY THE GLASS & CARAFE

		Glass 100 ml	Carafe 200 ml
HAKUTSURU UMESHU	12,5%	6,5	11,5
TAMANOHIKARI YUZUSHU	10,5%	9,5	18,5
AKASHI-TAI SHIRUME UMESHU	14%	11,5	30

BEER

ASAHI	5,2%	5,6
SAPPORO	4,7%	6
KOME BIRU IPA	4,9%	7
ASAHI	0%	5,5

WATER

MINERAL WATER	Still or Sparkling 750ml	4
---------------	--------------------------	---



A discretionary 12.5% service charge will be added to your bill. Please inform our team if you have any allergies we need to be aware of. Vintage and availability subject to change.

SAKE FLIGHTS

Embark on a captivating journey into the world of sake
with our Introductory Sake Flights.

Perfect for both newcomers and enthusiasts seeking a well-rounded
exploration, this flight showcases three distinct sakes, each offering a
unique gateway into Japan's revered brewing tradition.

INTRODUCTORY 20ml

Kikumasamune Junmai Kojo,
Hakutsuru Umeshu,
Tamanohikari Yuzushu

7.95

DISCOVERY 50ml

Kikumasamune Junmai Kojo,
Hakutsuru Umeshu,
Tamanohikari Yuzushu

14.95

CONNOISSEUR 50ml

Kikumasamune Junmai Kojo,
Hakutsuru Umeshu,
Tamanohikari Yuzushu,
Hakkaisan Junmai Daiginjo,
Choryo Sawasawa Junmai Sparkling

29.95



A discretionary 12.5% service charge will be added to your bill. Please inform our team if you have any allergies we need to be aware of.
Vintage and availability subject to change.



Sake is a traditional Japanese alcoholic beverage made from rice, koji, and water. Alcohol may also be added. Its classification is based on ingredients quality and rice milling rate.

It is not exactly known when people began making sake in Japan. However, it is believed that an analogous drink was already being made in the Yayoi period (300 BC-250 AD) when rice cultivation was brought from China to Japan.

Fine sake is similar to wine in its potential for serious gourmet appreciation. Often fruity essence dominates, other times rice based, grainy flavours are prevalent.





ROBUN

4 PRINCES BUILDINGS, GEORGE ST, BATH BAI 2ED

E INFO@ROBUN.CO.UK

W WWW.ROBUN.CO.UK

T 01225 614424