



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

12

Haku Vodka, Butterfly Pea Flower Tea, Lemongrass Syrup, Italicus Bergamot Liqueur, Lime

LADY LES

11.5

Ketel One Botanicals Grapefruit Rose Vodka, Cardamom, Lime and Touch of Cranberry

FLUFFY BANDIT

10

El Bandarra Al Fresco, RinQuinQuin à la Peache Apéritif, Tonic Water & Grapefruit

MO STAR

12

Absolut Vanilla, Briottet Fraise Liqueur, Lime, Passionfruit, Prosecco

SAKE TOMI

10

Beefeater gin, Bessen Seitoku Sake, Lemon, Matcha Tea, William pear, Ginger Lemongrass

PATRON PALOMA

13

Patron Silver, "Two Keys" Pink Grapefruit Soda, Sea-salt Tajin Rim

OLD FASHIONED

17.5

Hakushu Single Malt Suntory Whisky, Bittered Sling Malagasy Chocolate Bitters, Tonka Beans Syrup

SUNTOKI AWA

11

Toki Blended Whisky, Basil Syrup, White Pepper, Green Tea, Egg White, Lime Juice

KOHI MARTINI

11

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

MEZCAL NEGRONI

13

Koch Mezcal, Antica Formula Carpano Vermouth, Campari

LOVE TUG

12

Roku Gin, Elderflower Cordial, Lemon, Kwai Feh Lychee Liqueur, White Seedless Grapes & Cloudy Apple Juice

BUBBLES

12.5

Citron Vodka, Jasmine Syrup, Aromatic Bitters, Lemon & Grapefruit



DELECTABLE SOURS

ROBUN SOUR

12

Roku Gin, Yellow Chartreuse,
Egg White, Bitters, Lemon
and Mango

SAKE TANGERINE

10

Bessen Sake, Tangerine, Lime,
Cherry Bitters, Simple Syrup,
Egg White

PISCOTINA

11.5

ABA Pisco, Peach Bitters,
Yuzushu, Briottet Hibiscus,
Raspberry, Egg White

STONE SOUR

10

Four Roses Bourbon, Angostura
Bitters, Lemon, Peach Syrup

Vegan option available on all sours, please ask your server

ZERO PROOFS

MOTCHO MITCH

6

Matcha Tea, Basil Syrup, Lemon,
Cloudy Apple & Egg White

ZP SPRITZ

5

peach syrup, lemon, london essence
grapefruit & rosemary tonic

FUN FU

5

Raspberry, Mint, Lime, Elderflower
topped with Soda

TWO KEYS

4

Grapefruit Soda



GIN

BEEFEATER 40%	8
BEEFEATER 24 40%	9.5
ROKU 40%	10
KI NO BI 45.7%	13.5
NIKKA COFFEY GIN 47%	12.5
SALCOMBE START POINT 44%	12.5
MONKEY 47 47%	15
HENDRICKS 41.4%	10.5
SIPSMITH LEMON DRIZZLE 40.4%	12
PLYMOUTH SLOE 26%	10

SUNTORY SELECTION

SUNTORY TOKI 43%	13
THE CHITA 43%	15
YAMAZAKI 12 43%	35
YAMAZAKI 18	120
THE HAKUSHU DISTILLER'S RESERVE 43%	18
HAKUSHU 12 43%	30
HIBIKI JAPANESE HARMONY 43%	20
HIBIKI 21 43%	100

VODKA

HAKU VODKA 40%	9.5
NIKKA COFFEY 40%	12.5
KONIK'S TAIL 40%	10.5
ABSOLUT ELYX 42.3%	10.5
KETEL ONE BOTANICAL GRAPEFRUIT & ROSE 30%	8
GREY GOOSE 40%	12.5
GREY GOOSE LA POIRE 40%	12.5
GREY GOOSE L'ORANGE 40%	12.5



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.

All spirits are served in 50ml quantities. 25ml available on request. Tequila served as 25ml

WHISKY

ICHIRO'S MALT MIZUNARA WOOD RESERVE 46%	40
ICHIRO'S MALT WINE WOOD RESERVE 46%	40
HATOZAKI BLENDED 40%	13
HATOZAKI PURE MALT 46%	15
NIKKA DAYS 40%	14
NIKKA COFFEY MALT 45%	15
NIKKA COFFEY GRAIN 45%	15
MACALLAN 12 SHERRY OAK 40%	22
FOUR ROSES BOURBON 40 %	10
FOUR ROSES SMALL BATCH 45%	11.5
SAZERAC STRAIGHT RYE 45%	19

RUM

HAVANA CLUB ESPECIAL 40%	8
HAVANA CLUB 7YR 40%	10.5
HAVANA CLUB CUBAN SPICED 35%	10
ANGOSTURA RESERVE 37.5%	8
SANTA TERESA 1796 40%	17
BACARDI CARTA NEGRA 40%	10
BACARDI 8 40%	12.5

COGNAC

MARTELL VS 40%	8.5
COURVOISIER VSOP 40%	13

TEQUILA 25ML

OLMECA REPOSADO 38%	5
OLMECA ALTOS REPOSADO 38%	6.5
PATRON BLANCO 40%	7
PATRON ANEJO 40%	10
KOCH MEZCAL 47%	6



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SPARKLING WINE BY THE GLASS

	125ml	Btl
LA CAVEA PROSECCO Glera, Veneto, Italy NV	8	38
LAURENT PERRIER LA CUVÉE BRUT Pinot Noir, Chardonnay, Reims, France NV	16	92
LAURENT PERRIER LA CUVÉE ROSE BRUT Pinot Noir, Reims, France NV	25	140

WHITE WINE BY THE GLASS

	175ml	Btl
MOULIN DE GASSAC Classic Blanc, Languedoc, France 2019	7.5	24
COLLE STEFANO VERDICCHIO DI MATELICA, Marche 2019	9	39
HETZSOLO TOKAJI DRY FURMINT Hungary 2018	10	42
LITTLE BEAUTY Sauvignon Blanc, Marlborough, New Zealand 2020	12.5	53
COL TERENCE PINOT GRIGIO Alto Adige, Italy 2019	8.5	37
TERRAS GAUDA ALBARIÑO Abadia de San Campio, Galicia, Spain '19	12	45

ROSÉ WINE BY THE GLASS

	175ml	Btl
DOMAINE HENRY Nordoc Cinsault Rose, Languedoc, France 2019	8	25
CHATEAU D'ECLANS Whispering Angel, Provence, France 2020	15	60

RED WINE BY THE GLASS

	175ml	Btl
CHATEAU DU CEDRE Terre Rouge Malbec, France 2018	7	25
CIÙ CIÙ ROSSO PICENO "Bacchus" Sangiovese & Montepulciano Marche, Italy 2020	9	30
CHATEAU DU MOULIN ROUGE Bordeaux, France 2016	14	60
POL OPUESTO 'MALA HIERBA' Bonarda - Argentina 2017	16	65
DON WINES NELSON PINOT NOIR New Zealand 2019	15	69





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.



SAKE

BY THE GLASS & CARAFE

	Glass 100 ml	Carafe 200 ml
HAKKAISAN JUNMAI GINJO SAKE Served cold 15.5%	14	27
KIKUMASAMUNE JUNMAI KOUJO Served room temperature/warm 15%	8	15
HAKKAISAN SEISHU (FUTSUSHU) Served warm 15.5%		17
GINREI GASSAN JUNMAI DAIGINJO Served cold 15%	16	30

SAKE LIQUEUR

BY THE GLASS & CARAFE

	Glass 100 ml	Carafe 200 ml
HAKUTSURU UMESHU Served cold 12.5%	6	11
NAKAJIMA SHIROKU YUZUSHU Served cold 8.5%		18
TAMANOHIKARI YUZUSHU Served cold 10.5%	8	15

BEER

ASAHI 5.2%	5.5
SAPPORO 4.7%	5.5
KOME BIRU IPA 4.9%	6
LUCKY SAINT 0.05%	5

WATER

MINERAL WATER Still or Sparkling 750ml	4
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ROBUN

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