



ROBUN

SAKURA





ROBIN

Wine & Sake Pairings available

Elevate your dining experience with our curated selections, perfectly matched to each course

POTATO SOURDOUGH

with whipped yuzu butter

BUCKWHEAT & NORI TART

Wagyu tartare, bamboo shoots, furikake puffed sushi rice

SHAVED ROASTED CELERIAC

Umeboshi, artichoke caramel, puffed sushi rice

BRILL CEVICHE

Shiso buttermilk dressing, fermented spring onions, black Tobiko

SPRING LAMB SADDLE

Teriyaki glaze, Kimchi Daikon noodles

SOUR APPLE & YUZU GRANITA

Clotted cream

WHITE CHOCOLATE & CHERRY BLOSSOM MOUSSE

Roasted green tea ice-cream, sake poached rhubarb

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.

