



ROBUN

TASTE OF ROBUN

SHARING MENU - £79 PER PERSON

With wine pairings £119 per person

CITRUS EDAMAME

Yuzu salt

100ml Sawa Sawa Sparkling Sake, Choyro Shuzo or 125ml Moulin De Gassac Terret Blanc

HAMACHI CARPACCIO

Thinly sliced yellowtail, sea salt, konbu marinade

JAPANESE WAGYU BEEF TATAKI *

Lightly seared sliced Wagyu beef with yuzu ponzu truffle dressing

125ml Viura Gran Cerdo Rioja or 100ml Kikumasamune Junmai Koujo

OMAKASE SASHIMI & SUSHI SET *

Chef's selection Fresh sliced fish, sushi and nigiri

125ml Veridicchio di Matelica or 100ml Hakkaisan Daiginjo

MISO SOUP

BLACK COD

Den miso marinade

WAGYU RIBEYE THREE SAUCES *

Black pepper, truffled teriyaki, red namjin

100ml Hakkaisan Seishu Futsushu or 125ml Chateau de Fregent Bordeaux

served with




VEGETABLE KAKIAGE  * Selection of vegetables in tempura batter

KIMCHEE FRIED RICE  With truffle and burford brown egg

BLACK TRUFFLE CHOCOLATE TORTE *

Dark Belgian chocolate torte set on a chocolate sponge, topped with chocolate ganache

50ml Chateau Filhot Sauternes or 50ml Hakutsuru Umeshu Sake

 Vegetarian  Vegan  Gluten free * Gluten free option 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.



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