



# 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, Carignan*

## HAMACHI CARPACCIO

Thinly sliced yellowtail, sea salt, konbu marinade

## JAPANESE WAGYU BEEF TATAKI \*

Lightly seared sliced Wagyu beef with yuzu ponzu truffle dressing

*175ml Arca Yaco Imagine El Vino Torrontés, Chardonnay 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 175ml Les Bescs Fins Cotes du Rhone*

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

*75ml Chateau Doisy-Vedrines (Sauternes) & taster of three sakes*



ROBUN