



ROBLIN

CHEF'S TABLE MENU

£95 PP

FOR THE TABLE

CITRUS EDAMAME **V** **G**

PADRON PEPPERS **V** **G** Robata grilled peppers, sea salt, den miso

KATSUOBUSHI TAKOYAKI Classic Japanese octopus dumplings, bonito flakes

BLUEFIN TUNA TARTARE * Finely diced tuna with miso, yuzu, truffle oil

WAGYU BEEF TATAKI * Lightly seared sliced Wagyu beef, yuzu ponzu truffle dressing

IKAGESO Deep fried squid, yuzu mayo, lime

SOFT SHELL CRAB * Panko crumbed, nuoc cham sweet chilli sauce

SUSHI & SASHIMI SET *

VEGETABLE MISO SOUP **V** **G** Aburaage dry tofu, seaweed

RIBEYE WAGYU THREE SAUCES * Truffled teriyaki, red namjim, pepper sauce

BLACK COD * Den miso marinade

LAMB CUTLETS * Crispy onion, spicy Korean glaze

SEASONAL VEGETABLE KAKIAGE * | KIMICHEE FRIED RICE **G**
STEAMED RICE * | SAUTÉED BOK CHOI *

MINI SASHIMI FRUIT PLATTER **G** Mochi ice cream

V Vegetarian **V** Vegan **G** 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.





ROBLIN

CHEF'S TABLE MENU WITH SAKE PAIRINGS £129 PP

FOR THE TABLE

CITRUS EDAMAME  

PADRON PEPPERS   Robata grilled peppers, sea salt, den miso

KATSUOBUSHI TAKOYAKI Classic Japanese octopus dumplings, bonito flakes

HAKKAISAN SPARKLING NIGORI 125ml

BLUEFIN TUNA TARTARE * Finely diced tuna with miso, yuzu, truffle oil

WAGYU BEEF TATAKI * Lightly seared sliced Wagyu beef, yuzu ponzu truffle dressing

GINREI GASSAN JUNMAI DAIGINJO Cold Sake 75ml (+10 upgrade)

IKAGESO Deep fried squid, yuzo mayo, lime

SOFT SHELL CRAB * Panko crumbed, nuoc cham sweet chilli sauce

ASAHI SHUZO DASSAI 45 Sparkling 125ml

SUSHI & SASHIMI SET *

HAKKAISAN JUNMAI DAIGINJO HYOTANBIN Cold Sake 75ml (+10 upgrade)

VEGETABLE MISO SOUP   Aburaage dry tofu, seaweed

RIBEYE WAGYU THREE SAUCES * Truffled teriyaki, red namjim, pepper sauce

HAKKAISAN FUTSUSHU Warm Sake 100ml

BLACK COD * Den miso marinade

KIKUMASAMUNE JUNMAI Room Temperature 100ml

LAMB CUTLETS * Crispy onion, spicy Korean glaze

HAKKAISAN FUTSUSHU Warm Sake 100ml

SEASONAL VEGETABLE KAKIAGE * | KIMICHEE FRIED RICE 
STEAMED RICE * | SAUTÉED BOK CHOI *

MINI SASHIMI FRUIT PLATTER  Mochi ice cream

TAMANOHIKARI YUZUSHU Cold Sake 100ml





ROBLIN

CHEF'S TABLE MENU WITH WINE PAIRINGS £129 PP

FOR THE TABLE

CITRUS EDAMAME  

PADRON PEPPERS   Robata grilled peppers, sea salt, den miso

KATSUOBUSHI TAKOYAKI Classic Japanese octopus dumplings, bonito flakes

LA CAVEA PROSECCO 125ml

BLUEFIN TUNA TARTARE * Finely diced tuna with miso, yuzu, truffle oil

WAGYU BEEF TATAKI * Lightly seared sliced Wagyu beef, yuzu ponzu truffle dressing

TERRAS GUADA ALBARINO 175ml (+10 upgrade)

IKAGESO Deep fried squid, yuzu mayo, lime

SOFT SHELL CRAB * Panko crumbed, nuoc cham sweet chilli sauce

HETZSOLO TOKAJI FURMINT 100ml

SUSHI & SASHIMI SET *

MOULIN DE GASSAC CLASSIC BLANC 175ml (+6.5 upgrade)

VEGETABLE MISO SOUP   Aburaage dry tofu, seaweed

RIBEYE WAGYU THREE SAUCES * Truffled teriyaki, red namjim, pepper sauce

CIU CIU ROSSO PICENO BACCHUS 100ml

BLACK COD * Den miso marinade

COLLE STEFANO VERDICCHIO DI MATELICA 100ml

LAMB CUTLETS * Crispy onion, spicy Korean glaze

CIU CIU ROSSO PICENO BACCHUS 100ml

SEASONAL VEGETABLE KAKIAGE * | KIMICHEE FRIED RICE 
STEAMED RICE * | SAUTÉED BOK CHOI *

MINI SASHIMI FRUIT PLATTER  Mochi ice cream

MOSCATEL DORADO CESAR FLORIDO 75ml