

SAUCES

£4.0 EACH

PEPPERCORN
BLUE CHEESE
MASSAMAN
KATSU
YUM YUM

SIDES

£4.0 EACH

ROUGH CUTS (V)
SKIN ON FRIES (VEA) (GFA)
SALT AND PEPPER/
WOK LOADED FRIES (+£2)
MIXED SALAD (VE) (GF)
STICKY RICE (VE) (GF)
EGG FRIED RICE (V) (GF)
STIR FRY NOODLES (VE)
MIXED GREEN
VEGETABLES WITH
CHILLI AND CRISPY ONION
(VE) (GF)



ROBATARY

ASIA x THE AMERICAS

FOOD



LUNCH

R SIGNATURE SANDWICHES

SHAWARMA £9.5

Filled with lemon yogurt, fries, lettuce, onion and tomatoes wrapped in a warm flat bread And your choice of filling

Burnt ends
Chilli beef
Halloumi and sweet chilli sauce
Salt and pepper chicken

YUZU BLT £8.5

Grilled sourdough, salt and pepper bacon, Yuzu mayonnaise, juicy beef tomato, crispy gem lettuce served with Asian slaw and fries

Add chicken £3

CLUB FLATBREAD £9.5

Char-grilled chicken breast, smoked bacon, boiled egg, tomato, lettuce and red onion served on a warm flatbread with charcoal mayo, served with rough cuts or skin on fries

SWEET POTATO FLATBREAD (VE) £8

Sweet potato and black bean chunks, Lettuce, red onion, tomato, served on a warm flat bread with vegan mayo

SIGNATURE LUNCH DEAL

ADD A DRINK FOR £2. CHOOSE FROM:
RO BEER, MEDIUM WINE OR A SOFT DRINK

CLASSIC BURGER (GFA) £14

Robatary grilled patty served with cheddar cheese, baby gem lettuce, tomato, onion, gherkin and charcoal mayo served in our signature charcoal bun with skin on fries

CRISPY CHILLI BEEF (VEA) £14

Strips of crispy beef, coated in sweet and sticky chilli sauce, garnished with fresh chillies, spring onions. Served with egg fried rice.

KATSU CHICKEN (VEA) £14.5

A classic Japanese dish of panko breaded chicken breast deep fried and served on a bed of sticky rice with lashings of Katsu sauce.

RAMEN (GFA) (VEA) £10

Warming Asian spiced broth, sesame, Pak choi, fresh chillies, spring onions, seasonal vegetables and ginger served with a boiled egg poured over wheat noodles
Choose from; Prawn, Veg (VE), Pork belly, Chicken, Tofu (VE)

LUNCH DEAL

PACIFIC TAPAS

CHOOSE 2 SMALL PLATES AND A SIDE FOR £12

BURNT ENDS (GFA)

Cubes of belly pork fried in sweet chilli and served with wasabi mayo

CRISPY CHICKEN WINGS

Whiskey glazed and Spring Onion
Soy glazed Japanese style (GFA)
Blue cheese dressing (GFA)

VEGETABLE GYOZA (V)

Steam fried with ginger and garlic sauce

CHAR SUI LOLLIPOPS

Char sui braised pork on a stick served with a sticky char sui dipping sauce

CRISPY CAULIFLOWER WINGS (VE)

Whiskey glazed and Spring Onion
Soy glazed Japanese style Blue cheese dressing

CHICKEN DO SI

Sesame toast with a twist, chicken mouse complimented with chilli and coriander served with fresh lime

WILD MUSHROOM (VE)

Packed with a mix of wild mushroom, finished with crispy kale and Tonkatsu sauce

ROUGH CUTS (V)

SKIN ON FRIES (VEA) (GFA)

SALT AND PEPPER/ WOK LOADED FRIES (+£2)

MIXED SALAD (VE) (GF)

STICKY RICE (VE) (GF)

EGG FRIED RICE (V) (GF)

STIR FRY NOODLES (VE)

MIXED GREEN VEGETABLES WITH CHILLI AND CRISPY ONION (VE) (GF)

FOR THE TABLE

NUTTY SATAY HOUMOUS (VE) (GFA) £5

Served with flat bread and crispy chickpeas

MISO BEETROOT HOUMOUS (VE) (GFA) £5

Served with flat bread garnished with coriander, pomegranate and black sesame

STEAMED EDAMAME BEANS (VE) (GFA) £4

With smoked soy salt and rice vinegar or coconut & sumac

CRUNCHY CRICKETS £4

Roasted crickets with BBQ flavouring

KOZARA RYOU RI SMALL PLATE

揚物

CHICKEN DO SI £8

Sesame toast with a twist, chicken mouse complimented with chilli and coriander served with fresh lime

GINGER TIGER PRAWNS £9.5

Robata grilled tiger prawns finished with chilli and ginger infused soy sauce

SALT AND PEPPER RIBS £10

Slow cooked pork ribs complimented by salt and pepper seasoning and Sriracha sauce

CHAR SUI LOLLIPOPS £8

Char sui braised pork on a stick served with a sticky char sui dipping sauce

BURNT ENDS (GFA) £7

Cubes of belly pork fried in sweet chilli and served with wasabi mayo

SWEET POTATO BURNT ENDS (VE) (GFA) £6

Sweet potato cubes fried in sweet chilli and served with wasabi mayo

SOFT SHELL CRAB (GFA) £9

Whole soft-shelled crab with yuzu Kosho relish and glass noodle, coriander and orange salad

CRISPY CHICKEN WINGS £7.5

Choice of;
Whiskey glazed and Spring Onion.
Soy glazed Japanese style(GFA)
Blue cheese dressing (GFA)

CRISPY CAULIFLOWER WINGS (VE) £7

Choice of;
Whiskey glazed and Spring Onion
Soy glazed Japanese style
Blue cheese dressing

TEMPURA PRAWNS £9

Shichimi togarashi salt, honey chilli dipping sauce and lime

SKEWERS

串

SPICED PEANUT TOFU(VE) (GFA) £7

Served with a peanut satay sauce

TSAO CAULIFLOWER SKEWER (VE) (GFA) £7

Grilled cauliflower with spring onion glazed with sesame and sriracha glaze

HOISIN PORK SKEWER (GFA) £8

Marinated pork belly with crunchy apple served with nashi pear sauce

GOCHUJANG CHICKEN £8

Marinated chicken with gochujang and pineapple sauce

V Vegetarian / **VE** Vegan / **VEA** Vegan Available

GF Non-Gluten / **GFA** Non-Gluten Available



GYOZA

団子

- STEAMED WITH HATCHO MISO SAUCE, OR STEAM FRIED WITH GINGER AND GARLIC SAUCE.** 6.5
- Choice of; 7.0
- CHICKEN £7.5
- PRAWN £7.5
- VEGETABLE £7 7.0
- DUCK £8

R SIGNATURE ROBATARY

CRISPY CHILLI BEEF (GFA) £17.5
Strips of crispy beef, coated in sweet and sticky chilli sauce, garnished with fresh chillies, spring onions. Served with egg fried rice.

Vegan option of plant-based meat pieces

KATSU CHICKEN £17.5
A classic Japanese dish of panko breaded chicken breast deep fried and served on a bed of sticky rice with lashings of Katsu sauce.

Vegan option tofu Katsu udon

MASSAMAN CURRY £17.5
A firm favourite at Robatary traditional Thai coconut curry with new potatoes, carrot, coriander. Served with sticky rice Choice of Beef, chicken or prawn

MAC & CHEESE £15
The ultimate comfort food of macaroni pasta cooked in a three-cheese sauce of gruyere, parmesan and mozzarella grilled until bubbling and topped with crispy breadcrumb. The best Mac & Cheese this side of the Atlantic
Upgrades
Blue cheese £4
Crispy Bacon £3
Lobster £6

FISH

魚

PAN ROASTED BLACKENED COD (GFA) £21.5
Flame scorched and roasted cod with miso crushed pea and crispy shiso leaf. Served with your choice of side

KOREAN GOCHUJANG GLAZED SALMON (GFA) £21
Gochujang and honey glazed salmon Served with spiralized cucumber and sticky rice

SEARED TUNA STEAK (GFA) £25.5
Rice noodle salad, edamame beans, coriander, carrot, spring onion and pak choi leaves dressed in sesame oil and soy sauce

BAO

包子

WILD MUSHROOM (VE) £8
Packed with a mix of wild mushroom, finished with crispy kale and Tonkatsu sauce

CHAR SUI PULLED PORK £9
Pak choi, spicy hoi sin and finished with coriander cress

FLAKED BLACKENED COD £9
paired with a sudachi lime gel, preserved lemon and coriander

RAW & CURED

TOMATO "CHUNA" TARTARE (VE)
Cured beef tomato, diced avocado and siracha finished with edible flowers

SALMON SASHIMI (GFA) £10
Slices of salmon served with a sesame and shallot sauce pickled red onion and edible flowers

BEEF TATAKI (GFA) £11
Robata Seared beef slices served with a truffle ponzu, crispy onions and mustard frills and edible flowers

SPICY TUNA (GFA) £10
Hand cut Tuna and nashi pear served dressed in gochujang, with lime and crispy bread

BIG PLATES

RED THAI DUCK BREAST (GFA) £19.95 Aromatic Thai red curry sauce of coconut, garlic and red chilli and roasted orange served with fragrant jasmine rice

HIBATCHI CHICKEN BREAST £16
Garlic and soy roasted chicken in a yum yum sauce (traditional Japanese steak house sauce) with Bang bang salad and a choice of side

THAI DRUNKEN NOODLES (GF) £16
Rice noodles tossed in a soy, garlic and ginger Thai sauce with, courgette, fresh bell peppers, carrots, and fragrant Thai basil and served with a choice of chicken, beef, prawn or tofu

SAKE-MARINATED LAMB RUMP £27
Accompanied by aubergine and miso purée, crispy noodles and a side of your choice



BURGERS

CLASSIC BURGER (GFA) £17.5
Robatary grilled wagyu beef patty served with cheese, baby gem lettuce tomato, onion, gherkin and charcoal mayo served in our signature charcoal bun with skin on fries and Asian slaw

ROBA BURGER (GFA) £19.5
Robatary grilled wagyu beef patty served with crispy bacon, fried egg, grilled mushroom, charcoal cheese baby gem lettuce tomato, onion, gherkin and charcoal mayo served in our signature charcoal bun with skin on fries and Asian slaw
Upgrade add
Grilled chicken breast or double up £5
Pulled pork £4

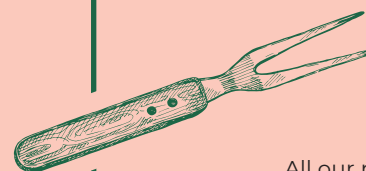
KATSU CHICKEN BURGER £17.5
Breaded chicken breast smothered in cheese sitting on a red cabbage Kimchi topped with our katsu ketchup and tonkatsu sauce served in our signature charcoal bun with skin on fries and Asian slaw

SWEET POTATO / BLACKBEAN BURGER (VE) (GFA) £16
Sweet potato and black bean burger topped with Carrot Bacon and vegan cheese, baby gem lettuce, tomato, onion, gherkin and charcoal mayo served in our signature charcoal bun with skin on fries and Asian slaw

PULLED PORK BURGER (GFA) £16.5
Cider, rhubarb and five spice braised pulled pork served with baby gem lettuce and Kimchi mayo, served in our signature charcoal bun with skin on fries and Asian slaw

ROBATA GRILL

炉端



ORIGINATING IN JAPAN, ROBATA REFERS TO A METHOD OF COOKING OVER HOT CHARCOAL

All our meat served from the Robata comes with grilled tomato, miso glazed broccoli, Japanese Yawataya umeboshi & Furikake spices. Served with fries, rough cut chips or sticky rice.

RUMP 8 oz (GFA) £20
Single muscle, cut from the hind.

RIBEYE 10 oz (GFA) £27
Boneless with rich marbling, and fat running throughout

FILLET 8 oz (GFA) £30
The most tender part of the animal.

WAGYU SIRLOIN 8 oz (GFA) £42
Single muscle cut from the loin with rich marbling (unusual in this cut but due to the hand rearing)

RACK OF RIBS £27
Jasmine tea smoked Pork ribs, served with Asian slaw and fries

GRILLED CHICKEN £15
Skin on served with grilled romano pepper and beetroot houmous

T-BONE (GFA) £ 49
Toki whisky Infused 14 day dry aged. This steak contains the best of both worlds tender fillet and flavoursome sirloin

BUTCHERY BOARD £85 (recommended for 2 to 3)
Robata grilled chicken breast, rump steak, salt and pepper ribs, chicken wings & duck leg with plum sauce and pancakes and with choice of 2 sides and a sauce

BOWLS

POKE BOWLS - CHOOSE FROM PRAWN, CHICKEN SKEWER OR MARINATED TOFU

POKE BOWL (GFA) (VEA) £13
Sengiri carrot, sliced cucumber, avocado, purple cabbage, radish, red onion, sweet pickled starfruit, edamame, wakame seaweed and toasted cashew nuts on a bed of white rice and a nori sheet served with a sweet sesame sauce
Upgrade to rump steak £8

BIBIMBAP (GFA) (VEA) £13
A Korean bowl of warm rice, carrot, baby spinach, shitake mushroom, beansprouts, cucumber, red cabbage Kimchi served with a fried egg and a gochujang chilli sauce
Upgrade to rump steak £8

MANDARIN AND EDAMAME SALAD (GF) (VEA) £14.50
Carrot, edamame, red cabbage, romaine lettuce, crispy noodles, almonds and scallions. Tossed in a zesty orange dressing finished with sesame seeds with a choice of:
Chicken
Prawn
Tofu

RAMEN (GFA) (VEA) £13.5
Warming Asian spiced broth, sesame, Pak choi, fresh chillies, spring onions, seasonal vegetables and ginger served with a boiled egg poured over wheat noodles
With choice of:
Prawn, Veg (VE), Pork belly, Chicken, Tofu (VE)