

# ROBATA'S JOURNEY

TASTING MENU

#### WELCOME

Our Miso

# CLASSICS

#### Sashimi Moriawase

4 Assorted fish cuts (Sea Bass, Salmon, Tuna and Toro)

# FLAVOR & SIMPLICITY

Tuna Tataki Tiradito de Hamachi Toro Soasado

# FUSION\*

Negrito Mix Uramaki Nikkei Mix Uramaki

# ROBATA

Beef Tenderloin Skewer Wagyu Gunkan

#### **NIGIRIS**

Salmon Aburi Toro & Caramelized Foie Gras

# **SWEET TOUCH**

Strawberries with Pepper or One of our cakes to share

# DRINK\*\*

Water & soda Estrella Galicia de Bodega draft beer Wine selection according to Robata's winery



# 30€

IVA included

\* It can be replaced for any Uramaki form the menu.

\*\* Includes water and 3 drinks for person or a bottle of wine for two people.

# SNACKS

#### Edamame 5,5

Soy beans with salt

# Spicy Edamame 5,5

Spicy option

#### Gyozas 11

6 chicken and vegetables dumplings

#### Langostinos Kushiage 9

2 fried crispy shrimp skewers

# Sticky Chicken Wings 9 \*

5 sticky chicken wings

# TOP EIGHT

#### Pulpo al olivo 26

Grilled Delta octopus with kalamata olive sauce

#### Sea Bass Ceviche 23

Sea bass chunks marinated with lime, onion, coriander with choclo and glazed sweet potato

# Wagyu Tataki 65

Genuine A5 certified japanese Wagyu tenderloin (100g) with smoked aubergine, ponzu and truffle

#### Tuna Tataki 24

Seared tuna with sesame and japanese dressing

#### Tiradito de Hamachi 24

Hamachi white fish slice with Yuzu sauce

#### Robata Steak 33

Grilled Black Angus. Cube roll

# Wagyu 62

Genuine A5 certified japanese Wagyu beef (100g). Cube roll

#### Toro Soasado 33

Bluefin tuna belly with yakiniku sauce

# SALADS

#### Wakame Salad 8

Marinated wakame

#### Mango Salad 13

Greens, mango, stir fry chicken, cherry tomatoes, soy bean sprouts, sesame and honey mustard dressing

# Japanese Salad 12

Greens, avocado, cherry tomatoes, soy sprouts, japanese mushrooms, seaweed, tofu, sesame, and japanese dressing

# WARM DISHES

#### Seafood Okonomiyaki 15 \*

Osaka style savory japanese pizza or pancake with crunchy cabbage, pieces of squid and prawns, okonomiyaki sauce and japanese mayo

### Yakisoba Pollo 15

Stir-fry noodless with vegetables and chicken

### Donburi de Anguila 22 \*

Grilled eel over rice with tare sauce

#### Crispy Duck 21 \*

Crispy and caramelized duck leg

#### NOTES

- Enjoy our dishes by sharing.
- Our kitchen has 5 different stations, in which each of our dishes ara prepared at the moment, there for we cna't serve them in a specific order.
- Our recipes have been prepared in a specific way, so our dishes cannot be modified.
- We do not make any dish for takeaway, and we don't have the containers for it.

# ROLLS 8 pcs

#### California 18

Crab, avocado, cucumber, creamcheese and tobiko

#### King Salmon 17

Salmon, avocado and creamcheese with fish roe

# El Negrito 17

Tuna tartare, avocado, cucumber, creamcheese and tobiko

#### Wakame Roll 16

Salmon, avocado and creamcheese with wakame and fish roe

#### Pepino Avocado 16

Cucumber and tomato covered with avocado and sesame

# Akami Roll 16 🕽

Tuna, cucumber, ciboulette and spicy sauce. 6 pcs

#### Lucky Girl 18

Eel, cucumber and japanese mayonnaise.6 pcs

#### Spicy Tuna Futomaki 17

Tuna tartar, spring onions and spicy sauce. 6 pcs

# Tiger 18 🕽

Tempura shrimp, avocado, tomato and creamcheese covered with tobiko, cooked shrimp and cocktail sauce

# TOP ROLLS 8 pcs

#### Bad Boy 18

Stir fry beef, shiitake, avocado and caramelized onions

#### Nikkei 19 🕽

Shrimp tempura, avocado, tuna and leche de tigre sauce

### Tuna Shut 18

Tuna, avocado, creamcheese and spicy tuna topping

### Frisky 18 \*

Shrimp tempura and cucumber topped with eel and avocado

#### SexyTuna 18 \*

Tuna, strawberry, creamcheese and caramel flame coated

### Unicornio 18

Shrimp tempura and cucumber with spicy tuna on top

#### Anticuchero 19 )

Shrimp tempura, avocado and creamcheese, with butterfish on top and anticucho sauce

#### Venice 18

Salmon, avocado, boiled shrimp, coleslaw, fish roe, ciboulette and spicy sauce

# TEMPURA ROLLS

#### MoMa 17 \*

Salmon, avocado and creamcheese. 6 pcs

# Rock & Roll 17

Shrimp tempura, avocado, cucumber and tomato. 6 pcs

#### Redondo Beach 19 \*

Salmon and creamcheese with salmon tartare on top.  $8\,\mathrm{pcs}$ 

# COMBINATIONS

#### **6x4 Deluxe** 49

24 pcs:

4 Sake Avocado, 4 Frisky, 4 Unicornio,

4 Wakame Roll, 4 El Negrito and 4 California

### Maguro Mix 16

4 Maguro Avocado + 4 Sake Avocado

#### California Mix 18

4 Crab California + 4 Salmon California

### Negrito Mix 17

4 El Negrito + 4 King Salmon

# Unicornio Mix 18

4 Unicornio + 4 Frisky

# Classic Bomb 79

32 pcs: 12 Nigiris of: Toro, Salmon, Tuna and Gilthead bream

12 Sashimi Cuts: Salmon, Tuna and

Gilthead bream, 4 Maki Salmon, 4 Maki Negi Toro

# Nigiri Lovers 24

7 Nigiris of: Gilthead bream, Salmon, Jurel, Sea Bass, Hamachi, Akami Tuna and Toro

#### Sashimi Moriawase 68

28 Sashimi Cuts: Toro, Akami Tuna, Salmon, Gilthead bream, Jurel, Sea Bass and Hamachi

### Sashimi Moriawase per person 17

7 Sashimi Cuts (Mín. 2 persons): Toro, Akami Tuna, Salmon, Gilthead bream, Jurel, Sea Bass and Hamachi

### ROBATA Brasa Grill

Yakitori 6 \*

Chicken skewer with tare sauce

Solomillo 7

Beef tenderloin skewer

Secreto 6

Iberic pork skewer

Costillitas de Cordero 8

2 grilled lamb chops

Mazorcas 5

2 pieces of corn on the cob

Yaki Onigiri 5

Rice ball grilled with soy sauce

Salmon 7

Salmon skewer

**Shishito Peppers** 5

Pimientos del Padrón with ponzu sauce and bonito flakes

Espárragos 5

Grilled asparagus. (According to season)

Cherry & Bacon 5,5

Cherry tomatoes wrapped in bacon

# CLASSIC SUSHI

#### SASHIMI 4 cuts

Salmon 9.5

Tuna 11

Gilthead bream 9

Jurel 9

**Toro** 13

Hamachi 12

DO Kyushu - Japan

Sea bass 9

Tuna Tasting 45

16 Sashimi cuts:

Akami, Chutoro, Marbled Toro and Toro

# MAKIS 8 cuts

Salmon 8

Tuna 9

Avocado 7

Cucumber 7

Negi Toro 9,5

#### NIGIRI

#### CLASSICS

Salmon 3,5 Gilthead bream 3.5

Tuna 3,5 Ikura Gunkan 5,5 Eel 5\* Spicy Tuna Gunkan 5

Toro 5 Sea bass 3,5

Hamachi 4,5 With citrus tartare & Keppa

Jurel 3,5 Tuna 4 colours 17

4 Nigiris: Akami, Chutoro, marbled Toro and Toro

ABURI

#### Scallop and Toro 5

With Nikiri sauce and Tenkasu

Salmon Aburi 4

With trout roe

Tuna Aburi 4,5

With chives and Yuzu Kosho

Wagyu with kisami 7

Toro and Caramelized Foie Gras 5,5 \*

Salmón Belly Aburi 4,5

#### OUR HOMEMADE DESSERTS

Double portions to share

#### N.Y. Cheese Cake 10

Ask for the gluten free option

Lemon Pie 10 \*\*

Chocolate Cake 10

#### Carrot Cake 10

# Strawberries and Pepper 10

Vodka flamed strawberries, topped with pepper and vanilla ice-cream. Served warm

) SPICY ACCORDING TO YOUR TASTE

★ A LITTLE BIT SWEET

炉端

Due to the complexity of some dishes, we only mention the main ingredients. For more information please request our allergen carte.

