

ROBATA'S JOURNEY

TASTING MENU

WELCOME

Our Miso

CLASSICS

Sashimi Moriawase
6 assorted fish cuts
(Seabass, Salmon, Tuna and Toro)

FLAVOR & SIMPLICITY

Tuna Tataki
Hamachi Tiradito
Seared Toro

FUSION*

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

DRINKS**

Water & Soda
Estrella Galicia de Bodega Draft Beer
Wine selection according to Robata's winery



80€

VAT included

* It can be replaced by any Uramaki from the menu.

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

WELCOME TO ROBATA

Indulge in a refined gastronomic experience that seamlessly blends Japanese tradition with Western cuisine, where the exceptional quality of the ingredients takes center stage above all else

IRASSHAIMASE		YATAI		UMI	
WELCOME		TAVERN		FROM THE SEA	
Edamame	5,5	Gyozas	11	Tuna Tataki	24
Soy beans with salt (spicy option) 🌶️		6 chicken and vegetables dumplings		Seared tuna with sesame and japanese dressing	
Truffled Edamame	6,5	Seafood Okonomiyaki *	15	Toro Usuzukuri	27
Soy beans with a truffled touch		Osaka style savory japanese pizza or pancake with crunchy cabbage, pieces of squid and prawns, okonomiyaki sauce and japanese mayo		Thin cuts of Toro with trout roe and ponzu	
Wakame Salad	8	Crispy Duck *	21	Croaker Ceviche 🌶️	23
Marinated wakame		Crispy and caramelized duck leg		Croaker chunks marinated with lime, onion, coriander with choclo and glazed sweet potato	
Sishito Peppers	6,5	Yakisoba de Pollo	15	Hamachi Tiradito	26
Padrón peppers with ponzu sauce and bonito flakes		Stir fry noodless with vegetables and chicken		Thin cuts of Hamachi (DO Kyushu) with Yuzu Sauce	
Mango Salad	13			Seared Toro	29
Greens, mango, stir fry chicken, cherry tomatoes, soy bean sprouts, sesame and honey mustard dressing				Seared bluefin tuna belly with yakiniku sauce	
Japanese Salad	12				
Greens, avocado, cherry tomatoes, soy sprouts, japanese mushrooms, seaweed, tofu, sesame, and japanese dressing					

ROBATA					
JAPANESE COAL					
A traditional Japanese technique of charcoal grilling					
SKEWER					
Solomillo	7	Yakitori *	6	Salmon	7
Beef tenderloin		Chicken skewer with tare sauce		Salmon skewer	
Secreto Ibérico	6	Gamba Roja	9	Vieira	7
Iberian Secreto skewer		Red prawn with herb butter		Scallop skewer with sweet potato mousseline	
Costillas de Cordero	10	Espárragos	5	Setas	5
2 ribs with a touch of salt		Grilled asparagus (Seasonal availability)		Mushroom skewer (Seasonal availability)	
DISHES					
Robata Steak	33	Black Cod	26	Wagyu	48
Grilled Angus. Sirloin.		Black cod marinated with Saikyo Miso		Genuine A5 certified Japanese Wagyu (100g). Sir loin.	
Pulpo al olivo	26	Donburi de Anguila *	22	Wagyu Tataki	52
Grilled octopus with kalamata olive sauce		Grilled eel over rice with tare sauce		A5 certified Japanese Wagyu loin (100g) with smoked aubergine, ponzu & truffle	

🌶️ 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.

URAMAKI

California 18	Bad Boy 18	Anticuchero 🍣 19
Snow crab, avocado, cucumber, cream cheese and tobiko	Stir fry beef, shiitake, avocado and caramelized onions	Shrimp tempura, avocado and cream cheese, with butterfish on top and anticucho sauce
California Mix 18	Sauvage 19	Nikkei 🍣 19
4 California Snow crab + 4 California Salmon	Tuna tartar, cucumber and chives, topped with red prawn and roe	Shrimp tempura, avocado, tuna and leche de tigre sauce
King Salmon 17	Frisky * 18	Nikkei Mix 🍣 19
Salmon, avocado and cream cheese with fish roe	Shrimp tempura and cucumber topped with eel and avocado	4 Nikkei + 4 Anticuchero
El Negrito 🍣 17	SexyTuna * 18	6x4 Deluxe (24 pieces) 49
Tuna tartare, avocado, cucumber, cream cheese and tobiko	Tuna, strawberry, cream cheese and caramel flame coated	4 California Snow crab, 4 Frisky, 4 California Salmon, 4 Unicornio, 4 El Negrito y 4 King Salmon
Negrito Mix 🍣 17	Unicornio 18	
4 El Negrito + 4 King Salmon	Shrimp tempura and cucumber with spicy tuna on top	TEMPURA
Spicy Tuna Futomaki 🍣🍣 17	Akami Roll 🍣 16	Redondo Beach * 19
Tuna tartar, spring onions and spicy sauce. 6 pcs.	Tuna, cucumber, ciboulette and spicy sauce. 6 pcs.	Salmon and cream cheese with salmon tartare on top.
Veggie Dragon Roll 16	Tuna Shut 🍣 18	Rock & Roll 17
Cucumber and tomato topped with avocado and sesame	Tuna, avocado, cream cheese and spicy tuna topping	Shrimp tempura, avocado, cucumber and tomato. 6 pcs.

NIGIRI

CLASSICS	ABURI	GUNKAN
Salmon 3,5	Salmon Aburi 4	Spicy Tuna 🍣 5
Tuna 3,5	With trout roe	Marinated tuna tartar
Seabream 3,5	Tuna Aburi 4,5	Hamachi 🍣 6
Toro 5	With chives and Yuzu Kosho	With yellow chilli and lemon
Hamachi 4,5	Wagyu 7	Wagyu Trufa 7
Seabass 3,5	Wagyu A5 with Kizami	Wagyu A5 with truffle
Eel * 4,5	Toro and Foie * 5,5	Toro and Egg 6
	Caramelized	Toro tartar with marinated quail egg yolk
Tuna 4 colours (4 Nigiris) 17	Salmon Ventresca Aburi 4,5	
Akami, Chutoro, Marbled Toro and Toro	Tare and salt flakes	
Nigiri Moriawase (7 Nigiris) 24	Scallop and Toro 5	
Seabream, Salmon, Seabass Hamachi, Tuna Akami, Toro and Eel	With Nikiri sauce and Tenkasu	

SASHIMI

4 cuts

Minimum 2 persons

Salmon 10	Tuna Tasting * 12	Salmon 8
Tuna 11	4 Cuts: Akami, Chutoro, Marbled Toro and Toro	Tuna 9
Seabream 10	Sashimi Moriawase * 16	Negi Toro 9,5
Toro 13	6 Cuts: Seabream, Salmon, Seabass, Hamachi, Tuna Akami and Toro	Toro and Japanese onion tartar
Seabass 12		Avocado 7
Hamachi 14	* Price per person	Cucumber 7
DO Kyushu - Japan		

DESSERTS

N.Y. Cheese Cake New York Style Cheesecake. We have a gluten-free version	10	Chocolate Cake Chocolate cake and just chocolate	10	Carrot Cake Carrot cake Classic Style	9
Lemon Pie ** Key West Style Lemon Cake	10	Strawberries and Pepper Vodka flamed strawberries, topped with pepper and vanilla ice cream. Served warm.	9		

COCKTAILS

Mojito Regular	14	Margarita Tequila, Cointreau & Lemon	14	Sangría Red Wine & Fruits	14
Mojito Fresa Strawberry	15	Destornillador Robata Orange, Pomegranate & Vodka	14	Sangría Cava Cava & Fruits	14
Mojito Maracuyá Passion Fruit	15	Bloody Mary Vodka, Tomato & Lima	15	Pisco Sour	14
Mojito Blueberry Blueberries	15	Whisky Sour	14	Pisco Maracuyá Pisco Sour & Maracuyá	15
Sake Mojito Sake & Lima	14	Martini Mango Mango, Pomelo & Vodka	14	Pornstar Vodka & Maracuyá	15
Güarapita Grapefruit, Pineapple & Rum	14	Martini Cocktail Martini Bianco, Gin & Olive	14	Spritz Petroni, Cava & Soda	10
Caipirinha Cachasa & Lima	14	Martini Rocks Martini Bianco, Lemon Twist & Ice	13	Vermouth Red Vermouth Astobiza & Orange	10



THE GOOD HAS TO WAIT

Freshly prepared with natural fruit

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