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# ROBATA'S JOURNEY

TASTING MENU

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## WELCOME

Our Miso

## CLASSICS

**Sashimi Moriawase**  
8 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

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\* 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.

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## 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

WELCOME

<b>Edamame</b> Soy beans with salt (spicy option) 🌶️	5,5
<b>Truffled Edamame</b> Soy beans with a truffled touch	6,5
<b>Wakame Salad</b> Marinated wakame	8
<b>Sishito Peppers</b> Padrón peppers with ponzu sauce and bonito flakes	6,5
<b>Mango Salad</b> Greens, mango, stir fry chicken, cherry tomatoes, soy bean sprouts, sesame and honey mustard dressing	13
<b>Japanese Salad</b> Greens, avocado, cherry tomatoes, soy sprouts, japanese mushrooms, seaweed, tofu, sesame, and japanese dressing	12

### YATAI

TAVERN

<b>Gyozas</b> 6 chicken and vegetables dumplings	11
<b>Seafood Okonomiyaki *</b> Osaka style savory japanese pizza or pancake with crunchy cabbage, pieces of squid and prawns, okonomiyaki sauce and japanese mayo	15
<b>Crispy Duck *</b> Crispy and caramelized duck leg	21
<b>Yakisoba de Pollo</b> Stir fry noodless with vegetables and chicken	15

### UMI

FROM THE SEA

<b>Tuna Tataki</b> Seared tuna with sesame and japanese dressing	24
<b>Toro Usuzukuri</b> Thin cuts of Toro with trout roe and ponzu	27
<b>Croaker Ceviche 🌶️</b> Croaker chunks marinated with lime, onion, coriander with choclo and glazed sweet potato	23
<b>Hamachi Tiradito</b> Thin cuts of Hamachi (DO Kyushu) with Yuzu Sauce	26
<b>Seared Toro</b> Seared bluefin tuna belly with yakiniku sauce	29

## ROBATA

JAPANESE COAL

A traditional Japanese technique of charcoal grilling

### SKEWER

<b>Solomillo</b> Beef tenderloin	7	<b>Yakitori *</b> Chicken skewer with tare sauce	6	<b>Salmon</b> Salmon skewer	7
<b>Secreto Ibérico</b> Iberian Secreto skewer	6	<b>Gamba Roja</b> Red prawn with herb butter	9	<b>Vieira</b> Scallop skewer with sweet potato mousseline	7
<b>Costillas de Cordero</b> 2 ribs with a touch of salt	10	<b>Espárragos</b> Grilled asparagus (Seasonal availability)	5	<b>Setas</b> Mushroom skewer (Seasonal availability)	5

### DISHES

<b>Robata Steak</b> Grilled Angus. Sirloin.	33	<b>Black Cod</b> Black cod marinated with Saikyo Miso	26	<b>Wagyu</b> Genuine A5 certified Japanese Wagyu (100g). Sir loin.	48
<b>Pulpo al olivo</b> Grilled octopus with kalamata olive sauce	26	<b>Donburi de Anguila *</b> Grilled eel over rice with tare sauce	22	<b>Wagyu Tataki</b> A5 certified Japanese Wagyu loin (100g) with smoked aubergine, ponzu & truffle	52

🌶️ SPICY ACCORDING TO YOUR TASTE

\* A LITTLE BIT SWEET

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

## URAMAKI

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

## NIGIRI

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

## SASHIMI

4 cuts

<b>Salmon</b> 10
<b>Tuna</b> 11
<b>Seabream</b> 10
<b>Toro</b> 13
<b>Seabass</b> 12
<b>Hamachi</b> 14 DO Kyushu - Japan

Minimum 2 persons

<b>Tuna Tasting*</b> 12 4 Cuts: Akami, Chutoro, Marbled Toro and Toro
<b>Sashimi Moriawase*</b> 16 6 Cuts: Seabream, Salmon, Seabass, Hamachi, Tuna Akami and Toro
* Price per person

## MAKIS

<b>Salmon</b> 8
<b>Tuna</b> 9
<b>Negi Toro</b> 9,5 Toro and Japanese onion tartar
<b>Avocado</b> 7
<b>Cucumber</b> 7

## DESSERTS

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

## COCKTAILS

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



### THE GOOD HAS TO WAIT

Freshly prepared with natural fruit

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