



SUSHI
ROBATAYAKI

In Japanese cuisine,
Robatayaki (often shortened to Robata)
is a cooking method involving a barbecue
in which combinations of seafood, meats and vegetables
are cooked at varying speeds over a hot grill.
Other kinds of foods are also offered in this style,
mostly marinated, and glazed over the grill.
They are combined with exquisite sushi, sashimi, large combos
to share with signature Futomaki Uramaki (rolls)
created by expert chefs, and much more at the row bar.



DINING EXPERIENCE

€ 45

Items marked with (**) are not included in the Dining Experience.

You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price.

You can also order any additional dish at full price.

Composed of:

1 SNACK

1 POTSTICKER

1 HIRATA or 1 SALAD

2 SKEWERS or 1 TEMPURA

1 MISO SOUP

1 ROBATA DISH or 1 FUTOMAKI-URAMAKI

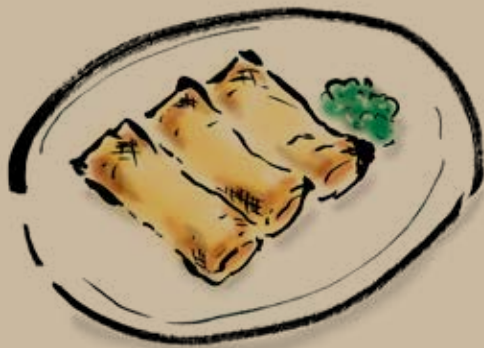
1 DESSERT

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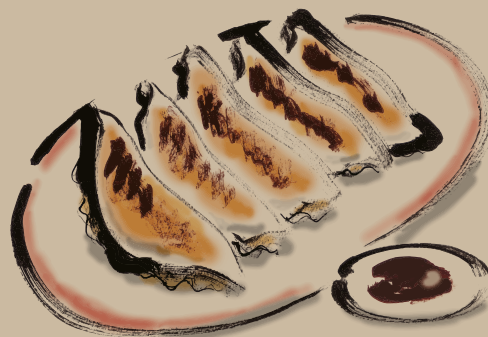
15% restaurant gratuities automatically added to all purchases.

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SNACKS

- EDAMAME** € 4
spicy sesame oil, lemon **V**
- FRESH HARUMAKI** € 9
shrimp & veggies fresh rice paper rolls,
peanut sauce
- CRISPY HARUMAKI** € 9
seasonal Asian vegetables spring rolls,
sweet-and-sour sauce **V**
- KIMCHEE** € 6
light spicy marinated cabbage,
carrot, daikon **V**
- TOFU** € 7
crispy garlic, spring onion,
yuzu soy sauce **V**
- TEBA SHIO** € 9
salted chicken wings, togarashi, lemon



GYOZA | POTSTICKERS

- PORK** 4 pcs € 11
chives, ginger; served with ponzu sauce,
spring onion
- PRAWNS**** 4 pcs € 12
ginger, garlic, scallion; served with
ponzu sauce, spring onion
- CHIVES** 5 pcs € 9
mushroom, cabbage; served with spring
onion, toasted nuts, spicy sauce **V**

V Vegetarian

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HIRATA BUNS

SOFT SHELL CRAB** 1 pc	€ 11
green mango, shiso, fresh chili, spicy mayo	
WAGYU** 1 pc	€ 14
truffle mayo, crispy oyster	
TEMPURA PRAWNS 1 pc	€ 10
cucumber, wasabi mayo	
KINOKO 1 pc	€ 7
seasonal sesame mushrooms, scallion, togarashi aioli	
SPICY LOBSTER** 1 pc	€ 13
seaweeds, pickled vegetables, yuzu mayo	
ALL BUNS** 5 pcs	€ 49
all of the above buns	



SALADS

SEAWEED	€ 6
seaweed, daikon, carrot, red onion, scallion, sesame seeds	
KAISO	€ 7
papaya, carrot, kataifi, chives, shiso, ponzu dressing	
SUNOMONO	€ 6
cucumber, coriander, shiso, rice vinegar	
SAKURA	€ 5
goma sesame yuzu dressing	

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ROBATAYAKI SKEWERS

TSUKUNE** chicken meatballs	€ 4
CHICKINRIKY** chicken thighs, leeks	€ 5
KAKUNI pork belly, shiso	€ 6
KOSHO Padrón peppers, bonito flakes, lemon	€ 5
CHEESYBEEF** Angus beef, Gouda cheese	€ 7
LAMB** lamb loin, cumin	€ 7
ASUPARABEKON** green asparagus, bacon	€ 4
KUSHIYAKI** shrimps	€ 8

VEGGY SKEWERS

AUBERGINE** miso, daikon sprouts	€ 4
GREEN ASPARAGUS** sesame	€ 5
TSUTSUMI-YAKI shimeji, enoki mushroom, yuzu butter	€ 6
ERINGI king oyster mushroom	€ 4

SKEWER COMBO**

ALL TWELVE SKEWERS**	€ 49
SIX SKEWERS OF YOUR CHOICE**	€ 29

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TEMPURA

All served with ginger daikon sauce

YASAI € 7

seasonal vegetables, mushrooms

KAITO € 14

shrimps, seasonal vegetables,
mushrooms, ginger



SOUP & RICES

MISO SOUP € 6

tofu, wakame, tempura flakes,
green onion

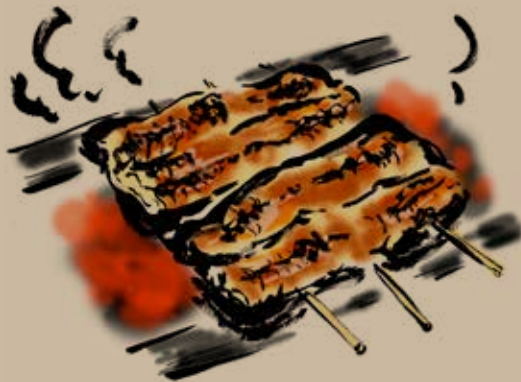
LOBSTER FRIED RICE** € 13

lobster, vegetables, ginger, spring onion

STEAMED RICE** € 6

plain white or brown Japanese

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ROBATAYAKI GRILL

All served with steamed rice and seasonal vegetables

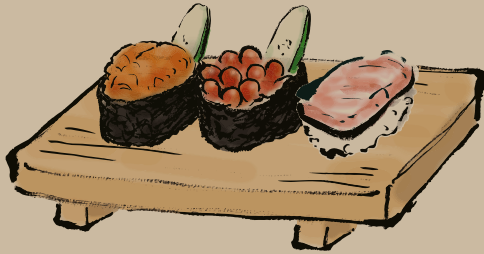
BLACK COD** miso	€ 25	RED TUNA black sesame tuna, spicy aioli	€ 22
HOKKE grilled mackerel	€ 16	WAGYU BEEF** miso, hoba	€ 39
HAIGARA NO HOTATE scallops on shell, butter & scallion	€ 16	LOLLIPOP** honey glazed lamb chop	€ 29
OCTOPUS smoked tobanjan, puffed rice	€ 18	KOROBUTA baby pork spare ribs	€ 25
SAKE ora king salmon, teriyaki glaze	€ 21	WAGYU TONGUE** smoked tofu aioli, spring onion	€ 29
TIGER PRAWN lime, daikon	€ 19		

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FUTOMAKI | URAMAKI

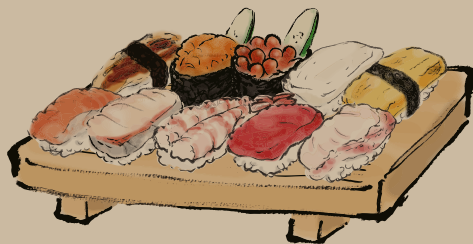
FIVE VEGGIES	€ 11
roasted shitake, cucumber, avocado, asparagus, yamagobo, kataifi, shiso	
SPICY RED TUNA	€ 12
spicy red tuna tartare, cucumber, chili mayo, kimchee sesame	
CRUNCHY FUTO	€ 19
ora king salmon, red tuna, avocado, cucumber, teriyaki sauce, mayo	
EBI	€ 14
shrimp tempura, asparagus, tempura flakes, miso mayo	
CALIFORNIA	€ 15
snow crab, kewpie mayo, avocado, tobiko	
DOUBLE SALMON	€ 14
salmon, avocado, kewpie mayo, kataifi	
SURF N' TURF**	€ 25
wagyu beef, shrimp tempura, avocado, yakiniku	
DRAGON	€ 14
unagi, avocado, roasted shitake, cream cheese, tobiko	



MAKI**

SHAKE*	€ 7
Ora king salmon	
MAGURO*	€ 8
red tuna	
KAPPA	€ 6
cucumber	
ABOKADO	€ 6
avocado	

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SUSHI MORIAWASE**

UMAMI € 39

6 NIGIRI
2 salmon, 2 red shrimp, 2 red tuna

6 SASHIMI
3 salmon, 3 red tuna

1 CRUNCHY FUTO

KAITO € 49

8 NIGIRI
2 red shrimp, 2 hamachi, 2 salmon, 2 unagi

1 SPICY RED TUNA

1 SURF N' TURF

1 CRUNCHY FUTO

NIGIRI & SASHIMI **

(* RAW SEAFOOD)

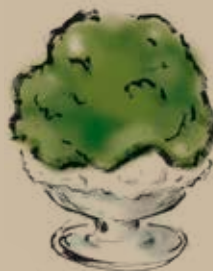
NIGIRI & SASHIMI **	NIGIRI (2 PCS)	SASHIMI (5 PCS)
ABOKADO avocado	€ 4	-
INARI tofu skin	€ 5	-
IKURA* salmon eggs	€ 7	-
HOTATEGAI* scallop	€ 10	-
KANI king crab	€ 10	-
AMA EBI* red shrimp	€ 8	€ 16
UNAGI eel	€ 6	€ 11
TAKO octopus	€ 6	€ 11
SHAKE* king salmon	€ 7	€ 12
ISHINAGI* golden stone bass	€ 6	€ 11
MAGURO* red tuna	€ 5	€ 9
HAMACHI* yellowtail	€ 6	€ 11

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DESSERTS

HONEY honey cake, fresh fruit	€ 6
MATCHA matcha green tea flan, goji berry & raspberry compote	€ 8
TAPIOCA tapioca pearls, coconut milk, jack fruit, water chestnuts, crushed ice	€ 7
ICE CREAM matcha, azuki red beans, black sesame	€ 6
FRUITS** tropical fruits and ice creams on ice to share	€ 18

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**ROBATAYAKI
TEPPANYAKI
SUSHI BAR**

WINE AND SPIRITS

BY THE GLASS SELECTION



Laurent Perrier Brut Reims-France	€ 16
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret Veneto-Italy	€ 11
Pinot Grigio Friuli DOC, Jermann Friuli Venezia Giulia-Italy	€ 13
Sauvignon Friuli DOC, Tenuta Villanova Friuli Venezia Giulia-Italy	€ 9
Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria Piedmont-Italy	€ 8
Takara Plum Wine Japan	€ 6

CHAMPAGNE



Bruno Paillard, Brut Reims-France	€ 95
Laurent Perrier Brut Reims-France	€ 63
Laurent Perrier Cuvée Rosé Reims-France	€ 99

JAPANESE WHISKY

Suntory Toki	4 cl	€ 14
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SAKE

Honjozo No Karakuchi	cold	€ 9
Junmai Daiginjo Extra	cold	€ 11
Junmai Shu	cold	€ 8
Zenmai Ginjo	cold	€ 10
Hot	large carafe	€ 16
	small carafe	€ 12

BEERS

Asahi	Japan	33 cl	€ 8
Heineken	Netherlands	33 cl	€ 7
Kirin	Japan	50 cl	€ 8
Tiger	Singapore	33 cl	€ 7

SPARKLING WINES



Franciacorta Cuvée Prestige, Ca' del Bosco	€ 66
Lombardy-Italy	
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret	€ 45
Veneto-Italy	

WHITE WINES



Chablis Premier Cru Montmains les Vieilles Vignes, Pascal Bouchard	€ 59
Burgundy-France	
Pinot Grigio Friuli DOC, Jermann	€ 52
Friuli Venezia Giulia-Italy	
Sauvignon Isonzo del Friuli DOC, Tenuta Villanova	€ 36
Friuli Venezia Giulia-Italy	
Zeltinger Himmelreich Riesling Kabinett, Markus Molitor	€ 44
Mosel-Germany	

ROSÉ WINES



Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria	€ 30
Piedmont-Italy	
Whispering Angel, Château d'Esclans	€ 52
Côtes de Provence-France	

PLUM WINE



Takara Plum Wine	€ 30
Japan	

MINERAL WATER

Premium still water	75 cl	€ 4
Premium sparkling water	75 cl	€ 4

JAPANESE TEA

Green Tea	€ 3.75
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Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% Beverage gratuities automatically added to all Guests without a beverage package and items excluded from respective package.

