



# yakimono

robata restaurant

## OPENING HOURS

TUE, WED, THU

Lunch 12 - 3 pm

Dinner 5 pm - last orders 9 pm.

closed at 10:30 pm

FRI, SAT

12pm - last orders 10pm

closed at 11:30pm

SUN

1pm - last orders 9pm

closed at 10:30pm

Yakimono is a Japanese term that refers to dishes cooked over direct heat, from pan-fried gyoza to grilled yakitori.

Our Menu is designed for sharing. Similar to Tapas style.  
Please Enjoy!



Please be aware that our food may contain or come into contact with common allergens, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, molluscs, sulphites, sesame.



10% discretionary service charged will be added to your bill

## STARTERS & SIDES

### EDAMAME (SALT OR SPICY)

Soybeans in their pot served with your seasoning of choice. 4.5

### GYOZA (CHICKEN OR VEGETABLES)

5PCS  

Thin pan-fried dumplings 7.15

### MUSHROOM CROQUETTES 4PCS

Earthy mushroom filling and crispy crust served with wasabi mayo. 6

### CHICKEN KARAAGE

Japanese fried Chicken, served with spicy mayo sichimi pepper. 8.25

### PLAIN JAPANESE RICE

Fluffy but firm rice to pair with any meal. 2.5

### SWEET POTATO GF

Sweet potato, yogurt sauce, pumpkin seeds japanese chilli pepper. 7

### GRILLED MUSHROOM

Seasoned with sesame sauce & olive oil, crispy shallots 7

### TENDERSTEM BROCCOLI

Smoky & seasoned with olive oil, sesame sauce. 7

### MISO SOUP

a flavour white miso base with shitaki, seaweed and tofu 3.5

### PICKLE SELECTION

Three types tangy, sweet and spicy. 4

## RAW & SALAD

### SEAWEED SALAD 5.5

Traditional Japanese wakame colourful salad with sesame seeds.

### SEABASS CEVICHE 11.5

Thin raw seabass with yuzu kosho, crispy sweet potato, with truffle dressing

### SALMON CARPACCIO 10.5

Thin raw Salmon, yuzu mayo, trout roe and sweet & sour ponzu dressing

## TEMPURA & SNACKS

### CHICKEN KATSU 9.5

Fillet breaded served with spicy mayo

### VEGETABLE TEMPURA 8.5

Assorted vegetables in light tempura.

### PRAWN TEMPURA 10.5

Large shrimps in light tempura batter served with sweet chilli mayo.

### PRAWN KATSU 5PCS 11.5

Sweet & crispy prawns breaded served with yuzu soy sauce.

### NASU DENGAKU (AUBERGINE) 7

Tender aubergine coated with sweet miso, almonds flakes

## DONBURI

### UNAGI (EEL) 16.5

Melt in your mouth grill eel brushed with a sweet and savoury sauce

### CHIRASHI (ASSORTED SEAFOOD) 18.5

Fresh raw fish, prawns, colourful fish roe, tamago and creamy avocado

### PRAWN KATSU CURRY 4PCS 12.5

Crispy fried panko prawns served with rice & our house curry sauce

### CHICKEN KATSU CURRY 11.5

Fried panko chicken breast served with rice & our house curry sauce

Add a miso soup for £1!  
per donburi

# ROBATA

## CHICKEN THIGH SKEWER 🍢🌿🍷🍴 2.5

Tender and sweet chargrilled thigh glazed with teriyaki sauce

## CHICKEN WINGS SKEWER 🍢🍷🌿🍴 2.25

Wing brushed with our Japanese bbq sauce & sesame seeds

## GRILL CHICKEN THIGHS 🍢🌿🍷🍴🍷 13.5

Delicate chargrilled brushed with our special miso citrus butter sauce.

## GRILL SALMON TERIYAKI 🐟🍷🌿🍢🍴 16.5

Flaky salmon coated with classic teriyaki sauce

## SIRLOIN STEAK 🥩🌿 28

28 Days old mature juicy and tender served with goma sauce

## LAMB LOIN 🌿🍷🍴🍷 21

Tender and lean cut served with sweet potato mash and spicy sauce.

### LIMITED AVAILABILITY

## MARINATED BLACK COD 🍷🍢🌿🍴🐟 30

marinate sweet miso served with spinach & wakame salad.

## TASTING MENU

£ 30 per person minimum 2 people

### EDAMAME

Choose salted or spicy

### GYOZA

Pan-fried gyoza choose vegetables or chicken

### SALMON CARPACCIO

Thinly slice salmon, ponzu, yuzu mayo fish roe

### MUSHROOMS CROQUETTES

Creamy bechamel ,wasabi mayo

### PRAWN TEMPURA

Light & crispy tempura batter, chili mayo

### CHICKEN WINGS SKEWERS

Brushed with our bbq Japanese sauce & sesame seeds

### 2 SASHIMI SELECTION

Salmon & tuna sashimi

### URAMAKI SELECTION

Salmon & avocado, California roll

### NIGIRI

Salmon nigiri

### TENDER STEM BROCCOLI

Grilled and served with goma sauce & olive oil

### CHICKEN CITRUS MISO BUTTER

Grilled with our citrus miso, and chili garlic.

## PREMIUM TASTING

£ 40 per person. minimum 2 people

### EDAMAME

Choose salted or spicy

### GYOZA

Pan-fried gyoza choose vegetables or chicken

### SEA BASS CEVICHE

Thinly slice sea bass, truffle soy dressing.

### MUSHROOMS CROQUETTES

Creamy bechamel ,wasabi mayo

### PRAWN TEMPURA

Light & crispy tempura batter, chili mayo

### CHICKEN THIGH SKEWERS

Glazed with our teriyaki Japanese sauce

### 2 SASHIMI SELECTION

Salmon & tuna sashimi

### URAMAKI SELECTION

Spicy tuna & cucumber Salmon & avocado

### NIGIRI

Salmon nigiri

### GRILLED SALMON

Grilled salmon, served with teriyaki sauce and pickled red onions

### CHICKEN CITRUS MISO BUTTER

Grilled with our citrus miso, and chili garlic.

## SASHIMI

TUNA	7.5
SALMON	6.5
YELLOWTAIL	8
SEABASS	6.5
SWEET SHRIMP	7




PRAWN	5.5
TOBIKO   	6.5
TROUT IKURA ROE   	9.5
SWEET OMELET  	4

SASHIMI SET 12 PCS. ....    18  
4 salmon, 4 tuna, 4 seabass

SASHIMI SET 20PCS. ....    32  
4 salmon, 4 tuna, 4 seabass, 4 yellowtail, 2 prawn, 2 ama ebi.

Sashimi sets are not subject to change

### NIGIRI 2 pcs

TUNA. ....	5.5
SALMON	4.95
YELLOWTAIL. ....	6
SEABASS. ....	4.6
SWEET SHRIMP (AMA EBI). ....	5
PRAWN. ....	4.5
TROUT ROE (IKURA)   	6.5
FLYING FISH ROE (TOBIKO). ...	5.5
OMELETTE (TAMAGO). ....	3.95
EEL (UNAGI). ....	5.95
SWEET TOFU (INARI). ....	3.95
AVOCADO OR CUCUMBER. ....	4
WAKAME (SEAWEED). ....	3.95

### SPECIALS NIGIRI 2 pcs

TUNA     	6
seared tuna avocado , ponzu sauce	
SALMON    	5.5
seared salmon ,sweet miso & spring onions	
YELLOWTAIL     	6.5
seared yellowtail, yuzu kosho & truffle dressing	
SEABASS       	5.5
seared seabass,yuzu mayo ,fish roe (tobico)	

### NIGIRI SET 4PCS 6.5

Cucumber, avocado, sweet tofu, sweet omelette.

### NIGIRI SET 6 PCS 12.5

Salmon, tuna, prawn, sweet prawn seabass, a vegetarian.

### NIGIRI SET 9PCS 18.5

Salmon, tuna, seabass, yellowtail, prawn, eel, tobiko, sweet prawn, a vegetarian.

## URAMAKI ROLLS 8PCS

**SPICY TUNA** 🌿🍷🍱🐟🍳 8.75

Tuna, cucumber, spring onions, sesame seeds & kataifi

**SALMON & AVOCADO** 🐟🍳🍱 8.75

Fresh raw salmon, avocado, sesame seeds

**SALMON & PHILADELPHIA** 🍷🌿🐟🍳🍱🍞🍷 8.75

Salmon, cream cheese, avocado, crunchy tempura

**CALIFORNIA** 🦀🍳🐟🍱🌿🍳 8.75

Fresh crab meat, kanimi crab leg, fish roe, avocado, mango

**DRAGON ROLL** 🌿🍷🍱🍳🍱🍱🍷 8.75

Prawn tempura, avocado, yuzu mayo, crunchy tempura

**UNAGI (EEL)** 🌿🍷🍳🐟🍱 9

Grilled eel glazed with teriyaki sauce, avocado, sesame seeds

**PRAWN & PHILADELPHIA** 🌿🍷🐟🍱🍳🍱🍷 8.75

Prawns, creamy cheese, avocado, crunchy tempura.

**SHRIMP & SALMON** 🐟🍱🍳🌿🍷🍷 11.5

Prawn tempura, chili mayo, and avocado topped with raw salmon

**YAKIMONO ROLL** 🐟🍳🍱🍱🍷🍷 13

Kanimi crab leg, avocado spicy mayo topped with assorted fresh fish & kataifi

## HOSO MAKI 6PCS

**SALMON** 🐟🍳 5

Fresh salmon

**TUNA** 🐟🍳 5.5

Fresh tuna

**AVOCADO** 🍳 4

Creamy avocado

**CUCUMBER** 🍳 4

Cucumber

## FUTOMAKI 5PCS

**CHICKEN KATSU** 🌿🍷🍱🍳 8.5

Chicken, avocado, radish, spicy mayo and teriyaki sauce

**SOFT SHELL CRAB** 🌿🍷🦀🍷🍳 10.5

Crab, fish roe, avocado, chili mayo

**GARDEN ROLL** 🍱🍳 6.5

Creamy avocado, cucumber, mango, spinach, sesame seeds

## HAND ROLLS CONE SHAPE

**SALMON & AVOCADO** 6

Fresh raw salmon, avocado sesame seeds.

**SPICY TUNA** 6.5

Spicy tuna, cucumber, sesame seeds.

**PRAWN** 6

Prawns, tobiko, avocado, mango.

**SPICY SALMON** 6

Salmon, avocado & spicy mayo.

**PRAWN TEMPURA** 6

Prawn, avocado, yuzu mayo, teriyaki.

**VEGETARIAN** 5

Avocado, cucumber, mango. sesame seeds.

## DESSERTS

**MOCHI ICE CREAM 2PCS** 🍷🍴 5.5

Classic ice cream wrapped in a mochi dough

**SOY MILK PANNACOTTA** 🍷🍴🍴 Small 5 / Large 7

Our take on a classic, made with soy milk & cream cheese topped with caramelized hazelnuts

**DORAYAKI JAPANESE PANCAKE** 🍷🍴🍴🍴 6

Japanese pancake filling with strawberry cream, mochi ice cream cheesecake

**FISH ON THE BEACH** 🍷🍴🍴🍴 8.5

Strawberry frozen mousse, cheese semifreddo, and biscuit.

**MOCHI ICE CREAM SUNDAE** 🍷🍴🍴🍴🍴 7

Chocolate & honey sauce topped with mochi ice cream, poki stick, and sprinkle sesame seeds

## HOT DRINKS

**ESPRESSO** 2.5

**DOUBLE ESPRESSO** 3

**CAPPUCCINO** 3.2

**AMERICANO** 2.8

**LATE** 3.2

**HOT CHOCOLATE** 4

**FRESH MINT TEA** 2

**MATCHA WITH GREEN TEA** 2

**BROWN RICE MATCHA TEA** 2

**JASMINE GREEN TEA** 2

## SOFT DRINKS

**S WATER (STILL/SPARKLING)** 2.5

**L WATER (STILL/ SPARKLING)** 4

**RAMUNE JAPANESE SODA** 4

**COKE/DIET /ZERO** 3

**SPRITE** 3

**SODA WATER** 2

**TONIC WATER** 2

**LEMONADE** 2.5

**SODA LIME CORDIAL** 2.5 glass

**ORANGE JUICE** 2.5 glass

**APPLE & MANGO JUICE** 2.5 glass

## DESSERTS DRINKS

**PLUM WINE** 6.5

Rich & sweet full of the fruity aroma of apricot  
Glass 125ml

**CHOCOLATE MARTINI** 11

Chocolate liqueur, vodka, Bailey's and grated chocolate

**CREME DE SAKE** 18

Creamy & rich cloudy sake  
bottle 300ml ABV 15%

**YAMA YUZU** 7.5

Refreshing & citrusy. it is to be called the Japanese limoncello  
Glass 125ml

**BAILEYS COFFEE** 7.5

Baileys, cream & sugar

**IRISH COFFEE** 7.5

Whisky, sugar, cream

**D&K COFFEE** 8

Disaronno ,Kahlua ,cream sugar



# COCKTAILS Tuesday to Thursday £8 5pm to 8pm

## PORNSTAR MARTINI 11

Absolut vanilla, passion fruit ,passoa &shot of prosecco.

## ESPRESSO MARTINI 10.5

Kahlua , Absolut vanilla, espresso

## APEROL SPRITZ 10

A classic combination of Aperol, soda & sparkling wine.

## YUZU CELLO SPRITZ 10

Yuzu juice, a lemon-infused liqueur with fizzy sparkling wine & soda

## JAPANESE MARTINI 9.5

Premium sake, vodka, lime&yuzu

## PINK GIN RASPBERRY FIZZ 10.5

Premium pink gin, raspberry syrup, lime juice & soda

## LYCHEE MARTINI 10

Vodka, lychee liqueur, lychee syrup.

## MOJITO 10

Bacardi, sugar lime juice, mint & soda

## LYCHEE MOJITO 10.5

Bacardi, lychee syrup, mint, lime, & soda

## POPCORN OLD FASHIONED 10

Jack Daniel's, sugar, orange bitters, popcorn flavor.

## MIMOSA 8.5

Fresh orange juice & prosecco

## SANGRIA 9.5

Red wine or white wine, orange juice, peach syrup, and soda water.

## HIBISCUS MARGARITA 10.5

Tequila, lime juice, cointreau & hibiscus syrup.

## LONG ISLAND ICE TEA 10.5

Gin, vodka, tequila, rum, Cointreau, orange bitters & coke.

## BEERS

### ASAHI SUPER DRY DRAUGHT 4 / 6.5

A dry crisp taste with a clean finish half pint/pint.

### KIRIN ICHIBAN 5

Premium japanese beer bottle 330ml

### ALCOHOL-FREE BEER 3.5

Alcohol-free lager bottle 330ml

## MOCKTAILS

### VIRGIN MOJITO 5.5

Fresh mint,sugar,lime juice & soda choose original, raspberry or lychee

### PASSION FRUIT GIN COOLER 7

Gordon's 00, passion fruit pure, apple&mango juice, lime and soda water.

### HIBISCUS FIZZ 5.5

Hibiscus syrup, lime juice & soda water.

## SAKE

### HOUSE SAKE JUNMAI 7.5

Nice and casual sake to pair with all kind of sushi  
200ml sake jar / cold or warm

### MIO SPARKLING SAKE 17

Sparkling sake light and sweet  
bottle 300ml

### KYOTO FUSHIMIZU 18

Classic sake with woody nose  
bottle 300ml / cold or warm

### GOKAI NAMA 16.5

Light & refreshing, delicate sweetness and clean finish  
bottle 300ml

### CUBE 25

Rich & mellow, complex on the palate with a delicate finish  
bottle 300ml

### CREME DE SAKE 18

Creamy & rich, cloudy sake , is perfect for a dessert drink  
bottle 300ml

### PLUM WINE 6.5 / 30

Rich & sweet full of the aroma of apricot  
glass 125ml / bottle 750ml

### YAMA YUZU 7.5 / 38

Refreshing, delicate sake with notes of yuzu, nice to pair with dessert  
glass 125ml / bottle 720ml

## SPIRITS

25ML / 50ML

### GIN

ROKU JAPANESE GIN	5.5 / 8
KI NO BI KYOTO GIN	6 / 11
GIN MARE	6.5 / 10
HENDRICK'S	5 / 7
BROCKMANS	5 / 7
GORDON'S PREMIUM PINK	5 / 7
GORDON'S 00 <small>Alcohol free 50ml</small>	4

### WHISKY

HIBIKI HARMONY	9 / 15
YAMAZAKI 12 YEARS	12 / 18
JACK DANIEL'S	5 / 7
MONKEY SHOULDER	6 / 8
JAMESON	5 / 7
LAPHROAIG	5 / 7
COURVOISIER V.S COGNAC	6 / 9

### RUM

BACARDI	5 / 7
MALIBU	4 / 6
HAVANA CLUB	6 / 8

### VODKA

SMIRNOFF	4.5 / 6.5
ABSOLUT VANILLA	5 / 7
GREY GOOSE	6 / 9

## MIXERS

TONIC WATER 125ML 1

SLIMLIME TONIC 125 ML 1

COKE/DIET COKE 200ML 1

## LIQUEURS & SHOTS 25ml/50ml

LIMONCELLO	4 / 6	DISARONNO	4 / 6
LYCHEE LIQUEUR	4 / 6	BAILEYS	4 / 6
SAMBUCA	4 / 6	KAHLUA	4 / 6
TEQUILA	4 / 6	TIA MARIA MATCHA	4 / 6

## CHAMPAGNE & WINE

**MOET & CHANDON BRUT IMPERIAL (FRANCE)** 75  
Very pale straw color with small, active bubbles, with a subtle suggestion of vanilla, grapefruit.

**VEUVE CLICQUOT BRUT (FRANCE)** 90  
Golden yellow color with Initial flavors of white and yellow fruits develop into notes of brioche and vanilla.

**Chardonnay, Bourgogne, Maison Jessiaume, 2020 France** 50  
This wine comes from Jessiaume's own vineyards in Santenay and the final wine benchmarks way above its modest Bourgogne Appellation.



# LUNCH MENU

## KATSU BENTO 16.5

Prawn katsu 2pcs, vegetable tempura, chicken katsu, rice & salad curry sauce

## SALMON TERIYAKI BENTO 19.5

Grill salmon, teriyaki sauce, 2 pcs gyoza chicken or vegetable, rice & salad

## PRAWN TEMPURA BENTO 16.5

Prawn tempura 5pcs, chili mayo, 2pcs gyoza chicken or vegetable, rice & salad

## CHICKEN TERIYAKI BENTO 16.5

Chicken teriyaki, 2 pcs gyoza chicken or vegetable, rice & salad

## VEGETABLE TEMPURA BENTO 14

Sweet potato, courgette, aubergine, 2pcs vegetable gyoza, rice & salad

## SUSHI & SASHIMI BENTO 19.5

Salmon avocado, California roll 4pcs each

Salmon nigiri 2pcs each, salmon tuna sashimi 2 pcs

## RAMEN 13

Pork based broth ramen, egg, pork belly, sesame seeds, nori, and pickled ginger

## PORK BELLY BAO BUN 5

Slow-cook pork belly mix with teriyaki sauce, topped salad cucumber & chili mayo

## CHICKEN KATSU BAO BUN 5

Crispy chicken, topped salad cucumber & chili mayo

## PRAWN KATSU BAO BUN 5

Crispy fried panko prawn, salad cucumber & yuzu mayo

## LUNCH SET £16pp.

### MISO SOUP

Dashi broth with shiitake, seaweed and tofu

### GYOZA 4PCS

Pan-fried gyoza choose vegetables or chicken

### CHICKEN KATSU CURRY

Fried Panko chicken served with rice & our house curry sauce

## VEGETARIAN LUNCH £15 pp.

### MISO SOUP

A flavourful white miso, shiitake, seaweed and tofu.

### GYOZA 4PCS

Pan-fried vegetables gyoza

### PLAIN JAPANESE RICE

Sticky rice, sprinkle with sesame seeds.

### A VEGGIE DISH TO CHOOSE

Aubergine, grilled mushrooms, broccoli, or sweet potato.

## PERFECT LUNCH £20pp.

### EDAMAME

Choose salted or spicy

### MISO SOUP

A flavourful white miso-base, dashi broth with shiitake, seaweed and tofu

### GYOZA 4PCS

Pan-fried gyoza choose vegetables or chicken

### URAMAKI ROLL 8PCS

Choose one maki roll from dragon roll, spicy tuna, California, prawn & Philadelphia, salmon & Philadelphia or salmon & avocado

Lunch menu is served Tuesday-Sunday until 3pm. set menus are not subject of changes