



ROBATA

PRIVATE FUNCTIONS
& EVENTS

銀座線
ROBATA
YAKI

A 1 B 2 C 3 D 4
居酒屋 カラオケ ホテル マート

パーキング P
24H 毎日
200M

心
Ginshin

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ROBATA

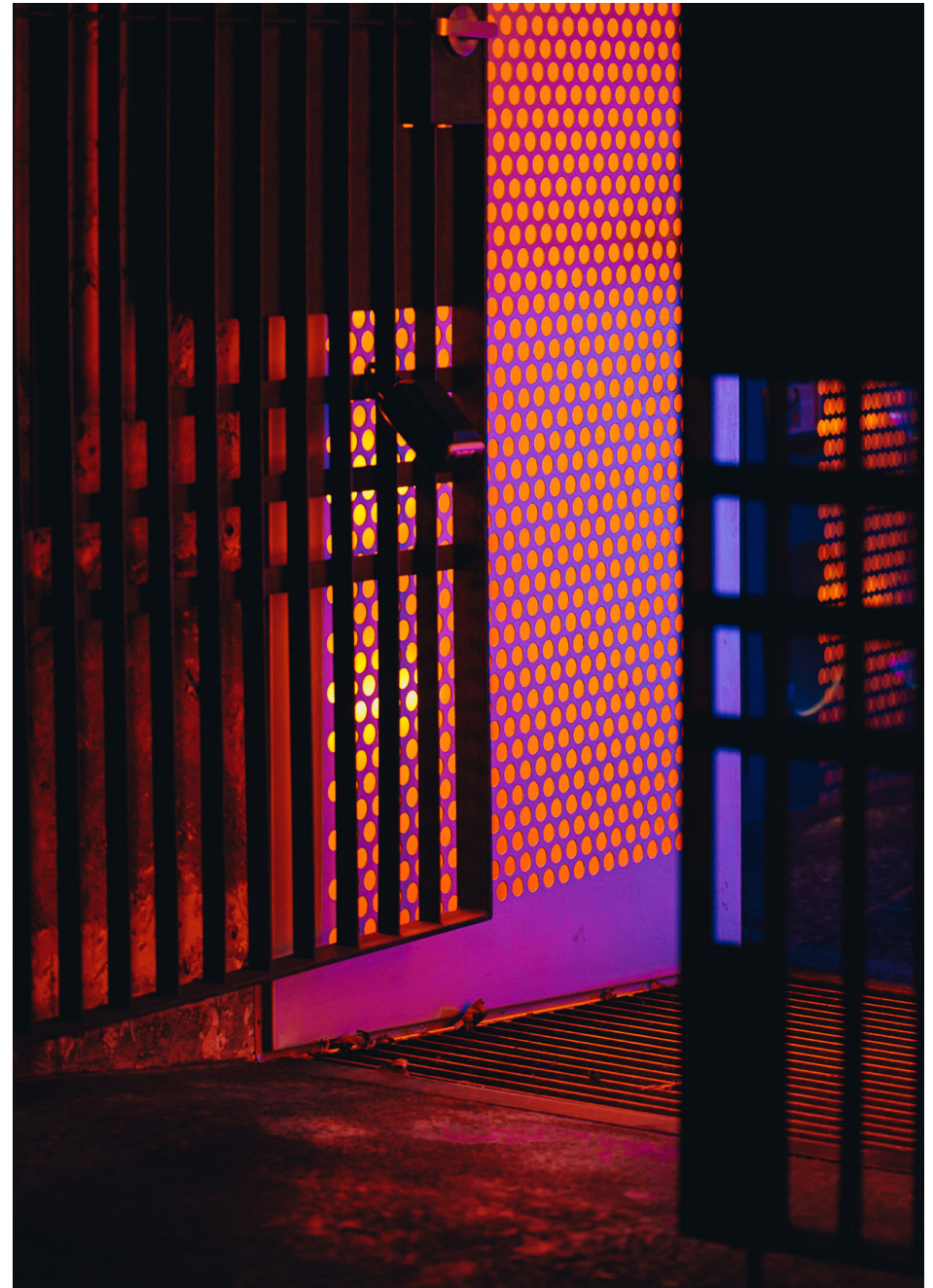
HAVE YOU BEEN TO ROBATA?

We're a Japanese Restaurant in the heart of Melbourne.

Our name comes from the ancient Japanese grilling method 'Robatayaki' which directly translates as "fireside cooking".

We provide an interpretation of this style of cooking, informed by our own expertise and experiences traveling and eating in Japan.

A place to meet, greet and eat.





タクシー

200M

居酒

Taxi

オケ

SEGA

年以來

岩 IWA 5

食事の時間!

カラオケ

オープン

化学者

1 飲食店 G

VACATION

EAT, DRINK, KARAOKE

PRIVATE DINING

Hidden behind the wave of electric orange and walls of wine, you will find our new exclusive dining space. Semi private with comfortable banquette seating. Perfect for groups of up to 16 people.

The space can also be used to divide the space into two for groups of 8 or less who are looking to take their experience at Robata to the next level.

These custom made curtains and wine racks enclose the space just the right amount allowing you and your guests to enjoy a sense of intimacy while still taking in the bold, bright atmosphere of Robata's dining room.

Ideal for corporate lunches, birthdays, and long overdue catch ups with friends and family.

We can't wait to host you.





REBATA

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REBATA

5



SET MENUS

Our set menus are designed for all groups of 8 people and above.

Ideal for corporate lunches, birthdays and long overdue catch ups with friends and family. We are dedicated to accomodate dietary requirements.

Each menu incoporates a selection from each part of our menu combining dishes to share and individual skewers from our yakitori menu.

ROBATA — \$80

Small

Assorted house made pickles
Edamame

Sashimi

Seared salmon, Japanese mustard miso

Yakitori

Chicken thigh, spring onion
Chicken meatball, tare, cured yolk

Larger

Chargrilled pork outlet with black sesame glaze,
daikon and wasabi keaf

Eggplant, zucchini, shiitake soy vinaigrette,
dried tofu skin
Yaki onigiri, ginger red miso sauce

Dessert

Black sesame and green tea parfait

*Not available November 14 - Dec 31st

THE SEQUEL — \$110

Small

Edamame with umami salt
Assorted house made pickles

Sashimi

Assorted market sashimi and nigiri platter

Yakitori and Kushiyakini

Meatball, tare, cured yolk
Black Opal wagyu short rib, soy glaze

Larger

Stone Axe wagyu inside skirt MBS 8+ with shio koji
and red miso sauce

Brussel sprouts, pickled daikon, goma dare, tuna
flakes
Eggplant, zucchini, shiitake soy vinaigrette,
dried tofu skin
Yaki onigiri, ginger red miso sauce

Dessert

Black sesame and green tea parfait

THE DIRECTORS CUT - \$150

Small

Edamame with umami salt
Assorted house made pickles

Sashimi

Assorted market sashimi and nigiri platter
Chirashi handroll

From the Robatayaki

Chicken meatball, tare, cured yolk
Black Opal wagyu short rib, soy glaze
Grilled Australian U6 prawn, lemon butter ponzu

Larger

Premium Australian Wagyu Striploin

Kipfler potatoes, mentaiko mayo, aonori
Brussel sprouts, pickled daikon, goma dare, tuna
flakes
Yaki onigiri, ginger red miso sauce

Dessert

Black sesame and green tea parfait
Chocolate and Nikka Whisky mousse, vanilla
icecream, butterscotch sauce

These menus are sample only and dependent on seasonal availability.



ROBATA



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DRINKS PACKAGES

Selecting a set menu is always easy, but what about drinks? Simplify the process and choose one of our drinks packages. Combining Sake and Victorian wines, guests can relax and enjoy as much as they like for 2 or 3 hours.

Enhancements like arrival cocktails and Sake flights are easy to add on and elevate the experience.

PACKAGE ONE

SAKE

Hakutsuru 'Tokusen Teinoudo' Junmai

BEER

Asahi Super-Dry

WINE

'M By Mandala' Sparkling, Yarra Valley
Minnow Vionger, Macedon Ranges
High Country Pinot Noir Rose, High Country
Mt Macleod Pinot Noir, Gippsland

2 hours - \$45PP

3 hours - \$55PP

PACKAGE TWO

SAKE

Tarusake 'Choryo' Cedar Aged Junmai

BEER

Asahi Super-Dry

WINE

'M By Mandala' Sparkling, Yarra Valley
Bannockburn Sauvignon Blanc, Geelong
High Country Pinot Noir Rose, High Country
Lighthand Pinot Noir, Yarra Valley
Place of Changing Wind Syrah, Macedon Ranges

2 hours - \$55PP

3 hours - \$65PP

PACKAGE THREE

SAKE

Fukumitsuya 'Kagatobi' Junmai Daigingo

BEER

Asahi Super-Dry

WINE

Mount Avoca 'Lisa Marie' Blanc de Blancs, Pyrenees
Shaw & Smith Sauvignon Blanc, Adelaide Hills
Domaine de Bieville Chablis, Chablis
Scorpo Rose, Mornington Peninsula
Mulline 'Nouveau' Pinot Noir, Geelong
Zonte's Footstep 'Baron von Nemesis' Shiraz, Barossa

2 hours - \$80PP

3 hours - \$90PP

ENHANCEMENTS

ARRIVAL COCKTAILS

Yuzu Spritz & Sakura **+\$15PP**

TAKE A FLIGHT

Our Sake and Whisky flights are a fun and informative experience where you can taste and compare different sake and whiskys. Starting at **\$30PP**

These menus are sample only and dependent on seasonal availability.



EXTRAORDINARY EVENTS

Robata's space and electric atmosphere is perfectly suited to lively cocktail functions and big group events.

Our events team are well versed in party planning with years of event planning experience and connections with Melbourne based vendors under their belts.

Need a DJ, portable bar, balloons, slushie machine? Our main dining room can be easily transformed to include whatever you need to make your event one to remember.



CANAPE MENU

Whether it's a buffet style table of fresh seafood and sushi, to platters of chargrilled skewers and fried chicken presented by our roving waiters.

Our selection of canapes are designed to satisfy your hunger while you party the night away.

TO START

Assorted pickles, lotus roots, cucumber

Freshly shucked oysters, salmon roe, daikon, yuzu ponzu

SUSHI AND NIGIRI

King salmon nigiri, red onion and green chilli salsa

Veggie sushi roll, bean curd, cucumber

Wagyu sushi roll, spicy mayo, cucumber

YAKITORI & KUSHIYAKI

Chicken thigh, spring onion

Scallop, sweet soy, tobiko

Wagyu short rib, soy glaze

Miso marinated pork belly

HOT

Robata Fried Chicken
Chicken thigh Karaage, mayonnaise

Yaki Onigiri
Grilled rice balls filled with salted kombu

Mini Sando
Fried chicken katsu sandos with curried mayo

SWEET

House made mochi

Japanese cheesecake

Green tea and black sesame parfait

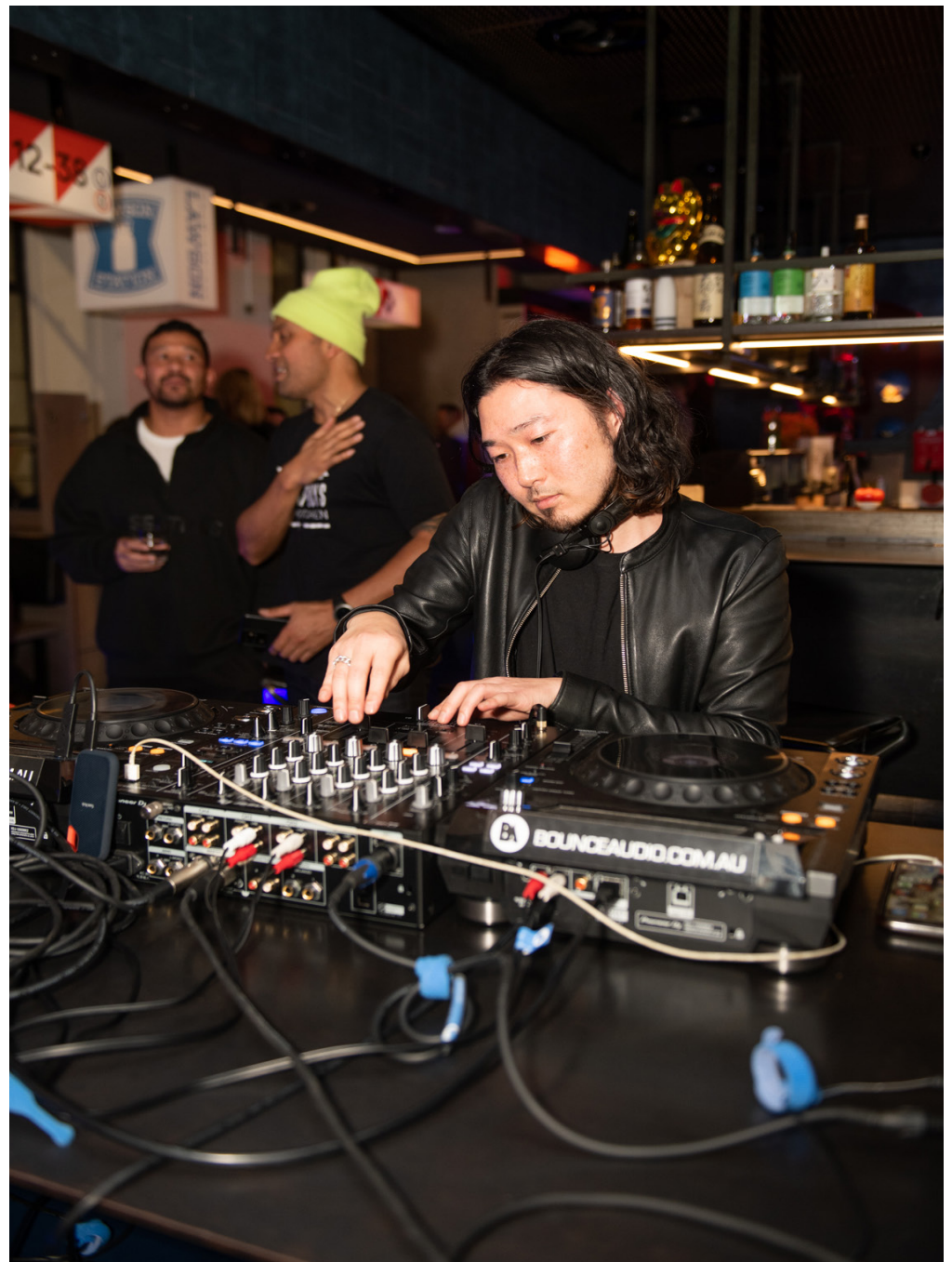
PRICING

Select up to 7 dishes from our menu
\$55PP

Select up to 10 dishes from our menu
\$80PP

These menus are sample only and dependent on seasonal availability.







Robata Restaurant
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