



ROBATA

PRIVATE EVENTS
AND FUNCTIONS

PRIVATE DINING

SET MENUS

BEVERAGE PACKAGES

EVENTS & FUNCTIONS

CANAPE MENU

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.



炉端焼き

A 1 B 2 C 3
居酒屋 カラオケ ホテル

銀座線

4H
毎日

炉端

美味しい



200M



Taxi



1
G

2F 3
TABO

IWA
5



K KAPPA WELCOME T ANPAI WI

ROBATTA



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.

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.

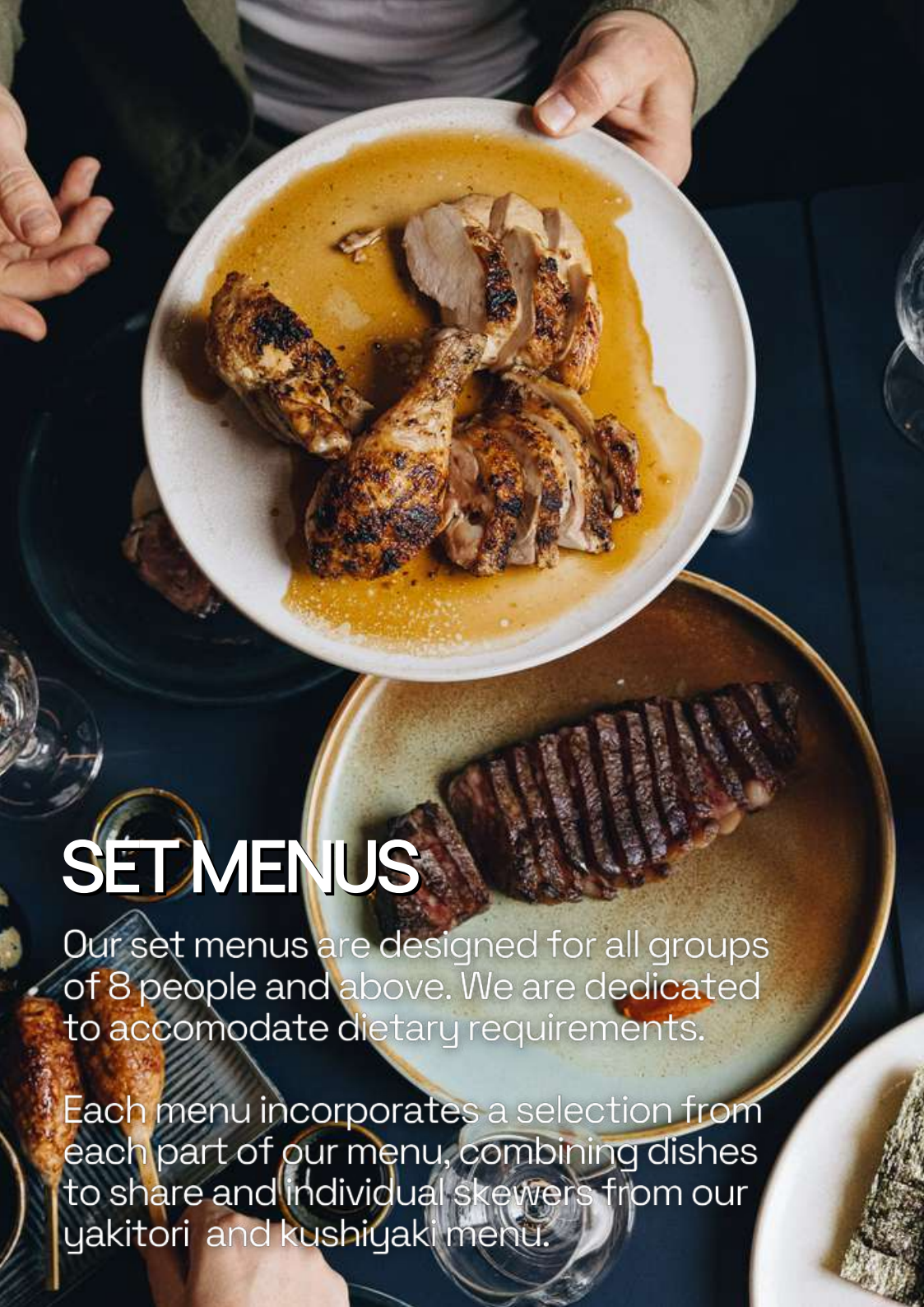
Ideal for corporate lunches, birthdays, and long overdue catch ups with friends and family.

We can't wait to host you.



全線





SET MENUS

Our set menus are designed for all groups of 8 people and above. We are dedicated to accommodate dietary requirements.

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

THE ROBATA \$90

Small

Edamame

Sashimi

Seared salmon, Japanese mustard miso
Chirashi handroll, avocado, cucumber, takuan, ponzu

Yakitori and Kushiyaki

Chicken thigh, spring onion
Pork belly, shio koji, sansho

Larger

Chargrilled half chicken, pickled nori paste

Buttercrunch lettuce, radish, sugar snap peas, avocado, sesame dressing

Yaki onigiri, shio kombu, spring onion

Dessert

Black sesame parfait coated with matcha chocolate

These menus are sample only and dependent on seasonal availability.

THE SEQUEL \$110

Small

Edamame
Assorted Pickles

Sashimi

Platter of assorted premium sashimi
Market nigiri

Yakitori and Kushiyaki

Chicken meatball, tare, cured yolk
Black Opal Wagyu short rib, soy glaze

Larger

O'Connors premium dry aged club steak, barley miso sauce

Buttercrunch lettuce, radish, sugar snap peas,
avocado, sesame dressing
Chargrilled heirloom zucchini, walnut, spring onion oil
Yaki onigiri, shio kombu, spring onion

Dessert

Sake creme caramel, vanilla tulle, cream

[These menus are sample only and dependent on seasonal availability.](#)





THE DIRECTOR'S CUT \$150

Small

Edamame
Assorted Pickles

Sashimi

Platter of assorted premium sashimi
Market nigiri
Maki roll

From the Robatayaki

Australian King Prawn, yuzu butter, tobiko
Chicken meatball yakitori, tare, cured yolk
Black Opal Wagyu short rib kushiyaki, soy glaze

Larger

Premium Chargrilled Australian Wagyu Striploin

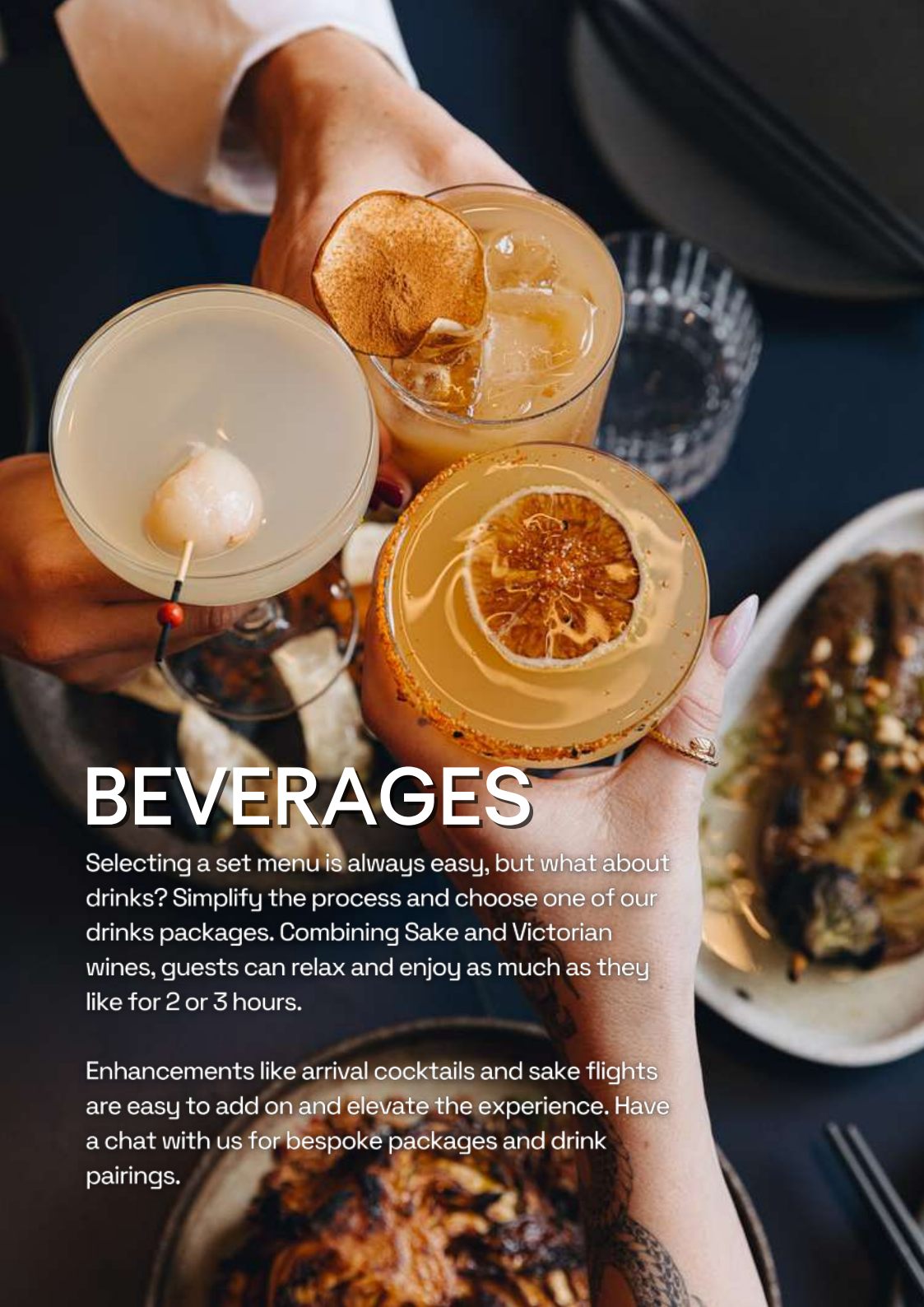
Heirloom tomato, fig, shiso, nori
Chargrilled heirloom zucchini, walnut, spring onion oil
Yaki onigiri, shio kombu, spring onion

Dessert

Black sesame parfait coated with matcha chocolate
Hōjicha mochi doughnuts, mascarpone cream,
coffee okinawa kokutou syrup, chocolate

[These menus are sample only and dependent on seasonal availability.](#)





BEVERAGES

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. Have a chat with us for bespoke packages and drink pairings.



FROZEN COCKTAILS ON ARRIVAL

Elevate your party experience with frozen cocktails that blend convenience with refreshing bursts of flavour. A frozen Tokyo Slipper or frozen Sakura adds a touch of nostalgia before your party even begins. Cheers to chilling out in style!



PACKAGE ONE

\$20pp per hour for additional hours

SAKE

Hakutsuru 'Tokusen Teinoudo' Junmai

BEER

Kirin Ichiban

WINE

'M By Mandala' Sparkling, Yarra Valley
High Country White Field Blend, Beechworth
High Country Pinot Noir Rose, Beechworth
High Country Pinot Noir/Gamay,
Beechworth

2 hours - \$50PP

3 hours - \$70PP



PACKAGE THREE

\$25pp per hour for additional hours

SAKE

'Hattanso' Junmai Gingo Muroka
Genshu

BEER

Asahi Super-Dry Premium Imported
Draught

WINE

Taittinger Cuvee Brut Prestige,
Champagne, France
Weingut Kopp 'Feigenwäldchen'
Riesling, Germany
Domaine de Bieville Chablis, Chablis
Luke Lambert 'Crudo' Rose, Yarra
Valley
Mulline 'Nouveau' Pinot Noir, Geelong
Zonte's Footstep 'Baron von Nemesis'
Shiraz, Barossa

2 hours - \$90PP

3 hours - \$115PP



PACKAGE TWO

\$20pp per hour for additional hours

SAKE

Shirataki 'Jozen' Junmai Daigingo

BEER

Asahi Super-Dry Premium Imported
Draught

WINE

'M By Mandala' Sparkling, Yarra Valley
Foxeys Hangout Pinot Gris,
Mornington Peninsula
High Country Pinot Noir Rose,
Beechworth
Lighthand Pinot Noir, Yarra Valley
Jericho 'S3' Shiraz, McLaren Vale,

2 hours - \$65PP

3 hours - \$85PP



Beverage package 1 & 2 includes soft drinks, juices, & non-alcoholic beer

Beverage package 3 include soft drinks, juices, non-alcoholic beer, & mocktails

ENHANCEMENTS

ARRIVAL COCKTAILS

Umeshu Spritz & Sakura +\$15PP

BEVERAGE PAIRING

Our beverage pairings are perfect to enjoy with our Sequel and Director's Cut set menu. Let us know to get more information.

Starting at \$55PP

These menus are sample only and dependent on seasonal availability.





EVENTS & FUNCTIONS

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.





ホテル



炉端

石川



タクシー Taxi

oishii! 美味しい

OPEN オープン

SEGA SEGA

WVA

BEBEE
www.bebee.com

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 canapés are designed to satisfy your hunger while you party the night away.



These menus are sample only and dependent on seasonal availability.

TO START

Assorted homemade pickles

Freshly shucked oysters, tobiko, daikon, yuzu ponzu

SUSHI AND NIGIRI

King salmon nigiri, red onion and green chilli salsa

Kingfish nigiri, wasabi salsa

Veggie sushi roll, bean curd, cucumber

Wagyu sushi roll, spicy mayo, cucumber

YAKITORI & KUSHIYAKI

Chicken thigh, spring onion

Wagyu short rib, soy glaze

Pork belly, shio koji, sansho

King oyster mushroom, shio dare, sesame

HOT

Robata Karaage Fried Chicken

Mini Chicken Katsu Sandos

Yaki Onigiri

SWEET

Homemade seasonal flavoured mochi (1 month notice)

Japanese whisky nama chocolate

Black sesame parfait coated with matcha chocolate

PRICING

Select up to 7 dishes from our menu \$60PP

Select up to 10 dishes from our menu \$85PP



ROBATA