

ROBATA MENU

Japanese Grill (price per skewer)

PIECES VEGETABLES

- MARINATED VEGETABLES 5**
asparagus, cherry tomatoes, shiitake mushrooms
- SHISHITO PEPPERS 4**
sweet citrus dressing, sea salt
- BABY ARTICHOKES 6**
lemon aioli
- ASPARAGUS 6.5**
roasted macadamia nuts
- PORTOBELLO MUSHROOMS 6**
jade pesto
- JAPANESE EGGPLANT 4**
white miso glaze

SEAFOOD

- CHILEAN SEA BASS* 15**
miso soy marinated, shishito peppers
- DAY BOAT SCALLOP* 9**
sweet soy glaze, pickled fresno & rakkyo
- OCTOPUS 8**
fresh herbs, garlic oil
- BLACK TIGER SHRIMP 9**
tamarind glaze, pickled fresno & ginger
- SALMON* 8**
sweet soy mirin glaze, seaweed, wasabi crunch
- OYSTER ON SHELL* 5**
yuzu, red miso, wasabi crunch, massago butter cream
- KING CRAB 16**
garlic, herbs, citrus butter
- MAINE LOBSTER 18**
wasabi avocado puree, ikura

MEAT & POULTRY

- CHICKEN BREAST 9**
house teriyaki sauce
- CHICKEN THIGH 7**
japanese bbq sauce
- TOGARASHI SIRLOIN STEAK* 9**
pearl onions, shishito peppers
- BABY LAMB CHOP* 9.5**
asian pear jam, sea salt
- CHICKEN MEATBALL 7.5**
house teriyaki sauce
- PORK BELLY 7**
japanese bbq sauce
- WAGYU STEAK* 16**
heirloom tomato, truffle salt

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Items may contain raw or undercooked food.