

SUSHI ROBATAYAKI

Menus provided for reference only.

Menus are subject to change
and will be re-confirmed once onboard

In Japanese cuisine,

Robatayaki (often shortened to Robata)

is a cooking method involving a barbecue

in which combinations of seafood, meats and vegetables

Other kinds of foods are also offered in this style,

are cooked at varying speeds over a hot grill.

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 raw bar.



TASTING MENU € 45

Composed of:

1 SNACK

1 POTSTICKER

1 HIRATA OR 1 SALAD

2 SKEWERS

1 TEMPURA OR 1 SOUP&RICE

1 ROBATA DISH OR 1 FUTOMAKI-URAMAKI

1 DESSERT

If you have purchased a Dining Package, you can also enjoy 50% off any extra dish from the à la carte menu.



SNACKS

EDAMAME

spicy sesame oil, lemon V

FRESH HARUMAKI

shrimp & veggies fresh rice paper rolls, peanut sauce

CRISPY HARUMAKI

seasonal Asian vegetables spring rolls, sweet-and-sour sauce

KIMCHEE

light spicy marinated cabbage, carrot, daikon V

TOFU

crispy garlic, spring onion, yuzu soy sauce V

TEBA SHIO

salted chicken wings, togarashi, lemon



GYOZA | POTSTICKERS

PORK 4 pcs

chives, ginger; served with ponzu sauce, spring onion

PRAWNS 4 pcs

ginger, garlic, scallion; served with ponzu sauce, spring onion

CHIVES 4 pcs

mushroom, cabbage; served with spring onion, toasted nuts, spicy sauce **V**





HIRATA BUNS

SOFT SHELL CRAB 1 pc green mango, shiso, fresh chili, spicy mayo

WAGYU 1 pc truffle mayo, crispy oyster

TEMPURA PRAWNS 1 pc cucumber, wasabi mayo

KINOKO 1 pc seasonal sesame mushrooms, scallion, togarashi aioli ▼

SPICY LOBSTER 1 pc seaweeds, pickled vegetables, yuzu mayo



SALADS

SEAWEED

seaweed, daikon, carrot, red onion, scallion, sesame seeds **V**

KAISO

papaya, carrot, kataifi, chives, shiso, ponzu dressing **V**

SUNOMONO

cucumber, coriander, shiso, rice vinegar V

SAKURA

goma sesame yuzu dressing V







ROBATAYAKI SKEWERS

TSUKUNE

chicken meatballs

CHICKINRIKY

chicken thighs, leeks

KAKUNI

pork belly, shiso

KOSHO

Padrón peppers, bonito flakes, lemon V

CHEESYBEEF

Angus beef, Gouda cheese

LAMB

lamb loin, cumin

ASUPARABEKON

green asparagus, bacon

KUSHIYAKI

shrimps

VEGGY SKEWERS

AUBERGINE

miso, daikon sprouts V

GREEN ASPARAGUS

sesame V

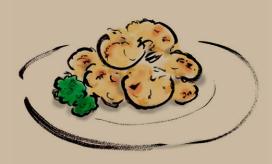
TSUTSUMI-YAKI

shimeji and enoki mushrooms, yuzu butter V

ERINGI

king oyster mushroom V

V Vegetarian





TEMPURA

All served with ginger daikon sauce

YASAI

seasonal vegetables, mushrooms V

KAITO

shrimps, seasonal vegetables, mushrooms, ginger

SOUP & RICE

MISO SOUP

tofu, wakame, tempura flakes, green onion V

LOBSTER FRIED RICE

lobster, vegetables, ginger, spring onion

STEAMED RICE

Japanese plain white or brown





ROBATAYAKI GRILL

All served with steamed rice and seasonal vegetables

BLACK COD

miso

HOKKE

grilled mackerel

HAIGARA NO HOTATE

scallops on shell, butter and scallion

OCTOPUS

smoked tobanjan, puffed rice

SAKE

Ōra King salmon, teriyaki glaze

TIGER PRAWN

lime, daikon

RED TUNA

black sesame tuna, spicy aioli

WAGYU BEEF

miso, hoba

LOLLIPOP

honey glazed lamb chops

KOROBUTA

baby pork spare ribs

VEAL TONGUE

smoked tofu aioli, spring onions



FUTOMAKI | URAMAKI

FIVE VEGGIES

roasted shitake, cucumber, avocado, asparagus, yamagobo, kataifi, shiso 🔻

SPICY RED TUNA*

spicy red tuna tartare, cucumber, chili mayo, kimchee sesame

DOUBLE SALMON*

salmon, avocado, truffle mayo, ikura (salmon roe), kataifi

EBI

shrimp tempura, asparagus, tempura flakes, miso mayo

CALIFORNIA*

snow crab, wasabi mayo, ikura (salmon roe), kataifi

CRUNCHY FUTO

Ōra King salmon, red tuna, avocado, cucumber, truffle teriyaki sauce, mayo

SURF 'N' TURF

wagyu beef, shrimp tempura, avocado, yakiniku

DRAGON*

tempura shrimps, unagi, avocado, roasted shitake, cream cheese, tobiko



MAKI

SHAKE*

Ora King salmon

MAGURO*

red tuna

KAPPA

cucumber V

ABOKADO

avocado V





DESSERTS

HONEY

honey cake, fresh fruit

MATCHA

matcha green tea flan, goji berry and raspberry compote

TAPIOCA

tapioca pearls, coconut milk, jack fruit, water chestnuts, crushed ice

ICE CREAM

matcha, azuki red beans, black sesame

FRUITS

tropical fruits selection

