Robata Menu

NIKU ROBATA Menu

Minimum 2 persons | 47 per person

STARTERS	Slow-cooked beef with sesame sauce
	Wagyu gyoza
FROM THE ROBATA GRILL	Beef roll with fresh lettuce | Beef skewer | Marinated lamb skewer | Grilled chicken meatballs | Grilled chicken leg (boneless) | Seasonal vegetables
SIDE DISHES	Wafu Salad | Miso soup | White rice
DESSERT	Coffee or tea

SHINO ROBATA Menu

Minimum 2 persons | 59.50 per person

STARTERS	Zalm tatare met avocado met creamy wasabi saus
	Nagai Aburi Tuna Nigiri
	Wasabi Edamame (to share)
	Krokant gefrituurde gamba's met wasabi mayonaise (to share)
ROBATA GRILL	Ossenhaas | Zeebaars | Kip | Gamba | Seizoen groente
SIDE DISHES	Wafu Salad | Miso soup | White rice
DESSERT	Chef's Dessert

ROBATA Group Menu

Minimum 8 persons | 49.95 per persoon

STARTERS	Tonijn met avocado en pittige mentaiko-saus.
	Sushirol met rundercarpaccio en speciale topping
	Wasabi Edamame (to share)
	Krokant gefrituurde gamba's met wasabi mayonaise (to share)
ROBATA GRILL	Ossenhaas | Zeebaars | Kip | Mais | Seizoen groente
SIDE DISHES	Wafu Salad | Miso soup | White rice
DESSERT	Chef's Dessert

Course Menu

MATSU Menu (Yakiniku)

Minimum 2 persons | 54.50 per person

Upgrade to A5 Wagyu 25,- per person

STARTERS	Japanese Carpaccio
INTERMEDIATE COURSE	Chicken thigh skewer and skewer with Japanese chicken meatballs
YAKINIKU GRILL	Tenderloin | Entrecôte | French corn-fed chicken | Iberico short rib
SIDE DISHES	Wafu Salad | Miso soup | White rice
DESSERT	Bingsu Shaved ice

TATSUMI Menu (Hotpot)

Minimum 2 persons | 69 per person

STARTERS	Starter of the week
FOR HOTPOT	Mr. Bear / Hello Kitty Hot Pot broth | A5 Wagyu striploin | Chicken meatballs | Monkfish | Prawns | Scallops | Corvina fillet | Shiitake mushrooms | Enoki mushrooms | Spring onion | Carrot | Chinese cabbage | Udon
DESSERT	Chef's Dessert

Sukiyaki Beef Menu (Hotpot)

Minimum 2 persons | 49 per person

Upgrade to A5 Wagyu 25,- per person

STARTERS	Starter of the week
SUKIYAKI HOTPOT	Entrecôte | Sweet soy sauce | Chinese cabbage | Shiitake | Enoki | Shirataki | Tofu | Onions | Leek | Spring onion | Carrot
SIDES	Miso soup | White rice
DESSERT	Chef's Dessert

Sushi / Sashimi

1. Wagyu No Temari Sushi (6 pc) 26
Ball-shaped sushi with Japanse Wagyu

2. Nagai Aburi Salmon Nigiri (2 pc) 11
Long slice of seared salmon on sushi rice

3. Nagai Aburi Tuna Nigiri (2 pc) 15
Long slice of seared tuna on sushi rice

4. Nagai Wagyu Nigiri (2 pc) 20
Long slice of A5 Wagyu on sushi rice

5. Salmon and Tuna Sashimi 10
Freshly sliced Salmon and Tuna

6. TATSUMI Tiger Roll 19
Sushi roll with tuna, salmon, unagi, cucumber, tobiko, and roasted sesame seeds

7. Salmon Ikura Uramaki 11
Sushi roll with salmon and salmon roe

8. Shake - Shake Sushi 10
An interactive sushi experience for the little ones! Shake together fresh fish, rice, and tasty sauce for a flavorful surprise

9. Cucumber maki V 3.75
Classic sushirol with cucumber

10. Salmon maki 4.95
Classic sushirol with fresh salmon

11. Tuna maki 4.95
Classic sushirol with fresh runa

12. Tuna Tartare on nori 13
Tuna tartare with seaweed

13. Shrimp Marinated with Wasabi 15
Sakura shrimp sashimi with wasabi leaves

14. Marinated Salmon with Miso 11
Salmon marinated with miso

Small Plates to share

15. Wagyu gyoza (5 pc) 9.5
Fried dumplings with Japanse Wagyu

16. Gamba Wasabi Karaage 12.5
Crispy fried prawns, served with creamy wasabi mayonnaise

17. Edamame V 5
Lightly salted soybeans

18. Wasabi Edamame V 6
Lightly wasabi spiced soybeans

19. Cucumber with Plum sauce V 5
Cucumber with homemade sauce

20. Homemade Fried Chicken 9
Japanese crispy fried chicken with signature sauce

21. Homemade Spicy Fried Chicken 9
Japanese crispy fried chicken with spicy sauce

22. Avocado with Aubergine Sesame V 10
Avocado with eggplant and sesamedressing

23. Spicy Soft Boiled Eggs (2pc) 5.5
Marinated softboiled egg

24. Avocado Ponzu Tartare V 6.5
Avocado seasoned with a refreshing ponzu dressing

25. Aburi Scallop with Citrus Ponzu 9.8
Scallop with citrus ponzu sauce

Robata yaki

26. Chicken Yakitori skewer 4.5
Traditional grilled chicken skewer

27. Tsukune skewer 4.5
Grilled chicken meatball skewer

27a. Grilled Chicken leg 8.9
Perfectly grilled boneless chicken leg

28. Grilled Chicken Winglets skewer 4.5
Grilled chicken wings

29. Japanse Wagyu skewer 15
Grilled A5-grade wagyu

30. Tenderloin skewer 8
Grilled beef tenderloin skewer

31. Beef Tongue skewer 9
Grilled beef tongue

32. Grilled Lamb Breast 8
Grilled lamb breast

33. Duck Breast 9
Grilled duck breast

34. Sweetcorn skewer V 3.9
Grilled sweet corn

35. Eggplant skewer V 3.9
Grilled eggplant

36. Yam Potato skewer V 3.9
Mountain yam skewer

37. Shiitake skewer V 3.9
Grilled Shiitake mushroom

38. Asperagus skewer V 3.9
Grilled green asperagus

39. Grilled Tofu skewer V 3
Grilled tofu with a subtle smoky flavor

40. Giant Black Tiger Prawn skewer 9.25
Grilled black tiger prawn

41. Sepia skewer 7.5
Grilled cuttlefish

42. Grilled Oyster 6
Grilled oyster

43. Butter-Grilled Scallops 7.5
Grilled scallops with butter sauce

44. Grilled Seabass skewer 11.5
Grilled seabass

45. Grilled Salmon skewer 10.8
Grilled salmon

46. Robata-Grilled Eel 12
Grilled eel

Japanese Robata Grill Experience

Discover the unique taste of the Robata Grill – a traditional Japanese cooking technique where meat, fish, and vegetables are slowly grilled over glowing charcoal. Robata literally means “around the fire” and represents a handcrafted method that creates intense heat and a refined, smoky flavor. While our chefs carefully grill each dish, the pure flavors are brought out to perfection. Be surprised by tender textures and authentic aromas in a relaxed culinary setting.

Yakiniku grill

	SALTED	GLAZED
47. "Ninja" Wagyu Tenderloin (200g) A5-grade Wagyu from Mie prefecture, Japan	100	100
48. Furano Wagyu Striploin (100g) A5-grade Wagyu from Hokkaido prefecture, Japan	39	39
49. Furano Wagyu Short-Rib (100g) A5-grade Wagyu from Hokkaido prefecture, Japan	31	31
50. Beef Tongue Thick Sliced (7 pc) Thick cut beef tongue	20	20
51. SASHI Beef Sirloin (100g) High-quality marbled sirloin from Europe	19	19
52. Black Angus Tenderloin (100g) Black Angus Tenderloin	19	19
52a. Black Angus Sirloin (100g) Black Angus Sirloin	17	17

What is Yakiniku ?

Yakiniku, or Japanese barbecue, literally means "grilled meat" and offers a unique dining experience. All ingredients are served in bite-sized pieces, allowing you to place them directly on the grill and enjoy a juicy, caramelized piece of meat or vegetable immediately. While Yakiniku is similar to Korean BBQ, the meat here is barely marinated, allowing the natural flavor of premium cuts like Wagyu to shine. True Japanese wagyu has an intense taste and tender texture that requires no marinade. Want to add a little extra flavor? Try our homemade dipping sauces, which perfectly complement every bite.

53. Japanese A5 Wagyu Beef Platter (180 g) 75
Ninja Wagyu Tenderloin, Furano Wagyu Striploin and Furano Wagyu Short Rib

54. Meat & Seafood Platter (220 g) 48
Black Angus Sirloin, Wagyu Striploin, cornfed chicken, gambas en scallops

55. Meat Platter (180 g) 33
Sashi Beef Sirloin, Black Angus Tenderloin en cornfed chicken

56. French Cornfed Chicken Thigh 7.5
cornfed chicken thigh fillet

57. Prawn 9.5
Gambas

58. Monkfish 7.5
Monkfish fillet

59. Scallop 11
Japanse scallops

60. Eggplant V 5.5
Eggplant

61. Shiitake Mushroom V 5.5
Shiitake mushrooms

62. Japanese Green Pepper V 5.5
Mildly spiced green pepper

63. King Mushroom V 5.5
Oyster mushrooms

Kushiage *Per 2 skewers*

64. Prawn skewer 9
Gamba skewer

65. Salmon skewer 8
Salmon skewer

66. Seabass skewer 8
Seabass skewer

67. Scallop skewer 10
Scallop skewer

68. Beef Tenderloin skewer 10
Tenderloin skewer

69. Tsukune skewer 9
Spies met Japanse gehaktballetjes van kip

70. Chicken Thigh skewer 7
Chicken thigh skewer

71. Asparagus skewer V 6
Asperagus skewer

72. Yam Potato skewer V 5
Mountain yam skewer

73. Cherry tomato skewer V 5
Cherry tomato skewer

74. Shishito skewer V 6
Japanese green pepper skewer

What is Kushiage?

Kushiage, meaning “fried skewers” in Japanese, is a popular Japanese delicacy. These delicious snacks can be found in countless variations on the menus of small restaurants in the Shinsekai district of Osaka. Each skewer is dipped in a special batter and then golden-fried to create a crispy treat. Indulge in our Kushiage menu, featuring a selection of meat, fish, and vegetables—perfect as an appetizer or side dish!

Side dishes

75. Miso Soup V 4.5
Traditional Japanese soybeen soup

76. Homemade Kimchi V 6.3
Tangy, spicy fermented cabbage vegetable

77. Yaki Udon V 6
Stirfried udon noodles

78. Yaki Meshi V 5
Stirfried rice

79. Butter Corn Rice V 8.5
Creamy rice with sweet corn and butter

80. Gohan V 3.5
Steamed white rice

81. Onigiri Salmon 6.5
Japanese rice ball with salmon

82. Onigiri Pickled Plum V 6.5
Japanese rice ball with pickled plum

83. Beef Sukiyaki Rice Bowl 18.5
Beef with egg, onions, and rice in a savory sukiyaki sauce

DESSERT

Kakigori Calpis 13.95
Shaved ice with Calpis, vanilla ice cream, condensed milk, fruit, and an adorable little bear. Choice of: Strawberry, Mango, or Passionfruit

Taiyaki Ice Cream Dessert 9.5
Warm fish-shaped waffle filled with ice cream and drizzled with caramel sauce

Japanse Soufflé Cheesecake 11.9
Velvety Japanese-style cheesecake, light in texture and subtly sweet

Dame Blanche 8.95
Vanilla ice cream served with chocolate sauce and finished with whipped cream

Matcha Delight 8.95
Creamy matcha ice cream with whipped cream

Zwarte Sesam Delight 8.95
Creamy black sesame ice cream with whipped cream

Affogato 8.95
Vanilla ice cream topped with a shot of hot espresso

Daifuku Mochi 6.5
Soft Japanese rice cake served with whipped cream

Kindersuprise 6.95
Special dessert for the little one

SAKE

Warm Sake - Carafe 8.5

Sake Tasting Experience - Glasses 14.95
A selection of three premium sakes to compare and enjoy.

Mizubasho Sparkling Junma Ginjo - Bottle 13.95
Mixed fruit aromas of pineapple, passion fruits, quince, white pepper and nutmeg. Balanced acidity and a dry finish.

Amabuki Pink Lady Rose - Glass 9 | Bottle 51
Brewed with strawberry flower yeast and cactus flower yeast. Lightly sweet with a smooth aftertaste.

Sansha Josen Dry - Glass 6 | Bottle 30
Well balanced dry sake with tone of earthiness, rice porridge. Savory and spiciness on the palate, full-bodied with a smooth crisp finish.

Doro Doro Nigori Genshu - Glass 9 | Bottle 50
Rather dry nigori sake with very thick textures, rich flavours and a strong body.

Taiheizan Kimoto Junmai - Glass 7.50 | Bottle 41
Earthy aromas with a hint of fungi. This full-bodied Junmai, crafted using the Kaden Kimoto method, is rich in umami with balanced acidity. Best served at room temperature or warm.

Fudo Junmai Daiginjo - Glass 11 | Bottle 55
Brewed using Omachi rice with no charcoal filtering. It has a thick texture that finishes dry, a nice balance to the sweetness on the front of the palate.

Fudo Junmai Ginjo - Glass 9 | Bottle 47
Powerful yet elegant style Junmai Ginjo, polished to 55%. The dry flavour with firm acidity, delightful taste, clarity of structure and dry finish.

Hakkaisan Nigori Umeshu - Glass 6 | Bottle 96
Unique kiwi liquor. Good balance between acidity and sweetness.

Season Limited Sake - Bottle 96

COLD DRINKS

Cola/Cola Zero/Fanta	3.95
Sprite/Cassis	3.95
Bitterlemon/Tonic	3.95
Ice Tea Sparkling	4.25
Ice Tea Peach/Green	4.25
Fristi/Chocomel	4.25
Red Bull	5.25
Ginger Beer	3.95
Japanse Ginger Ale	5.25
Orange juice	5.50
Apple juice	4.10
Chaudefontaine Sparking/Still	3.95
Chaudefontaine Large	7.95
Japanese Limonada	4.50
Yuzu Limonada	5.95
Calpis Soda	5.95

WHINE PER GLASS

House Wine white/red	5.25
House Wine rosé	5.75
Port white/red	4.10
Japanese plum wine	5.50

HOT DRINKS

Coffee	3.95
Espresso	3.50
Cappuccino	4.50
Coffee Latte	5.95
Tea	4.95
Japanese Tea	5.95
Fresh mint Tea	4.95
Ginger Tea	4.95
Irish/French/Spanish/Italian Coffee	10.5

BEER

Hertog-Jan	3.95
Hertog-Jan Large	7.95
Japanese Rinji	6.75
Sapporo	5.10
Kirin	5.10
Kirin 0.0%	5
Radler 0.0%	4.15
Non-alcoholic beer 0.0%	4.15

COCKTAILS

Pornstar Martini 11.95
Vodka | Passion Fruit | Vanille

Espresso Martini 11.95
Vodka | Kaluha | Vanilla | Espresso

Paloma 9.95
Tequilla | Grapefruit | Lime

Fubiki 12.5
Pina Colada | Sake | Malibu | Ananas

Midori Tropical 12.5
Midori | Malibu | Pineapple

Mojito 10.95
Rum | Lime | Munt | Sparkling water

Gin-Tonic 13.95
Gin | Fever Tree Tonic | Lime

Yuzu Sour 9.50
Yuzu | Fever tree Soda water

Aperol Spritz 10.75
Aperol | Cava | Sparkling water

MOCKTAILS

Paloma 0.0% 7.95
Grapefruit | Lime | Sparkling water

Lychee Nojito 0.0% 7.95
Lychee | Mint | Lime | Sparkling water

Nojito 0.0% 7.95
Lime | Mint | Sparkling water

Passion Fruit 0.0% 7.95
Passion Fruit | Lime | Mint | Sparkling water