

# 505ні коватачакі

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 are cooked at varying speeds over a hot grill. Other kinds of foods are also offered in this style, 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

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

**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





# 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

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

SUNOMONO cucumber, coriander, shiso, rice vinegar

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

GREEN ASPARAGUS sesame

TSUTSUMI-YAKI shimeji and enoki mushrooms, yuzu butter

**ERINGI** king oyster mushroom







# **TEMPURA**

All served with ginger daikon sauce

#### YASAI

seasonal vegetables, mushrooms 🚺

#### KAITO

shrimps, seasonal vegetables, mushrooms, ginger

# **SOUP & RICE**

**MISO SOUP** tofu, wakame<u>, t</u>empura flakes, green onion

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\* Ōra King salmon

MAGURO\* red tuna

KAPPA cucumber V

ABOKADO avocado





### 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

