



## Dedicated to the Finest Ingredients

Only the finest seasonal ingredients are served at Robotaya —  
sourced directly from trusted producers across Japan  
and carefully selected each morning at Toyosu Market for peak freshness and quality



Premium Wagyu — A5 grade

Seasonal vegetables  
from select farms across Japan



Hokkaido



KINKI — Premium rock fish  
from Abashiri, Hokkaido



Tohoku



Kuruma Prawn — Prized Japanese delicacy  
from Kyusyu area

Kyusyu

Shikoku

Kansai

Tokyo



Shiitake SAMURAI — Premium mushroom  
from Tokushima



Scallop from Hokkaido  
Abalone from Mie and Hokuriku



Seasonal Sashimi

旬の刺身



## Honmaguro — Premium bluefin tuna

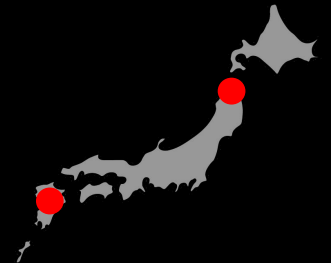
本まぐろ



We recommend our *Honmaguro* — premium bluefin tuna — with richly flavored lean cuts and perfectly marbled *Chutoro*, offering an exceptional taste.

Our tuna is sourced primarily from Nagasaki in summer and from Oma, Aomori in winter — both renowned for their outstanding quality.

本マグロは、濃厚な旨みの赤身と、美しく脂ののった中とろが際立ちます  
夏は長崎、冬は大間など、厳選したまぐろをご堪能いただきます



# Ezo Bafun Uni from Hokkaido – Premium Sea Urchin

北海道産 エゾバフンウニ

From the northern seas of Hokkaido, *Ezo Bafun Uni* is renowned for its rich flavor and natural sweetness.

Selected at the peak of freshness, its delicate, creamy texture offers a refined taste of the ocean's bounty.

厳選された新鮮なエゾバフンウニは、濃厚で自然な甘みが魅力です。  
繊細でクリーミーな舌触りとともに、海の恵みの上品な味わいをお楽しみください





A close-up, high-angle shot of a chef's hands in a dark blue uniform, grilling food on a charcoal grill. The grill has a metal mesh top and glowing orange-red coals. A whole fish, likely a sea bream, is being cooked on a skewer. Below it, several green vegetables, including asparagus and green beans, are arranged on the grill. The chef's hands are visible, one holding a skewer and the other a wooden spatula. The background is slightly blurred, showing a wooden counter and other kitchen equipment.

Grilled Specialty  
焼きもの逸品

## Kinki — Line-Caught Premium Rockfish from Abashiri, Hokkaido

### 釣活メキンキ

A prized delicacy from the deep sea, *Kinki* is renowned for its rich, buttery flavor and naturally sweet, succulent flesh.

Traditionally longline-caught, each fish retains its vivid red skin and firm texture, offering exceptional purity and depth of taste.

希少な高級魚、網走産のキンキは、濃厚なバターのような風味と、とろけるような甘み、そして濃縮された旨みをお楽しみいただけます  
伝統的な延縄漁で丁寧に活められたキンキは鮮度が保たれ、鮮やかな赤色としっかりとした身質が特徴です



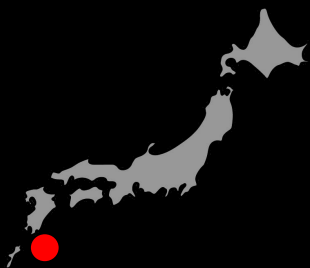


# Live Kuruma Prawn – Japanese Tiger Prawn

活車海老

Sourced from the pristine coastal waters of Kyushu,  
our large, premium-grade *Kuruma* Prawns are taken live from the tank  
right before your eyes and expertly grilled to order over an open flame.  
Their refined sweetness, delicate firmness,  
and the subtle aroma of the grill offer a true taste of exceptional quality.

九州の清らかな海で育まれた大ぶりで最高品質の車海老を、  
ご注文をいただいてから目の前の生け簀より取り出し、丁寧に焼き上げます  
上品な甘みと、ほどよく弾力のある食感、そして香ばしい香りを楽しみください





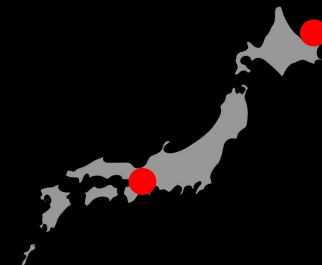


## Hama-yaki — Grilled Fresh Live Shellfish

活貝 浜焼き

Abalone and scallops are taken live from the tank before your eyes and grilled over an open flame in the traditional *hama-yaki* style. Enjoy the rich, savory aroma and the delicate, ocean-fresh flavors at their finest.

鮑や帆立は目の前の生け簀から取り出し、  
伝統的な浜焼きスタイルで豪快に焼き上げます  
香ばしい旨みと香り、海の恵みそのままの新鮮な味わいをお楽しみください



## Premium Wagyu – A5 grade

特選黒毛和牛

Savor the exquisite richness of A5-grade Wagyu,  
carefully selected for its fine marbling and deep, elegant flavor.  
Each skewer is grilled with precision to highlight  
the beef's natural character, offering a truly refined dining experience.

きめ細かなサシと、奥深く上品な風味を備えた肉を厳選しております  
一本一本を丁寧に串打ちし、  
肉本来の旨味を引き出すように焼き上げた上質な一品





## Yakitori— Daisen Chicken

### 大山鶏 串焼き

Daisen Chicken, a renowned chicken specialty from Tottori, is known for its tender texture and rich flavor.

Each skewer is expertly grilled to highlight its natural taste.

大山鶏は、きめ細やかな肉質と豊かな旨みを持ち味  
その特長を活かし、一串一串丁寧に焼き上げることで、  
鶏本来の旨味を引き出しています





## Shiitake Samurai — Premium Shiitake Mushroom

### しいたけ侍 — 国産プレミアム椎茸

A premium Japanese delicacy, “*Shiitake Samurai*” is known for its thick, tender texture and elegant, earthy aroma. Carefully grilled over the robata hearth, each mushroom reveals concentrated *umami* and highlights the pure, natural flavor of this exceptional ingredient.

選り抜かれた国産の逸品「しいたけ侍」は、肉厚でやわらかな食感と、上品で奥行きのある香りが特徴です。炉端で丁寧に焼き上げることで、凝縮された旨みが引き出され、素材本来の豊かな風味が際立ちます。



# The Finest Seasonal Vegetables

## 旬のこだわり野菜

A carefully curated selection of beautiful, seasonal vegetables, including locally grown Kyoto varieties and the finest garlic from Aomori Prefecture. Each ingredient is expertly grilled to highlight its vibrant flavor and delicate texture.

京野菜など、季節ごとに選りすぐった美しい新鮮な野菜をご提供しています  
豊かな風味と繊細な食感を活かすよう、丁寧に焼き上げます

