

ROBATA

Satay Chilean Seabass



Description: 4hrs marinated Chilean seabass skewers served with tomato vierge sauce (3 ounce per skewer)

Sauce:

Marinade: mirin, sake, sugar, white miso

Tomato vierge: evoo, shallots, garlic, tomatoes, thyme, basil, saffron, white balsamic, salt

Garnish:

Micro chives, Mila spice

Pickup time:

8-10min

Allergies: Seafood, Alcohol, Onions, Garlic, Sesame

Kushiyaki Glazed Chicken



Description:

Briefly dipped in yakitori marinade then grilled skinless chicken thigh skewers with finished with satay glaze

(3 ounce per skewer)

Sauce:

Yakitori marinade:

light soy sauce, curry paste, sake, egg whites, mirin, ginger, salt, cornstarch, chicken powder, fish sauce, lime juice, ketchup

Satay glaze:

garlic, ginger, sugar, rice vinegar, sriracha, chili paste, shallots, scallions, ketchup, blended oil, chili flakes

Garnish:

micro chives, mila spice

Pickup time:

10-12min

Allergies: Soy, Ginger, Seafood, Onions, Garlic, Citrus, Alcohol, Eggs, Sesame.

Kalbi Short rib



Description:

24hrs marinated bone-in beef short ribs with pickled heart of palms (dashi, mirin, rice vinegar)

Sauce:

Marinade: light soy, mirin, sweet soy, sake, chicken powder, garlic, ginger, onions, sesame oil, dashi, kiwi

Garnish:

fried basil leaf, fried shallots

Pickup time:

10-12min

Allergies: Soy, Onions, Garlic, Sesame, Seafood, Alcohol, Ginger.

Eggplants



Description:

Roasted eggplant topped with cashew shiso pesto, feta cheese and tomato relish (4-5 pieces)

Sauce:

Cashew shiso pesto:

cashews, basil, shiso, garlic, parmesan cheese, evoo

Tomato relish:

diced tomatoes, red onions, mirin, sugar, sake, soy sauce, parsley

Garnish:

Micro shiso

Pickup time:

8-10min

Allergies: Soy, Nuts, Onions, Garlic, Dairy, Alcohol,
Cilantro