

SMALL DISH

Edamame	6
Edamame, Pink Salt	
Truffle Edamame	9
Edamame, Truffle Salt, White Truffle Oil	
Gobo Chips	6
Crispy Burdock, Harissa Butter Milk Dip	
Popcorn Shrimp	12
Buttered Prawn, Cocktail sauce	
Kurumi-ae	12
Choi sum, Walnut, Tofu Cream	
Wagyu Bresaola	9
Wagyu Prociutto, Brussel Sprout, Shichimi Butter Milk	

ESSENTIAL DISH

Chawan Mushi	18
Spanner Crab Meat, Truffle Sauce	
Shimon's Famous Kara-age 2010	16
Deep Fried Chicken, Ponzu Noisette	
Agedashi tofu with Tempura	16
Fried Tofu, Whiting, Zucchini Flower Tempura	
Gaku Salad	12
Seasonal Salad, House made Olive Soy Dressing	
Nasu Nibitashi	12
Marinade Eggplant, Sichuan Pepper Oil, Ginger sauce	
Burrata Yakko	16
Burrata Cheese, Heirloom Cherry Tomato, Bonito flake	

RAW BAR

Salmon	17
Ora King Salmon, Wasabi Edamame Puree, Pickled Kohlrabi	
Kingfish	19
Yuzu miso sauce, Freeze dried Yuzu skin, Baby cucumber	
Tuna Tartare	26
with Kombu cured Sea Urchin	+8
Tuna tartare, Avocado, Wasabi, Crispy rice, Nori	
Tuna Sashimi (9 piece)	30
Oyster	per piece 4.5
Shiso vinegar, Chive, Grated radish	
Scampi (3 piece)	28
Scampi Sashimi, Kombu cured Sea urchin, Aroma sauce	
Classic Selection of Sashimi	For 2 / 36 For 4 / 72
Five variations of chef's selection Sashimi	

10% surcharge applies on Sunday and all public holidays

ROBATA Japanese Charcoal Grill

SEAFOOD

Robata Oyster (Minimum 2 pieces)	per piece 6
Char grilled Oyster with Yuzu Miso Cream	
Salmon	20
Ora King Salmon, Kombu Fennel Salad, Smoke Soy Dressing	
Saikyo Yaki	26
Toothfish collar, Lime, Brussel Sprout	
Acqua pazza	28
Fish of the day, Clam, Sake, Heirloom Tomato	

MEAT

Char Siu	15
Twice cooked Pork Belly	
Lamb Rib	17
Slow Cooed Lamb Rib, Spicy Miso Glaze	
Beef Tongue	18
Slow Cooked Beef Tongue, Shitake, Enoki, Capers, Yuzu	
Teriyaki Quail	22
Gaku Secret Teriyaki Sauce, DIY Australian Shichimi Pepper	
Free Range Pork Rack	26
Shio-Koji Marinated Pork, Black Garlic Crust	
Dry Aged Duck	32
Duck Breast, Peanut Miso, Green Shallot	
Australian Wagyu MBS7+	per 100g 28
Gaku Black Pepper Sauce, Wasabi Smoked Soy, Sea Salt	
Dry Aged Beef Sir Loin Bone in 200g	28
6 weeks Dry Aged Sir Loin, Lescure Miso Butter	

VEGGIE

Butter Corn	10
French Cultured Butter, Sweet Soy Sauce	
Zucchini	8
Wasabi Dressing, Butter Milk	
Portobello Mushroom	12
Truffle Wafu Dressing	
Grilled Cos Lettuce	13
Onsen Egg, Wagyu Brisket Bacon, Bonito Flake	
Yaki Onigiri (Minimum 2 pieces)	per piece 6
Grilled Rice Ball, Sweet Soy Sauce, Whipped A5 Wagyu Fat	

SUSHI BAR

	per piece
Tuna Nigiri	7
Tuna "Zuke" Nigiri Sweet Soy marinated Tuna	8
AU Wagyu Nigiri Wagyu Beef, Grated Daikon Radish, Ponzu	6
AU Wagyu & Sea Urchin Wagyu Beef, Sea Urchin, Sweet soy	8
A5 Wagyu Nigiri A5 (Marbling score 12) Wagyu Beef from Kagoshima	15

GAKU SIGNATURE HAND ROLL

	per piece
Nasu Dengaku Hand Roll Red Miso Eggplant	6
Salmon Hand Roll Salmon Tartare, Shiso Pickled cucumber, Puffed rice	6
Tuna Hand Roll Tuna Tartare with Shallots	7
Crab Hand Roll Crab Meat, Salmon Roe, Fennel cream	9
Tempura Anago Hand Roll Tempura Sea Eel, Glazed Balsamic Sauc	10
with Kombu Cured Sea Urchin	+3
Treasure Rice Bowl Soy Marinated Tuna, Sea Urchin, Salmon Roe	18
with Onsen Egg	+3
Kingfish Poke Avocado, Tomato, Jalapeno, Water Melon Radish	18
Scallop Roll Scorched Scallop, Pickled Wasabi Sprout, Wasabi puree	12
Vege Gobo Roll Fried Burdock, Iceberg Lettuce, Kiss Pepper	10
Duck Roll Eggplant, Sweet Miso, Yuzu Pepper	13

Dessert

Matcha	10
Matcha Kuzu Cremoux, Frozen Strawberry, Milk Sauce	
Banana Banoffee	12
Caramelized Banana, Dolce de leche, Houji Tea Ice cream	
Sakura Ice Cream Monaka	6
Sakura Ice Cream, Crispy Monaka Wafer, Sticky Date Jam	
Yaki imo (Allow 15 mins)	10
Roasted Sweet Potato, Vanilla Ice Cream, Candy Walnuts	

A message from the owner

Robata actually refers to the method of slow-grilling seafood, vegetables and other delectable eats on flat grill above charcoal.

Gaku uses white oak "bincho tan" a compressed hard-wood charcoal that looks like a black cylinder. The results are dramatic and delicious.

Enjoy our seasonal vegetables, amazingly fresh catch of the day from fish market and remarkable depth of flavour of Dry-aged beef.

Chef Haru and Shimon

gakurobatagrill.com.au

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@GAKU_ROBATA_GRILL



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