



ROBOKYO

BAR • PATIO • DINING

APPETIZERS

DUMPLINGS

SHRIMP 10
CHICKEN 10

AHI TUNA TATAKI

SUSHI GRADE TUNA ROLLED IN JAPANESE SPICES,
SEARED, AND SERVED WITH PONZU SAUCE

CHICKEN LETTUCE WRAPS

SHREDDED CHICKEN BREAST, WATER CHESTNUT, ROASTED RED PEPPER,
TOPPED WITH GREEN ONION AND SERVED WITH BIBB LETTUCE,
SAUTEED IN YOUR CHOICE OF SWEET CHILI OR TERIYAKI SAUCE

STUFFED MUSHROOMS

PANKO ENCRUSTED MUSHROOMS FILLED WITH A BLEND
OF CRAB, CREAM CHEESE, AND JAPANESE SPICES,
SERVED WITH A WASABI INFUSED DIPPING SAUCE

DRAGON FINGERS

BREADED CHICKEN FINGERS WITH ROBOKYO YUMYUM DIPPING SAUCE

CRAB RANGOONS

HOUSE MADE AND SERVED WITH SWEET CHILI SAUCE

EDAMAME

VEGETABLE SPRING ROLLS

MIXED VEGETABLES ROLLED AND FRIED GOLDEN,
SERVED WITH SWEET CHILI SAUCE

COCONUT SHRIMP

SERVED WITH SWEET CHILI SAUCE

PRETZEL STICKS

SERVED WITH HOMEMADE WASABI HONEY MUSTARD
ADD KIRIN BEER CHEESE SAUCE +2

TERIYAKI CALAMARI

TEMPURA BATTERED DEEP FRIED CALAMARI TOPPED WITH OUR
TERIYAKI SAUCE AND SESAME SEEDS

BATTERED GREEN BEANS

SERVED WITH WASABI RANCH OR SWEET CHILI SAUCE

ONION RINGS

SERVED WITH SPICY MAYO OR KETCHUP

WAFFLE FRIES

SERVED WITH WASABI RANCH
ADD KIRIN BEER CHEESE SAUCE +2

DESSERTS

ASK YOUR SERVER ABOUT OUR DELICIOUS DESSERTS

BEVERAGES

SOFT DRINKS (FREE REFILLS)

PEPSI, DIET PEPSI, SIERRA MIST, MT. DEW, DR. PEPPER, ROOT BEER,
GINGER ALE, ICED TEA, RASPBERRY ICED TEA, HOT TEA

3.50

JAPANESE SODAS

GRAPE, BUBBLE GUM, STRAWBERRY, MELON, PEACH

4.50

BUBBLE TEA

MANGO DRAGON FRUIT, MATCHA, BROWN SUGAR, TARO, BERRY HIBISCUS

7

SOUVENIR MUGS

YOURS TO KEEP! INCLUDES SOFT DRINK - COLLECT ALL 3

10



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

HIBACHI DINNERS

ALL DINNERS INCLUDE

FRIED RICE, MIXED VEGGIES, AND BOTH DIPPING SAUCES

CHICKEN

16

TERIYAKI OR FIRECRACKER CHICKEN

17

SHRIMP (FIRECRACKER SHRIMP + \$1.00)

17

FILET MIGNON

22

FRIED RICE & DOUBLE VEGGIES

10

ADD ANY OF THESE TO ANY OF OUR BAR HIBACHI DINNERS

CHICKEN

+8

SCALLOPS (4oz)

+15

SHRIMP

+9

NOODLES

+5

FILET

+13

EXTRA SAUCES +1 EACH

SOUPS & SALADS

ROBOKYO GREEN ONION SOUP

5

MISO SOUP

6

HOUSE SALAD

WITH ROBOKYO SECRET GINGER DRESSING

5

SEAWEED SALAD

6

KAPPA SALAD

CUCUMBER, SEAWEED, CRAB, AVOCADO, SESAME OIL & SOY
TOPPED WITH GREEN ONION & SESAME SEEDS

7

CHICKEN RAMEN BOWL

AUTHENTIC JAPANESE RAMEN WITH SHREDDED ADOBO CHICKEN BREAST,
BEAN SPROUTS, FRIED ONION, BOILED EGG WITH CLEAR BROTH

12

KARAI SALAD

SPICY TUNA, AVOCADO, AND SEAWEED, MIXED WITH
CHILI SAUCE AND SESAME OIL, OVER A BED OF SUSHI RICE

15

TAKO SALAD

SQUID MARINATED IN A BLEND OF SEASONINGS AND OIL

9

ROBOKYO SEAFOOD SALAD

SQUID SALAD TOPPED WITH SEAWEED, CHOPPED CRAB STICK,
SHRIMP & SESAME SEEDS

12

ENTRÉE SALAD

ENTRÉE SIZE HOUSE SALAD WITH ROBOKYO SECRET GINGER DRESSING

9

PROTEIN ADD-ONS

CHICKEN

+8

FILET MIGNON

+13

SHRIMP

+9

POKÉ BOWLS

TRADITIONAL TUNA POKÉ BOWL

ROUGH CUT TUNA, SESAME OIL, GREEN ONION, BLACK TOBIKO,
SEAWEED SALAD, PICKLED GINGER WITH A PONZU LIME SAUCE

14

SERPENT POKÉ BOWL

CRAB STICK, RED SNAPPER, TUNA, AVOCADO, JAPANESE SPICE,
CRUNCHIES, SESAME OIL WITH A HONEY SRIRACHA SAUCE

17