

# Robata JINYA

Hollywood

## History

The Robata JINYA story began 40 years ago in Ehime, Japan, at CEO & Founder Tomo Takahashi's family-owned robatayaki restaurant. As a young child, Tomo developed a deep appreciation of food and the philosophy of kaizen—the Japanese practice of continuous improvement and the bedrock of hospitality.

After years of training and involvement in the family business, Tomo opened his first restaurant, Sabakuro Ebisu, in the heart of Tokyo. A collection of six Tokyo-based restaurants soon followed and solidified Tomo's determination to bring his culinary empire to the United States, and more specifically Los Angeles.

Opened in 2010, Robata JINYA reflects cooking techniques and traditions passed down from Tomo's father combined with his personal deep appreciation for the City of Angels. Playing to traditional robatayaki service of slow charcoal-grilled skewered meats and vegetables served on large wooden paddles or Shamoji, Tomo aims to provide a lively space where sharing of small plates, as well as conversation, is encouraged. Further supporting the mission of comradery, Tomo chose the name "JINYA" in reference to the historical estates of samurai that later served as community meeting points.

Welcome to Robata JINYA.

## HAPPY HOUR

2:00pm ~ 6:00pm

### Robata-Yaki

Tsukune	3.50
Tebasaki	3.00
Tender Beef Tongue	4.00
Pork Belly	3.50
Okra	3.00
Shishito Pepper	2.00
Avocado	2.00

### Sushi

No substitutions

\*The Hand Roll - Choice of 2 6.00

•California  
•Tuna  
•Spicy Tuna

•Salmon  
•Yellowtail Jalapeño  
•Spicy Albacore

•Vegetable

\*The Nigiri - Choice of 3 7.00

•Tuna  
•Albacore  
•Salmon

•Seared Salmon  
•Yellowtail  
•Red Snapper

•Kinmedai  
(Golden Eye Snapper)

### From Kitchen

Premium Edamame	3.50
Crispy Chicken	4.00 (3pcs)
Brussels Sprouts Tempura	
Sautéed Shishito Pepper	5.00
Crispy Rice w/ Spicy Tuna	8.00

### Drink

Sapporo Draft	(Glass) 3.00 / (Pitcher) 12.00
Lycheetini (Soju, Lychee J, Fresh Lychee)	5.00
House Cold Sake	6.00 (4oz)
Poema Cava Brut	8.00
Hot Sake	8.00 (7oz)
House Wine White or Red	6.00

## DRINK Menu

### Sake Flight

(3 kinds) 19.00

**JUNMAI** | KOKURYU Kuzuryu "Nine-Headed Dragon"

**GINJO** | Dewazakura "Izumi Judan",

**DAI-GINJO** | Tedorigawa "Chrysanthemum Meadow"

### JUNMAI

G=Glass / B=Bottle

Hizo Otokoyama 8.75 (G5oz) 49.00 (B24oz)

**From Fukuoka** | Robust, rice-forward, crisp and refreshingly dry finish

Akitabare "Spring Snow" 12.00 (G5oz) 57.00 (B24oz)

**From Akita** | This light sake is seamlessly put together. Just sweet enough for sipping chilled on a warm day, with rarefied flavor notes that impart a dèclassé elegance, and a finish that is pleasantly dry.

Sohomare "Karakuchi" 14.00 (G5oz) 63.00 (B24oz)

**From Tochigi** | This masterful interpretation of the "dry sake" genre is bracingly delicious. It has everything you look for in a junmai: flavor, clarity and impeccable structure.

KOKURYU Kuzuryu "Nine-Headed Dragon" 15.00 (G5oz) 67.00 (B24oz)

**From Fukuji** | Light-bodied yet genuinely full-flavored, making for a truly satisfying junmai experience

Bunraku "Forgotten Japanese Spirit" 34.00 (B10oz)

**From Saitama** | Super dry & rich, addictingly refreshing, clean, fruit overtones, and pleasing finish

### GINJO

C=Cup / G=Glass / B=Bottle

Kikusui "Junmai Ginjo" 12.00 (G5oz) 57.00 (B24oz)

**From Niigata** | A sweet aroma of rose and Mandarin orange with a clean and spicy finish.

Dewazakura "Izumi Judan" 12.00 (G5oz)

**From Yamagata** | Tenth Degree—A martini-lover's sake: dry and clear with a hint of juniper reminiscent of Tanqueray. No other ginjo combines dryness (+12 on the sake scale) and edginess (36 proof) to such exhilarating effect.

Kiseki No Osake "Miracle Sake" (Organic) 13.00 (G5oz) 69.00 (B24oz)

**From Okayama** | Bright, fruit-forward, and balanced

### DAI-GINJO

G=Glass / B=Bottle

Kubota "Junmai-Daiginjo" 36.00 (B10oz)

**From Niigata** | Elegant nose with notes of pear and melon, with harmonious acidity and pleasant mouthfeel

Dassai 39 38.00 (B10oz)

**From Yamaguchi** | Brilliantly aromatic, smooth and refreshing taste

Tedorigawa "Chrysanthemum Meadow" 15.00 (G5oz)

**From Ishikawa** | Supple, racy, with enticing imprint of honey and herbs

Dassai "Beyond" 1,000.00 (24oz)

**From Yamaguchi** | Delicate umami with a deep richness

### NIGORI

B=Bottle

JINYA Nigori 16.00 (B300ml)

Creamy "umami" flavor balanced with sweet and fruity notes

### HOUSE SAKE

G=Glass

Seitoku "Bessen" 8.00 (G5oz)

**From Gunma** | Light-bodied and neatly balanced.

### HOT SAKE

G=Glass / B=Bottle

Shochikubai 11.00 (B7oz)

Extra dry

Premium Kamoizumi "Shusen" 19.00 (B7oz)

**From Hiroshima** | Three Dots—A wild card in the sake deck, Kamoizumi has a woody, forest-floor aroma of fall leaves and mushrooms. There is a lot to explore in this big-boned sake, which is at its best enjoyed warm.

### PLUM WINE

G=Glass / B=Bottle

Premium Kamoizumi "Umeshu" 15.00 (G5oz) 69.00 (B24oz)

**From Hiroshima** | Umelicious-Vibrant acidity and piquant plum flavor distinguish this lovely low-alcohol Liqueur. Made with genshu sake and the finest kishu ume.

### BUBBLES

G=Glass / B=Bottle

Poema Cava Brut | Spain 10.00 (G) 40.00 (B)

Veuve Clicquot Brut Yellow Label | France 45.00 (Half B)

Dom Pérignon Brut, Épernay | France 286.00 (B)

### WHITE WINE

G=Glass / B=Bottle

Hess Shirtail Ranches Sauvignon Blanc 10.00 (G) 39.00 (B)

Napa Valley

Terlato Pinot Grigio 11.00 (G) 42.00 (B)

Friuli-Venezia Giulia, Italy

Folie a deux Chardonnay 12.00 (G) 45.00 (B)

Russian River Valley

### RED WINE

G=Glass / B=Bottle

Meiomi Pinot Noir 11.00 (G) 43.00 (B)

Central Coast

Justin Cabernet Sauvignon 13.00 (G) 51.00 (B)

Paso Robles

### BEER

G=Glass / P=Pitcher

Sapporo Draft 5.90 (G 16 oz) 22.60 (P 60 oz)

Sapporo Light Small 5.20 (12 oz)

Asahi Super Dry Large 7.80 (21 oz)

Stone Delicious IPA 5.20 (12 oz)

Escondido, CA

Echigo Stout 8.75 (11oz)

Niigata, Japan

Kawaba Snow Weizen 9.50 (11oz)

Gunma, Japan

Ginga Kogen "The plateau of the Galaxy" 9.50 (10oz)

Iwate, Japan

### COCKTAILS

Lycheetini soju, lychee juice, fresh lychee 7.80

Yuzutini yuzu citrus, sake 9.00

Strawberry Highball fresh strawberry, plum wine, soju, 7up, lime 10.00

### SOFT DRINKS

Coke / Diet Coke / 7up 2.80

Iced Tea / Iced Green Tea 3.80

Lemonade / Calpico 3.80

Ramune Soda 4.50

Bottled Still Water (500ml) 5.80

Bottled Sparkling Water (500ml) 5.80

## FOOD Menu

### SIGNATURE SASHIMI

刺身

Yellowtail Jalapeno w/ yuzu citrus soy sauce 18.<sup>10</sup>

Salmon Truffle w/ truffle soy sauce 17.<sup>00</sup>

Seared Albacore w/ crispy onion 17.<sup>00</sup>

Botan Ebi Scallop Jalapeno w/ yuzu citrus soy sauce 33.<sup>00</sup>

Hokkaido Scallop w/ organic dry miso 19.<sup>50</sup>

Kinmedai w/ organic dry miso 19.<sup>50</sup>

### \*NIGIRI / SASHIMI

にぎり / 刺身

Bluefin Tuna 6.<sup>00</sup> (NIGIRI) 15.<sup>00</sup> (SASHIMI)

Bluefin Toro 14.<sup>00</sup> 28.<sup>00</sup>

Seared Toro 14.<sup>00</sup> 28.<sup>00</sup>

Salmon 5.<sup>50</sup> 13.<sup>00</sup>

Salmon Belly 6.<sup>50</sup> 15.<sup>00</sup>

Seared Salmon 5.<sup>50</sup> 13.<sup>00</sup>

Seared Salmon Belly 6.<sup>50</sup> 15.<sup>00</sup>

Yellowtail 5.<sup>80</sup> 15.<sup>00</sup>

Yellowtail Belly 6.<sup>80</sup> 17.<sup>00</sup>

Kinmedai (golden eye snapper) 7.<sup>50</sup> 19.<sup>50</sup>

Tai (Red Snapper) 6.<sup>50</sup> 16.<sup>80</sup>

Hokkaido Scallop 7.<sup>00</sup> 18.<sup>20</sup>

Botan Ebi (Sweet Shrimp) 16.<sup>00</sup> 18.<sup>00</sup>

Ikura (Salmon Roe) 6.<sup>00</sup> 15.<sup>00</sup>

Albacore 5.<sup>50</sup> 14.<sup>30</sup>

Uni (Sea Urchin) 14.<sup>00</sup> 32.<sup>00</sup>

Crab 5.<sup>50</sup> N/A

### \*SPECIAL ROLL

巻き寿司

California Dynamite 12.<sup>80</sup>

baked baby scallop dynamite, eel sauce, california roll

La Brea Roll 13.<sup>80</sup>

spicy tuna, crunch spicy albacore roll

Lime 13.<sup>80</sup>

salmon, lime, sesame ponzu, spicy tuna roll

Crunchy Spicy Crab 8.<sup>50</sup>

tempura crunch, eel sauce, spicy crab roll

JINYA Tiger 12.<sup>20</sup>

spicy tuna, avocado, eel sauce, shrimp tempura roll

Double Albacore Truffle 14.<sup>50</sup>

cajun albacore, truffle, yuzu soy sauce, spicy albacore and cucumber roll

Chilean Sea Bass Roll 18.<sup>50</sup>

chilean sea bass tempura, avocado roll. serve with baby arugula

Double Crab Roll 38.<sup>00</sup>

snow crab leg meat and Ikura (salmon roe) on top of blue crab and avocado roll with truffle soy sauce

Bluefin Toro Uni Roll 48.<sup>00</sup>

bluefin toro, uni (sea urchin) and lumpfish caviar on top of blue crab, avocado and asparagus roll

Miyazaki Wagyu Roll 58.<sup>00</sup>

sliced seared Miyazaki A5 wagyu on top of charcoal grilled wagyu teriyaki roll with crispy garlic and chive

Miyazaki Wagyu Uni Roll 78.<sup>00</sup>

sliced seared Miyazaki A5 wagyu, uni (sea urchin) and lumpfish caviar on top of charcoal grilled wagyu teriyaki roll with crispy garlic and chive

### \*CUT ROLL / HAND ROLL

巻き寿司

California 6.<sup>30</sup> (CUT ROLL) 5.<sup>30</sup> (HAND ROLL)

Bluefin Tuna 7.<sup>80</sup> 6.<sup>80</sup>

Bluefin Tuna Avocado 7.<sup>80</sup> 6.<sup>80</sup>

Spicy Tuna 6.<sup>80</sup> 5.<sup>80</sup>

Negi-Toro 9.<sup>80</sup> 7.<sup>80</sup>

Salmon 7.<sup>80</sup> 6.<sup>80</sup>

Salmon Avocado 7.<sup>80</sup> 6.<sup>80</sup>

Spicy Salmon 7.<sup>80</sup> 6.<sup>80</sup>

Baked Salmon 7.<sup>80</sup> 6.<sup>80</sup>

Salmon Skin 5.<sup>80</sup> 4.<sup>80</sup>

Yellowtail 7.<sup>80</sup> 6.<sup>80</sup>

Yellowtail Scallion 7.<sup>80</sup> 6.<sup>80</sup>

Yellowtail Jalapeño 7.<sup>80</sup> 6.<sup>80</sup>

Albacore 7.<sup>80</sup> 6.<sup>80</sup>

Spicy Albacore 7.<sup>80</sup> 6.<sup>80</sup>

Blue Crab 7.<sup>80</sup> 6.<sup>80</sup>

Shrimp Tempura 7.<sup>80</sup> 6.<sup>80</sup>

Ikura 7.<sup>80</sup> 6.<sup>80</sup>

Hokkaido Scallop 8.<sup>80</sup> 7.<sup>50</sup>

Baked Crab N/A 7.<sup>00</sup>

Toro 11.<sup>80</sup> 9.<sup>80</sup>

Uni 15.<sup>00</sup> 12.<sup>00</sup>

Cucumber 4.<sup>50</sup> 3.<sup>50</sup>

Avocado 5.<sup>50</sup> 4.<sup>50</sup>

Cucumber Avocado 5.<sup>80</sup> 4.<sup>80</sup>

### ROBATA-YAKI

焼肉

#### Chicken

鶏

Tsukune: chicken meatballs 4.<sup>20</sup>

Tebasaki: chicken wings 3.<sup>50</sup>

Chicken Thigh 3.<sup>80</sup>

Chicken Thigh Oyster 4.<sup>20</sup>

a perfectly seasoned delicacy limited to two pieces per whole chicken

#### \*Beef

牛肉

Prime Beef w/ Asian sauce 4.<sup>70</sup>

Tender Beef Tongue 4.<sup>70</sup>

Prime Beef Tongue 9.<sup>80</sup>

medium rare U.S. Prime beef tongue served on a lava stone with whole grain mustard and shallot sauce

Ribeye Steak 6oz 17.<sup>00</sup>

#### \*A5 Wagyu

和牛

Wagyu Ribeye Skewer 18.<sup>00</sup>

Wagyu Steak 4oz 58.<sup>00</sup>

#### Pork

豚肉

Pork Belly Skewer 3.<sup>80</sup>

#### Lamb

羊肉

Lamb Chop 6.<sup>80</sup>

#### Seafood

魚

Black Cod Miso 13.<sup>80</sup>

Shrimp 4.<sup>80</sup>

Shrimp Bacon 6.<sup>80</sup>

Chilean Sea Bass 11.<sup>50</sup>

\*Salmon 5.<sup>80</sup>

Yellowtail Collar 10.<sup>80</sup>

#### Vegetables

野菜

Avocado 2.<sup>20</sup>

Shishito Pepper 2.<sup>20</sup>

Asparagus 3.<sup>20</sup>

Lotus Root 3.<sup>20</sup>

Corn 3.<sup>20</sup>