# Robata 禄 JINYA

Hollywood

#### History

The Robata JINYA story began 40 years ago in Ehime, Japan, CEO & Founder Tomo Takahashi's family-owned at robatayaki restaurant. As a young child, Tomo developed a deep appreciation of food and the philosophy of kaizenthe 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 followed and solidified Tomo's restaurants soon 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.

	HA	<b>PPY HOU</b> 2:00pm ~ 6:00pm	IR
Ro	bata-Yaki	2.00pm ~ 0.00pm	
	ikune		3.50
	basaki		3.00
	ider Beef Tongu	e	4.00
	k Belly		3.50
Ok	ra		3.00
Shi	shito Pepper		2.00
Avo	ocado		2.00
Su	shi No sub	stitutions	
	e Hand Roll - C		6.00
	•California •Tuna •Spicy Tuna	•Salmon •Yellowtail Jalapeño •Spicy Albacore	•Vegetable
*Th	e Nigiri - Choic	e of 3	7.00
	•Tuna •Albacore •Salmon		<b>Kinmedai</b> Golden Eye Snapper)
Fro	om Kitchen		
Pre	mium Edamam	е	3.50
Cri	spy Chicken		(3pcs) <b>4.00</b>
	issels Sprouts Te	•	6.00
	itéed Shishito P	••	5.00
Cri	spy Rice w/ Spie	cy luna	8.00
Dr	ink		
Sap	oporo Draft	(Glass) 3	8.00 / (Pitcher) 12.00
	, ,	chee J, Fresh Lychee)	5.00
	use Cold Sake		(40z) <b>6.00</b>
	ema Cava Brut t Sake		8.00 (70z) 8.00
	use Wine White	e or Red	(702) <b>6.00</b>
	DF Sake Flig		U (3 kinds) <b>19.00</b>
	<b>INJO</b> Dewazakura "Izur		

DAI-GINJO | Tedorigawa "Chrysanthemum Meadow"

### JUNMAI

G=Glass / B=Bottle Hizo Otokoyama G(50Z) **8.75** B(24oz) **49.00** From Fukuoka | Robust, rice-forward, crisp and refreshingly dry finish

Akitabare "Spring Snow" G(50Z) **12.00** B(240z) **57.00** 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 declassé elegance, and a finish that is pleasantly dry.

Sohomare "Karakuchi" B(240Z) **63.00** G(502) **14.00** 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" G(502) 15.00 B(2402) 67.00 From Fukui | Light-bodied yet beguilingly full-flavored, making for a truly satisfying junmai experience

Bunraku "Forgotten Japanese Spirit" B(100Z) **34.00** From Saitama | Super dry & rich, addictingly refreshing, clean, fruit overtones, and pleasing finish

Kikusui "Junmai Ginjo" G(50Z) **12.00** B(240z) **57.00** From Niigata | A sweet aroma of rose and Mandarin orange with a clean and spicy finish. Dewazakura "Izumi Judan" G(50Z) **12.00** 

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) G(502) 13.00 B(2402) 69.00 From Okayama | Bright, fruit-forward, and balanced

G=Glass / B=Bottle

R-Rottle

G=Glass

G(50Z) **8.00** 

G=Glass / B=Bottle

G=Glass / B=Bottle

G=Glass / B=Bottle

G=Glass / B=Bottle

B(70z) 11.00

B(300ml) 16.00

## **DAI-GINJO**

Kubota "Junmai-Daiginjo" B(10oz) 36.00 From Niigata | Elegant nose with notes of pear and melon, with harmonious acidity and pleasant mouthfeel B(10oz) **38.00** Dassai 39 From Yamaguchi | Brilliantly aromatic, smooth and refreshing taste Tedorigawa "Chrysanthemum Meadow" G(502) 15.00 From Ishikawa | Supple, racy, with enticing imprint of honey and herbs

Dassai "Beyond" (240z) **1,000.00** From Yamaguchi | Delicate umami with a deep richness

### NIGORI

JINYA Nigori Creamy "umami" flavor balanced with sweet and fruity notes

## **HOUSE SAKE**

Seitoku "Bessen" From Gunma | Light-bodied and neatly balanced.

### HOT SAKE

Shochikubai Extra dry

Premium Kamoizumi "Shusen" B(70z) 19.00 From Hiroshima | Three Dots-A wild card in the sake deck, Kamoizumi has a woodsy, 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

Premium Kamoizumi "Umeshu" G(50Z) **15.00** B(24oz) 69.00 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

Poema Cava Brut   Spain	G <b>10.00</b>	в <b>40.00</b>
Veuve Clicquot Brut Yellow Label	France	Half B <b>45.00</b>
Dom Pérignon Brut, Épernay   Fran	ce	в <b>286.00</b>

### WHITE WINE

Hess Shirtail Ranches Sauvignon Blanc Napa Valley	G <b>10.00</b>	в <b>39.00</b>
Terlato Pinot Grigio Friuli-Venezia Giulia, Italy	G <b>11.00</b>	в <b>42.00</b>
Folie a deux Chardonnay Russian River Valley	G <b>12.00</b>	в <b>45.00</b>

#### **RED WINE** G=Glass / B=Bottle Meiomi Pinot Noir в 43.00 G 11.00 Central Coast G 13.00 B 51.00 Justin Cabernet Sauvignon Paso Robles

### BEER

BEEK	G=6	alass / P=Pitcher
Sapporo Draft	G (16 oz) <b>5.90</b>	P (60 oz) <b>22.60</b>
Sapporo Light Small		(12 oz) <b>5.20</b>
Asahi Super Dry Large		(21 oz) <b>7.80</b>
Stone Delicious IPA Escondido, CA		(12 oz) <b>5.20</b>
Echigo Stout Niigata, Japan		(1102) <b>8.75</b>
Kawaba Snow Weizen Gunma, Japan		(110z) <b>9.50</b>
Ginga Kogen "The plateau of the Iwate, Japan	Galaxy"	(10oz) <b>9.50</b>

# COCKTAILS

Lycheetini soju, lychee juice, fresh lychee	7.80
Yuzutini yuzu citrus, sake	9.00
$Strawberry\ Highball\ {\it fresh\ strawberry,\ plum\ wine,\ soju,\ 7up,\ lime}$	10.00
SOFT DRINKS	

#### JET DRINKS Coke / Diet Coke / 7up 2.80 Iced Tea / Iced Green Tea 3.80 Lemonade / Calpico 3.80

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Ramune Soda	4.50
Bottled Still Water (500ml)	5.80
Bottled Sparkling Water (500ml)	5.80

## FOOD Menu

刺身

#### SIGNATURE SASHIMI

Yellowtail Jalapeno w/ yuzu citrus soy sauce	<b>18.</b> 10
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	<i>33.</i> 00
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
	NIGIRI	SASHIMI
Bluefin Tuna	<i>6.<sup>00</sup></i>	<i>15.60</i>
Bluefin Toro	<b>14.</b> 00	<i>28.</i> 00
Seared Toro	<i>14.<sup>00</sup></i>	<i>28.°</i> °
Salmon	<i>5.</i> <sup>50</sup>	<i>13.00</i>
Salmon Belly	<b>6.</b> <sup>50</sup>	<i>15.</i> 60
Seared Salmon	<i>5.</i> <sup>50</sup>	<i>13.00</i>
Seared Salmon Belly	<b>6.</b> <sup>50</sup>	<i>15.60</i>
Yellowtail	<i>5.</i> <sup>80</sup>	<i>15.</i> 60
Yellowtail Belly	<i>6.</i> <sup>80</sup>	<b>17.</b> <sup>60</sup>
Kinmedai (golden eye snapper)	<b>7.</b> <sup>50</sup>	<b>19.</b> 50
Tai (Red Snapper)	<b>6.</b> <sup>50</sup>	16.90
Hokkaido Scallop	<b>7.</b> <sup>00</sup>	18. <sup>20</sup>
Botan Ebi (Sweet Shrimp)	<i>16.00</i>	<i>18.00</i>
Ikura (Salmon Roe)	<i>6.<sup>00</sup></i>	<i>15.</i> 60
Albacore	<b>5.</b> <sup>50</sup>	<b>14.</b> <sup>30</sup>
Uni (Sea Urchin)	<b>14.</b> 00	<i>32.00</i>
Crab	<b>5.</b> <sup>50</sup>	N/A

*SPECIAL ROLL	考えまする
California Dynamite baked baby scallop dynamite, eel sauce, california roll	<i>12.<sup>80</sup></i>
La Brea Roll spicy tuna, crunch spicy albacore roll	<b>13</b> . <sup>80</sup>
Lime salmon, lime, sesame ponzu, spicy tuna roll	1 <i>3.</i> 90
Crunchy Spicy Crab tempura crunch, eel sauce, spicy crab roll	<b>8.</b> <sup>50</sup>
JINYA Tiger spicy tuna, avocado, eel sauce, shrimp tempura roll	12. <sup>20</sup>
Double Albacore Truffle cajun albacore, truffle, yuzu soy sauce, spicy albacore and cucumber roll	<b>14.</b> <sup>50</sup>
Chilean Sea Bass Roll chilean sea bass tempura, avocado roll. serve with baby arugula	18. <sup>50</sup>
Double Crab Roll snow crab leg meat and lkura (salmon roe) on top of blue crab and avocado roll with	<i>38.00</i> truffle soy sauce
Bluefin Toro Uni Roll bluefin toro, uni (sea urchin) and lumpfish caviar on top of blue crab, avocado and as	<b>48.</b> 00 sparagus roll
Miyazaki Wagyu Roll sliced seared Miyazaki A5 wagyu on top of charcoal grilled wagyu teriyaki roll with cris	58.00 spy garlic and chive
Miyazaki Wagyu Uni Roll sliced seared Miyazaki A5 wagyu, uni (sea urchin) and lumpfish caviar on top of charcoal grilled wagyu teriyaki roll with crispy garlic and chive	78. <sup>00</sup>

#### \*CUT ROLL / HAND ROLL

*CUT ROLL / HAND ROLL	*	き弄司
	CUT ROLL	HAND ROLL
California	<b>6.</b> <sup>30</sup>	<b>5</b> . <sup>30</sup>
Bluefin Tuna	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Bluefin Tuna Avocado	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Spicy Tuna	<i>6.</i> <sup>80</sup>	<i>5.80</i>
Negi-Toro	<b>9.</b> <sup>80</sup>	<b>7.</b> <sup>80</sup>
Salmon	<b>7.</b> <sup>80</sup>	<i>6.</i> <sup>80</sup>
Salmon Avocado	<b>7.</b> <sup>80</sup>	<i>6.</i> <sup>80</sup>
Spicy Salmon	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Baked Salmon	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Salmon Skin	<i>5.80</i>	<b>4.</b> <sup>80</sup>
Yellowtail	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Yellowtail Scallion	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Yellowtail Jalapeño	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Albacore	7.80	<b>6.</b> <sup>80</sup>
Spicy Albacore	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Blue Crab	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Shrimp Tempura	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Ikura	<b>7.</b> <sup>80</sup>	<b>6.</b> <sup>80</sup>
Hokkaido Scallop	<i>8.</i> <sup>80</sup>	<b>7.</b> <sup>50</sup>
Baked Crab	N/A	<b>7.</b> 00
Toro	11. <sup>80</sup>	<b>9.</b> <sup>80</sup>
Uni	<i>15.00</i>	12.00
Cucumber	<b>4.</b> <sup>50</sup>	<b>3.</b> 50
Avocado	<b>5.</b> 50	<b>4.</b> <sup>50</sup>
Cucumber Avocado	<i>5.</i> <sup>80</sup>	<b>4.</b> <sup>80</sup>

炉蜡焼き

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舟当箱

#### **ROBATA-YAKI**

Chicken			Ĩ
Tsukune: chicken n	neatballs		4
Tebasaki: chicken v	vings		3
Chicken Thigh			3
Chicken Thigh Oy		a paruhala ahiakan	4
a perfectly seasoned delicacy li	miled to two piece	es per whole chicken	
*Beef			Ŷ
Prime Beef w/ Asi	ian sauce		4
Tender Beef Tong	ue		4
Prime Beef Tongu medium rare U.S. Prime beef to and shallot sauce	e ongue served on a	lava stone with whole grain mustard	9
Ribeye Steak 6oz			17
*A5 Wagyu			1
Wagyu Ribeye Sk	ewer		18
Wagyu Steak 4oz			58
Pork			K
Pork Belly Skewer	r		3
Lamb			
Lamb Chop			6
Seafood			5
Black Cod Miso	<i>13.</i> <sup>60</sup>	Chilean Sea Bass	11
Shrimp	<b>4.</b> <sup>80</sup>	*Salmon	5
Shrimp Bacon	<i>6.</i> <sup>60</sup>	Yellowtail Collar	10
Vegetables			Ģ
Avocado	<b>2.</b> <sup>20</sup>	Enoki Mushroom	3
Shishito Pepper	<b>2.</b> <sup>20</sup>	Maitake Mushroom	4
• •	<i>3.</i> <sup>20</sup>	Okra	3
Asparagus			
Asparagus Lotus Root	<b>3.</b> <sup>20</sup>	Shiitake mushroom	3

#### **SMALL PLATES**

Premium Edamame Salt or Garlic Sauce	<b>4.</b> <sup>40</sup>
Seaweed Salad	<i>5.</i> <sup>30</sup>
Crispy Chicken Karaage	<i>8.</i> <sup>60</sup>
Shrimp Toast shrimp paste placed in between stacked bite-sized toast	10. <sup>80</sup>
Spicy Creamy Shrimp Tempura	<i>8.</i> <sup>60</sup>
Brussels Sprouts Tempura w/ truffle oil	7.60
Crispy Rice w/ Spicy Tuna (3 pcs.)	<b>9.</b> <sup>20</sup>
Homemade Tofu fresh tofu instantly made before your eyes; a Jonathan Gold favorite	<b>7.</b> <sup>50</sup>
Sauteed Shishito Pepper	<i>6.</i> <sup>80</sup>
Crispy Shrimp Balls	<b>9.</b> <sup>30</sup>

#### **BENTO BOX**

Each bento box comes with a Today's Sashimi, Spicy Tuna Roll (or California Roll), Today's Sushi (3 kind), Crispy Shrimp Balls, Green Salad, Miso Soup and one main.

Choose your main from the following choices:	
Skewers (Chicken Thigh, Tsukune, Beef, Shishito Pepepr)	<i>30.</i> 00
Grilled Salmon	<i>36.</i> 00
Ribeye Steak (6 oz)	<i>38.</i> 00
KAISEN-DON Bowl of sushi rice topped with sash	imi

Salmon & Ikura Bowl	<b>40.</b> 00
Ikura Bowl	<b>40.</b> 00
Toro, Uni, Ikura Bowl	<i>60.</i> 00
Chirashi sushi (Variety of sashimi sprinkled on the sushi rice)	<i>65.</i> 00

#### **RICE BOWLS & SOUP** ご飯 味噌汁

Pork Chashu Bowl* slow-braised pork chashu, kikurage namul, simmered sl and sesame seeds		(Reg.) 12.50, (Sml.) 7.50 shiitake mushroom, green onion, seasoned egg $^{*}$	
Steamed Rice	<i>2.</i> <sup>20</sup>	Miso Soup	<i>3.</i> <sup>50</sup>
RAMEN			ラーメン

JINYA Chicken Ramen chicken broth: chicken chashu, kikurage, green onion and fried onion »served with thin noodles	1 <i>3.</i> 80
Spicy Chicken Ramen chicken broth: chicken chashu, kikurage, spicy bean sprouts and green onion »served with thin noodles. Choose your spice level, MILD, SPICY or HOT.	14. <sup>80</sup>
JINYA Tonkotsu Black* pork broth: pork chashu, kikurage, green onion, nori dried seaweed, seasoned egg*, garlic chip garlic oil, fried onion and spicy sauce »served with thin noodles	<b>13.<sup>80</sup></b> s,
Premium Tonkotsu Red pork broth: pork chashu, kikurage, green onion, seasoned egg*, nori dried seaweed, red hot ch spicy bean sprouts *served with thick noodles. Choose your preferred spice level from 0-10. If you choose higher than level 6, an additional \$1 will be added.	<b>15.<sup>00</sup></b> ili oil and
Spicy Creamy Vegan Ramen	<b>14.</b> 80

vegetable broth: totu, onion, green onion, kikurage, crispy onion, garlic chips, garlic oil, chili oil and sesame seeds »served with thick noodles 14.80 **Flying Vegan Harvest** 

vegan miso broth: soy meat, tofu, bean sprouts, broccolini, green onion, corn, red onion, crispy garlic and chili seasoning »served with thick noodles

Toppings

Fresh Garlic	FREE	Corn	1.00
Butter	0.50	Kikurage	1.00
Green Onion	1.00	Broccolini	1.80
Fried Onion	1.00	Soy Meat Soboro	1.50
Spicy Bean Sprouts	1.00	Pork Chashu	2.50
Seasoned Egg*	1.50	Chicken Chashu	2.50
Tofu	1.00	Spicy Sauce	1.00
Nori Dried Seaweed	1.00		

#### DESSERTS **6.**<sup>40</sup> Panna Cotta w/ graham cake, vanilla ice cream **4.**20 Mochi Ice Cream choice of green tea or chocolate Kids' Meal

7.00 Tsukune, Corn, California Roll, Crispy Chicken, Edamame, Orange, and Vanilla Ice Cream

We reserve the right to refuse service. Corkage Fee \$20 \*Our menu items are cooked-to-order, and certain food items may be served under-cooked, raw or may contain raw or under-cooked ingredients. Consuming raw or uncooked meats, fish, shellfish and egg products may increase the risk of food-borne illness. Guests with certain health conditions may be at a higher risk if these foods are consumed raw or under-cooked. Please inform the servers if you have any food allergies.