

# ROBATA YAKI

炉端焼き

## CHICKEN

- Tsukune: chicken meatballs 3.50
- Tebasaki: chicken wings 2.50
- Chicken Tenderloin: chicken tenders w/ wasabi 2.00
- Chicken Thigh Oyster 3.50

## BEEF

- Prime Beef & Garlic w/ japanese soy garlic sauce 5.80
- Prime Beef w/ asian sauce 4.70
- Tender Beef Tongue 4.70
- Prime Beef Tongue 6.80
- Foie Gras & Prime Beef 14.00

## A5 WAGYU

- Wagyu Ribeye Skewer 14.00
- Wagyu Lava Stone Grill 24.00

## PORK

- Chashu Pork 4.50
- Asparagus & Bacon 3.40
- Enoki Mushroom & Bacon 3.20
- KUROBUTA Bacon Wrapped Sausage 4.20

## DUCK & LAMB

- Duck & Green Onion 4.20
- Roast Duck BEIJING Style 6.60
- Lamb Chop w/ truffle mushroom sauce 6.60

## SEAFOOD

- Miso-Marinated Black Cod 13.60
- Fresh Water Eel Teriyaki 4.20
- Shrimp Bacon 6.60
- Yellowtail Collar 10.80
- Chilean Sea Bass 9.50
- Salmon w/ truffle mushroom sauce 5.80
- Scallop w/ Uni & Caviar 15.00
- Salmon Belly w/ whole grain mustard sauce 6.80

## WHOLE FISH

- Roasted Branzino (S size)23.00, (M size)28.00

## VEGETABLES

- Avocado 2.20
- Onion 2.20
- Shishito Pepper 2.20
- Cherry Tomato 2.20
- Asparagus 3.20
- Lotus Root 3.20
- Corn 3.20
- Potato w/ Butter 3.20
- Sweet Potato 3.20
- Okra 3.20
- Broccoli 3.20
- Enoki Mushroom 3.20
- Shiitake Mushroom 3.20
- Brussels Sprout 3.20
- Zucchini 3.20
- Eggplant 4.20
- Maitake Mushroom 4.20

Mixed Mushroom  
Wrapped in Foil 7.30

## SIGNATURE SASHIMI

- Yellowtail Tiradito 13.80  
spinach burgundy w/ white ponzu & diced jalapeño
- Halibut w/ jalapeño, whole grain mustard ponzu 15.00
- Yellowtail Sashimi Jalapeno w/ Citrus Soy Sauce 13.80
- Seared Albacore Sashimi w/ Crispy Onion 10.80
- Tuna & Avocado w/ Wasabi Soy Sauce 9.00
- Scottish Salmon Truffle 12.80  
micro wasabi w/ truffle soy sauce
- Tuna Crudo 13.80  
tuna, avocado, arugula, parmigiano, truffle soy sauce
- Scallop Uni Caviar 15.00  
scallop, uni, caviar, black salt, cilantro sauce
- Oyster Plate (Half Dozen) 17.00 / (One dozen) 32.00
- Assorted Sashimi 48.00

## NIGIRI / SASHIMI

- Omakase Nigiri (6 kinds) 16.00
- Yellowtail 5.00 / 12.00
- Tuna 6.00 / 13.00
- Albacore 6.00 / 13.00
- Octopus 6.00 / 12.00
- Salmon 5.00 / 12.00
- Hokkaido Scallop 8.00 / 16.00
- Uni 9.00 / 18.00
- Ikura 7.00 / 14.00
- Kinmedai 7.00 / 15.00
- Spanish Mackerel 6.00 / 13.00
- Halibut 6.00 / 13.00
- Wagyu 10.00 / ----
- Fresh Water Eel 7.00 / ----

## CUT ROLL

- Vegetable Roll 5.20
- Salmon Skin Roll 5.20
- Crunch Roll 8.40
- JINYA Roll 10.40  
shrimp tempura, salmon, avocado, crab, romaine lettuce
- La Brea Roll 10.40  
spicy tuna on top of crunch spicy albacore roll
- Angeleno Roll 10.40  
yellowtail & avocado on top of spicy yellowtail w/ jalapeño
- Albacore Truffle Roll 10.40  
albacore & avocado on top of spicy albacore roll w/ truffle
- B.S.C Roll - Baked Scallop California Roll - 10.40
- Chilean Sea Bass Roll 10.40  
watercress on top of chilean sea bass tempura, asparagus and cucumber roll
- Triple Hot Roll 10.40  
salmon, avocado & jalapeño on top of spicy tuna, avocado and chilli serrano

## HAND ROLL

- Baked Crab 7.30
- Scallop 6.40
- Negihama (Yellowtail) 6.40
- Blue Crab 7.30
- Spicy Tuna 5.80
- Spicy Albacore 5.80
- Spicy Salmon 5.80
- Spicy Yellowtail 5.80
- Vegetable 3.70
- Salmon Skin 3.70

## SNACKS

- Spicy Garbanzo Beans 4.00
- Japanese Spicy Rice Crackers & Wasabi Peas 4.00
- Premium Edamame Salt or Garlic Sauce 4.00

## SMALL PLATES

- Cucumber Sunomono 4.80
- Seaweed Salad 4.80
- Mixed Green Salad 6.20
- Nasu Miso: Eggplant w/ Sweet Miso 4.80
- Crispy Chicken Wings w/ original chili spice 5.80
- Sauteed Shishito Pepper 6.20
- Oyster Shooter 6.30
- Shrimp Toast 9.50
- Spicy Creamy Shrimp Tempura 7.80
- Brussel Sprouts Tempura w/ Truffle Oil 6.90
- Japanese Style Crispy Chicken "KARAAGE" 7.80
- Butter Lettuce Cup w/ Miso Black Cod 10.40
- Crispy Rice w/ Spicy Tuna 8.40
- Homemade TOFU 6.20  
- instantly made right in front of you -
- Crispy Shrimp Ball 8.50  
shrimp paste, cream cheese, japanese rice cracker w/ spicy mayo
- AGEDASHI 9.00  
fried shrimp stuffed eggplant and TOFU
- Caramelized Cauliflower 6.90  
pine nuts, crispy mints and garlic, lime
- Spicy Tuna w/ guacamole, Nori, Gari Tempura 7.80

## RAMEN

- Tonkotsu Hakata Classic 12 Topping Suggestion: Seasoned Egg  
pork broth: pork chashu, kikurage, green onion, fried onion
- Spicy Tonkotsu Ramen 12 Topping Suggestion: Seasoned Egg  
pork broth: pork chashu, spicy bean sprouts, green onion  
choose spiciness from MILD, SPICY and HOT
- JINYA Tonkotsu Black 13 Topping Suggestion: Spicy Pork Soboro  
pork broth: pork chashu, kikurage, green onion, fried onion, dried seaweed, seasoned egg, garlic oil
- Spicy Creamy Vegan Ramen 12  
vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic oil, chili oil, sesame
- Small Ramen: Half Portion 8  
choose any type of ramen!

## -TOPPING-

- Seasoned Egg 1.60 / NORI Dried Seaweed 1.00 / Spicy Pork Soboro 1.60

## RICE & SOUP

- Miso Soup 3.20
- Steamed Rice 2.00
- Grilled Riceball 1.80
- Brown Rice 3.20
- Tokyo Curry Rice 9.00

## DESSERTS

- Panna Cotta w/ Graham Cake, Vanilla Ice Cream 5.80
- Caramel Nuts Ice Cream & Green Tea Mochi Ice Cream 5.80
- Fondant au Chocolate 6.80
- White Chocolate Terrine 6.80  
white chocolate, cream cheese and creamy matcha sauce
- Croissant Bread Pudding w/ Vanilla Ice Cream and Caramel Sauce 6.80

# OMAKASE

Two guests minimum

## Kokuryu \$48

- Oyster of happiness
- Sashimi & Sushi  
(Yellowtail Sashimi, Kinmedai Sushi, Salmon Sushi)
- Spicy Tuna w/ guacamole, Nori, Gari Tempura
- Blanzino
- Prime beef Tongue
- Small Ramen or Hand Roll
- Panna Cotta



## YAKITORI - 8 Skewers - \$28

- Edamame
- Green salad
- 1. Chicken Thigh Oyster
- 2. Shishito Pepper
- 3. Tsukune
- 4. Brussels Sprouts
- 5. Chicken Wing
- 6. Chicken Thigh
- 7. Chicken Tenderloin
- 8. Today's Yakitori



## Junmai

G=Glass / B=Bottle

**Miyasaka "Yawaraka-Junmai"** From Nagano *G(4oz) 10.00 B(24oz) 58.00*  
Sake Matinee—This charming junmai, with its faint taste of wild plum, represents a new direction for Japanese brewers. It is smooth and gentle, with sweetness and acidity in finely etched balance. Ideal for lunchtime sake-sipping.

**Akitabare "Spring Snow"** From Akita *G(4oz) 9.00 B(24oz) 52.00*  
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"** From Tochigi *G(4oz) 10.00 B(24oz) 58.00*  
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"** From Fukui *G(4oz) 11.00 B(24oz) 64.00*  
Light-bodied yet beguilingly full-flavored, making for a truly satisfying junmai experience.

## Ginjo

G=Glass / B=Bottle

**Kikusui "Junmai Ginjo"** From Niigata *G(4oz) 9.00 B(24oz) 52.00*  
A sweet aroma of rose and Mandarin orange with a clean and spicy finish.

**Dewazakura "Izumi Judan"** From Yamagata *G(4oz) 10.00*  
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.

**MASUMI Hiyaoroshi "Sleeping Beauty"** From Nagano *G(4oz) 12.00 B(24oz) 68.00*  
Gracefully fragrant, with limpidly balanced sweetness and acidity.

## Dai-Ginjo

G=Glass / B=Bottle

**Kansansui** From Fukuoka *B(10oz) 38.00*  
This is delicately aromatic, supple mouth-feel, crisp and dry finish. Pairs well with seafood and grilled meats.

**Kimura "Junmai-Daiginjo"** From Akita *B(10oz) 38.00*  
The perfect fusion of rich and fragrant taste makes this sake the best of its kind from Kimura. Very smooth and sophisticated with a clean finish. Wonderfully aromatic and complex with a balanced clean acidity. This sake is best served cold or slightly cold.

**Dassai 39** From Yamaguchi *B(10oz) 43.00*  
Brilliantly aromatic, smooth and refreshing taste.

**Tedorigawa "Chrysanthemum Meadow"** From Ishikawa *G(4oz) 14.00*  
Supple, racy, with enticing imprint of honey and herbs.

## Nigori

G=Glass / B=Bottle

**JINYA Nigori** *G(4oz) 9.00 B(24oz) 40.00*  
Sweet but A fruity nose and creamy 'UMAMI' flavor.

## HOT SAKE

G=Glass / B=Bottle

**Shochikubai** *B(7oz) 11.00*  
Extra dry.

**Premium Kamoizumi "Shusen" From Hiroshima** *B(7oz) 17.00*  
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

**Plum Wine** *G(5oz) 7.00*  
**Premium Kamoizumi "Umeshu"** From Hiroshima *G(4oz) 13.00 B(24oz) 76.00*  
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

**Borgo Molino Prosecco Brut** <DOC Treviso> *G 10.00 B 51.00*  
**Veuve Clicquot Brut Yellow Label** <France> *Half B 45.00*  
**Dom Pérignon Brut, Épernay** <France> *B 286.00*

## WHITE WINE

G=Glass / B=Bottle

**Borgo Molino Pinot Grigio** <DOC Treviso> *G 9.00 B 35.00*  
**Kim Crawford Sauvignon Blanc** <New Zealand> *G 10.00 B 39.00*  
**Virginia Dare Chardonnay** <Sonoma> *G 12.00 B 46.00*

## RED WINE

G=Glass / B=Bottle

**Josh Cellars Cabernet Sauvignon** <Napa Valley> *G 10.00 B 39.00*  
**Purple Heart Red Blend** <Napa Valley> *G 12.00 B 46.00*  
**Inception Pinot Noir** <Santa Barbara> *G 13.00 B 50.00*

## BEER

G=Glass / P=Pitcher

**Sapporo Draft** *G 5.40 P 20.50*  
**Sapporo Light Small** *5.20*  
**Stone Delicious IPA** *5.20*  
**Asahi Super Dry Large** *7.80*  
**Kawaba Snow Weizen / Sunrise Ale** *9.80*  
**Echigo Koshihikari** *10.80*  
**Kagua Blanc -Yuzu Flavor-** *10.80*

## COCKTAILS

**Lycheetini** (Soju, Lychee J, Fresh Lychee) *7.80*  
**Yuzutini** (Yuzu Citrus, Sake) *9.00*

## SOFT DRINKS

**Coke / Diet Coke / 7up** *2.80*  
**Iced Tea / Iced Green Tea** *3.80*  
**Lemonade / Calpico** *3.80*  
**Ramune Soda** *4.50*  
**Waiwera Still (500ml) / Waiwera Sparkling (500ml)** *4.00*