

ROBATA YAKI

炉端焼き

CHICKEN



🍣 Tsukune: chicken meatballs 3.80

Tebasaki: chicken wings 3.50

Chicken Tenderloin: chicken tenders w/ wasabi 3.50

🍣 Chicken Thigh Oyster 3.80

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 18.00

🍣 Wagyu Lava Stone Grill 29.00

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

Lamb Chop w/ truffle mushroom sauce 6.60

SEAFOOD



Miso-Marinated Black Cod 13.60

Fresh Water Eel Teriyaki 6.50

Shrimp Bacon 6.60

Yellowtail Collar 10.80

🍣 Chilean Sea Bass 11.50

Salmon w/ truffle mushroom sauce 5.80

Scallop w/ Uni & Caviar 15.00

Salmon Belly w/ whole grain mustard sauce 6.80

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

CHEESE



Jalapeno Jack Cheese 1.80

Mozzarella Ball Skewer 3.20

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 12.80

Scottish Salmon Truffle 12.80
micro wasabi w/ truffle soy sauce

Tuna Crudo 13.80
tuna, avocado, arugula, parmigiano, truffle soy sauce

Oyster Plate (Half Dozen) 17.00 / (One dozen) 32.00

Assorted Sashimi 48.00

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

SNACKS

Crispy Chick Peas 4.00
lightly fried chick peas tossed in JINYA spicy curry salt

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 5.80

Crispy Chicken Wings w/ original chili spice 6.80

Sauteed Shishito Pepper 6.20

Oyster Shooter 6.30

🍣 Shrimp Toast 9.80

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 6.80
- instantly made right in front of you -

AGEDASHI 9.80
fried shrimp stuffed eggplant and TOFU

Caramelized Cauliflower 6.90
pine nuts, crispy mints and garlic, lime

RAMEN

🍣 Tonkotsu Hakata Classic 12.50 Topping Suggestion: Seasoned Egg
pork broth: pork chashu, kikurage, green onion, fried onion

Spicy Tonkotsu Ramen 12.50 Topping Suggestion: Seasoned Egg
pork broth: pork chashu, spicy bean sprouts, green onion
choose spiciness from MILD, SPICY and HOT

JINYA Tonkotsu Black 13.50 Topping Suggestion: Spicy Pork Soboro
pork broth: pork chashu, kikurage, green onion, fried onion, dried seaweed, seasoned egg, garlic oil

🍣 Spicy Creamy Vegan Ramen 13.00
vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic oil, chili oil, sesame

Small Ramen: Half Portion 8.50

choose any type of ramen!

-TOPPING-

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

RICE & SOUP

Steamed Rice 2.00

Brown Rice 3.20

Grilled Riceball 1.80

Miso Soup 3.20

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

Kokuryu \$48

- Appetizer
- Sashimi
- Homemade Tofu
- Robata (Oyster, Shrimp Bacon, Beef Garlic)
- Baked Crab Hand Roll
- Ramen (Half size)
- 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

Shintaro "Imperial Loyalist" From Kochi G(4oz) 10.⁰⁰ B(24oz) 58.⁰⁰
 Shintaro is named after a notable historical figure, Shintaro Nakaoka. Its flavor is refreshing, light-bodied and smooth finish with just a hint of acidity.

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

C=Cup / G=Glass / B=Bottle

JINYA One Cup Sake From Saitama C(5.6oz) 9.⁰⁰
 Super smooth, delicate aroma, crisp, and light-bodied rice-forward with a delicate aroma.

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.

Kan Nihonkai "Rim of the Japanese Sea" From Shimane G(4oz) 12.⁰⁰ B(24oz) 68.⁰⁰
 A fisherman's sake intended to be complemented by only the freshest cuisine. It features a bold, complex, lingering rice-forward finish, and a delicate taste paired with a mild fruity aroma.

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

Le Grand Courtège, Brut Grande Cuvée Rosé <Vin de France> G 12.⁰⁰ B 45.⁰⁰
Poema Cava Brut <Cava> G 8.⁰⁰ B 30.⁰⁰
Veuve Clicquot Brut Yellow Label <France> Half B 45.⁰⁰
Dom Pérignon Brut, Épernay <France> B 286.⁰⁰

WHITE WINE

G=Glass / B=Bottle

King's Ridge Riesling <Willamette Valley> G 10.⁰⁰ B 37.⁰⁰
Terlato Pinot Grigio <Friuli-Venezia Giulia, Italy> G 11.⁰⁰ B 42.⁰⁰
Chimney Rock Sauvignon Blanc <Napa Valley> G 13.⁰⁰ B 50.⁰⁰
Stag's Leap Wine Cellars Hands of Time Chardonnay <Napa Valley> G 13.⁰⁰ B 50.⁰⁰

RED WINE

G=Glass / B=Bottle

Hahn Family GSM Red Blend <Central Coast> G 9.⁰⁰ B 34.⁰⁰
Meiomi Pinot Noir <Central Coast> G 11.⁰⁰ B 43.⁰⁰
Justin Cabernet Sauvignon <Paso Robles> G 13.⁰⁰ B 51.⁰⁰

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
VOSS Still (375ml) / VOSS Sparkling (375ml) 4.²⁵