



History



Robata JINYA Hollywood officially launched in 2010, but according to Tomonori Takahashi, founder and CEO, JINYA truly dates back a few decades ago when his father started it all as his own traditional Japanese restaurant in Ehime, Japan.

Robatayaki, often shortened to just robata, refers to a cooking method of traditional Japanese cuisine, where an array of skewered meats, vegetables and fish are slowly grilled over charcoal to perfection. Traditional robatayaki is served directly to guests on a large Shamoji, a large wooden paddle, which Robata JINYA's logo symbolizes. This traditional serving style has become dated and has slowly died down after its peak 40-50 years ago.

As a child, Mr. Takahashi enjoyed visiting his father's restaurant as it served robatayaki. It was then when he initially gained groundbreaking insight of the culinary arts and an understanding of the significance of food quality, menu development and hospitality. Mr. Takahashi dreamt of opening his own traditional Japanese restaurant overseas, specifically in the heart of Los Angeles.

With over 500 miles from Ehime to Tokyo, Mr. Takahashi began his journey by opening his first restaurant, "Sabakuro Ebisu" in central Tokyo. He accelerated his restaurant ventures by opening 6 additional restaurants between 2002 and 2008.



In 2008, his dream crossed the Pacific Ocean where he established his very own American corporation. Robata JINYA was opened shortly after in Hollywood, which was his ultimate goal that was brought to fruition. Tomonori Takahashi strives to continue his father's legacy by sharing his knowledge and passion of traditional Japanese cuisine with the rest of the world.

ROBATA-YAKI

炉端焼

CHICKEN



-  **Tsukune:** chicken meatballs **3.80**
- Tebasaki:** chicken wings **3.50**
- Chicken Tenderloin:** chicken tenders w/ wasabi **3.50**
-  **Chicken Thigh Oyster** **3.80**
a perfectly seasoned delicacy limited to two pieces per whole chicken

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**
medium rare U.S. Prime beef tongue served on a lava stone with whole grain mustard and shallot sauce
-  **Foie Gras & Prime Beef** **14.00**
U.S. Prime grade short rib skewer topped with seared fresh foie gras, drizzled with BBQ sauce

A5 WAGYU



-  **Wagyu Ribeye Skewer** **18.00**
-  **Wagyu Lava Stone Grill** **29.00**

PORK



- Chashu Pork** **4.50**
- Enoki Mushroom & Bacon** **3.20**

DUCK & LAMB




- Duck & Green Onion** **4.20**
- Lamb Chop** w/ truffle mushroom sauce **6.60**

ROBATA-YAKI

炉端焼

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
Salmon Belly w/ whole grain mustard sauce	6.80

VEGETABLES



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

Mixed Mushroom wrapped in foil 7.30

SIGNATURE SASHIMI

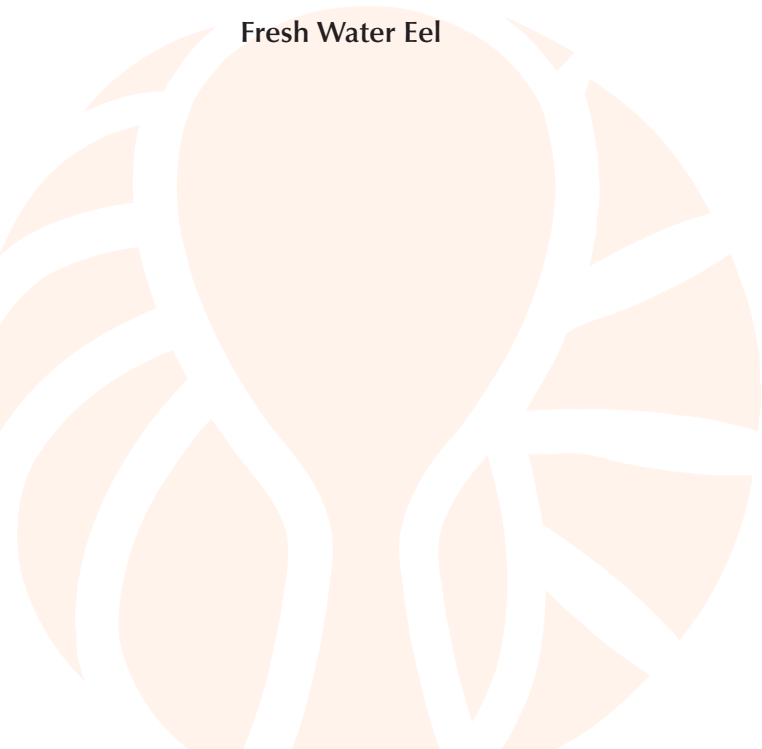
刺身

 Yellowtail Tiradito yellowtail sashimi with chopped jalapeño and white ponzu sauce, topped with spinach burgundy	15.20
Yellowtail Sashimi Jalapeño w/ citrus soy sauce	15.20
Seared Albacore Sashimi w/ crispy onion	11.90
Tuna & Avocado w/ wasabi soy sauce	14.10
Scottish Salmon Truffle micro wasabi, truffle soy sauce	14.10
Tuna Crudo tuna, avocado, arugula, parmigiano, truffle soy sauce	15.20
Assorted Sashimi	52.80

NIGIRI / SASHIMI


にぎり/刺身

Omakase Nigiri (6 varieties)	17.60	-----
Yellowtail	5.50	13.20
Tuna	6.60	14.30
Albacore	6.60	14.30
Salmon	5.50	13.20
Kinmedai	7.70	16.50
Spanish Mackerel	6.60	14.30
Fresh Water Eel	7.70	-----



CUT ROLL



Vegetable Roll	5.70
Salmon Skin Roll	5.70
Crunch Roll	9.20
JINYA Roll shrimp tempura, salmon, avocado, crab, romaine lettuce	11.40
 La Brea Roll spicy tuna, crunch spicy albacore roll	11.40
Angeleno Roll yellowtail, avocado, spicy yellowtail, jalapeño	11.40
 Albacore Truffle Roll albacore, avocado, spicy albacore roll, truffle	11.40
B.S.C Roll - Baked Scallop California Roll -	11.40
Chilean Sea Bass Roll watercress, chilean sea bass tempura, asparagus, cucumber roll	11.40
Triple Hot Roll salmon, avocado, jalapeño, spicy tuna, chili serrano	11.40
Lemon Roll lemon, tuna, avocado, spicy tuna roll	13.80

HAND ROLL



Baked Crab	8.00
Negihama (Yellowtail)	7.00
Blue Crab	8.00
Spicy Tuna	6.40
Spicy Albacore	6.40
Spicy Salmon	6.40
Spicy Yellowtail	6.40
Vegetable	4.10
Salmon Skin	4.10



SMALL PLATES



Premium Edamame Salt or Garlic Sauce	4.40
Cucumber Sunomono	5.30
Seaweed Salad	5.30
Mixed Green Salad	6.80
Crispy Chicken Wings w/ original chili spice	7.50
Sauteed Shishito Pepper	6.80
 Shrimp Toast shrimp paste placed in between stacked bite-sized toast	10.80
Spicy Creamy Shrimp Tempura	8.60
Brussel Sprouts Tempura w/ truffle oil	7.60
Japanese Style Crispy Chicken "Karaage"	8.60
Butter Lettuce Cup w/ Miso Black Cod	11.40
Crispy Rice w/ Spicy Tuna	9.20
 Homemade Tofu fresh tofu instantly made before your eyes; a Jonathan Gold favorite	7.50
Agedashi fried shrimp stuffed eggplant, tofu	10.80
Caramelized Cauliflower pine nuts, crispy mints, garlic, lime	7.60
Chilean Sea Bass Agedashi chilean seabass, jalapeño, tempura sauce	14.00



RAMEN

ラーメン

-  **Tonkotsu Hakata Classic** **13.80**
pork broth: pork chashu, kikurage, green onion, fried onion
topping suggestion: seasoned egg
- Spicy Tonkotsu Ramen** **13.80**
pork broth: pork chashu, spicy bean sprouts, green onion
choose spiciness: MILD, SPICY or HOT
topping suggestion: seasoned egg
- JINYA Tonkotsu Black** **14.90**
pork broth: pork chashu, kikurage, green onion, fried onion, dried seaweed, seasoned egg, garlic oil
-  **Spicy Creamy Vegan Ramen** **14.30**
vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic oil, chili oil, sesame seeds
- Small Ramen: Half Portion** **9.40**
ramen of your choice

-TOPPING-

- Seasoned Egg **1.80**
- Nori Dried Seaweed **1.10**

RICE & SOUP

ご飯 味噌汁

- | | | | |
|------------------|-------------|-----------|-------------|
| Steamed Rice | 2.20 | Miso Soup | 3.50 |
| Grilled Riceball | 2.00 | | |

DESSERTS

デザート

- Panna Cotta** w/ graham cake, vanilla ice cream **6.40**
- Caramel Nuts Ice Cream & Green Tea Mochi Ice Cream** **6.40**
- Fondant au Chocolat** **7.50**
- Croissant Bread Pudding** w/ vanilla ice cream and caramel sauce **7.50**

OMAKASE

おまかせ

HAKURYU

\$48.00

- Appetizer
- Sashimi
- Homemade Tofu
- **Robata** chicken thigh oyster, shrimp bacon, beef garlic
- **Baked Crab Hand Roll**
- **Ramen** half portion
- **Panna Cotta**

白黄

YAKITORI - 8 Skewers -

\$28.00

- 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

焼鳥



Sake Flight

(3 kinds) 13.00

JUNMAI | KOKURYU Kuzuryu "Nine-Headed Dragon", **GINJO** | Dewazakura "Izumi Judan",**DAI-GINJO** | Tedorigawa "Chrysanthemum Meadow"

JUNMAI

G=Glass / B=Bottle

Shintaro "Imperial Loyalist"

G(5oz) 13.00 B(24oz) 58.00

From Kochi | 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"

G(5oz) 11.00 B(24oz) 52.00

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 declass e elegance, and a finish that is pleasantly dry.

Sohomare "Karakuchi"

G(5oz) 13.00 B(24oz) 58.00

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(5oz) 14.00 B(24oz) 64.00

From Fukui | Light-bodied yet beguilingly full-flavored, making for a truly satisfying junmai experience

GINJO

C=Cup / G=Glass / B=Bottle

JINYA One Cup Sake

C(5.6oz) 9.95

From Saitama | Super smooth, delicate aroma, crisp, and light-bodied rice-forward with a delicate aroma

Kikusui "Junmai Ginjo"

G(5oz) 11.00 B(24oz) 52.00

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

Dewazakura "Izumi Judan"

G(5oz) 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.

Kan Nihonkai "Rim of the Japanese Sea"

G(5oz) 14.00 B(24oz) 66.00

From Shimane | 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.

DRINK



DAI-GINJO

G=Glass / B=Bottle

Kansansui

B(10oz) **38.00**

From Fukuoka | This is delicately aromatic, supple mouth-feel, crisp and dry finish. Pairs well with seafood and grilled meats.

Kimura “Junmai-Daiginjo”

B(10oz) **38.00**

From Akita | 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

B(10oz) **43.00**

From Yamaguchi | Brilliantly aromatic, smooth and refreshing taste

Tedorigawa “Chrysanthemum Meadow”

G(5oz) **14.00**

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

Dassai “Beyond”

(24oz) **1,000.00**

From Yamaguchi | Delicate umami with a deep richness

NIGORI

B=Bottle

JINYA Nigori

B(300ml) **16.00**

Creamy “umami” flavor balanced with sweet and fruity notes

HOT SAKE

G=Glass / B=Bottle

Shochikubai

B(7oz) **11.00**

Extra dry

Premium Kamoizumi “Shusen”

B(7oz) **17.00**

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

Plum Wine

G(5oz) **8.00**

Premium Kamoizumi “Umeshu”

G(5oz) **14.00** B(24oz) **65.00**

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

DRINK



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 5.90	P 22.60
Sapporo Light Small		5.20
Stone Delicious IPA		5.20
Asahi Super Dry Large		7.80
Kawaba Snow Weizen Sunrise Ale		10.80
Echigo Koshihikari		10.80
Kagua Blanc Yuzu Flavor		10.80

COCKTAILS

Lycheetini soju, lychee juice, fresh lychee	7.80
Yuzutini yuzu citrus, sake	9.00

DRINK

飲み物

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)	5.80
Waiwera Sparkling (500ml)	5.80

■ We reserve the right to refuse service. ■ Corkage Fee \$20

These items are served cooked-to-order, undercooked, raw, or may contain raw or undercooked ingredients. Consuming raw or uncooked meats, fish, shellfish, and egg products may increase the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please inform the servers if you have food allergies.

#RobataSVP



Robata
S'il
Vous
Plaît
Robata, please

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1. Follow @RobataJINYA
2. Snap and share a pic of your Robata JINYA experience and tag @RobataJINYA using #RobataSVP
3. Winners will be chosen at random weekly