

# 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

\*The Hand Roll - Choice of 2 **6.00**

•California	•Salmon	•Vegetable
•Tuna	•Yellowtail Jalapeño	
•Spicy Tuna	•Spicy Albacore	

### \*The Nigiri - Choice of 3 **7.00**

•Tuna	•Seared Salmon	•Kinmedai (Golden Eye Snapper)
•Albacore	•Yellowtail	
•Salmon	•Red Snapper	

### From Kitchen

Premium Edamame	3.50
Crispy Chicken	(3pcs) 4.00
Brussels Sprouts Tempura	6.00
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	(4oz) 6.00
Poema Cava Brut	8.00
Hot Sake	(7oz) 8.00
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

Hizo Otokoyama	G=Glass 8.75 / B=24oz 49.00
From Fukuoka	Robust, rice-forward, crisp and refreshingly dry finish
Akitabara "Spring Snow"	G(5oz) 12.00 / B(24oz) 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"	G(5oz) 14.00 / B(24oz) 63.00
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) 15.00 / B(24oz) 67.00
From Fukuji	Light-bodied yet beguilingly full-flavored, making for a truly satisfying junmai experience

Bunraku "Forgotten Japanese Spirit"	B(10oz) 34.00
From Saitama	Super dry & rich, addictingly refreshing, clean, fruit overtones, and pleasing finish

## GINJO

Kikusui "Junmai Ginjo"	G(5oz) 12.00 / B(24oz) 57.00
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.

Kiseki No Osake "Miracle Sake" (Organic)	G(5oz) 13.00 / B(24oz) 69.00
From Okayama	Bright, fruit-forward, and balanced

## 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
Dassai 39	B(10oz) 38.00
From Yamaguchi	Brilliantly aromatic, smooth and refreshing taste

Tedorigawa "Chrysanthemum Meadow"	G(5oz) 15.00
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

JINYA Nigori	B(300ml) 16.00
	Creamy "umami" flavor balanced with sweet and fruity notes

## HOUSE SAKE

Seitoku "Bessen"	G(5oz) 8.00
From Gunma	Light-bodied and neatly balanced.

## HOT SAKE

Shochikubai	B(7oz) 11.00
Extra dry	
Premium Kamoizumi "Shusen"	B(7oz) 19.00
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

Premium Kamoizumi "Umeshu"	G(5oz) 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 10.00 / B 40.00
Veuve Clicquot Brut Yellow Label   France	Half B 45.00
Dom Pérignon Brut, Épernay   France	B 286.00

## WHITE WINE

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

## RED WINE

Meiomi Pinot Noir Central Coast	G 11.00 / B 43.00
Justin Cabernet Sauvignon Paso Robles	G 13.00 / B 51.00

## BEER

Sapporo Draft	G (16 oz) 5.90 / P (60 oz) 22.60
Sapporo Light Small	(12 oz) 5.20
Asahi Super Dry Large	(21 oz) 7.80
Stone Delicious IPA Escondido, CA	(12 oz) 5.20
Echigo Stout Niigata, Japan	(11oz) 8.75
Kawaba Snow Weizen Gunma, Japan	(11oz) 9.50
Ginga Kogen "The plateau of the Galaxy" Iwate, Japan	(10oz) 9.50

## 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

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

	NIGIRI	SASHIMI
Bluefin Tuna	6. <sup>00</sup>	15. <sup>60</sup>
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>60</sup>
Seared Salmon	5. <sup>50</sup>	13. <sup>00</sup>
Seared Salmon Belly	6. <sup>50</sup>	15. <sup>60</sup>
Yellowtail	5. <sup>80</sup>	15. <sup>60</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>90</sup>
Hokkaido Scallop	7. <sup>00</sup>	18. <sup>90</sup>
Botan Ebi (Sweet Shrimp)	16. <sup>00</sup>	18. <sup>00</sup>
Ikura (Salmon Roe)	6. <sup>00</sup>	15. <sup>60</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

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

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

Chicken	🍗
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

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

Wagyu Ribeye Skewer	18. <sup>00</sup>
Wagyu Steak 4oz	58. <sup>00</sup>

### Pork

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

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

Black Cod Miso	13. <sup>80</sup>	Chilean Sea Bass	11. <sup>50</sup>
Shrimp	4. <sup>80</sup>	*Salmon	5. <sup>80</sup>
Shrimp Bacon	6. <sup>80</sup>	Yellowtail Collar	10. <sup>80</sup>

### Vegetables

Avocado	2. <sup>20</sup>	Enoki Mushroom	3. <sup>20</sup>
Shishito Pepper	2. <sup>20</sup>	Maitake Mushroom	4. <sup>20</sup>
Asparagus	3. <sup>20</sup>	Okra	3. <sup>20</sup>
Lotus Root	3. <sup>20</sup>	Shiitake mushroom	3. <sup>20</sup>
Corn	3. <sup>20</sup>	Sweet Potato	3. <sup>20</sup>

## SMALL PLATES

Premium Edamame Salt or Garlic Sauce	4. <sup>40</sup>
Seaweed Salad	5. <sup>30</sup>
Crispy Chicken Karaage	8. <sup>80</sup>
Shrimp Toast	10. <sup>80</sup>
shrimp paste placed in between stacked bite-sized toast	
Spicy Creamy Shrimp Tempura	8. <sup>80</sup>
Brussels Sprouts Tempura w/ truffle oil	7. <sup>80</sup>
Crispy Rice w/ Spicy Tuna (3 pcs.)	9. <sup>20</sup>
Homemade Tofu	7. <sup>50</sup>
fresh tofu instantly made before your eyes; a Jonathan Gold favorite	
Sauteed Shishito Pepper	6. <sup>80</sup>
Crispy Shrimp Balls	9. <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 Peper)	30. <sup>00</sup>
Grilled Salmon	36. <sup>00</sup>
Ribeye Steak (6 oz)	38. <sup>00</sup>

## KAISEN-DON Bowl of sushi rice topped with sashimi

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

## RICE BOWLS & SOUP

Pork Chashu Bowl*	(Reg.) 12. <sup>50</sup> , (Sml.) 7. <sup>50</sup>		
slow-braised pork chashu, kikurage, green onion, simmered shiitake mushroom, green onion, seasoned egg* and sesame seeds			
Steamed Rice	2. <sup>20</sup>	Miso Soup	3. <sup>50</sup>

## RAMEN

JINYA Chicken Ramen	13. <sup>80</sup>
chicken broth: chicken chashu, kikurage, green onion and fried onion *served with thin noodles	
Spicy Chicken Ramen	14. <sup>80</sup>
chicken broth: chicken chashu, kikurage, green onion, spicy bean sprouts and green onion *served with thin noodles. Choose your spice level, MILD, SPICY or HOT.	
JINYA Tonkotsu Black*	13. <sup>80</sup>
pork broth: pork chashu, kikurage, green onion, nori dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion and spicy sauce *served with thin noodles	
Premium Tonkotsu Red	15. <sup>80</sup>
pork broth: pork chashu, kikurage, green onion, seasoned egg*, nori dried seaweed, red hot chili oil and 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.	
Spicy Creamy Vegan Ramen	14. <sup>80</sup>
vegetable broth: tofu, onion, green onion, kikurage, crispy onion, garlic chips, garlic oil, chili oil and sesame seeds *served with thick noodles	
Flying Vegan Harvest	14. <sup>80</sup>
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	Broccoli	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

Panna Cotta w/ graham cake, vanilla ice cream	6. <sup>40</sup>
Croissant Bread Pudding w/ vanilla ice cream and caramel sauce	7. <sup>50</sup>
Mochi Ice Cream	4. <sup>20</sup>
choice of green tea or chocolate	

## Kids' Meal

Tsukune, Corn, California Roll, Crispy Chicken, Edamame, Orange, and Vanilla Ice Cream	7. <sup>00</sup>
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■ 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 under-cooked 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.