



## 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.



# SIGNATURE SASHIMI

<b>Yellowtail Jalapeno</b> w/ yuzu citrus soy sauce	<b>18.10</b>
<b>Salmon Truffle</b> w/ truffle soy sauce	<b>17.00</b>
<b>Seared Albacore</b> w/ crispy onion	<b>17.00</b>
<b>Botan Ebi &amp; Scallop Jalapeno</b> w/ yuzu citrus soy sauce	<b>33.00</b>
<b>Hokkaido Scallop</b> w/organic dry miso	<b>19.50</b>

## \*NIGIRI / SASHIMI

	<i>NIGIRI</i>	<i>SASHIMI</i>
<b>Bluefin Tuna</b>	<b>6.00</b>	<b>15.60</b>
<b>Bluefin Toro</b>	<b>14.00</b>	<b>28.00</b>
<b>Seared Toro</b>	<b>14.00</b>	<b>28.00</b>
<b>Salmon</b>	<b>5.50</b>	<b>13.00</b>
<b>Salmon Belly</b>	<b>6.50</b>	<b>15.60</b>
<b>Seared Salmon</b>	<b>5.50</b>	<b>13.00</b>
<b>Seared Salmon Belly</b>	<b>6.50</b>	<b>15.60</b>
<b>Yellowtail</b>	<b>5.80</b>	<b>15.60</b>
<b>Yellowtail Belly</b>	<b>6.80</b>	<b>17.60</b>
<b>Kinmedai</b> (golden eye snapper)	<b>7.50</b>	<b>19.50</b>
<b>Tai</b> (Red Snapper)	<b>6.50</b>	<b>16.90</b>
<b>Hokkaido Scallop</b>	<b>7.00</b>	<b>18.20</b>
<b>Botan Ebi</b> (Sweet Shrimp)	<b>16.00</b>	<b>18.00</b>
<b>Ikura</b> (Salmon Roe)	<b>6.00</b>	<b>15.60</b>
<b>Albacore</b>	<b>5.50</b>	<b>14.30</b>
<b>Uni</b> (Sea Urchin)	<b>14.00</b>	<b>32.00</b>
<b>Crab</b>	<b>5.50</b>	<b>N/A</b>

## \*Special Roll

<b>California Dynamite</b> <small>baked baby scallop dynamite, eel sauce, california roll</small>	<b>12.80</b>
<b>La Brea Roll</b> <small>spicy tuna, crunch spicy albacore roll</small>	<b>13.80</b>
<b>Lime</b> <small>salmon, lime, sesame ponzu, spicy tuna roll</small>	<b>13.90</b>
<b>Crunchy Spicy Crab</b> <small>tempura crunch, eel sauce, spicy crab roll</small>	<b>8.50</b>
<b>JINYA Tiger</b> <small>spicy tuna, avocado, eel sauce, shrimp tempura roll</small>	<b>12.20</b>
<b>Double Albacore Truffle</b> <small>cajun albacore, truffle, yuzu soy sauce, spicy albacore and cucumber roll</small>	<b>14.50</b>

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## \*CUT ROLL / HAND ROLL

	<i>CUT ROLL</i>	<i>HAND ROLL</i>
California	6.30	5.30
Bluefin Tuna	7.80	6.80
Bluefin Tuna Avocado	7.80	6.80
Spicy Tuna	6.80	5.80
Negi-Toro	9.80	7.80
Salmon	7.80	6.80
Salmon Avocado	7.80	6.80
Spicy Salmon	7.80	6.80
Baked Salmon	7.80	6.80
Salmon Skin	5.80	4.80
Yellowtail	7.80	6.80
Yellowtail Scallion	7.80	6.80
Yellowtail Jalapeño	7.80	6.80
Albacore	7.80	6.80
Spicy Albacore	7.80	6.80
Blue Crab	7.80	6.80
Shrimp Tempura	7.80	6.80
Ikura	7.80	6.80
Hokkaido Scallop	8.50	7.50
Baked Crab	N/A	7.00
Toro	11.80	9.80
Uni	15.00	12.00
Cucumber	4.50	3.50
Avocado	5.50	4.50
Cucumber Avocado	5.80	4.80

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# ROBATA-YAKI

## Chicken



Tsukune: chicken meatballs	4.20
Tebasaki: chicken wings	3.50
Chicken Thigh	3.80
Chicken Thigh Oyster	4.20
a perfectly seasoned delicacy limited to two pieces per whole chicken	

## \*Beef



Prime Beef w/ Asian sauce	4.70
Tender Beef Tongue	4.70
Prime Beef Tongue	9.80
medium rare U.S. Prime beef tongue served on a lava stone with whole grain mustard and shallot sauce	
Ribeye Steak 6oz	17.00

## \*A5 Wagyu



Wagyu Ribeye Skewer	18.00
Wagyu Steak 4oz	58.00

## Pork



Pork Belly Skewer	3.80
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## Lamb



Lamb Chop	6.60
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## Seafood



Black Cod Miso	13.60
Chilean Sea Bass	11.50
*Salmon	5.80
Yellowtail Collar	10.80

## Vegetables



Avocado	2.20	Enoki Mushroom	3.20
Shishito Pepper	2.20	Maitake Mushroom	4.20
Asparagus	3.20	Okra	3.20
Lotus Root	3.20	Shiitake mushroom	3.20
Corn	3.20	Sweet Potato	3.20

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# RAMEN

<b>JINYA Chicken Ramen</b> chicken broth: chicken chashu, kikurage, green onion and fried onion »served with thin noodles	<b>13.80</b>
<b>Spicy Chicken Ramen</b> chicken broth: chicken chashu, kikurage, spicy bean sprouts and green onion »served with thin noodles. Choose your spice level, MILD, SPICY or HOT.	<b>14.80</b>
<b>JINYA Tonkotsu Black*</b> 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	<b>13.80</b>
<b>Premium Tonkotsu Red</b> 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.	<b>15.00</b>
<b>Spicy Creamy Vegan Ramen</b> vegetable broth: tofu, onion, green onion, kikurage, crispy onion, garlic chips, garlic oil, chili oil and sesame seeds »served with thick noodles	<b>14.80</b>
<b>Flying Vegan Harvest</b> vegan miso broth: soy meat, tofu, bean sprouts, broccolini, green onion, corn, red onion, crispy garlic and chili seasoning »served with thick noodles	<b>14.80</b>

## -TOPPING-

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

# SMALL PLATES

<b>Premium Edamame Salt or Garlic Sauce</b>	<b>4.40</b>
<b>Seaweed Salad</b>	<b>5.30</b>
<b>Crispy JIDORI® Chicken Karaage</b>	<b>8.60</b>
<b>Spicy Creamy Shrimp Tempura</b>	<b>8.60</b>
<b>Brussels Sprouts Tempura w/ truffle oil</b>	<b>7.60</b>
<b>Crispy Rice w/ Spicy Tuna (3 pcs.)</b>	<b>9.20</b>
<b>Homemade Tofu</b> fresh tofu instantly made before your eyes; a Jonathan Gold favorite	<b>7.50</b>
<b>Sauteed Shishito Pepper</b>	<b>6.80</b>
<b>Crispy Shrimp Balls</b>	<b>9.30</b>

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# 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:

<b>Skewers</b> (Chicken Thigh, Tsukune, Beef, Shishito Pepepr)	<b>30.00</b>
<b>Grilled Salmon</b>	<b>36.00</b>
<b>Ribeye Steak</b> (6 oz)	<b>38.00</b>

# RICE BOWLS & SOUP

**Pork Chashu Bowl\*** (Reg.) 12.50, (Sml.) 7.50  
slow-braised pork chashu, kikurage namul, simmered shiitake mushroom, green onion, seasoned egg\* and sesame seeds

<b>Steamed Rice</b>	<b>2.20</b>	<b>Miso Soup</b>	<b>3.50</b>
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# KAISEN-DON Bowl of sushi rice topped with sashimi

<b>Salmon &amp; Ikura Bowl</b>	<b>40.00</b>
<b>Ikura Bowl</b>	<b>40.00</b>
<b>Toro, Uni, Ikura Bowl</b>	<b>60.00</b>
<b>Chirashi sushi</b> (Variety of sashimi sprinkled on the sushi rice)	<b>65.00</b>

# DESSERTS

<b>Panna Cotta</b> w/ graham cake, vanilla ice cream	<b>6.40</b>
<b>Mochi Ice Cream</b> choice of green tea or chocolate	<b>4.20</b>

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# DRINK

## Sake Flight

(3 kinds) **19.00**

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

## JUNMAI

G=Glass / B=Bottle

**Hizo Otokoyama**

G(5oz) **8.75** B(24oz) **49.00**

**From Fukuoka** | Robust, rice-forward, crisp and refreshingly dry finish

**Akitabare "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 declass   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 Fukui** | 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

C=Cup / G=Glass / B=Bottle

**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

G=Glass / B=Bottle

**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

# DRINK

## NIGORI

B=Bottle

### JINYA Nigori

Creamy “umami” flavor balanced with sweet and fruity notes

B(300ml) **16.00**

## HOUSE SAKE

G=Glass

### Seitoku “Bessen”

**From Gunma** | Light-bodied and neatly balanced.

G(5oz) **8.00**

## HOT SAKE

G=Glass / B=Bottle

### Shochikubai

Extra dry

B(7oz) **11.00**

### Premium Kamoizumi “Shusen”

**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.

B(7oz) **19.00**

## PLUM WINE

G=Glass / B=Bottle

### Premium Kamoizumi “Umeshu”

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

G(5oz) **15.00** B(24oz) **69.00**





# DRINK

## BUBBLES

G=Glass / B=Bottle

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

G=Glass / B=Bottle

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

## RED WINE

G=Glass / B=Bottle

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 (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

# DRINK

## 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

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

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## #RobataSVP



**Robata**  
**S'il**  
**Vous**  
**Plaît**  
**Robata, please**

**Enter to win a free small plate in just  
three easy steps!**

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