

Robatayaki

炉端焼

We use premium Noto sea salt (能登半島・珠洲岬天然塩を使用)

Robataya uses Suzu Salt, imported from the Noto peninsula in Japan. This unique, mineral-rich salt can only be produced by using the cleanest seawater in the region and by employing traditional methods. Its saltiness is rounded by acidity, bitterness and sweetness.

| Vegetables 野菜焼き |

・ JAGAIMO ジャガ芋	Potato w/ Salt, Butter	5
・ NASU 茄子	Eggplant w/ Soy Sauce	5
・ TAMANEKI 玉ねぎ	Onion w/ Salt	5
・ NINNIKU にんにく	Garlic w/ Miso	5
・ OKRA オクラ	Okra w/ Salt	5
・ SHISHITO ししとう	Japanese Green Pepper w/ Soy Sauce	6
・ ASPARAGUS アスパラガス	Asparagus w/ Salt	7
・ SHIMEJI しめじ	Shimeji Mushroom w/ Soy Sauce	7
・ PORTOBELLO ポータベロ マッシュルーム	Portobello Mushroom w/ Soy Sauce	6
・ ENOKI エノキ	Enoki Mushroom w/ Soy Sauce	6
・ ERYNGI エリンギ	Eryngi Mushroom w/ Salt	6
・ ZUCCHINI ズッキーニ	Zucchini w/ Salt	5
・ PAPURICA パプリカ	Bell Pepper w/ Soy Sauce	6
・ NAGAIMO 長芋磯辺焼き	Japanese Yam and Nori Seaweed w/ Soy Sauce	6

| Meat 肉串焼き |

・ MUNE 地鶏胸肉	California Free Range Chicken Breast w/ Salt or Teriyaki Sauce	3
・ MOMO 地鶏もも肉	California Free Range Chicken Thigh w/ Salt or Teriyaki Sauce	3
・ TSUKUNE 特製つくね	Homemade Chicken Meat Balls w/ Salt or Teriyaki Sauce	4
・ KAMO 鴨串焼	Long Island Duck w/ Salt	7
・ LAMB ラム串焼	New Zealand Lamb w/ Salt	5
・ FILLET STEAK 牛フィレ	U.S. Prime Beef Fillet w/ Freshly Ground Wasabi & Original Dipping Sauce	9
・ WASHU-GYU 和州牛串焼	Aussie Kobe Beef Skewers w/ Freshly Ground Wasabi & Original Dipping Sauce	11

| Fish 魚介類 |

・ SALMON 鮭	Scottish Salmon Fillet	12
・ HAMACHI 鯛町	Young Yellowtail Fillet	13
・ GINDARA SAIKYO YAKI 銀鱈西京焼き	Fillet of Cod Fish Steeped in Saikyo Miso	13
・ HOTATE 活帆立	Sea Scallop with in Umami Soup	9
・ HON-SHISHAMO 本柳葉魚	Premier Smelt (2 pieces)	12
・ TODAY'S SPECIAL FISH 本日の鮮魚	Please Ask	M/P

* Salt or Teriyaki Sauce

| Others その他 |

・ EI-HIRE エイヒレ	Dried Stingray Fin	6
・ TATAMI-IWASHI 鱈鱈	Dried Sardine Sheets	4
・ ATSUAGE 厚揚げ	Deep Fried Tofu	5
・ YAKI-ONIGIRI 焼きおにぎり	Roasted Rice Ball (Miso or Soy Sauce)	2.5
・ YAKI-MOCHI 焼餅	Roasted Homemade Rice Cake w/ Nori Seaweed (2 pieces)	4

Appetizers 前菜

| Cold Dishes 冷たい前菜 |

- HIRAME CARPACCIO 平目カルパッチョすだち塩 昆布風味 11
Thinly Sliced Fluke Sashimi Topped With Salted Seaweed and Japanese Sudachi (a Citrus Fruit Similar to Yuzu)
- CHEESE PLATER 和のチーズプレート 8
(いぶりガッコカマンベール、クリームチーズの昆布佃サンド、モzzarellaのもろみ射込み)
Assortment of Original Cheese Platter-Camembert with Pickled Daikon Radish, Cream Cheese with Kombu Seaweed, and Mozzarella with Chunky Moromi Miso
- SUNOMONO 生わかめの酢の物 4
Wakame Seaweed Tossed with Vinaigrette
- NATTO OROSHI 納豆おろし 4
Fermented Soy Beans Served with Grated Daikon Radish
- KAWARI YAKKO 変わり奴っ子 6
(奈良漬けと沢庵&シバ漬けの刻みのせ)
Chilled Tofu Topped With Shoga Ginger and Three Kinds of Japanese Style Pickles Served in a Clear Soup
- YAKKO 冷や奴 4
Chilled Tofu

| Warm Dishes 温かい前菜 |

- EDAMAME 焼き枝豆又は茹で枝豆 4
Gourmet Black Soy Beans Grilled or Boiled, Sprinkled with Salt
- UNI KOBU YAKI 雲丹の塩昆布焼き 11
Grilled Sea Urchin, Sprinkled with Salted Konbu Seaweed
- NAMA-FU DENGAKU 生麩柚子味噌田楽 7.5
Nama-Fu(wheat gluten cake) Brushed with Miso and Yuzu
- CHAWAN MUSHI 茶碗蒸し 6
Steamed Savoy Egg Custard Served With Chicken Meat Balls, Shrimp, Mochi, Shiitake Mushroom and Mitsuba Leaf
- KANI SHUMAI 蟹焼売スープ仕立て 9
Steamed Homemade Alaskan Snow Crab Dumplings Served in a Clear Soup
- FUKUSA YAKI 地鶏玉子の帛紗焼き 7
Japanese Style Omelet Stuffed with White fish, Carrot, Shiitake Mushroom and Mitsuba Leaf

Salads サラダ

- SASHIMI SALAD 刺身サラダ五種俵盛り 11
5 Kinds of Sashimi and Green Salad Served with Wasabi Dressing
- KAISO SALAD 海藻の盛り込み 8
Assortment of Seaweed and Konnyaku Yam Cake Slices with Miso Vinegar Dressing

- ROBATA-YA STICK SALAD 炙りサラダスティック (酒盗ディップと胡麻ドレッシング) 9
Grilled Seasonal Vegetables Sticks Served with Bonito Intestine Dip and Sesame Dressing
- DAIKON SALAD シャキシャキ大根と梅干しドレッシング 6
Thinly Sliced Daikon Radish Served with Ume Plum Dressing

Fried & Simmered Dishes 揚げ物・煮物

- KAKUNI 黒豚の角煮・おからマッシュ添え (1 piece / serving) 6
Robata-ya Original Stewed Diced Pork Served with Mashed Potato with Tofu Lees
- NOPPEI 具沢山のっぺい 6
Variety of Cooked Root Vegetables, Yam Cake and Ginkgo Nuts Served with Bonito Infused Soy Sauce
- GOMA TOFU AGEDASHI ごま豆腐の揚げ出し 6.5
Lightly Fried White Sesame Tofu Coated in a Light Batter Served in a Soy Sauce Infused Broth
- GYU DAIKON 牛すじ大根のあっさり煮 6.5
Simmered Shredded Beef Back Ribs with Daikon Radish Served with Bonito Infused Soy Sauce
- SHIN-JYAGA NI 新じゃがの甘しょう油煮 5
Simmered Fresh Baby Potato Served with Semi-Sweet Soy Sauce
- ASPARA BOU アスパラ棒の松の実あられ揚げ 8
Lightly Fried Asparagus and White Fish Paste Encrusted with Pine Nuts and Rice Crackers
- YUBA GYOZA 揚げ湯葉ワンタンの香り揚げ 7
Lightly fried Homemade Yuba - Bean Curd sheets Dumplings Stuffed with Minced Chicken and Shiso (a Japanese Herb)

Rice & Noodles お食事

- KAMAMESHI 炊きたて釜飯 Rice Cooked Served in an Earthenware pot for Two
* It requires 30 mins to prepare. Last order for Kamameshi is 10:30pm (Sun-Thu); 11:30pm (Fri & Sat)
W/ Salmon & Salmon Roe 鮭イクラ釜飯 ...15 W/ Chicken & Burdock 鶏ごぼろ釜飯 ...12
W/ Snow Crab 蟹釜飯 ..15
- HOT SANUKI UDON 讃岐うどん (温製) すだち又は梅わかめ 8
Hot Udon Noodles with Ume plums and Wakame Seaweed or Sudachui (a Citrus Fruit Similar to Yuzu)
- COLD SANUKI UDON 讃岐うどん (冷製) すだち or やまかけ 8
Cold Udon Noodles with Sudachi (a Japanese Citrus Fruit) or Grated Yam
- ZOUNI 炉端や雑煮 6
Homemade Mochi Rice Cake, Chicken, Scallion and Mitsuha Leaf Served in a Clear Soup
- TAMAGO ZOUSUI 地鶏玉子雑炊 7
Rice Porridge with Organic Egg
- TSUKEMONO 漬け物盛り合わせ
Assorted Pickles