



Welcome to Robataya NY

At Robataya NY, where festive meets intimate, we pair organic, local ingredients with their select Japanese counterparts.

Originating in the *Sendai* region of Japan, *Robatayaki* is a traditional Japanese barbecue where fresh seafood, savory meats, and seasonal vegetables are grilled before you over an open hearth. Whether you choose to sit at the lively counter or dine at the table feeling *Nigiwai* near our Japanese garden, your dining experience at Robataya NY will be unlike any other in New York City.

炉端屋ニューヨークへようこそ

炉端屋ニューヨークでは、賑わいをコンセプトに、仙台発祥の本格炉端焼きをご提供しています。

日本直送の鮮魚を中心に、ローカル産を盛り込んだ四季折々の食材をご用意。

焼方が目の前で焼き上げる迫力満点の炉端カウンター、家族や親友と団欒の時間を囲むダイニングテーブル。

ここニューヨークで、こだわり抜いた炉端焼きを、日本酒のセレクションと共に心行くまで堪能下さい。

Japanese Restaurant

炉端屋

ROBATAYA NY

by COTOYA



焼く 炉端

お野菜 VEGETABLES

酒肴 SHUKOU

ROBATAYAKI

is a barbecue style rooted in Japanese culture where seafood, meats, and vegetables are grilled before you over an open hearth. It originated in the rustic farmhouses throughout the Sendai region in Japan.

NASU / 茄子 Eggplant with Soy Sauce or Miso	8
ASPARAGUS / アスパラガス with Salt	8
SHISHITO PEPPER / ししとう with Soy Sauce	7
BELL PEPPERS / パプリカ with Salt	7
OKRA / おくら with Salt	7
ZUCCHINI / ズッキーニ with Salt	6
MEKYABETSU / 芽キャベツ Brussels Sprouts with Soy Sauce	7
TAMANEGI / 玉ねぎ Onion with Salt or Soy Sauce	7
ERYNGI MUSHROOM / えりんぎ with Salt	8
SHIMJI MUSHROOM / しめじ with Soy Sauce	9
ENOKI MUSHROOM / えのき with Soy Sauce	8
SHITAKE MUSHROOM / 椎茸 with Soy Sauce	9
ELEPHANT GARLIC / エレファントガーリック with Miso	7
SATSUMAIMO / さつまいも Sweet Potato with Salt & Butter	8
JAGAIMO / じゃがいも Potato with Salt & Butter	6
SATOIMO / 里いも Taro Potato with Soy Sauce	8
NAGAIMO / 長いも 磯辺焼き Japanese Yam with Soy Sauce & Nori Seaweed	9
KABOCHA / かぼちゃ Pumpkin with Salt & Butter	9

ABURI MENTAICO* / 炙り明太子 Seared Spicy Cod Roe	7
EIHIRE / えいひれ Stingray Fin	10

魚介 SEAFOOD

お肉 MEATS

お米 RICE

TODAY'S WHOLE FISH / 本日のお魚 Ask Server	M/P
GINDARA SAIKYO / 銀ダラ西京焼 Black Cod Fillet steeped in Saikyo Miso	25
SALMON YUAN / 鮭幽庵焼 Scottish Salmon Fillet steeped in Sweet Soy Sauce	20
HOKKE / しまほっけ Atka Mackerel Fillet	18
SABA / 塩鯖 Salted Mackerel Fillet	16
HOTATE* / 帆立 Scallop with Umami Soup or Butter & Soy Sauce	15
OYSTER* / 牡蠣 served with Ponzu Sauce	12
EBI / 大海老 Tiger Prawn with Salt	20
TARABA / タラバ蟹 Alaskan Red King Crab Leg	M/P
WASHU BEEF RIB EYE / 和州牛リブアイ served with Original Sauce	35
BEEF FILLET STEAK / 牛フィレ served with Original Sauce	14
LAMB / ラムチョップ New Zealand Lamb Chop with Salt	10
KAMO / 鴨串 Long Island Duck with Salt	9
TSUKUNE / 鶏つくね Homemade Chicken Meatball with Salt or Teriyaki	8
MUNE / 鶏むね肉 Chicken Breast with Salt or Teriyaki	9
MOMO / 鶏もも肉 Chicken Thigh with Salt or Teriyaki	8
YAKI ONIGIRI / 焼きおにぎり Riceball with Soy Sauce or Miso	3
YAKI MOCHI / 焼き餅 Rice Cake with Soy Sauce & Nori Seaweed	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

釜飯

KAMAMESHI

A traditional Japanese rice dish cooked in an iron pot called a kama. By cooking the rice and various ingredients in an iron pot, the rice gets slightly burned at the bottom which adds a desirable flavor to the rice.

Please allow 45 minutes to prepare / Last order 10:30pm

SALMON & SALMON ROE* / 鮭いくら	20
CRAB / 蟹	20
EEL / 鰻	20
CHICKEN / 鶏	16
MUSHROOM / きのこ	16

TOPPING : Salmon Roe* いくら \$5 / Crab 蟹 \$4 / Mushroom きのこ \$3

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