






SALADS

Get Greens!

- Baby Leaf Salad**  4.⁰⁰
baby mixed greens and cherry tomatoes topped with our original house japanese dressing
- Seaweed Salad** 4.⁰⁰
lightly seasoned mixed seaweed salad with baby mixed greens
- Spicy Tofu Salad** 6.⁰⁰
cold tofu topped with finely chopped onion, kikurage, and green onion topped with roasted sesame seeds, kizami nori and a spicy chili sauce
- JINYA Quinoa Salad**  7.⁰⁰
baby greens, green kale, broccoli and white quinoa tossed with goma sesame dressing, corn and cherry tomatoes

SMALL PLATES

Tapas

- Edamame**   3.⁰⁰
lightly salted boiled soy beans
- NEW** **Salmon Avocado w/ wasabi soy sauce*** 8.⁵⁰
salmon* and avocado tossed with wasabi soy sauce
- Pork Gyoza** (6 pcs.) 5.⁵⁰
handmade pork potstickers
- JINYA Bun** (1 pc.) 4.⁵⁰
steamed bun stuffed with slow-braised pork chashu, cucumber, and baby mixed greens served with JINYA's original bun sauce and kewpie mayonnaise
- Crispy Chicken** (5 pcs.) 6.⁰⁰ / (10 pcs.) 10.⁰⁰ / (15 pcs.) 14.⁰⁰
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce
- Caramelized Cauliflower**  6.⁰⁰
caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce
- Brussels Sprouts Tempura**  6.⁰⁰
crispy tempura brussels sprouts with white truffle oil
- Takoyaki -Octopus Ball-** 8.⁰⁰
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes
- Spicy Creamy Shrimp Tempura** 9.⁵⁰
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style
- NEW** **Sweet Potato Fries**  3.⁵⁰
sweet potato fries w/ honey mayo



Brussels Sprouts Tempura

JINYA MINI TACOS



- NEW** **Salmon Poke** (2 pcs.) 7.⁰⁰
JINYA's original salmon poke* in a crispy wonton taco shell
- NEW** **Pork Chashu & Kimchee** (2 pcs.) 5.⁰⁰
slow-braised pork chashu and kimchee in a crispy wonton taco shell

RICE BOWLS & CURRY

- Pork Chashu Bowl** (Reg.) 12.⁰⁰ / (Sml.) 6.⁰⁰
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds
- Chicken Chashu Bowl** (Reg.) 12.⁰⁰ / (Sml.) 6.⁰⁰
slow-braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds
- Tokyo Curry Rice** (Reg.) 10.⁰⁰ / (Sml.) 5.⁰⁰
tokyo style curry w/ ground chicken and steamed rice
- Steamed Rice** 2.⁵⁰

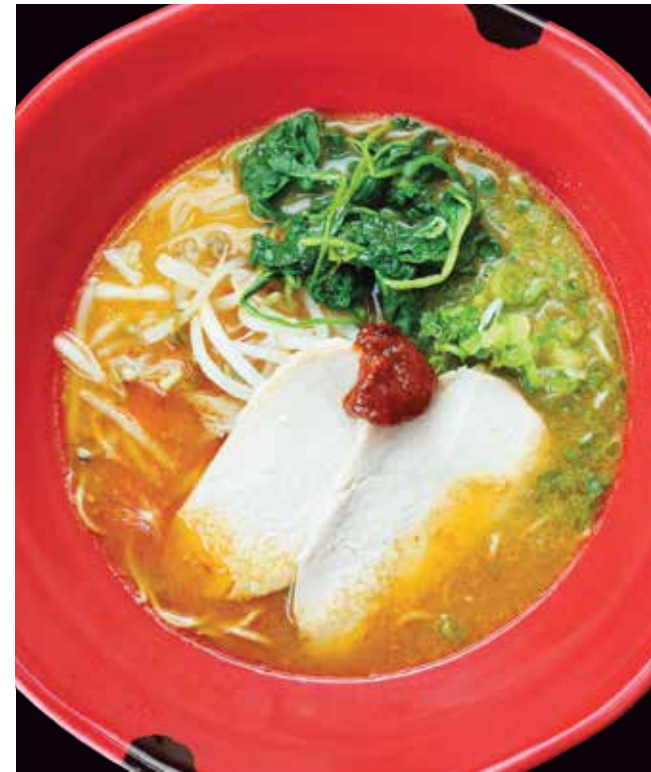
DESSERT

- Mochi Ice Cream** 3.⁵⁰
choice of green tea, chocolate
- Panna Cotta** 4.⁵⁰
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream

- JINYA Recommended**
-  **Vegetarian** *Fried items are fried in the same oil as seafood and meat products
-  **Gluten-Free Ingredients**



Salmon Avocado w/ wasabi soy sauce



Spicy Chicken Ramen 12.⁵⁰

chicken broth: chicken chashu, spinach, spicy bean sprouts, green onion
»served with thin noodles

Choose the spice level **MILD / SPICY / HOT**

Topping Suggestion
Seasoned Egg*

Topping Suggestion
Chicken Soboro
spicy ground chicken

TOPPINGS

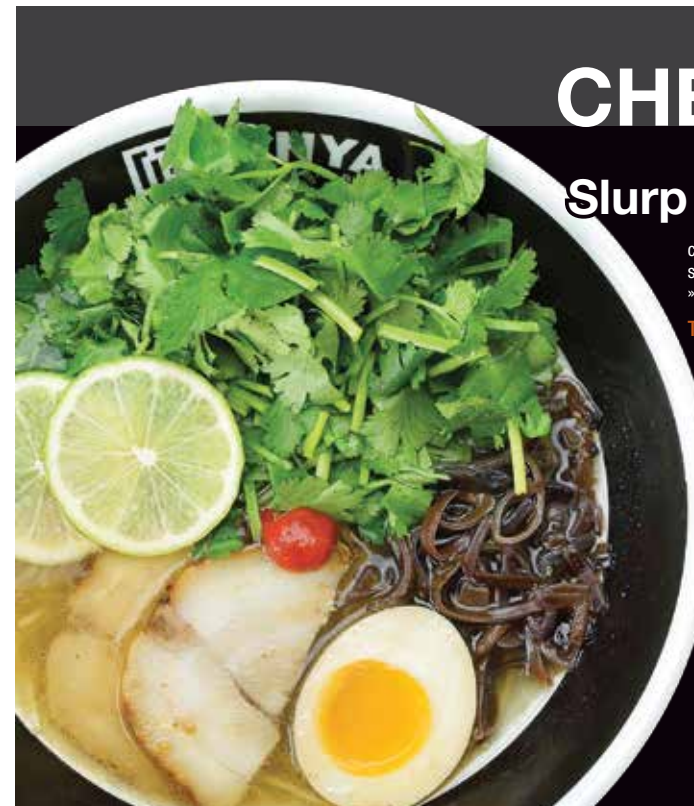
Customize Your Ramen!

- Fresh Garlic *FREE*
- Butter 0.⁵⁰
- Green Onion 1.⁰⁰
- Cabbage 1.⁰⁰
- Spicy Bean Sprouts 2.⁰⁰
- Seasoned Egg* 1.⁵⁰
- NEW** Onsen Tamago* -poached egg- 1.⁵⁰
- Spinach 1.⁰⁰
- Tofu 2.⁰⁰
- Nori Dried Seaweed 1.⁰⁰
- Corn 0.⁵⁰
- Kikurage 1.⁵⁰
- Broccoli 1.⁵⁰
- Bamboo Shoot 1.⁰⁰
- NEW** Brussels Sprouts 2.⁵⁰
- NEW** Chicken Soboro -spicy ground chicken- 3.⁰⁰
- NEW** Pork Soboro -spicy ground pork- 3.⁰⁰
- Pork Chashu 3.⁰⁰
- Wonton (Chicken) 3.⁰⁰
- Chicken Chashu 3.⁰⁰
- Mushroom 2.⁰⁰
- Bok Choy 1.⁵⁰
- Extra Soup 2.⁵⁰
- Kaedama -noodle refill- 2.⁰⁰

KAEDAMA

Get a noodle refill!!!

Save your soup! Order a Kaedama of noodles just as you're finishing your first, and we'll bring you a hot, fresh batch of noodles for your remaining soup.



CHEF'S SPECIAL

3/1 - 5/31, 2017

Slurp Up Cilantro*

chicken clear broth: cilantro, pork chashu, kikurage, seasoned egg*, lime, chili sauce
»served with thin noodles

\$11.⁷⁵

Topping Suggestion: Add Cilantro \$1.50



ARABIKI Pork Sausage

pork sausage, bean sprouts, whole grain dijon mustard

\$7.⁵⁰

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGS may increase your RISK of foodborne illness. Please inform your server of any food allergies.

Fairfax

RAMEN

Authentic Japanese Ramen

TONKOTSU



- SpROUTing Up Ramen** 14.⁰⁰
pork and chicken broth: pork chashu, kikurage, spicy bean sprouts, green onion, half seasoned egg*, crispy brussels sprouts, black pepper, ginger
»served with thick noodles
- Tonkotsu Spicy** 12.⁰⁰
pork broth: pork chashu, spicy bean sprouts, kikurage, green onion, spicy sauce »served with thick noodles
Choose your spice level, MILD, SPICY or HOT
- JINYA Tonkotsu Black** 13.⁰⁰
pork broth: pork chashu, kikurage, green onion, nori dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles
- Premium Tonkotsu White** 11.⁵⁰
pork and chicken broth: pork chashu, kikurage, green onion, half seasoned egg*, fried onion, spicy sauce
»served with thin noodles
- Cha Cha Cha -For Garlic Lovers-** 16.⁰⁰
pork and fish broth: pork chashu, seasoned egg*, bean sprouts, chopped onion, green onion, garlic, chili powder »served with thick noodles
No noodle substitution available

- Spicy Umami Miso Ramen** 13.⁰⁰
pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil »served with thick noodles

CHICKEN

- JINYA Chicken Ramen** 11.⁵⁰
chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles
- Spicy Chicken Ramen** 12.⁵⁰
chicken broth: chicken chashu, spinach, spicy bean sprouts, green onion »served with thin noodles
Choose your spice level, MILD, SPICY or HOT
- Wonton Chicken Ramen** 12.⁵⁰
chicken broth: wonton, spinach, green onion
»served with thin noodles
- Old Skool Ramen** 12.⁵⁰
chicken broth: fish oil, pork chashu, egg*, bamboo shoots, green onion »served with thin noodles

VEGETABLE

- Vegetable Soup Ramen**  11.⁸⁰
vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper
»served with thin noodles
- Spicy Creamy Vegan Ramen**  12.⁰⁰
vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil, sesame seeds
»served with thick noodles

Spinach Noodles available for an additional \$2.00.