









## SALADS

Get Greens!

- Baby Leaf Salad**  4.<sup>00</sup>  
baby mixed greens and cherry tomatoes topped with our original house japanese dressing
- Seaweed Salad** 4.<sup>85</sup>  
lightly seasoned mixed seaweed salad with baby mixed greens
- Spicy Tofu Salad** 6.<sup>00</sup>  
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**  6.<sup>00</sup>  
baby greens, green kale, broccoli and white quinoa tossed with goma sesame dressing, corn and cherry tomatoes

## SMALL PLATES

- Edamame**   3.<sup>99</sup>  
lightly salted boiled soy beans
- Salmon Avocado\* w/ wasabi soy sauce** 9.<sup>99</sup>  
salmon\* and avocado tossed with wasabi soy sauce
- Pork Gyoza** (6 pcs.) 5.<sup>95</sup>  
handmade pork potstickers
-  **JINYA Bun** (1 pc.) 4.<sup>50</sup>  
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.<sup>50</sup> / (10 pcs.) 10.<sup>50</sup> / (15 pcs.) 15.<sup>00</sup>  
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce
- Caramelized Cauliflower**  6.<sup>00</sup>  
caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce
-  **Brussels Sprouts Tempura**  6.<sup>85</sup>  
crispy tempura brussels sprouts with white truffle oil
- Takoyaki -Octopus Ball-** 7.<sup>99</sup>  
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes
- Spicy Creamy Shrimp Tempura** 8.<sup>50</sup>  
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style
- Sweet Potato Sticks**  4.<sup>95</sup>  
sweet potato fries w/ honey mayo
- Sautéed Green Beans & Cashew Nuts** 4.<sup>50</sup>  
sautéed green beans tossed with cashew nuts and a savory ramen seasoning sauce
- Sautéed Shishito Pepper** 5.<sup>75</sup>  
sautéed shishito peppers in garlic soy sauce with smoked bonito flakes
-  **Salmon Cilantro Sashimi\*** 9.<sup>99</sup>  
scottish salmon sashimi\* topped with fresh cilantro, finely diced jalapeno, and a citrus soy sauce
- Nasu-Miso Eggplant dressed with Miso** 6.<sup>25</sup>  
miso dressed Japanese eggplant and shiitake mushrooms, topped with fresh cut green onions, and roasted sesame seeds



Brussels Sprouts Tempura




## JINYA MINI TACOS

- Salmon Poke\*** (2 pcs.) 5.<sup>80</sup>  
JINYA's original salmon poke\* in a crispy wonton taco shell
- Pork Chashu & Kimchee** (2 pcs.) 5.<sup>50</sup>  
slow-braised pork chashu and kimchee in a crispy wonton taco shell

## RICE BOWLS & CURRY

- Pork Chashu Bowl\*** (Reg.) 9.<sup>50</sup> / (Sml.) 5.<sup>50</sup>  
slow-braised pork chashu, spinach, green onion, seasoned egg\*, sesame seeds
- Chicken Chashu Bowl\*** (Reg.) 9.<sup>50</sup> / (Sml.) 5.<sup>50</sup>  
slow-braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg\*, sesame seeds
- Tokyo Curry Rice** (Reg.) 9.<sup>50</sup> / (Sml.) 5.<sup>50</sup>  
tokyo style curry w/ ground chicken and steamed rice
- Steamed Rice** 2.<sup>50</sup>

## DESSERT

- Mochi Ice Cream** 3.<sup>00</sup>  
choice of green tea, chocolate
- Panna Cotta** 3.<sup>95</sup>  
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**

\*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.



## Spicy Chicken Ramen 12.<sup>00</sup>

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.<sup>50</sup>
- Green Onion 1.<sup>00</sup>
- Fried Onion 1.<sup>00</sup>
- Cabbage 1.<sup>00</sup>
- Spicy Bean Sprouts 1.<sup>00</sup>
- Seasoned Egg\* 2.<sup>00</sup>
-  Onsen Tamago\* -poached egg- 1.<sup>50</sup>
- Spinach 1.<sup>00</sup>
- Tofu 1.<sup>00</sup>
- Nori Dried Seaweed 1.<sup>00</sup>
- Corn 1.<sup>00</sup>
- Kikurage 1.<sup>00</sup>
- Broccoli 1.<sup>00</sup>
- Bamboo Shoot 1.<sup>00</sup>
-  Brussels Sprouts 2.<sup>00</sup>
-  Chicken Soboro -spicy ground chicken- 2.<sup>00</sup>
-  Pork Soboro -spicy ground pork- 2.<sup>00</sup>
- Pork Chashu 2.<sup>25</sup>
- Wonton (Chicken) 2.<sup>50</sup>
- Chicken Chashu 2.<sup>25</sup>
- Mushroom 2.<sup>00</sup>
- Bok Choy 1.<sup>60</sup>
- Extra Soup 2.<sup>25</sup>
- Kaedama\* -noodle refill- 2.<sup>00</sup>

## 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.

\$2.<sup>00</sup>

## CHEF'S SPECIAL

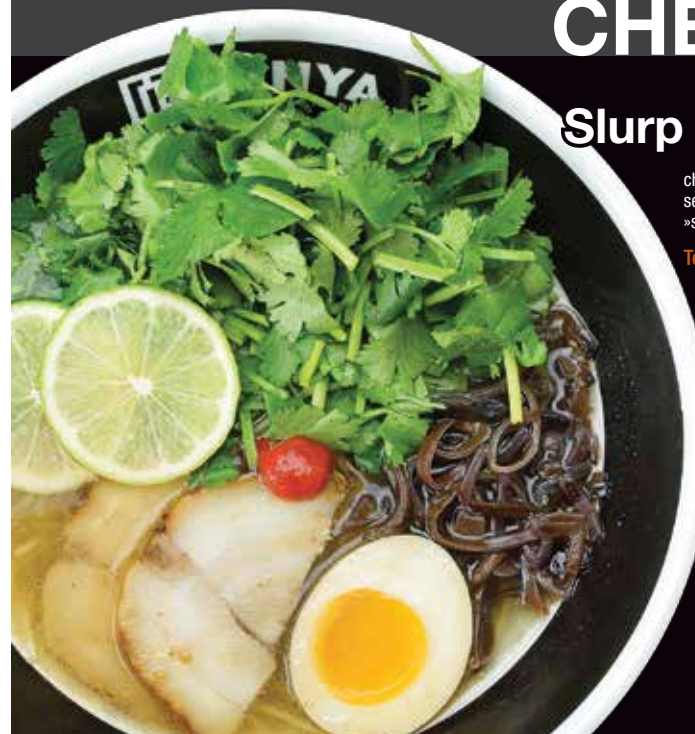
3/1 - 5/31, 2017

### Slurp Up Cilantro\*

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

\$11.<sup>50</sup>

Topping Suggestion: Add Cilantro \$1.50



## ARABIKI Pork Sausage

pork sausage, bean sprouts, whole grain dijon mustard

\$6.<sup>00</sup>

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San Jose

## RAMEN

Authentic Japanese Ramen

### TONKOTSU

-  **Sprouting Up Ramen\*** 12.<sup>50</sup>  
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.<sup>50</sup>  
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.<sup>00</sup>  
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\*** 12.<sup>50</sup>

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- 14.<sup>00</sup>

pork and fish broth: pork chashu, seasoned egg\*, bean sprouts, chopped onion, green onion, garlic, chili powder »served with extra thick noodles  
No noodle substitution available

### **Spicy Umami Miso Ramen** 12.<sup>50</sup>

pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil »served with thick noodles

### CHICKEN

- JINYA Chicken Ramen** 11.<sup>00</sup>  
chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles

### **Spicy Chicken Ramen** 12.<sup>00</sup>

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** 11.<sup>00</sup>

chicken broth: wonton, spinach, green onion  
»served with thin noodles

### **Old Skool Ramen\*** 11.<sup>00</sup>

chicken broth: fish oil, pork chashu, egg\*, bamboo shoots, green onion »served with thin noodles

### VEGETABLE

### **Vegetable Soup Ramen** 11.<sup>00</sup>

vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper  
»served with thin noodles

### **Spicy Creamy Vegan Ramen** 12.<sup>00</sup>

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.