

## COMBINATIONS

Make it a combo! Select a combination below to pair with your bowl of ramen



- Pork Gyoza (4 pcs.) & Salad *plus 5.80*
- Crispy Chicken & Salad *plus 5.80*
- Chicken Chashu Bowl\* & Salad *plus 7.80*
- Pork Chashu Bowl\* & Salad *plus 7.80*
- Tokyo Curry Rice & Salad *plus 6.80*

## COMPLETE YOUR MEAL

### Add a JINYA signature plate



**JINYA Bun**  
steamed bun stuffed with slow-braised pork chashu, cucumber, and baby mixed greens served with JINYA's original bun sauce and kewpie mayonnaise

### Add a dessert

**Mochi Ice Cream**  
choice of green tea, chocolate

**Panna Cotta**  
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream

\*Consuming raw or undercooked, seafood, or EGGs may increase your risk of foodborne illness.  
**Food Allergies?** Please ask your server about the ingredients before placing your order.

LAOT 1218

## KIDS' MEAL

12 and Under



**Kids' Meal** *10.00*  
chicken ramen w/ spinach and corn, chashu rice, crispy chicken, french fries, orange, candy, and vanilla ice cream

## GIFT CARD

Please ask your server for more details



## HAPPY HOUR

3:00pm - 7:00pm / 10:00pm - Close

### BEVERAGE

Sapporo 12oz Can	4.00
Selected Craft Beer	5.00
Hot Sake	9.00
Cold Cup Sake	6.00
Mimosa	6.00
Lycheetini	6.00

### SALADS

JINYA Quinoa Salad	4.80
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### SMALL PLATES

JINYA Bun	(1 pc.) 3.80
Caramelized Cauliflower	4.80
Crispy Chicken	(5 pcs.) 4.80
Cheezy Parmesan Meatball	4.80

### JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 3.80
Pork Chashu & Kimchee	(2 pcs.) 3.80

### DESSERT

Panna Cotta	2.80
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## FOLLOW US

**What's Your Slurp Game**  
Get a shot at a free bowl of ramen in just three easy steps!

1. Follow @JINYARamenBar
2. Snap and share a pic of your JINYA Ramen experience and tag @JINYARamenBar using #WhatsYourSlurpGame
3. Winners will be chosen at random weekly



@jinyaramenbar



**RAMEN IS ALL THE CRAZE**

## SALADS

Get Greens!

<b>Baby Leaf Salad</b>	4.80
lightly mixed greens and cherry tomatoes topped with our original house japanese dressing	
<b>Seaweed Salad</b>	4.80
lightly seasoned mixed seaweed salad with baby mixed greens	
<b>Spicy Tofu Salad</b>	5.80
cold tofu topped with finely chopped onion, kikkurage, and green onion topped with roasted sesame seeds, kizami nori and a spicy chili sauce	
<b>JINYA Quinoa Salad</b>	6.80
baby greens, green kale, broccoli and white quinoa, kidney beans, garbanzo beans tossed with goma sesame dressing, corn and cherry tomatoes	

## SMALL PLATES

<b>Crispy Chick Peas</b>	3.80
lightly fried chick peas tossed in JINYA spicy curry salt	
<b>Edamame</b>	4.00
lightly salted boiled soy beans	
<b>Salmon Avocado* w/ wasabi soy sauce</b>	8.50
salmon* and avocado tossed with wasabi soy sauce	
<b>Pork Gyoza</b>	(6 pcs.) 6.80
handmade pork potstickers	
<b>JINYA Bun</b>	(1 pc.) 5.20
steamed bun stuffed with slow-braised pork chashu, cucumber, and baby mixed greens served with JINYA's original bun sauce and kewpie mayonnaise	
<b>Crispy Chicken</b>	(5 pcs.) 6.80
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce	
	(10 pcs.) 12.00
	(15 pcs.) 16.00
<b>Caramelized Cauliflower</b>	7.20
caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce	
<b>Takoyaki -Octopus Balls-</b>	8.50
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh out green onion and smoked bonito flakes	
<b>Spicy Creamy Shrimp Tempura</b>	8.80
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "abi-mayo" style	
<b>Cheezy Parmesan Meatball</b>	7.20
braised beef meatballs with homemade tomato sauce topped with finely shredded parmesan cheese	
<b>Seafood Ceviche*</b>	8.80 240 cal
salmon sashimi and shrimp marinated in our spicy ceviche sauce with sliced red onion, tomato, avocado, cucumber and cilantro	
<b>Salmon Cilantro Sashimi*</b>	9.50 130 cal
Scottish salmon sashimi* topped with fresh cilantro, finely diced jalapeno, and a citrus soy sauce	
<b>Brussels Sprouts Tempura</b>	7.80 320 cal
crispy tempura brussels sprouts with white truffle oil	

## JINYA MINI TACOS

<b>Salmon Poke*</b>	(2 pcs.) 5.00
JINYA's original salmon poke* in a crispy wonton taco shell	
<b>Pork Chashu &amp; Kimchee</b>	(2 pcs.) 5.00
slow-braised pork chashu and kimchee in a crispy wonton taco shell	
<b>Spicy Tuna*</b>	(2 pcs.) 5.00
spicy tuna* in a crispy wonton taco shell	

## RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg.) 2.00 (Sml.) 1.90

<b>Pork Chashu Bowl*</b>	(Reg.) 11.20 (Sml.) 7.80
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds	
<b>Chicken Chashu Bowl*</b>	(Reg.) 11.20 (Sml.) 7.80
slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds	
<b>Beef Sukiyaki Bowl*</b>	(Reg.) 12.80 (Sml.) 8.80
slow-braised beef sukiyaki, onion, orsen tamago*, green onion	
<b>California Poke Bowl*</b>	(Reg.) 12.80 (Sml.) 8.80
salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro	
<b>Tokyo Curry Rice</b>	(Reg.) 10.80 (Sml.) 6.80
tokyo style curry w/ ground chicken and steamed rice	
add beef sukiyaki	4.00
<b>Steamed Rice</b>	2.00

## DESSERT

<b>Mochi Ice Cream</b>	3.50
choice of green tea (80 cal), chocolate (110 cal)	
<b>Panna Cotta</b>	4.80
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream	



Panna Cotta



**Goku Midnight Cowboy** *22.00*

pork broth, tender braised beef brisket, bean sprouts, green onion, kikkurage, \*seasoned egg \*served with thick noodles



## TOPPINGS

Customize Your Ramen!

Fresh Garlic	FREE
Butter	1.00
Green Onion	1.50
Fried Onion	1.50
Cabbage	1.50
Spicy Bean Sprouts	1.50
Seasoned Egg*	1.80
Onsen Tamago* -poached egg-	1.80
Spinach	1.50
Tofu	1.80
Nori Dried Seaweed	1.50
Corn	1.50
Kikkurage	1.50
Broccoli	1.50
Bamboo Shoot	1.50
Brussels Sprouts	2.00
Chicken Soboro -spicy ground chicken-	2.50
Pork Soboro -spicy ground pork-	2.50
Pork Chashu	3.00
Wonton (Chicken)	3.00
Chicken Chashu	3.00
Mushroom	1.50
Bok Choy	1.50
Beef Sukiyaki	4.00
Meatballs (2 pcs.)	2.50
Brisket	12.80
Extra Soup	2.50
Spicy Sauce	1.00
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. *\$2.00*



**CHEF'S SPECIAL**

**Spicy Meatball Ramen**

chicken clear broth, spiced beef meatballs, bean sprouts, green onion, bok choy, seasoned egg\* and JINYA original chili seasoning served with thick noodles *\$13.80*



**Salmon Poke Nachos\***

salmon\*, avocado, chopped olives, cilantro, queso fresco, nori and sesame seed with spicy mayonnaise *\$8.80*

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LAOT

## RAMEN

Authentic Japanese Ramen

### CHICKEN

**JINYA Chicken Ramen** *12.80*

chicken broth, chicken chashu, spinach, green onion, fried onion \*served with thin noodles

Topping Suggestion **Cheese & Tomato** *\$2.00*

**Spicy Chicken Ramen** *13.80*

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** *12.80*

chicken broth, wonton, spinach, green onion \*served with thin noodles

**Slurp Up Cilantro\*** *12.80*

chicken clear broth, cilantro, chicken chashu, kikkurage, seasoned egg\*, lime, chili sauce \*served with thin noodles

### TONKOTSU

**Sprouting Up Ramen\*** *14.00*

pork and chicken broth, pork chashu, kikkurage, spicy bean sprouts, green onion, half seasoned egg\*, crispy brussels sprouts, black pepper, ginger \*served with thick noodles

**Tonkotsu Spicy** *14.00*

pork broth, pork chashu, spicy bean sprouts, kikkurage, green onion, spicy sauce \*served with thick noodles

Choose your spice level, MILD, SPICY or HOT

**JINYA Tonkotsu Black\*** *14.50*

pork broth, pork chashu, kikkurage, green onion, noni dried seaweed, seasoned egg\*, garlic chips, garlic oil, fried onion, spicy sauce \*served with thin noodles

**Spicy Umami Miso Ramen** *14.00*

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

**Sukiyaki Q Ramen\*** *14.00*

pork broth, beef sukiyaki, green onion, orsen tamago\* \*served with thin noodles

**Tangy Shrimp Cilantro** *14.00*

pork and shrimp broth, shrimp tempura, mushroom, cilantro, lime, spicy sauce \*served with thin noodles

### VEGETABLE

**Vegetable Soup Ramen** *12.80*

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

**Spicy Creamy Vegan Ramen** *14.00*

vegetable broth, tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil, sesame seeds \*served with thin noodles

Kale Noodles available for an additional \$1.00

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

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