

COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 6. ⁵⁰
Crispy Chicken & Salad	plus 6. ⁵⁰
Chicken Chashu Bowl* & Salad	plus 8. ⁷⁵
Pork Chashu Bowl* & Salad	plus 9. ⁰⁰
Tokyo Curry Rice & Salad	plus 8. ⁵⁰

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.

DC 14th 1218

KIDS' MEAL

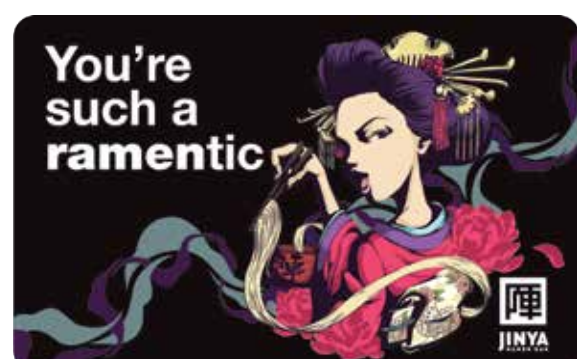
12 and Under



Kids' Meal 13.⁰⁰
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

4:00pm - 7:00pm

BEVERAGE

Kirin Ichiban Draft	5
Suntory Toki Highball	6
Gekkeikan	(230ml) 8

SALADS

JINYA Quinoa Salad	7
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SMALL PLATES

JINYA Bun	(1 pc.) 4
Caramelized Cauliflower	5
Crispy Chicken	(5 pcs.) 5
Cheezy Parmesan Meatball	7

JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 6
Pork Chashu & Kimchee	(2 pcs.) 5

DESSERT

Panna Cotta	4
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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!

Baby Leaf Salad	5. ²⁵
baby mixed greens and cherry tomatoes topped with our original house japanese dressing	
Seaweed Salad	5. ²⁵
lightly seasoned mixed seaweed salad with baby mixed greens	
Spicy Tofu Salad	7. ⁵⁰
cold tofu topped with finely chopped onion, kikkura, and green onion topped with roasted sesame seeds, kizami nori and a spicy chili sauce	
JINYA Quinoa Salad	9. ⁰⁰
baby greens, green kale, broccoli and white quinoa, kidney beans, garbanzo beans tossed with goma sesame dressing, corn and cherry tomatoes	

SMALL PLATES

Crispy Chick Peas	4. ⁵⁰
lightly fried chick peas tossed in JINYA spicy curry salt	
Edamame	4. ⁰⁰
lightly salted boiled soy beans	
Salmon Avocado* w/ wasabi soy sauce	8. ⁵⁰
salmon* and avocado tossed with wasabi soy sauce	
Pork Gyoza	(6 pcs.) 7. ⁰⁰
handmade pork potstickers	
JINYA Bun	(1 pc.) 5. ⁰⁰
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.) 7. ²⁵
juicy fried chicken thigh with an original garlic pepper sauce served with mixed baby greens and JINYA's original ponzu sauce	(10 pcs.) 12. ²⁵ (15 pcs.) 17. ⁵⁰
Caramelized Cauliflower	7. ⁷⁵
caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce	
Takoyaki -Octopus Balls-	9. ⁵⁰
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh out green onion and smoked bonito flakes	
Spicy Creamy Shrimp Tempura	10. ⁵⁰
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "abi-mayo" style	
Cheezy Parmesan Meatball	8. ⁹⁵
braised beef meatballs with homemade tomato sauce topped with finely shredded parmesan cheese	

JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 7. ²⁵
JINYA's original salmon poke* in a crispy wonton taco shell	
Pork Chashu & Kimchee	(2 pcs.) 6. ⁵⁰
slow-braised pork chashu and kimchee in a crispy wonton taco shell	
Spicy Tuna*	(2 pcs.) 7. ²⁵
spicy tuna* in a crispy wonton taco shell	

RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg.) 4.⁵⁰ (Sml.) 2.⁷⁵

Pork Chashu Bowl*	(Reg.) 14. ²⁵ (Sml.) 7. ⁷⁵
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds	
Chicken Chashu Bowl*	(Reg.) 13. ⁷⁵ (Sml.) 7. ⁵⁰
slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds	
Beef Sukiyaki Bowl*	(Reg.) 17. ⁵⁰ (Sml.) 9. ²⁵
slow-braised beef sukiyaki, onion, orsen tamago*, green onion	
California Poke Bowl*	(Reg.) 20. ⁰⁰ (Sml.) 12. ⁰⁰
salmon*, avocado, cilantro, seaweed salad, mango*, avocado, cilantro	
Tokyo Curry Rice	(Reg.) 12. ⁷⁵ (Sml.) 6. ⁵⁰
tokyo style curry w/ ground chicken and steamed rice	
add beef sukiyaki	3. ⁵⁰
Steamed Rice	2. ⁷⁵

DESSERT

Mochi Ice Cream	4. ⁹⁵
choice of green tea (80 cal), chocolate (110 cal)	
Panna Cotta	6. ²⁵
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream	



Panna Cotta



Goku Midnight Cowboy 25.⁰⁰

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

Topping Suggestion
Brussels Sprouts

Topping Suggestion
Nori Dried Seaweed

TOPPINGS

Customize Your Ramen!

Fresh Garlic	FREE
Butter	1. ⁰⁰
Green Onion	1. ²⁵
Fried Onion	1. ²⁵
Cabbage	1. ²⁵
Spicy Bean Sprouts	1. ⁷⁵
Seasoned Egg*	1. ⁰⁰
Onsen Tamago* -poached egg-	1. ²⁵
Spinach	1. ⁵⁰
Tofu	2. ⁵⁰
Nori Dried Seaweed	1. ²⁵
Corn	0. ⁷⁵
Kikkura	1. ⁷⁵
Broccoli	2. ²⁵
Bamboo Shoot	2. ²⁵
Brussels Sprouts	2. ⁷⁵
Chicken Soboro -spicy ground chicken-	3. ²⁵
Pork Soboro -spicy ground pork-	3. ⁵⁰
Pork Chashu	3. ⁵⁰
Wonton (Chicken)	3. ²⁵
Chicken Chashu	3. ²⁵
Mushroom	2. ²⁵
Bok Choy	1. ⁷⁵
Beef Sukiyaki	3. ⁰⁰
Meatballs (2 pcs.)	3. ⁰⁰
Brisket	13. ⁰⁰
Extra Soup	3. ²⁵
Spicy Sauce	1. ⁰⁰
Kaedama -noodle refill-	3. 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. \$3.⁰⁰



CHEF's SPECIAL

12/1, 2018 - 2/28, 2019

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 \$14.⁵⁰



Salmon Poke Nachos*

salmon*, avocado, chopped olives, cilantro, queso fresco, nori and sesame seed with spicy mayonnaise \$10.⁰⁰

*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. Washington DC 14th

RAMEN

Authentic Japanese Ramen

CHICKEN

JINYA Chicken Ramen 14.⁵⁰

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

Topping Suggestion Cheese & Tomato \$3.⁰⁰

Spicy Chicken Ramen 15.⁰⁰

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 14.⁷⁵

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

Slurp Up Cilantro* 14.⁰⁰

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

TONKOTSU

Sprouting Up Ramen* 16.²⁵

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

Tonkotsu Spicy 15.⁵⁰

pork broth, pork chashu, spicy bean sprouts, kikkura, green onion, spicy sauce *served with thick noodles
Choose your spice level, MILD, SPICY or HOT

JINYA Tonkotsu Black* 15.⁰⁰

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

Spicy Umami Miso Ramen 15.⁰⁰

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

Sukiyaki Q Ramen* 14.⁵⁰

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

Tangy Shrimp Cilantro 16.⁰⁰

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

VEGETABLE

Vegetable Soup Ramen 13.⁵⁰

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

Spicy Creamy Vegan Ramen 15.⁰⁰

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

Kale Noodles available for an additional \$2.00

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

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