

COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 5. ⁵⁰	223 cal
Crispy Chicken & Salad	plus 5. ⁵⁰	430 cal
Chicken Chashu Bowl* & Salad	plus 5. ⁷⁵	540 cal
Pork Chashu Bowl* & Salad	plus 6. ⁵⁰	690 cal
Tokyo Curry Rice & Salad	plus 5. ⁰⁰	470 cal

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 or chocolate

Panna Cotta
homemade panna cotta, caramel cream sauce, graham cracker and 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.

Dallas 0919

KIDS' MEAL

12 and Under



Kids' Meal 10.⁷⁵ 1070 cal
chicken ramen with spinach and corn, chashu rice, crispy chicken, french fries, orange, candy, and vanilla ice cream

HAPPY HOUR

3:00pm - 6:30pm

BEVERAGE

Sapporo Draft	4. ⁵⁰
Selected Craft Beer	5. ⁰⁰
Hot Sake	5. ⁰⁰
Lycheetini	6. ⁰⁰

SALADS

JINYA Quinoa Salad	4. ⁵⁰
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SMALL PLATES

JINYA Bun	(1 pc.)	3. ²⁵
Caramelized Cauliflower		3. ⁵⁰
Crispy Chicken	(5 pcs.)	4. ⁵⁰
Cheezy Parmesan Meatball		5. ⁵⁰

JINYA MINI TACOS

Salmon Poke*	(2 pcs.)	4. ⁰⁰
Vegan Tacos	(2 pcs.)	4. ⁰⁰

DESSERT

Panna Cotta	3. ⁵⁰
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GIFT CARD

Please ask your server for more details



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

Baby Leaf Salad	3. ⁵⁰	110 cal
lightly mixed greens and cherry tomatoes topped with our original house Japanese dressing		
Seaweed Salad	3. ⁹⁵	70 cal
lightly seasoned mixed seaweed salad with baby mixed greens		
Spicy Tofu Salad	5. ⁵⁰	240 cal
cold tofu topped with finely chopped onion, kikkurage, and green onion topped with roasted sesame seeds, kizami nori and a spicy chili sauce		
JINYA Quinoa Salad	7. ⁹⁵	230 cal
baby greens, kale, broccoli, white quinoa, kidney and garbanzo beans tossed with sesame dressing, garnished with corn and cherry tomatoes		

SMALL PLATES

Edamame	4. ⁵⁰	180 cal
lightly salted boiled soy beans		
Pork Gyoza	(6 pcs.) 7. ⁹⁵	260 cal
handmade pork potstickers		
JINYA Bun	(1 pc.) 4. ⁵⁰	350 cal
steamed bun stuffed with slow-braised pork chashu, cucumber, and baby mixed greens served with JINYA's original bun sauce and kewpie mayonnaise		
Brussels Sprouts Tempura	6. ⁹⁵	320 cal
crispy tempura brussels sprouts with white truffle oil		
Crispy Chicken	(5 pcs.) 6. ⁹⁵ 650 cal (10 pcs.) 12. ⁹⁵ 1300 cal (15 pcs.) 16. ⁹⁵ 1950 cal	
jucy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce		
Caramelized Cauliflower	6. ⁵⁰	260 cal
caramelized cauliflower with toasted pine nuts, crispy mimi leaves, and lime sauce		
Cheezy Parmesan Meatballs	8. ⁵⁰	400 cal
braised beef meatballs with homemade tomato sauce topped with finely shredded parmesan cheese		
Salmon Avocado* with wasabi soy sauce	11. ⁹⁵	150 cal
salmon* and avocado tossed with wasabi soy sauce		
Takoyaki -Octopus Balls-	12. ⁵⁰	660 cal
bailed octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes		
Spicy Creamy Shrimp Tempura	10. ⁹⁵	690 cal
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style		

JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 6. ⁵⁰	130 cal
JINYA's original salmon poke* in a crispy wonton taco shell		
Spicy Tuna*	(2 pcs.) 6. ⁵⁰	150 cal
spicy tuna* in a crispy wonton taco shell		
Vegan Tacos	(2 pcs.) 6. ⁵⁰	120 cal
plant-base tacos: soy meat, guacamole and cilantro on bite size crispy taco shells		

RICE BOWLS & CURRY

substitute quinoa and beans mix for rice	(Reg.) 3. ⁰⁰ 200 cal (Sml.) 2. ⁹⁰ 120 cal	
Pork Chashu Bowl*	(Reg.) 12. ⁵⁰ 1200 cal (Sml.) 7. ⁵⁰ 640 cal	
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds		
Chicken Chashu Bowl*	(Reg.) 12. ⁵⁰ 900 cal (Sml.) 7. ⁵⁰ 490 cal	
slow-braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds		
Vegan Rice Bowl	(Reg.) 12. ⁵⁰ 860 cal (Sml.) 7. ⁵⁰ 470 cal	
plant-base rice bowl: soy meat, corn, sausage tofu, cilantro, red onion pickles and fresh broccoli over steamed rice		
California Poke Bowl*	(Reg.) 14. ⁰⁰ 810 cal (Sml.) 9. ⁰⁰ 490 cal	
salmon*, spicy tuna*, shrimp*, seaweed salad, masago*, avocado, cilantro		
Tokyo Curry Rice	(Reg.) 10. ⁵⁰ 760 cal (Sml.) 7. ⁰⁰ 420 cal	
Tokyo style curry with ground chicken and steamed rice		
Steamed Rice	2. ⁰⁰	310 cal

DESSERT

Mochi Ice Cream	4. ⁵⁰	80-110 cal
choice of green tea (80 cal) or chocolate (110 cal)		
Panna Cotta	6. ⁵⁰	420-430 cal
homemade panna cotta, caramel cream sauce, graham cracker and vanilla ice cream		



Panna Cotta



Goku Midnight Cowboy 18.⁷⁵
1200 cal
pork broth, tender braised beef brisket, bean sprouts, green onion, kikkurage, *seasoned egg *served with thick noodles



TOPPINGS

Customize Your Ramen!

Fresh Garlic	FREE	15 cal
Butter	1. ⁵⁰	110 cal
Green Onion	1. ²⁵	15 cal
Fried Onion	1. ⁷⁵	40 cal
Cabbage	1. ⁷⁵	20 cal
Spicy Bean Sprouts	1. ⁹⁵	80 cal
Seasoned Egg*	2. ⁰⁰	80 cal
Spinach	1. ⁵⁰	10 cal
Tofu	1. ⁵⁰	90 cal
Nori Dried Seaweed	1. ⁵⁰	0 cal
Corn	2. ⁰⁰	40 cal
Kikkurage	2. ⁰⁰	10 cal
Broccoli	2. ⁵⁰	15 cal
Broccolini	3. ⁰⁰	50 cal
Bamboo Shoot	2. ⁵⁰	20 cal
Brussels Sprouts	2. ⁹⁵	150 cal
Chicken Soboro -spicy ground chicken-	2. ⁹⁵	120 cal
Pork Soboro -spicy ground pork-	2. ⁹⁵	160 cal
Soy Meat Soboro	2. ⁹⁵	70 cal
Pork Chashu	2. ⁵⁰	160 cal
Wonton (Chicken)	2. ⁹⁵	120 cal
Chicken Chashu	2. ⁹⁵	80 cal
Mushroom	2. ⁵⁰	20 cal
Bok Choy	2. ⁰⁰	10 cal
Meatballs (2 pcs.)	3. ⁰⁰	140 cal
Brisket	11. ⁰⁰	370 cal
Extra Soup	3. ⁵⁰	5-90 cal
Spicy Sauce	1. ²⁵	23 cal
Kaedama -noodle refill-	2. ⁵⁰	90-520 cal

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. **\$2.⁵⁰**

CHEF'S SPECIAL

9/1 - 11/30, 2019

Spicy Meatball Ramen



chicken clear broth, meatballs, corn, green onion, cabbage, cherry tomato, butter and original tomato sauce in the broth with chili oil *served with thick noodles **\$13.⁹⁵**

Veggie Bun

steamed bun, pea protein patty (BEYOND MEAT™), guacamole, cucumber with vegan mayonnaise **\$7.⁴⁵**

RAMEN

Authentic Japanese Ramen

CHICKEN

JINYA Chicken Ramen	12. ⁹⁵
chicken broth, chicken chashu, spinach, green onion, fried onion *served with thin noodles	740 cal
Topping Suggestion Cheese & Tomato	\$2.⁵⁰ 110 cal

Spicy Chicken Ramen	13. ⁹⁵
chicken broth, chicken chashu, spinach, spicy bean sprouts, green onion *served with thin noodles	810-850 cal
Choose your spice level, MILD, SPICY or HOT	

Wonton Chicken Ramen	13. ⁷⁵
chicken broth, wonton, spinach, green onion *served with thin noodles	870 cal

Slurp Up Cilantro*	12. ⁹⁵
chicken clear broth, cilantro, chicken chashu, kikkurage, seasoned egg*, lime, chili sauce *served with thin noodles	680 cal

TONKOTSU

Sprouting Up Ramen*	14. ⁹⁵
pork and chicken broth, pork chashu, kikkurage, spicy bean sprouts, green onion, seasoned egg*, crispy brussels sprouts, black pepper, ginger *served with thick noodles	1120 cal

Tonkotsu Spicy	13. ⁹⁵
pork broth, pork chashu, spicy bean sprouts, kikkurage, green onion, spicy sauce *served with thick noodles	980-1010 cal
Choose your spice level, MILD, SPICY or HOT	

JINYA Tonkotsu Black*	14. ⁹⁵
pork broth, pork chashu, kikkurage, green onion, nori dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce *served with thin noodles	990 cal

Spicy Umami Miso Ramen	14. ⁵⁰
pork broth, ground pork soboro, bean sprouts, green onion, bok choy, chili oil *served with thick noodles	940 cal

Tangy Shrimp Cilantro	15. ⁰⁰
pork and shrimp broth, shrimp tempura, mushroom, cilantro, lime, spicy sauce *served with thin noodles	920 cal

VEGETABLE

Vegetable Soup Ramen	12. ²⁵
vegetable broth, mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper *served with thin noodles	460 cal

Spicy Creamy Vegan Ramen	13. ⁹⁵
vegetable broth, tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil, sesame seeds *served with thick noodles	790 cal

Kale Noodles available for an additional \$3.00 (271 cal)

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