

COMBINATIONS

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



- Pork Gyoza (4 pcs.) & Salad *plus 4.20*
- Crispy Chicken & Salad *plus 4.20*
- Chicken Chashu Bowl* & Salad *plus 5.20*
- Pork Chashu Bowl* & Salad *plus 5.20*
- Tokyo Curry Rice & Salad *plus 5.20*

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

BlockPops

*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.

Las Vegas 0618

KIDS' MEAL

12 and Under



Kids' Meal *7.00*
chicken ramen w/ spinach and corn, chashu rice, crispy chicken, french fries, orange, candy, and vanilla ice cream

HAPPY HOUR

3:00pm - 5:00pm / 10:00pm - 12:00am

BEVERAGE

- Sapporo Draft 3
- Hot Sake *(8 oz)* 5
- Mimosa 3

SALADS

- JINYA Quinoa Salad 3

SMALL PLATES

- JINYA Bun *(1 pc.)* 3
- Caramelized Cauliflower 3
- Crispy Chicken *(5 pcs.)* 3

JINYA MINI TACOS

- Salmon Poke* *(2 pcs.)* 3
- Pork Chashu & Kimchee *(2 pcs.)* 3

DESSERT

- Panna Cotta 2

FOLLOW US

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

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



@jinyaramenbar



GIFT CARD

Please ask your server for more details



RAMEN IS ALL THE CRAZE

SNACKS

- Crispy Chick Peas** 3.80
lightly fried chick peas tossed in JINYA spicy curry salt
- Wasabi Peas** 3.80
- Edamame** 2.80
lightly salted boiled soy beans

SALADS

Get Greens!

- Baby Leaf Salad** 3.80
baby mixed greens and cherry tomatoes topped with our original house japanese dressing
- Seaweed Salad** 3.80
lightly seasoned mixed seaweed salad with baby mixed greens
- Spicy Tofu Salad** 4.80
cold tofu topped with finely chopped onion, kikurage, and green onion topped with roasted sesame seeds, kani nori and a spicy chili sauce
- JINYA Quinoa Salad** 5.80
baby greens, green kale, broccoli and white quinoa, kidney beans, garbanzo beans tossed with goma sesame dressing, corn and cherry tomatoes

SMALL PLATES

- Salmon Avocado* w/ wasabi soy sauce** 7.80
salmon* and avocado tossed with wasabi soy sauce
- Pork Gyoza** *(6 pcs.)* 5.80
handmade pork potstickers
- JINYA Bun** *(1 pc.)* 4.20
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.)* 5.80
(10 pcs.) 9.80
(15 pcs.) 13.80
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce
- Caramelized Cauliflower** 6.20
caramelized cauliflower with toasted pine nuts, crispy mini leaves, and lime sauce
- Brussels Sprouts Tempura** 6.80
crispy tempura brussels sprouts with white truffle oil
- Takoyaki -Octopus Ball-** 5.80
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes
- Spicy Creamy Shrimp Tempura** 7.80
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style
- Sautéed Green Beans & Cashew Nuts** 3.80
sautéed green beans tossed with cashew nuts and a savory ramen seasoning sauce

JINYA MINI TACOS

- Salmon Poke*** *(2 pcs.)* 4.80
JINYA's original salmon poke* in a crispy wonton taco shell
- Pork Chashu & Kimchee** *(2 pcs.)* 3.80
slow-braised pork chashu and kimchee in a crispy wonton taco shell
- Spicy Tuna*** *(2 pcs.)* 4.80
spicy tuna* in a crispy wonton taco shell

RICE BOWLS & CURRY

substitute quinoa and beans mix for rice *(Reg.) 2.50 (Sml.) 1.90*

- Pork Chashu Bowl*** *(Reg.) 9.50 (Sml.) 5.50*
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds
- Chicken Chashu Bowl*** *(Reg.) 9.50 (Sml.) 5.50*
slow-braised chicken breast, chashu, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds
- Beef Sukiyaki Bowl*** *(Reg.) 12.50 (Sml.) 7.50*
slow-braised beef sukiyaki, onion, onsen tamago*, green onion
- California Poke Bowl*** *(Reg.) 12.50 (Sml.) 7.50*
salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro
- Tokyo Curry Rice** *(Reg.) 9.50 (Sml.) 5.50*
tokyo style curry w/ ground chicken and steamed rice
add beef sukiyaki 4.00
- Steamed Rice** 2.00

DESSERT

- Mochi Ice Cream** 2.50
choice of green tea, chocolate
- Panna Cotta** 3.50
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream
- BlockPops** 3.80

BlockPops

Handcrafted Popsicles, made the Blockheads way, with artfully selected fresh and natural ingredients.

Green Tea Pistachio

Premium matcha green tea blended with roasted pistachios. Deep and Rich.

Triple Berry White Chocolate

Sweet white chocolate mixed with juicy chunks of berries. Creamy and tangy.



Spicy Chicken Ramen

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

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



TOPPINGS

Customize Your Ramen!

- Fresh Garlic *FREE*
- Butter 0.50
- Green Onion 1.00
- Fried Onion 1.00
- Cabbage 1.00
- Spicy Bean Sprouts 1.00
- Seasoned Egg* 1.50
- Onsen Tamago* -poached egg- 1.50
- Spinach 2.00
- Tofu 2.00
- Nori Dried Seaweed 1.00
- Corn 1.00
- Kikurage 2.00
- Broccoli 2.00
- Bamboo Shoot 2.00
- Brussels Sprouts 2.00
- Chicken Soboro -spicy ground chicken- 1.80
- Pork Soboro -spicy ground pork- 1.80
- Pork Chashu 2.50
- Wonton (Chicken) 2.10
- Chicken Chashu 2.10
- Mushroom 2.10
- Bok Choy 1.80
- Beef Sukiyaki 4.00
- Extra Soup 2.10
- Spicy Sauce 0.50
- Kaedama -noodle refill- 1.80

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. **\$1.80**

RAMEN

Authentic Japanese Ramen

TONKOTSU

☞ Sprouting Up Ramen* 11

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

pork broth; pork chashu, kikurage, green onion, noni dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles
Choose your spice level, MILD, SPICY or HOT

JINYA Tonkotsu Black* 12

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

Spicy Umami Miso Ramen 12

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

Sukiyaki Q Ramen* 13

pork broth: beef sukiyaki, green onion, onsen tamago* »served with thin noodles

☞ CHICKEN

JINYA Chicken Ramen 11

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

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

☞ Spicy Chicken Ramen 12

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

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

Old Skool Ramen* 11

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

☞ Slurp Up Cilantro* 12

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

☞ VEGETABLE

Vegetable Soup Ramen 11

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

Spicy Creamy Vegan Ramen 12

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 \$1.00.

CHEF'S SPECIAL

6/1 - 8/31, 2018

Hiyashi Mazesoba -Broth-less Ramen

*pork soboro, kimchee, cilantro, bean sprouts, cucumber and sesame with yu-jiang sauce »served with thick noodles
No noodle substitution available* **\$12.00**

Pork Mess

fried pork chashu, brussels sprouts, cauliflower and mushroom with onsen tamago, harissa sauce and sour cream* **\$7.50**

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

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