

## COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 5. <sup>75</sup>	223 cal
Crispy Chicken & Salad	plus 5. <sup>75</sup>	430 cal
Chicken Chashu Bowl* & Salad	plus 6. <sup>25</sup>	540 cal
Pork Chashu Bowl* & Salad	plus 6. <sup>25</sup>	690 cal
Tokyo Curry Rice & Salad	plus 6. <sup>25</sup>	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

<b>Mochi Ice Cream</b> choice of green tea, chocolate
<b>Panna Cotta</b> homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream
<b>BlockPops</b>

\*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.

Santa Monica 0918

## KIDS' MEAL

12 and Under



**Kids' Meal** 10.<sup>50</sup> 1070 cal  
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 - 5:00pm

### SALADS

JINYA Quinoa Salad 6.<sup>00</sup>

### SMALL PLATES

JINYA Bun (1 pc) 4.<sup>00</sup>  
Caramelized Cauliflower 4.<sup>00</sup>  
Crispy Chicken (5 pcs) 4.<sup>00</sup>

### JINYA MINI TACOS

Salmon Poke\* (2 pcs) 4.<sup>00</sup>  
Pork Chashu & Kimchee (2 pcs) 4.<sup>00</sup>

### DESSERT

Panna Cotta 2.<sup>00</sup>

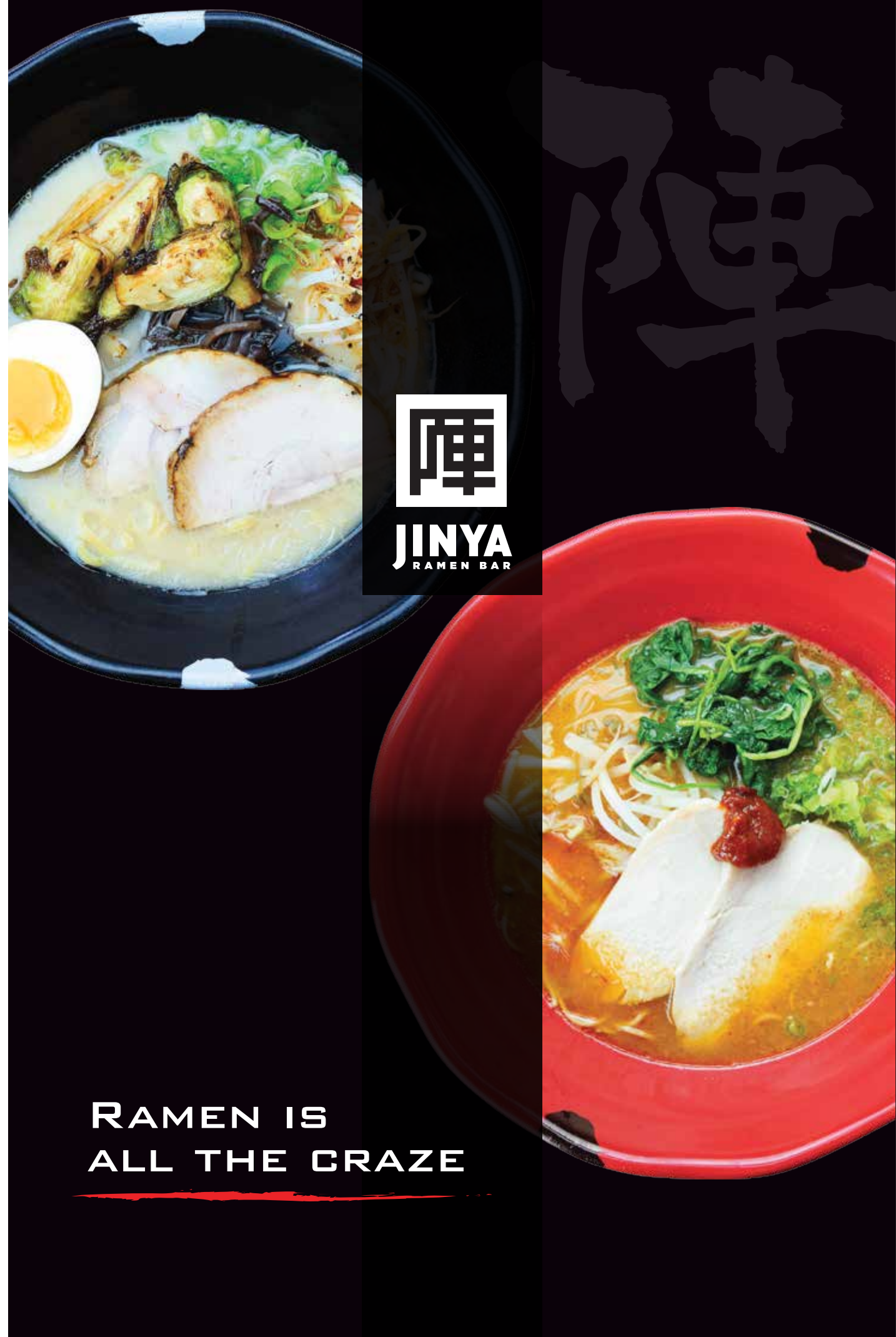
## FOLLOW US

**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



## SNACKS

<b>Crispy Chick Peas</b> 4. <sup>50</sup> 220 cal lightly fried chick peas tossed in JINYA spicy curry salt
<b>Wasabi Peas</b> 4. <sup>50</sup> 330 cal
<b>Edamame</b> 3. <sup>80</sup> 180 cal lightly salted boiled soy beans

## SALADS

Get Greens!

<b>Baby Leaf Salad</b> 5. <sup>00</sup> 110 cal baby mixed greens and cherry tomatoes topped with our original house japanese dressing
<b>Seaweed Salad</b> 5. <sup>00</sup> 70 cal lightly seasoned mixed seaweed salad with baby mixed greens
<b>Spicy Tofu Salad</b> 6. <sup>00</sup> 240 cal calf tofu topped with finely chopped onion, kikurage, and green onion topped with roasted sesame seeds, kani rosti and a spicy chili sauce
<b>JINYA Quinoa Salad</b> 8. <sup>50</sup> 230 cal baby greens, green kale, broccoli and white quinoa, kidney beans, garbanzo beans tossed with goma sesame dressing, corn and cherry tomatoes

## SMALL PLATES

<b>Salmon Avocado* w/ wasabi soy sauce</b> 7. <sup>95</sup> 150 cal salmon* and avocado tossed with wasabi soy sauce
<b>Pork Gyoza</b> (6 pcs) 6. <sup>50</sup> 260 cal handmade pork potstickers
<b>JINYA Bun</b> (1 pc) 5. <sup>00</sup> 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
<b>Crispy Chicken</b> (5 pcs) 6. <sup>50</sup> 650 cal juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce (10 pcs) 10. <sup>95</sup> 1300 cal (15 pcs) 14. <sup>95</sup> 1950 cal
<b>Caramelized Cauliflower</b> 6. <sup>95</sup> 260 cal caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce
<b>Brussels Sprouts Tempura</b> 6. <sup>95</sup> 320 cal crispy tempura brussels sprouts with white truffle oil
<b>Takoyaki - Octopus Balls-</b> 7. <sup>50</sup> 660 cal battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes
<b>Spicy Creamy Shrimp Tempura</b> 9. <sup>50</sup> 690 cal crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style
<b>Crispy Kale Lollipop</b> 6. <sup>50</sup> 220 cal lightly battered crispy kale lollipop tossed in JINYA's original herb lemon salt
<b>Sautéed Green Beans &amp; Cashew Nuts</b> 5. <sup>00</sup> 200 cal sautéed green beans tossed with cashew nuts and a savory ramen seasoning sauce

## JINYA MINI TACOS

<b>Salmon Poke*</b> (2 pcs) 6. <sup>00</sup> 130 cal JINYA's original salmon poke* in a crispy wonton taco shell
<b>Pork Chashu &amp; Kimchee</b> (2 pcs) 6. <sup>00</sup> 200 cal slow-braised pork chashu and kimchee in a crispy wonton taco shell
<b>Spicy Tuna*</b> (2 pcs) 6. <sup>00</sup> 150 cal spicy tuna* in a crispy wonton taco shell

## RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg) 2.<sup>50</sup> 200 cal (Sml) 1.<sup>90</sup> 120 cal

<b>Pork Chashu Bowl*</b> (Reg) 10. <sup>95</sup> 1200 cal (Sml) 7. <sup>95</sup> 640 cal slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds
<b>Chicken Chashu Bowl*</b> (Reg) 10. <sup>95</sup> 900 cal (Sml) 7. <sup>95</sup> 490 cal slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds
<b>Beef Sukiyaki Bowl*</b> (Reg) 12. <sup>50</sup> 1040 cal (Sml) 8. <sup>50</sup> 590 cal slow-braised beef sukiyaki, onion, orsen tamago*, green onion
<b>California Poke Bowl*</b> (Reg) 13. <sup>00</sup> 810 cal (Sml) 9. <sup>00</sup> 490 cal salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro

<b>Tokyo Curry Rice</b> (Reg) 10. <sup>95</sup> 760 cal (Sml) 7. <sup>95</sup> 420 cal tokyo style curry w/ ground chicken and steamed rice
add beef sukiyaki 4. <sup>00</sup> 250 cal

**Steamed Rice** 2.<sup>00</sup> 310 cal

## DESSERT

<b>Mochi Ice Cream</b> 3. <sup>50</sup> 80-110 cal choice of green tea (80 cal), chocolate (110 cal)
<b>Panna Cotta</b> 4. <sup>00</sup> 420-430 cal homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream
<b>BlockPops</b> 4. <sup>00</sup> 210-230 cal

## BlockPops

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

**Green Tea Pistachio** 230 cal  
Premium matcha green tea blended with roasted pistachios. Deep and Rich.

**Triple Berry White Chocolate** 210 cal  
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	15 cal
Butter	1. <sup>00</sup>	110 cal
Green Onion	1. <sup>00</sup>	15 cal
Fried Onion	1. <sup>00</sup>	40 cal
Cabbage	1. <sup>00</sup>	20 cal
Spicy Bean Sprouts	1. <sup>00</sup>	80 cal
Seasoned Egg*	2. <sup>00</sup>	80 cal
Osen Tamago* -poached egg-	2. <sup>00</sup>	70 cal
Spinach	1. <sup>00</sup>	10 cal
Tofu	1. <sup>50</sup>	90 cal
Nori Dried Seaweed	1. <sup>00</sup>	0 cal
Corn	1. <sup>00</sup>	40 cal
Kikurage	1. <sup>00</sup>	10 cal
Broccoli	1. <sup>50</sup>	15 cal
Bamboo Shoot	2. <sup>00</sup>	20 cal
Brussels Sprouts	2. <sup>50</sup>	150 cal
Chicken Soboro -spicy ground chicken-	2. <sup>50</sup>	120 cal
Pork Soboro -spicy ground pork-	2. <sup>50</sup>	160 cal
Pork Chashu	2. <sup>50</sup>	160 cal
Wonton (Chicken)	2. <sup>50</sup>	120 cal
Chicken Chashu	2. <sup>50</sup>	80 cal
Mushroom	2. <sup>10</sup>	20 cal
Bok Choy	1. <sup>00</sup>	10 cal
Beef Sukiyaki	4. <sup>00</sup>	250 cal
Extra Soup	4. <sup>00</sup>	5-90 cal
Spicy Sauce	1. <sup>00</sup>	23 cal
Kaedama -noodle refill-	2. <sup>10</sup>	30-50 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.<sup>10</sup>

## RAMEN

Authentic Japanese Ramen

### CHICKEN

<b>JINYA Chicken Ramen</b> 13. <sup>50</sup> chicken broth: chicken chashu, spinach, green onion, fried onion *served with thin noodles
<b>Topping Suggestion Cheese &amp; Tomato</b> \$3. <sup>90</sup> 110 cal

<b>Spicy Chicken Ramen</b> 13. <sup>50</sup> chicken broth: chicken chashu, spinach, spicy bean sprouts, green onion *served with thin noodles
Choose your spice level, MILD, SPICY or HOT
810-850 cal

<b>Wonton Chicken Ramen</b> 13. <sup>50</sup> chicken broth: wonton, spinach, green onion *served with thin noodles
870 cal

<b>Old Skool Ramen*</b> 12. <sup>50</sup> chicken broth: fish oil, pork chashu, egg*, bamboo shoots, green onion *served with thin noodles
770 cal

<b>Slurp Up Cilantro*</b> 12. <sup>50</sup> chicken clear broth: cilantro, chicken chashu, kikurage, seasoned egg*, lime, chili sauce *served with thin noodles
680 cal

### TONKOTSU

<b>Sprouting Up Ramen*</b> 14. <sup>50</sup> pork and chicken broth: pork chashu, spicy bean sprouts, green onion, half seasoned egg*, crispy brussels sprouts, black pepper, ginger *served with thick noodles
1120 cal

<b>Tonkotsu Spicy</b> 13. <sup>50</sup> pork broth: pork chashu, kikurage, green onion, noni dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce *served with thin noodles
980-1010 cal

<b>JINYA Tonkotsu Black*</b> 14. <sup>50</sup> pork broth: pork chashu, kikurage, green onion, noni dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce *served with thin noodles
990 cal

<b>Spicy Umami Miso Ramen</b> 13. <sup>50</sup> pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil *served with thick noodles
940 cal

<b>Sukiyaki Q Ramen*</b> 14. <sup>50</sup> pork broth: beef sukiyaki, green onion, orsen tamago* *served with thin noodles
1030 cal

### VEGETABLE

<b>Vegetable Soup Ramen</b> 12. <sup>50</sup> vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper *served with thin noodles
460 cal

<b>Spicy Creamy Vegan Ramen</b> 13. <sup>50</sup> vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil, sesame seeds *served with thick noodles
790 cal

Spinach Noodles available for an additional \$2.00 (314 cal).



## Meatballs

braised beef meatballs with homemade tomato sauce topped with finely shredded parmesan cheese \$7.<sup>50</sup>

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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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