

COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 4. ⁰⁰
Crispy Chicken & Salad	plus 4. ⁰⁰
Chicken Chashu Bowl* & Salad	plus 5. ⁵⁰
Pork Chashu Bowl* & Salad	plus 5. ⁵⁰
Tokyo Curry Rice & Salad	plus 5. 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

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.

Studio City 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

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!

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
f t i

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 (lightly salted boiled soybeans) 2. ⁸⁰

SALADS

Get Greens!

Baby Leaf Salad 4. ⁰⁰ baby mixed greens and cherry tomatoes topped with our original house japanese dressing
Seaweed Salad 4. ⁰⁰ lightly seasoned mixed seaweed salad with baby mixed greens
Spicy Tofu Salad 4. ⁸⁰ coit 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 4. 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 (5 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.) 6. ²⁰ (10 pcs.) 10. ⁴⁰ (15 pcs.) 14. ⁷⁰ juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce
Caramelized Cauliflower (with truffle oil) 6. ⁸⁰ caramelized cauliflower with toasted pine nuts, crispy mini leaves, and lime sauce
Brussels Sprouts Tempura 7. ²⁰ crispy tempura brussels sprouts with white truffle oil
Takoyaki - Octopus Ball- 6. ²⁰ 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 "tobi-mayo" style
Crispy Kale Lollipop 6. ⁵⁰ lightly battered crispy kale lollipop tossed in JINYA's original herb lemon salt
Salmon Cilantro Sashimi* 9. ⁰⁰ Scottish salmon sashimi* topped with fresh cilantro, finely diced jalapeno, and a citrus soy 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 (Sub.) 1.⁹⁰

Pork Chashu Bowl* (Reg.) 9. ⁵⁰ (Sub.) 5. ⁵⁰ slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds
Chicken Chashu Bowl* (Reg.) 9. ⁵⁰ (Sub.) 5. ⁵⁰ slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds
Beef Sukiyaki Bowl* (Reg.) 12. ⁵⁰ (Sub.) 7. ⁵⁰ slow-braised beef sukiyaki, onion, orsen tamago*, green onion
California Poke Bowl* (Reg.) 12. ⁵⁰ (Sub.) 7. ⁵⁰ salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro
Tokyo Curry Rice (Reg.) 9. ⁵⁰ (Sub.) 5. ⁵⁰ tokyo style curry w/ ground chicken and steamed rice add beef sukiyaki 4. ⁰⁰
Steamed Rice 2. ⁰⁰

DESSERT

Mochi Ice Cream 3. ⁰⁰ choice of green tea, chocolate
Panna Cotta 3. ⁸⁰ 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**

Topping Suggestion: Seasoned Egg*

Topping Suggestion: Chicken Soboro (spicy ground chicken)

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	1. ⁰⁰
Tofu	1. ⁰⁰
Nori Dried Seaweed	1. ⁰⁰
Corn	1. ⁰⁰
Kikkurage	1. ⁰⁰
Broccoli	1. ⁰⁰
Bamboo Shoot	1. ⁰⁰
Brussels Sprouts	1. ⁸⁰
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. ⁵⁰
Mushroom	2. ¹⁰
Bok Choy	1. ⁰⁰
Beef Sukiyaki	4. ⁰⁰
Shrimp and Lobster Wonton (2 pcs.)	6. ⁰⁰
Extra Soup	3. ⁰⁰
Spicy Sauce	1. ⁰⁰
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

CHICKEN

JINYA Chicken Ramen 12
chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles

Topping Suggestion: Cheese & Tomato \$2.⁰⁰

Spicy Chicken Ramen 13
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 13
chicken broth: wonton, spinach, green onion »served with thin noodles

Old Skool Ramen* 12
chicken broth: fish oil, pork chashu, egg*, bamboo shoots, green onion »served with thin noodles

Slurp Up Cilantro* 13
chicken clear broth: cilantro, chicken chashu, kikkurage, seasoned egg*, lime, chili sauce »served with thin noodles

TONKOTSU

Sprouting Up Ramen* 12
pork and chicken broth: pork chashu, spicy bean sprouts, green onion, half seasoned egg*, crispy brussels sprouts black pepper, ginger »served with thick noodles

Tonkotsu Spicy 13
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* 13
pork broth: pork chashu, kikkurage, green onion, nori dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles

Spicy Umami Miso Ramen 13
pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil »served with thick noodles

Sukiyaki Q Ramen* 14
pork broth: beef sukiyaki, green onion, orsen tamago* »served with thin noodles

VEGETABLE

Vegetable Soup Ramen 12
vegetable broth: miso broth, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper »served with thin noodles

Spicy Creamy Vegan Ramen 14
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.

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