

## COMBINATIONS

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



<b>Pork Gyoza (4 pcs.) &amp; Salad</b>	plus 4. <sup>95</sup>	223 cal
<b>Crispy Chicken &amp; Salad</b>	plus 4. <sup>95</sup>	430 cal
<b>Chicken Chashu Bowl* &amp; Salad</b>	plus 6. <sup>25</sup>	540 cal
<b>Pork Chashu Bowl* &amp; Salad</b>	plus 6. <sup>25</sup>	690 cal
<b>Tokyo Curry Rice &amp; Salad</b>	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

**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.

Burbank 0918

## KIDS' MEAL

12 and Under



**Kids' Meal** 8.<sup>75</sup> 1070 cal  
chicken ramen w/ spinach and corn, chashu rice, crispy chicken, french fries, orange, candy, and vanilla ice cream

## HAPPY HOUR

3:00pm - 7:00pm

### BEVERAGE

Sapporo Draft	3. <sup>75</sup>
Selected Craft Beer	5. <sup>00</sup>
Hot Sake	7. <sup>50</sup>
Cold Cup Sake	5. <sup>00</sup>
Mimosa	4. <sup>95</sup>
Lycheetini	5. <sup>00</sup>

### SALADS

JINYA Quinoa Salad	3. <sup>75</sup>
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### SMALL PLATES

JINYA Bun	(1 pc.) 3. <sup>75</sup>
Caramelized Cauliflower	3. <sup>50</sup>
Crispy Chicken	(5 pcs.) 4. <sup>50</sup>

### JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 3. <sup>95</sup>
Pork Chashu & Kimchee	(2 pcs.) 3. <sup>75</sup>

### DESSERT

Panna Cotta	2. <sup>75</sup>
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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**

## SNACKS

<b>Crispy Chick Peas</b>	3. <sup>95</sup>	220 cal
lightly fried chick peas tossed in JINYA spicy curry salt		
<b>Wasabi Peas</b>	2. <sup>00</sup>	330 cal
lightly salted boiled soy beans		
<b>Edamame</b>	3. <sup>50</sup>	180 cal
lightly salted boiled soy beans		

## SALADS

Get Greens!

<b>Baby Leaf Salad</b>	4. <sup>50</sup>	110 cal
baby mixed greens and cherry tomatoes topped with our original house japanese dressing		
<b>Seaweed Salad</b>	4. <sup>50</sup>	70 cal
lightly seasoned mixed seaweed salad with baby mixed greens		
<b>Spicy Tofu Salad</b>	5. <sup>95</sup>	240 cal
cauliflower topped with finely chopped onion, kikkurage, and green onion topped with roasted sesame seeds, kani nori and a spicy chili sauce		
<b>JINYA Quinoa Salad</b>	6. <sup>95</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>	8. <sup>00</sup>	150 cal
salmon* and avocado tossed with wasabi soy sauce		
<b>Pork Gyoza</b>	(6 pcs.) 5. <sup>95</sup>	260 cal
handmade pork potstickers		
<b>JINYA Bun</b>	(1 pc.) 4. <sup>95</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>75</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>	7. <sup>25</sup>	320 cal
crispy tempura brussels sprouts with white truffle oil		
<b>Takoyaki - Octopus Balls-</b>	6. <sup>75</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>	8. <sup>50</sup>	690 cal
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style		
<b>Sautéed Green Beans &amp; Cashew Nuts</b>	4. <sup>95</sup>	200 cal
sautéed green beans tossed with cashew nuts and a savory ramen seasoning sauce		
<b>Salmon Cilantro Sashimi*</b>	9. <sup>50</sup>	130 cal
Scottish salmon sashimi* topped with fresh cilantro, finely diced jalapeno, and a citrus soy sauce		

## JINYA MINI TACOS

<b>Salmon Poke*</b>	(2 pcs.) 5. <sup>95</sup>	130 cal
JINYA's original salmon poke* in a crispy wonton taco shell		
<b>Pork Chashu &amp; Kimchee</b>	(2 pcs.) 4. <sup>95</sup>	200 cal
slow-braised pork chashu and kimchee in a crispy wonton taco shell		
<b>Spicy Tuna*</b>	(2 pcs.) 5. <sup>50</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.) 9. <sup>95</sup>	1200 cal
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds	(Sml.) 6. <sup>25</sup>	640 cal
<b>Chicken Chashu Bowl*</b>	(Reg.) 9. <sup>95</sup>	900 cal
slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds	(Sml.) 6. <sup>25</sup>	490 cal
<b>Beef Sukiyaki Bowl*</b>	(Reg.) 11. <sup>50</sup>	1040 cal
slow-braised beef sukiyaki, onion, orsen tamaro*, green onion	(Sml.) 7. <sup>50</sup>	590 cal
<b>California Poke Bowl*</b>	(Reg.) 12. <sup>50</sup>	810 cal
salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro	(Sml.) 8. <sup>50</sup>	490 cal
<b>Tokyo Curry Rice</b>	(Reg.) 9. <sup>95</sup>	760 cal
tokyo style curry w/ ground chicken and steamed rice	(Sml.) 6. <sup>25</sup>	420 cal
add beef sukiyaki	4. <sup>00</sup>	250 cal
<b>Steamed Rice</b>	2. <sup>00</sup>	310 cal

## DESSERT

<b>Mochi Ice Cream</b>	3. <sup>00</sup>	80-110 cal
choice of green tea (80 cal), chocolate (110 cal)		
<b>Panna Cotta</b>	3. <sup>95</sup>	420-430 cal
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream		
<b>BlockPops</b>	3. <sup>95</sup>	210-230 cal

## 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. 230 cal

**Triple Berry White Chocolate**

Sweet white chocolate mixed with juicy chunks of berries. Creamy and tangy. 210 cal



## 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	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>50</sup>	80 cal
Seasoned Egg*	1. <sup>75</sup>	80 cal
Olsen Tamago* -poached egg-	1. <sup>75</sup>	70 cal
Spinach	1. <sup>00</sup>	10 cal
Tofu	1. <sup>25</sup>	90 cal
Nori Dried Seaweed	1. <sup>00</sup>	0 cal
Corn	1. <sup>00</sup>	40 cal
Kikkurage	1. <sup>25</sup>	10 cal
Broccoli	1. <sup>00</sup>	15 cal
Bamboo Shoot	1. <sup>25</sup>	20 cal
Brussels Sprouts	2. <sup>00</sup>	150 cal
Chicken Soboro -spicy ground chicken-	2. <sup>25</sup>	120 cal
Pork Soboro -spicy ground pork-	2. <sup>25</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	1. <sup>50</sup>	20 cal
Bok Choy	1. <sup>50</sup>	10 cal
Beef Sukiyaki	4. <sup>00</sup>	250 cal
Extra Soup	3. <sup>00</sup>	5-90 cal
Spicy Sauce	1. <sup>00</sup>	23 cal
Kaedama -noodle refill-	1. <sup>95</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. **\$1.<sup>95</sup>**



## CHEF'S SPECIAL

9/1 - 11/30, 2018

## Gokku Midnight Cowboy

pork broth, tender braised beef brisket, bean sprouts, green onion, kikkurage, \*seasoned egg  
»served with thick noodles **\$20.<sup>00</sup>**



**Meatballs**  
braised beef meatballs with homemade tomato sauce topped with finely shredded parmesan cheese **\$6.<sup>80</sup>**

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## RAMEN

Authentic Japanese Ramen

### CHICKEN

<b>JINYA Chicken Ramen</b>	12. <sup>00</sup>
chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles	740 cal
<b>Topping Suggestion Cheese &amp; Tomato</b>	<b>\$2.<sup>00</sup>, 110 cal</b>

<b>Spicy Chicken Ramen</b>	13. <sup>00</sup>
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	

<b>Wonton Chicken Ramen</b>	12. <sup>00</sup>
chicken broth: wonton, spinach, green onion »served with thin noodles	870 cal

<b>Old Skool Ramen*</b>	12. <sup>00</sup>
chicken broth: fish oil, pork chashu, egg*, bamboo shoots, green onion »served with thin noodles	770 cal

<b>Slurp Up Cilantro*</b>	13. <sup>00</sup>
chicken clear broth: cilantro, chicken chashu, kikkurage, seasoned egg*, lime, chili sauce »served with thin noodles	680 cal

### TONKOTSU

<b>Sprouting Up Ramen*</b>	13. <sup>25</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>	12. <sup>00</sup>
pork broth: pork chashu, kikkurage, green onion, noni dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce »served with thick noodles	980-1010 cal

<b>JINYA Tonkotsu Black*</b>	13. <sup>00</sup>
pork broth: pork chashu, kikkurage, 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>	12. <sup>25</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>	13. <sup>00</sup>
pork broth: beef sukiyaki, green onion, orsen tamaro* »served with thin noodles	1030 cal

### VEGETABLE

<b>Vegetable Soup Ramen</b>	12. <sup>00</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>00</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).

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

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