

## 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>75</sup> | 223 cal |
| <b>Crispy Chicken &amp; Salad</b>       | plus 4. <sup>75</sup> | 430 cal |
| <b>Chicken Chashu Bowl* &amp; Salad</b> | plus 5. <sup>75</sup> | 540 cal |
| <b>Pork Chashu Bowl* &amp; Salad</b>    | plus 5. <sup>75</sup> | 690 cal |
| <b>Tokyo Curry Rice &amp; Salad</b>     | plus 5. <sup>75</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.

Atlanta BH 0918

## KIDS' MEAL

12 and Under



**Kids' Meal** 7.<sup>95</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

### BEVERAGE

|                     |   |
|---------------------|---|
| Sapporo 12oz Can    | 4 |
| Selected Craft Beer | 4 |
| Cold Cup Sake       | 5 |

### SALADS

|                    |   |
|--------------------|---|
| JINYA Quinoa Salad | 4 |
|--------------------|---|

### SMALL PLATES

|                         |          |   |
|-------------------------|----------|---|
| JINYA Bun               | (1 pc.)  | 3 |
| Caramelized Cauliflower |          | 5 |
| Crispy Chicken          | (5 pcs.) | 4 |

### 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



**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>  | 3. <sup>95</sup> | 330 cal |
| lightly salted boiled soy beans                           |                  |         |
| <b>Edamame</b>  | 3. <sup>95</sup> | 180 cal |
| lightly salted boiled soy beans                           |                  |         |

## SALADS

Get Greens!

|  |                  |         |
|--|------------------|---------|
| <b>Baby Leaf Salad</b>   | 3. <sup>50</sup> | 110 cal |
| baby mixed greens and cherry tomatoes topped with our original house japanese dressing   |                  |         |
| <b>Seaweed Salad</b>   | 4. <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 |
| cauliflower 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>  | 6. <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>  | 6. <sup>95</sup>            | 150 cal  |
| salmon* and avocado tossed with wasabi soy sauce  |                             |          |
| <b>Pork Gyoza</b>   | (6 pcs.) 6. <sup>00</sup>   | 260 cal  |
| handmade pork potstickers   |                             |          |
| <b>JINYA Bun</b>  | (1 pc.) 4. <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>50</sup>            | 260 cal  |
| caramelized cauliflower with toasted pine nuts, crispy millet 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>   | 6. <sup>95</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>  | 7. <sup>50</sup>            | 690 cal  |
| crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style  |                             |          |
| <b>Salmon Cilantro Sashimi*</b>   | 8. <sup>95</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.) 5. <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>95</sup> | 150 cal |
| spicy tuna* in a crispy wonton taco shell                          |                           |         |

## RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg.) 3.<sup>50</sup> 200 cal (Sml.) 2.<sup>50</sup> 120 cal

|  |                          |          |
|--|--------------------------|----------|
| <b>Pork Chashu Bowl*</b>   | (Reg.) 10. <sup>95</sup> | 1200 cal |
| slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds                                    | (Sml.) 6. <sup>95</sup>  | 640 cal  |
| <b>Chicken Chashu Bowl*</b>  | (Reg.) 10. <sup>95</sup> | 900 cal  |
| slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds | (Sml.) 6. <sup>95</sup>  | 490 cal  |
| <b>Beef Sukiyaki Bowl*</b>   | (Reg.) 13. <sup>50</sup> | 1040 cal |
| slow-braised beef sukiyaki, onion, onsen tamago*, green onion  | (Sml.) 8. <sup>50</sup>  | 590 cal  |
| <b>California Poke Bowl*</b>   | (Reg.) 13. <sup>50</sup> | 810 cal  |
| salmon*, spicy tuna*, shrimp*, seaweed salad, msgggr*, avocado, cilantro                                       | (Sml.) 8. <sup>50</sup>  | 490 cal  |
| <b>Tokyo Curry Rice</b>  | (Reg.) 10. <sup>95</sup> | 760 cal  |
| tokyo style curry w/ ground chicken and steamed rice   | (Sml.) 6. <sup>95</sup>  | 420 cal  |
| add beef sukiyaki  | 2. <sup>95</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>  | 4. <sup>00</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**



## 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>50</sup> | 20 cal    |
| Spicy Bean Sprouts                    | 1. <sup>50</sup> | 80 cal    |
| Seasoned Egg*                         | 1. <sup>50</sup> | 80 cal    |
| Onsen Tamago* -poached egg-           | 1. <sup>50</sup> | 70 cal    |
| Spinach                               | 1. <sup>50</sup> | 10 cal    |
| Tofu                                  | 1. <sup>50</sup> | 90 cal    |
| Nori Dried Seaweed                    | 1. <sup>25</sup> | 0 cal     |
| Corn                                  | 1. <sup>50</sup> | 40 cal    |
| Kikurage                              | 2. <sup>00</sup> | 10 cal    |
| Broccoli                              | 1. <sup>50</sup> | 15 cal    |
| Bamboo Shoot                          | 1. <sup>50</sup> | 20 cal    |
| Brussels Sprouts                      | 2. <sup>95</sup> | 150 cal   |
| Chicken Soboro -spicy ground chicken- | 2. <sup>75</sup> | 120 cal   |
| Pork Soboro -spicy ground pork-       | 2. <sup>75</sup> | 160 cal   |
| Pork Chashu                           | 2. <sup>95</sup> | 160 cal   |
| Wonton (Chicken)                      | 3. <sup>50</sup> | 120 cal   |
| Chicken Chashu                        | 2. <sup>95</sup> | 80 cal    |
| Mushroom                              | 2. <sup>00</sup> | 20 cal    |
| Bok Choy                              | 1. <sup>50</sup> | 10 cal    |
| Beef Sukiyaki                         | 2. <sup>95</sup> | 250 cal   |
| Extra Soup                            | 2. <sup>95</sup> | 5-90 cal  |
| Spicy Sauce                           | 0. <sup>50</sup> | 23 cal    |
| Kaedama -noodle refill-               | 2. <sup>50</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>50</sup>**

## RAMEN

Authentic Japanese Ramen

### CHICKEN

|  |                                   |
|--|-----------------------------------|
| <b>JINYA Chicken Ramen</b>   | 11. <sup>50</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>  | 12. <sup>50</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>50</sup> |
| chicken broth: wonton, spinach, green onion »served with thin noodles | 870 cal           |

|  |                   |
|--|-------------------|
| <b>Old Skool Ramen*</b>  | 10. <sup>95</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>   | 12. <sup>95</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>   | 11. <sup>95</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>  | 12. <sup>95</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>   | 12. <sup>95</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>95</sup> |
| pork broth: beef sukiyaki, green onion, onsen tamago* »served with thin noodles | 1030 cal          |

### VEGETABLE

|  |                   |
|--|-------------------|
| <b>Vegetable Soup Ramen</b>  | 10. <sup>95</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>  | 12. <sup>95</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).



## CHEF'S SPECIAL

9/1 - 11/30, 2018

### Goku Midnight Cowboy

pork broth, tender braised beef brisket, bean sprouts, green onion, kikurage, \*seasoned egg  
»served with thick noodles

\$19.<sup>95</sup>

### Meatballs

braised beef meatballs with homemade tomato sauce topped with finely shredded parmesan cheese

\$8.<sup>50</sup>

\*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. Atlanta BH 0918

**JINYA Recommended** **Vegetarian** **Gluten-Free Ingredients**

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