

## COMBINATIONS

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



- Pork Gyoza (4 pcs.) & Salad *plus 4.<sup>95</sup>*
- Crispy Chicken & Salad *plus 5.<sup>25</sup>*
- Chicken Chashu Bowl\* & Salad *plus 5.<sup>75</sup>*
- Pork Chashu Bowl\* & Salad *plus 5.<sup>99</sup>*
- Tokyo Curry Rice & Salad *plus 5.<sup>75</sup>*

## 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.

San Jose 0618

## KIDS' MEAL

12 and Under



**Kids' Meal** *9.<sup>99</sup>*  
chicken ramen w/ spinach and corn, chashu rice, crispy chicken, french fries, orange, candy, and vanilla ice cream

## HAPPY HOUR

3:00pm - 5:00pm

### BEVERAGE

- Sapporo Draft *3.<sup>00</sup>*
- Hot Sake *4.<sup>00</sup>*
- Mimosa *3.<sup>00</sup>*
- Lycheetini *4.<sup>50</sup>*

### SALADS

- JINYA Quinoa Salad *3.<sup>99</sup>*

### SMALL PLATES

- JINYA Bun *(1 pc) 3.<sup>49</sup>*
- Caramelized Cauliflower *3.<sup>49</sup>*
- Crispy Chicken *(5 pcs) 3.<sup>99</sup>*

### JINYA MINI TACOS

- Salmon Poke\* *(2 pcs) 3.<sup>99</sup>*
- Pork Chashu & Kimchee *(2 pcs) 3.<sup>49</sup>*

### DESSERT

- Panna Cotta *2.<sup>99</sup>*

## 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.<sup>50</sup>*  
lightly fried chick peas tossed in JINYA spicy curry salt
- Wasabi Peas** *3.<sup>50</sup>*
- Edamame** *3.<sup>50</sup>*  
lightly salted boiled soy beans

## SALADS

Get Greens!

- Baby Leaf Salad** *3.<sup>99</sup>*  
baby mixed greens and cherry tomatoes topped with our original house japanese dressing
- Seaweed Salad** *3.<sup>99</sup>*  
lightly seasoned mixed seaweed salad with baby mixed greens
- Spicy Tofu Salad** *4.<sup>99</sup>*  
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.<sup>99</sup>*  
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** *9.<sup>99</sup>*  
salmon\* and avocado tossed with wasabi soy sauce
- Pork Gyoza** *(6 pcs) 5.<sup>95</sup>*  
handmade pork potstickers
- JINYA Bun** *(1 pc) 4.<sup>75</sup>*  
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.<sup>50</sup>*  
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce *(10 pcs) 10.<sup>50</sup>*  
*(15 pcs) 14.<sup>99</sup>*
- Caramelized Cauliflower** *4.<sup>99</sup>*  
caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce
- Brussels Sprouts Tempura** *6.<sup>95</sup>*  
crispy tempura brussels sprouts with white truffle oil
- Takoyaki -Octopus Ball-** *7.<sup>99</sup>*  
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes
- Spicy Creamy Shrimp Tempura** *8.<sup>99</sup>*  
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style

## JINYA MINI TACOS

- Salmon Poke\*** *(2 pcs) 6.<sup>50</sup>*  
JINYA's original salmon poke\* in a crispy wonton taco shell
- Pork Chashu & Kimchee** *(2 pcs) 5.<sup>50</sup>*  
slow-braised pork chashu and kimchee in a crispy wonton taco shell
- Spicy Tuna\*** *(2 pcs) 6.<sup>75</sup>*  
spicy tuna\* in a crispy wonton taco shell

## RICE BOWLS & CURRY

substitute quinoa and beans mix for rice *(Reg.) 3.<sup>99</sup>*  
*(Sml.) 2.<sup>99</sup>*

- Pork Chashu Bowl\*** *(Reg.) 9.<sup>50</sup>*  
slow-braised pork chashu, spinach, green onion, seasoned egg\*, sesame seeds *(Sml.) 6.<sup>95</sup>*
- Chicken Chashu Bowl\*** *(Reg.) 9.<sup>50</sup>*  
slow-braised chicken breast, chashu, ground chicken soboro, spinach, green onion, seasoned egg\*, sesame seeds *(Sml.) 6.<sup>95</sup>*
- Beef Sukiyaki Bowl\*** *(Reg.) 13.<sup>00</sup>*  
slow-braised beef sukiyaki, onion, onsen tamago\*, green onion *(Sml.) 8.<sup>00</sup>*
- California Poke Bowl\*** *(Reg.) 14.<sup>00</sup>*  
salmon\*, spicy tuna\*, shrimp\*, seaweed salad, mango\*, avocado, cilantro *(Sml.) 9.<sup>00</sup>*
- Tokyo Curry Rice** *(Reg.) 9.<sup>50</sup>*  
tokyo style curry w/ ground chicken and steamed rice *(Sml.) 6.<sup>95</sup>*  
add beef sukiyaki *3.00*
- Steamed Rice** *2.<sup>50</sup>*

## DESSERT

- Mochi Ice Cream** *3.<sup>50</sup>*  
choice of green tea, chocolate
- Panna Cotta** *3.<sup>50</sup>*  
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream
- BlockPops** *3.<sup>50</sup>*

### 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 *1.<sup>00</sup>*
- Green Onion *1.<sup>00</sup>*
- Fried Onion *1.<sup>00</sup>*
- Cabbage *1.<sup>00</sup>*
- Spicy Bean Sprouts *1.<sup>50</sup>*
- Seasoned Egg\* *1.<sup>50</sup>*
- Onsen Tamago\* -poached egg- *1.<sup>00</sup>*
- Spinach *1.<sup>00</sup>*
- Tofu *1.<sup>00</sup>*
- Nori Dried Seaweed *1.<sup>25</sup>*
- Corn *1.<sup>25</sup>*
- Kikurage *1.<sup>25</sup>*
- Broccoli *1.<sup>25</sup>*
- Bamboo Shoot *2.<sup>00</sup>*
- Brussels Sprouts *2.<sup>00</sup>*
- Chicken Soboro -spicy ground chicken- *2.<sup>00</sup>*
- Pork Soboro -spicy ground pork- *2.<sup>00</sup>*
- Pork Chashu *2.<sup>25</sup>*
- Wonton (Chicken) *2.<sup>25</sup>*
- Chicken Chashu *2.<sup>25</sup>*
- Mushroom *2.<sup>00</sup>*
- Bok Choy *1.<sup>75</sup>*
- Beef Sukiyaki *3.<sup>00</sup>*
- Extra Soup *2.<sup>50</sup>*
- Spicy Sauce *1.<sup>00</sup>*
- Kaedama -noodle refill- *2.<sup>00</sup>*

### 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>00</sup>**

## RAMEN

Authentic Japanese Ramen

### TONKOTSU

#### ☑️ Sprouting Up Ramen\* *12.<sup>99</sup>*

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 *11.<sup>99</sup>*

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

#### ☑️ JINYA Tonkotsu Black\* *12.<sup>99</sup>*

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

#### ☑️ Spicy Umami Miso Ramen *11.<sup>95</sup>*

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

#### ☑️ Sukiyaki Q Ramen\* *12.<sup>99</sup>*

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

### ☑️ CHICKEN

#### ☑️ JINYA Chicken Ramen *11.<sup>50</sup>*

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

Topping Suggestion **Cheese & Tomato** **\$2.<sup>00</sup>**

#### ☑️ Spicy Chicken Ramen *11.<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

#### ☑️ Wonton Chicken Ramen *11.<sup>50</sup>*

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

#### ☑️ Old Skool Ramen\* *12.<sup>50</sup>*

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

#### ☑️ Slurp Up Cilantro\* *11.<sup>80</sup>*

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

### ☑️ VEGETABLE

#### ☑️ Vegetable Soup Ramen *11.<sup>00</sup>*

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

#### ☑️ Spicy Creamy Vegan Ramen *12.<sup>49</sup>*

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 \$2.00.

## CHEF'S SPECIAL

6/1 - 8/31, 2018

### Hiyashi Mazesoba -Broth-less Ramen

*\$12.<sup>95</sup>*

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

### Pork Mess

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

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

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

San Jose 0618