


SNACKS








- Crispy Chick Peas** 4.⁰⁰
lightly fried chick peas tossed in JINYA spicy curry salt
- Wasabi Peas** 4.⁰⁰
- Edamame**   3.⁵⁰
lightly salted boiled soy beans

SALADS

Get Greens!

- Baby Leaf Salad**  4.⁰⁰
baby mixed greens and cherry tomatoes topped with our original house japanese dressing
- Seaweed Salad**  4.⁵⁰
lightly seasoned mixed seaweed salad with baby mixed greens
- Spicy Tofu Salad** 6.⁰⁰
cold tofu topped with finely chopped onion, kikurage, and green onion topped with roasted sesame seeds, kizami nori and a spicy chili sauce
- JINYA Quinoa Salad**  6.⁰⁰
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** 10.⁰⁰
salmon* and avocado tossed with wasabi soy sauce
- Pork Gyoza** (6 pcs.) 5.⁹⁵
handmade pork potstickers
-  **JINYA Bun** (1 pc.) 4.⁵⁰
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.) 6.⁵⁰ / (10 pcs.) 10.⁵⁰ / (15 pcs.) 15.⁰⁰
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce
- Caramelized Cauliflower**   6.⁰⁰
caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce
-  **Brussels Sprouts Tempura**  6.⁸⁵
crispy tempura brussels sprouts with white truffle oil
- Takoyaki -Octopus Ball-** 7.⁹⁹
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes
- Spicy Creamy Shrimp Tempura** 8.⁵⁰
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style
- Sweet Potato Sticks**   4.⁵⁰
sweet potato fries w/ honey mayo
-  **Salmon Cilantro Sashimi*** 9.⁹⁹
scottish salmon sashimi* topped with fresh cilantro, finely diced jalapeno, and a citrus soy sauce
- Crispy Shrimp Ball** 6.⁹⁵
crispy rice cracker battered shrimp croquettes stuffed with cream cheese

JINYA MINI TACOS

- Salmon Poke*** (2 pcs.) 5.⁸⁰
JINYA's original salmon poke* in a crispy wonton taco shell
- Pork Chashu & Kimchee** (2 pcs.) 4.⁵⁰
slow-braised pork chashu and kimchee in a crispy wonton taco shell
- NEW** **Spicy Tuna*** (2 pcs.) 5.⁸⁰
spicy tuna* in a crispy wonton taco shell

RICE BOWLS & CURRY

- substitute quinoa and beans mix for rice (Reg.) 3.⁵⁰ / (Sml.) 2.⁵⁰
- Pork Chashu Bowl*** (Reg.) 10.⁰⁰ / (Sml.) 6.⁵⁰
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds
- Chicken Chashu Bowl*** (Reg.) 9.⁵⁰ / (Sml.) 6.⁰⁰
slow-braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds
- NEW** **Beef Sukiyaki Bowl*** (Reg.) 13.⁰⁰ / (Sml.) 8.⁰⁰
slow-braised beef sukiyaki, onion, onsen tamago*, green onion
- NEW** **California Poke Bowl*** (Reg.) 13.⁵⁰ / (Sml.) 8.⁵⁰
salmon*, spicy tuna*, shrimp*, seaweed salad, masago*, avocado, cilantro
- Tokyo Curry Rice** (Reg.) 9.⁰⁰ / (Sml.) 5.⁰⁰
tokyo style curry w/ ground chicken and steamed rice
add beef sukiyaki 2.95
- Steamed Rice**   2.⁵⁰

DESSERT

- Mochi Ice Cream** 3.⁵⁰
choice of green tea, chocolate
- Panna Cotta** 4.⁰⁰
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream
- NEW** **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 12.⁰⁰

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* 2.⁰⁰
- NEW** Onsen Tamago* -poached egg- 1.⁵⁰
- Spinach 1.⁰⁰
- Tofu 1.⁰⁰
- Nori Dried Seaweed 1.⁰⁰
- Corn 1.⁰⁰
- Kikurage 1.⁰⁰
- Broccoli 1.⁰⁰
- Bamboo Shoot 1.⁰⁰
- NEW** Brussels Sprouts 2.⁰⁰
- NEW** Chicken Soboro -spicy ground chicken- 2.⁰⁰
- NEW** Pork Soboro -spicy ground pork- 2.⁰⁰
- Pork Chashu 2.²⁵
- Wonton (Chicken) 2.⁵⁰
- Chicken Chashu 2.¹⁰
- Mushroom 1.⁶⁰
- Bok Choy 1.⁶⁰
- NEW** Beef Sukiyaki 2.⁵⁰
- Extra Soup 2.²⁵
- Kaedama -noodle refill- 2.⁰⁰

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.

\$2.⁰⁰

RAMEN

Authentic Japanese Ramen

TONKOTSU


-  **Sprouting Up Ramen*** 12.⁵⁰
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** 12.⁵⁰
pork broth: pork chashu, spicy bean sprouts, kikurage, green onion, spicy sauce »served with thick noodles
Choose your spice level, MILD, SPICY or HOT
- JINYA Tonkotsu Black*** 13.⁰⁰
pork broth: pork chashu, kikurage, green onion, nori dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles
- Premium Tonkotsu White*** 12.⁵⁰
pork and chicken broth: pork chashu, kikurage, green onion, half seasoned egg*, fried onion, spicy sauce
»served with thin noodles
-  **Cha Cha Cha* -For Garlic Lovers-** 14.⁰⁰
pork and fish broth: pork chashu, seasoned egg*, bean sprouts, chopped onion, green onion, garlic, chili powder »served with extra thick noodles
No noodle substitution available

- Spicy Umami Miso Ramen** 12.⁵⁰
pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil »served with thick noodles

- NEW** **Sukiyaki Q Ramen*** 13.⁰⁰
pork broth: beef sukiyaki, green onion, onsen tamago*
»served with thin noodles

CHICKEN


- JINYA Chicken Ramen** 11.⁰⁰
chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles

-  **Spicy Chicken Ramen** 12.⁰⁰
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** 11.⁰⁰
chicken broth: wonton, spinach, green onion
»served with thin noodles

- Old Skool Ramen*** 11.⁰⁰
chicken broth: fish oil, pork chashu, egg*, bamboo shoots, green onion »served with thin noodles

VEGETABLE

- Vegetable Soup Ramen**  11.⁰⁰
vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper
»served with thin noodles

- Spicy Creamy Vegan Ramen**  12.⁰⁰
vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil, sesame seeds
»served with thick noodles

Gluten-Free Noodles available for an additional \$2.00.

CHEF'S SPECIAL

6/1 - 8/31, 2017



Kara-Men*

clear chicken broth: ground pork, bean sprouts, green onion, onion, cilantro, chili paste, onsen tamago* and sesame seed »served with thin noodles

\$12



Sukiyaki Tofu

braised beef, onion, fried tofu, green onion

\$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGS may increase your RISK of foodborne illness. Please inform your server of any food allergies.

San Jose