

COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 5. ⁷⁵
Crispy Chicken & Salad	plus 6. ²⁵
Chicken Chashu Bowl* & Salad	plus 6. ⁹⁵
Pork Chashu Bowl* & Salad	plus 6. ⁹⁵
Tokyo Curry Rice & Salad	plus 6. ⁹⁵

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

*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.

Burnaby 0918

KIDS' MEAL

12 and Under



Kids' Meal 13.²⁵
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	4. ⁵⁰
Selected Craft Beer	4. ⁷⁵

SALADS

JINYA Quinoa Salad	5. ⁸⁰
--------------------	------------------

SMALL PLATES

JINYA Bun	(1 pc.) 4. ⁰⁰
Caramelized Cauliflower	5. ⁸⁰
Crispy Chicken	(5 pcs.) 5. ⁸⁰

JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 5. ⁰⁰
Pork Chashu & Kimchee	(2 pcs.) 4. ⁰⁰

DESSERT

Panna Cotta	4. ⁰⁰
-------------	------------------

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

Crispy Chick Peas	4. ⁸⁰
lightly fried chick peas tossed in JINYA spicy curry salt	
Wasabi Peas	3. ⁰⁰
Edamame	2. ⁵⁰
lightly salted boiled soy beans	

SALADS

Get Greens!

Baby Leaf Salad	5. ⁸⁰
baby mixed greens and cherry tomatoes topped with our original house japanese dressing	
Seaweed Salad	5. ⁸⁰
lightly seasoned mixed seaweed salad with baby mixed greens	
Spicy Tofu Salad	5. ⁸⁰
cool tofu topped with finely chopped onion, kikkurage, and green onion topped with roasted sesame seeds, kani nori and a spicy chili sauce	
JINYA Quinoa Salad	7. ⁹⁵
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	8. ⁵⁰
salmon* and avocado tossed with wasabi soy sauce	
Pork Gyoza	(6 pcs.) 7. ²⁰
handmade pork potstickers	
JINYA Bun	(1 pc.) 5. 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.) 7. ⁵⁰
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce	(10 pcs.) 13. ⁵⁰ (15 pcs.) 19. ⁵⁰
Caramelized Cauliflower	6. ⁸⁰
caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce	
Brussels Sprouts Tempura	7. ²⁰
crispy tempura brussels sprouts with white truffle oil	
Takoyaki -Octopus Ball-	8. ⁷⁵
battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes	
Spicy Creamy Shrimp Tempura	8. ⁷⁵
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style	
Sautéed Green Beans & Cashew Nuts	5. ⁷⁵
sautéed green beans tossed with cashew nuts and a savory ramen seasoning sauce	

JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 6. ⁸⁰
JINYA's original salmon poke* in a crispy wonton taco shell	
Pork Chashu & Kimchee	(2 pcs.) 5. ⁸⁰
slow-braised pork chashu and kimchee in a crispy wonton taco shell	
Spicy Tuna*	(2 pcs.) 6. ⁸⁰
spicy tuna* in a crispy wonton taco shell	

RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg.) 3.⁹⁰ (Sim.) 2.⁹⁰

Pork Chashu Bowl*	(Reg.) 10. ⁸⁰ (Sim.) 7. ²⁰
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds	
Chicken Chashu Bowl*	(Reg.) 10. ⁸⁰ (Sim.) 7. ²⁰
slow-braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds	
Beef Sukiyaki Bowl*	(Reg.) 15. ³⁰ (Sim.) 10. ³⁰
slow-braised beef sukiyaki, onion, orsen tamago*, green onion	
California Poke Bowl*	(Reg.) 14. ⁸⁰ (Sim.) 9. ⁸⁰
salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro	
Tokyo Curry Rice	(Reg.) 10. ⁸⁰ (Sim.) 7. ²⁰
tokyo style curry w/ ground chicken and steamed rice	
add beef sukiyaki	4. ⁵⁰
Steamed Rice	2. ⁰⁰

DESSERT

Mochi Ice Cream	3. ⁷⁵
choice of green tea, chocolate	
Panna Cotta	5. ⁵⁰
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream	



Brussels Sprouts Tempura

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



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. ⁰⁰
Green Onion	1. ²⁵
Fried Onion	1. ⁷⁵
Cabbage	1. ⁷⁵
Spicy Bean Sprouts	1. ⁷⁵
Seasoned Egg*	2. ⁰⁰
Onsen Tamago* -poached egg-	2. ⁵⁰
Spinach	1. ²⁵
Tofu	1. ⁷⁵
Nori Dried Seaweed	1. ⁷⁵
Corn	1. ⁷⁵
Kikkurage	1. ⁷⁵
Broccoli	1. ⁷⁵
Bamboo Shoot	2. ⁰⁰
Brussels Sprouts	2. ⁰⁰
Chicken Soboro -spicy ground chicken-	2. ⁵⁰
Pork Soboro -spicy ground pork-	2. ⁵⁰
Pork Chashu	2. ⁵⁰
Wonton (Chicken)	3. ⁰⁰
Chicken Chashu	2. ⁵⁰
Mushroom	1. ⁷⁵
Bok Choy	1. ⁷⁵
Beef Sukiyaki	4. ⁵⁰
Extra Soup	2. ⁵⁰
Spicy Sauce	1. ⁰⁰
Kaedama -noodle refill-	1. ⁷⁵

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. **\$1.75**



CHEF'S SPECIAL

9/1 - 11/30, 2018

Goku Midnight Cowboy

pork broth, tender braised beef brisket, bean sprouts, green onion, kikkurage, *seasoned egg
»served with thick noodles **\$19.⁸⁰**

Meatballs

braised beef meatballs with homemade tomato sauce topped with finely shredded parmesan cheese **\$7.⁸⁰**

*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. Burnaby

RAMEN

Authentic Japanese Ramen

CHICKEN

JINYA Chicken Ramen	14. ³⁰
chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles	
Topping Suggestion Cheese & Tomato	\$3.⁰⁰

Spicy Chicken Ramen	15. ³⁰
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	15. ³⁰
chicken broth: wonton, spinach, green onion »served with thin noodles	

Old Skool Ramen*	14. ³⁰
chicken broth: fish oil, pork chashu, egg*, bamboo shoots, green onion »served with thin noodles	

Slurp Up Cilantro*	15. ³⁰
chicken clear broth: cilantro, chicken chashu, kikkurage, seasoned egg*, lime, chili sauce »served with thin noodles	

TONKOTSU

Sprouting Up Ramen*	17. ³⁰
pork and chicken broth: pork chashu, kikkurage, bean sprouts, green onion, half seasoned egg*, crispy brussels sprouts, black pepper, ginger »served with thick noodles Choose your spice level, MILD, SPICY or HOT	

Tonkotsu Spicy	15. ³⁰
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*	15. ³⁰
pork broth: pork chashu, kikkurage, green onion, non dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles	

Cha Cha Cha* -For Garlic Lovers-	19. ³⁰
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	16. ³⁰
pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil »served with thick noodles	

Sukiyaki Q Ramen*	16. ³⁰
pork broth: beef sukiyaki, green onion, orsen tamago* »served with thin noodles	

VEGETABLE

Vegetable Soup Ramen	14. ³⁰
vegetable broth: mushroom, baby leaf spinach, asparagus, broccoli, cauliflower, cabbage, black pepper »served with thin noodles	

Spicy Creamy Vegan Ramen	17. ³⁰
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.

Burnaby 0918