

## COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 6. <sup>00</sup>
Crispy Chicken & Salad	plus 6. <sup>00</sup>
Chicken Chashu Bowl* & Salad	plus 8. <sup>50</sup>
Pork Chashu Bowl* & Salad	plus 8. <sup>75</sup>
Tokyo Curry Rice & Salad	plus 8. <sup>00</sup>

## COMPLETE YOUR MEAL

### Add a JINYA signature plate



**JINYA Bun** (1 pc.) 4.<sup>95</sup>  
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	4. <sup>75</sup>
Panna Cotta homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream	6. <sup>00</sup>
BlockPops	5. <sup>00</sup>

\*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.

DC 14th 1217

## KIDS' MEAL

12 and Under



**Kids' Meal** 12.<sup>50</sup>  
chicken ramen w/ spinach and corn, chashu rice, crispy chicken, sweet potato fries, orange, candy, and vanilla ice cream

## HAPPY HOUR

4:00pm - 7:00pm

### SALADS

JINYA Quinoa Salad 7

### SMALL PLATES

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

### JINYA MINI TACOS

Salmon Poke\* (2 pcs.) 6  
Pork Chashu & Kimchee (2 pcs.) 5

### DESSERT

Panna Cotta 4

## FOLLOW US

**What's Your Slurp Game**  
Get a shot at a free bowl of ramen in just three easy steps!

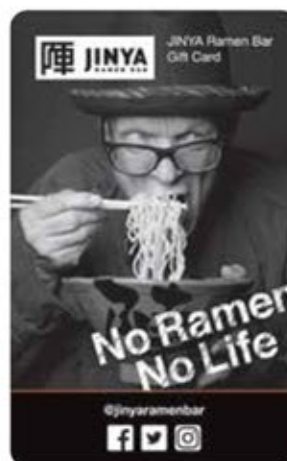
1. Follow @JINYARamenBar
2. Snap and share a pic of your JINYA Ramen experience and tag @JINYARamenBar using #WhatsYourSlurpGame
3. Winners will be chosen at random weekly



@jinyaramenbar  
f t i

## GIFT CARD

Please ask your server for more details



## SNACKS

Crispy Chick Peas lightly fried chick peas tossed in JINYA spicy curry salt	4. <sup>00</sup>
Wasabi Peas	4. <sup>00</sup>
Edamame <input type="checkbox"/> <input type="checkbox"/> lightly salted boiled soy beans	4. <sup>50</sup>

## SALADS

Get Greens!

Baby Leaf Salad <input type="checkbox"/> baby mixed greens and cherry tomatoes topped with our original house Japanese dressing	5. <sup>00</sup>
Seaweed Salad <input type="checkbox"/> lightly seasoned mixed seaweed salad with baby mixed greens	5. <sup>00</sup>
Spicy Tofu Salad <input type="checkbox"/> cold tofu topped with finely chopped onion, kikkurage, and green onion topped with roasted sesame seeds, kizami nori and a spicy chili sauce	7. <sup>00</sup>
JINYA Quinoa Salad <input type="checkbox"/> baby greens, green kale, broccoli and white quinoa, kidney beans, garbanzo beans tossed with goma sesame dressing, corn and cherry tomatoes	9. <sup>00</sup>

## SMALL PLATES

Salmon Avocado* w/ wasabi soy sauce salmon* and avocado tossed with wasabi soy sauce	8. <sup>00</sup>
Pork Gyoza handmade pork potstickers	(6 pcs.) 7. <sup>00</sup>
JINYA Bun (1 pc.) 4. <sup>95</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.) 7. <sup>00</sup> / (10 pcs.) 12. <sup>00</sup> / (15 pcs.) 17. <sup>00</sup> juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce	
Caramelized Cauliflower <input type="checkbox"/> <input type="checkbox"/> 7. <sup>50</sup> caramelized cauliflower with toasted pine nuts, crispy mint leaves, and lime sauce	
Brussels Sprouts Tempura <input type="checkbox"/> 8. <sup>00</sup> crispy tempura brussels sprouts with white truffle oil	
Takoyaki -Octopus Ball- 9. <sup>50</sup> battered octopus over egg tartar topped with kewpie mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes	
Spicy Creamy Shrimp Tempura 10. <sup>00</sup> crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style	
Sweet Potato Sticks <input type="checkbox"/> <input type="checkbox"/> 4. <sup>50</sup> sweet potato fries w/ honey mayo	

## JINYA MINI TACOS

Salmon Poke* JINYA's original salmon poke* in a crispy wonton taco shell	(2 pcs.) 7. <sup>00</sup>
Pork Chashu & Kimchee slow-braised pork chashu and kimchee in a crispy wonton taco shell	(2 pcs.) 6. <sup>00</sup>
<b>NEW</b> Spicy Tuna* spicy tuna* in a crispy wonton taco shell	(2 pcs.) 7. <sup>00</sup>

## RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg) 4.<sup>25</sup> / (Sml) 2.<sup>50</sup>

Pork Chashu Bowl* (Reg) 13. <sup>50</sup> / (Sml) 7. <sup>00</sup> slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds	
Chicken Chashu Bowl* (Reg) 13. <sup>00</sup> / (Sml) 6. <sup>50</sup> slow-braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds	
<b>NEW</b> Beef Sukiyaki Bowl* (Reg) 17. <sup>00</sup> / (Sml) 9. <sup>00</sup> slow-braised beef sukiyaki, onion, onsen tamago*, green onion	
<b>NEW</b> California Poke Bowl* (Reg) 19. <sup>00</sup> / (Sml) 11. <sup>00</sup> salmon*, spicy tuna*, shrimp*, seaweed salad, massago*, avocado, cilantro	
Tokyo Curry Rice (Reg) 12. <sup>00</sup> / (Sml) 6. <sup>00</sup> tokyo style curry w/ ground chicken and steamed rice add beef sukiyaki 3. <sup>50</sup>	
Steamed Rice <input type="checkbox"/> <input type="checkbox"/> 2. <sup>50</sup>	

## DESSERT

Mochi Ice Cream choice of green tea, chocolate	4. <sup>75</sup>
Panna Cotta homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream	6. <sup>00</sup>
<b>NEW</b> BlockPops 5. <sup>00</sup>	

### BlockPops blockheads

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 14.<sup>50</sup>

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	0. <sup>75</sup>
Green Onion	1. <sup>25</sup>
Fried Onion	1. <sup>25</sup>
Cabbage	1. <sup>00</sup>
Spicy Bean Sprouts	1. <sup>50</sup>
Seasoned Egg*	1. <sup>75</sup>
<b>NEW</b> Onsen Tamago* -poached egg-	1. <sup>75</sup>
Spinach	1. <sup>50</sup>
Tofu	2. <sup>25</sup>
Nori Dried Seaweed	1. <sup>25</sup>
Corn	0. <sup>50</sup>
Kikurage	1. <sup>75</sup>
Broccoli	1. <sup>75</sup>
Bamboo Shoot	2. <sup>25</sup>
Brussels Sprouts	2. <sup>50</sup>
<b>NEW</b> Chicken Soboro -spicy ground chicken-	3. <sup>00</sup>
<b>NEW</b> Pork Soboro -spicy ground pork-	3. <sup>25</sup>
<b>NEW</b> Pork Chashu	3. <sup>25</sup>
Wonton (Chicken)	3. <sup>00</sup>
Chicken Chashu	3. <sup>00</sup>
Mushroom	2. <sup>25</sup>
Bok Choy	1. <sup>75</sup>
<b>NEW</b> Beef Sukiyaki	3. <sup>50</sup>
Extra Soup	2. <sup>50</sup>
Kaedama -noodle refill-	2. <sup>50</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. **\$2.50**

## RAMEN

Authentic Japanese Ramen

### TONKOTSU

**SpROUTing Up Ramen\*** 16.<sup>00</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** 15.<sup>00</sup>  
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\*** 14.<sup>00</sup>  
pork broth: pork chashu, kikurage, green onion, nori dried seaweed, seasoned egg\*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles

**Cha Cha Cha\* -For Garlic Lovers-** 17.<sup>50</sup>  
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** 14.<sup>50</sup>  
pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil »served with thick noodles

**Sukiyaki Q Ramen\*** 14.<sup>00</sup>  
pork broth: beef sukiyaki, green onion, onsen tamago\* »served with thin noodles

### CHICKEN

**JINYA Chicken Ramen** 14.<sup>00</sup>  
chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles

**Spicy Chicken Ramen** 14.<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** 14.<sup>50</sup>  
chicken broth: wonton, spinach, green onion »served with thin noodles

**Old Skool Ramen\*** 13.<sup>50</sup>  
chicken broth: fish oil, pork chashu, egg\*, bamboo shoots, green onion »served with thin noodles

**NEW Slurp Up Cilantro\*** 13.<sup>50</sup>  
chicken clear broth: cilantro, chicken chashu, kikurage, seasoned egg\*, lime, chili sauce »served with thin noodles

### VEGETABLE

**Vegetable Soup Ramen** 12.<sup>50</sup>  
vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper »served with thin noodles

**Spicy Creamy Vegan Ramen** 13.<sup>50</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 \$2.50.

## CHEF'S SPECIAL

12/1, 2017 - 2/28, 2018



### Tokyo Tonkotsu Ramen\*

pork broth: pork chashu, green onion, kikurage, onion, egg\*, fish powder »served with thin noodles

\$13.<sup>50</sup>



### Crispy Eel and Seasoned Egg w/ eel sauce

deep fried crispy eel, seasoned egg, tofu, avocado with eel sauce and sesame seeds

\$9.<sup>50</sup>

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