

## COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 5.00	223 cal
Crispy Chicken & Salad	plus 5.00	430 cal
Chicken Chashu Bowl* & Salad	plus 8.00	540 cal
Pork Chashu Bowl* & Salad	plus 8.00	690 cal
Tokyo Curry Rice & Salad	plus 7.00	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.

LADT 0918

## KIDS' MEAL

12 and Under



**Kids' Meal** 10.00 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 - 7:00pm

### BEVERAGE

Sapporo 12oz Can	4
Selected Craft Beer	5
Hot Sake	9
Cold Cup Sake	5
Mimosa	5
Lycheetini	5

### SALADS

JINYA Quinoa Salad	5.00
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### SMALL PLATES

JINYA Bun	(1 pc.) 3.00
Caramelized Cauliflower	4.00
Crispy Chicken	(5 pcs.) 4.00

### JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 3.00
Pork Chashu & Kimchee	(2 pcs.) 3.00

### DESSERT

Panna Cotta	2.00
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## 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>	3.00	220 cal
lightly fried chick peas tossed in JINYA spicy curry salt		
<b>Wasabi Peas</b>	3.00	330 cal
lightly salted boiled soy beans		
<b>Edamame</b>	4.00	180 cal
lightly salted boiled soy beans		

## SALADS

Get Greens!

<b>Baby Leaf Salad</b>	4.00	110 cal
baby mixed greens and cherry tomatoes topped with our original house japanese dressing		
<b>Seaweed Salad</b>	5.00	70 cal
lightly seasoned mixed seaweed salad with baby mixed greens		
<b>Spicy Tofu Salad</b>	6.00	240 cal
soft tofu topped with finely chopped onion, kikkurage, and green onion topped with roasted sesame seeds, kani nori and a spicy chili sauce		
<b>JINYA Quinoa Salad</b>	8.50	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>	8.00	150 cal
salmon* and avocado tossed with wasabi soy sauce		
<b>Pork Gyoza</b>	(6 pcs.) 6.00	260 cal
handmade pork potstickers		
<b>JINYA Bun</b>	(1 pc.) 5.00	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.) 6.50	650 cal
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce	(10 pcs.) 11.00	1300 cal
	(15 pcs.) 15.00	1950 cal
<b>Caramelized Cauliflower</b>	7.00	260 cal
caramelized cauliflower with toasted pine nuts, crispy mini leaves, and lime sauce		
<b>Brussels Sprouts Tempura</b>	7.50	320 cal
crispy tempura brussels sprouts with white truffle oil		
<b>Takoyaki -Octopus Balls-</b>	8.00	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>	8.50	690 cal
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style		
<b>Salmon Cilantro Sashimi*</b>	9.00	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.) 5.00	130 cal
JINYA's original salmon poke* in a crispy wonton taco shell		
<b>Pork Chashu &amp; Kimchee</b>	(2 pcs.) 5.00	200 cal
slow-braised pork chashu and kimchee in a crispy wonton taco shell		
<b>Spicy Tuna*</b>	(2 pcs.) 5.00	150 cal
spicy tuna* in a crispy wonton taco shell		

## RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg.) 2.00 200 cal (Sml.) 1.90 120 cal

<b>Pork Chashu Bowl*</b>	(Reg.) 11.00	1200 cal
slow-braised pork chashu, spinach, green onion, seasoned egg*	(Sml.) 8.00	640 cal
<b>Chicken Chashu Bowl*</b>	(Reg.) 11.00	900 cal
slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds	(Sml.) 8.00	490 cal
<b>Beef Sukiyaki Bowl*</b>	(Reg.) 12.50	1040 cal
slow-braised beef sukiyaki, onion, orsen tamaro*, green onion	(Sml.) 9.00	590 cal
<b>California Poke Bowl*</b>	(Reg.) 12.50	810 cal
salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro	(Sml.) 9.00	490 cal
<b>Tokyo Curry Rice</b>	(Reg.) 10.00	760 cal
tokyo style curry w/ ground chicken and steamed rice	(Sml.) 7.00	420 cal
add beef sukiyaki	4.00	250 cal
<b>Steamed Rice</b>	2.00	310 cal

## DESSERT

<b>Mochi Ice Cream</b>	3.50	80-110 cal
choice of green tea (80 cal), chocolate (110 cal)		
<b>Panna Cotta</b>	4.00	420-430 cal
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream		
<b>BlockPops</b>	4.00	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	1.00	110 cal
Green Onion	1.00	15 cal
Fried Onion	1.00	40 cal
Cabbage	1.50	20 cal
Spicy Bean Sprouts	1.50	80 cal
Seasoned Egg*	1.50	80 cal
Osen Tamaro* -poached egg-	1.50	70 cal
Spinach	1.50	10 cal
Tofu	1.50	90 cal
Nori Dried Seaweed	1.50	0 cal
Corn	1.50	40 cal
Kikkurage	1.50	10 cal
Broccoli	1.50	15 cal
Bamboo Shoot	1.50	20 cal
Brussels Sprouts	2.00	150 cal
Chicken Soboro -spicy ground chicken-	2.50	120 cal
Pork Soboro -spicy ground pork-	2.50	160 cal
Pork Chashu	3.00	160 cal
Wonton (Chicken)	3.00	120 cal
Chicken Chashu	3.00	80 cal
Mushroom	1.50	20 cal
Bok Choy	1.50	10 cal
Beef Sukiyaki	4.00	250 cal
Extra Soup	2.00	5-90 cal
Spicy Sauce	1.00	23 cal
Kaedama -noodle refill-	2.00	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. \$2.00

## RAMEN

Authentic Japanese Ramen

### CHICKEN

#### JINYA Chicken Ramen

chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles 740 cal  
Topping Suggestion **Cheese & Tomato** \$2.00, 110 cal

#### Spicy Chicken Ramen

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

#### Wonton Chicken Ramen

chicken broth: wonton, spinach, green onion »served with thin noodles 870 cal

#### Old Skool Ramen\*

chicken broth: fish oil, pork chashu, egg\*, bamboo shoots, green onion »served with thin noodles 770 cal

#### Slurp Up Cilantro\*

chicken clear broth: cilantro, chicken chashu, kikkurage, seasoned egg\*, lime, chili sauce »served with thin noodles 680 cal

### TONKOTSU

#### Sprouting Up Ramen\*

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

#### Tonkotsu Spicy

pork broth: pork chashu, kikkurage, green onion, noni dried seaweed, seasoned egg\*, garlic chips, garlic oil, fried onion, spicy sauce »served with thick noodles 980-1010 cal

#### JINYA Tonkotsu Black\*

pork broth: pork chashu, kikkurage, green onion, noni dried seaweed, seasoned egg\*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles 990 cal

#### Spicy Umami Miso Ramen

pork broth: ground pork soboro, bean sprouts, green onion, bok choy, chili oil »served with thick noodles 940 cal

#### Sukiyaki Q Ramen\*

pork broth: beef sukiyaki, green onion, orsen tamaro\* »served with thin noodles 1030 cal

### VEGETABLE

#### Vegetable Soup Ramen

vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper »served with thin noodles 460 cal

#### Spicy Creamy Vegan Ramen

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 \$1.00 (314 cal).