

## COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 4. <sup>80</sup>
Crispy Chicken & Salad	plus 4. <sup>95</sup>
Chicken Chashu Bowl* & Salad	plus 5. <sup>50</sup>
Pork Chashu Bowl* & Salad	plus 5. <sup>80</sup>
Tokyo Curry Rice & Salad	plus 5. <sup>50</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.

Houston Woodlands 0618

## KIDS' MEAL

12 and Under



**Kids' Meal** 9.<sup>00</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	5. <sup>00</sup>
Selected Craft Beer	5. <sup>00</sup>

### SALADS

JINYA Quinoa Salad	5. <sup>00</sup>
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### SMALL PLATES

JINYA Bun	(1 pc.) 3. <sup>00</sup>
Caramelized Cauliflower	4. <sup>00</sup>
Crispy Chicken	(5 pcs.) 4. <sup>00</sup>

### JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 3. <sup>80</sup>
Pork Chashu & Kimchee	(2 pcs.) 3. <sup>50</sup>

### DESSERT

Panna Cotta	3. <sup>50</sup>
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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!

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



## GIFT CARD

Please ask your server for more details



**JINYA**  
RAMEN BAR



**RAMEN IS ALL THE CRAZE**

## SNACKS

<b>Crispy Chick Peas</b>	3. <sup>50</sup>
lightly fried chick peas tossed in JINYA spicy curry salt	
<b>Wasabi Peas</b>	3. <sup>80</sup>
<b>Edamame</b>	3. <sup>80</sup>
lightly salted boiled soy beans	

## SALADS

Get Greens!

<b>Baby Leaf Salad</b>	3. <sup>50</sup>
baby mixed greens and cherry tomatoes topped with our original house japanese dressing	
<b>Seaweed Salad</b>	4. <sup>80</sup>
lightly seasoned mixed seaweed salad with baby mixed greens	
<b>Spicy Tofu Salad</b>	4. <sup>50</sup>
soft tofu topped with finely chopped onion, kikurage, and green onion topped with roasted sesame seeds, kani maki and a spicy chili sauce	
<b>JINYA Quinoa Salad</b>	5. <sup>95</sup>
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>	9. <sup>80</sup>
salmon* and avocado tossed with wasabi soy sauce	
<b>Pork Gyoza</b>	(6 pcs.) 6. <sup>80</sup>
handmade pork potstickers	
<b>JINYA Bun</b>	(1 pc.) 3. <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	
<b>Crispy Chicken</b>	(5 pcs.) 4. <sup>99</sup>
juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce	
	(10 pcs.) 8. <sup>99</sup>
	(15 pcs.) 12. <sup>99</sup>
<b>Caramelized Cauliflower</b>	5. <sup>80</sup>
caramelized cauliflower with toasted pine nuts, crispy mini leaves, and lime sauce	
<b>Brussels Sprouts Tempura</b>	5. <sup>95</sup>
crispy tempura brussels sprouts with white truffle oil	
<b>Takoyaki -Octopus Ball-</b>	9. <sup>95</sup>
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>	6. <sup>95</sup>
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style	
<b>Salmon Cilantro Sashimi*</b>	9. <sup>95</sup>
Scottish salmon sashimi* topped with fresh cilantro, finely diced jalapeno, and a citrus soy sauce	
<b>Shrimp Toast</b>	10. <sup>95</sup>
JINYA's classic shrimp toast with whitefish and yamaimo yam on japanese toast, served with spicy mayonnaise	

## JINYA MINI TACOS

<b>Salmon Poke*</b>	(2 pcs.) 5. <sup>80</sup>
JINYA's original salmon poke* in a crispy wonton taco shell	
<b>Pork Chashu &amp; Kimchee</b>	(2 pcs.) 4. <sup>80</sup>
slow-braised pork chashu and kimchee in a crispy wonton taco shell	
<b>Spicy Tuna*</b>	(2 pcs.) 5. <sup>80</sup>
spicy tuna* in a crispy wonton taco shell	

## RICE BOWLS & CURRY

substitute quinoa and beans mix for rice (Reg.) 2.<sup>00</sup> (Sml.) 1.<sup>90</sup>

<b>Pork Chashu Bowl*</b>	(Reg.) 8. <sup>99</sup>
slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds	(Sml.) 5. <sup>99</sup>
<b>Chicken Chashu Bowl*</b>	(Reg.) 7. <sup>99</sup>
slow-braised chicken breast, chashu*, ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds	(Sml.) 4. <sup>99</sup>
<b>Beef Sukiyaki Bowl*</b>	(Reg.) 11. <sup>80</sup>
slow-braised beef sukiyaki, onion, onsen tamago*, green onion	(Sml.) 7. <sup>80</sup>
<b>California Poke Bowl*</b>	(Reg.) 12. <sup>95</sup>
salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado, cilantro	(Sml.) 7. <sup>80</sup>
<b>Tokyo Curry Rice</b>	(Reg.) 7. <sup>99</sup>
tokyo style curry w/ ground chicken and steamed rice	(Sml.) 4. <sup>99</sup>
add beef sukiyaki	3. <sup>95</sup>
<b>Steamed Rice</b>	1. <sup>95</sup>

## DESSERT

<b>Mochi Ice Cream</b>	3. <sup>95</sup>
choice of green tea, chocolate	
<b>Panna Cotta</b>	3. <sup>95</sup>
homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream	
<b>BlockPops</b>	3. <sup>95</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**

Topping Suggestion  
Seasoned Egg\*

Topping Suggestion  
Chicken Soboro  
spicy ground chicken

## TOPPINGS

Customize Your Ramen!

Fresh Garlic	FREE
Butter	0. <sup>50</sup>
Green Onion	1. <sup>00</sup>
Fried Onion	1. <sup>00</sup>
Cabbage	1. <sup>25</sup>
Spicy Bean Sprouts	1. <sup>00</sup>
Seasoned Egg*	1. <sup>25</sup>
Onsen Tamago* -poached egg-	1. <sup>25</sup>
Spinach	1. <sup>00</sup>
Tofu	1. <sup>00</sup>
Nori Dried Seaweed	1. <sup>00</sup>
Corn	1. <sup>00</sup>
Kikurage	1. <sup>00</sup>
Broccoli	1. <sup>50</sup>
Bamboo Shoot	1. <sup>25</sup>
Brussels Sprouts	1. <sup>20</sup>
Chicken Soboro -spicy ground chicken-	2. <sup>00</sup>
Pork Soboro -spicy ground pork-	2. <sup>00</sup>
Pork Chashu	2. <sup>00</sup>
Wonton (Chicken)	3. <sup>00</sup>
Chicken Chashu	2. <sup>00</sup>
Mushroom	2. <sup>00</sup>
Bok Choy	2. <sup>00</sup>
Beef Sukiyaki	3. <sup>85</sup>
Extra Soup	3. <sup>00</sup>
Spicy Sauce	0. <sup>75</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>50</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>80</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>95</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>50</sup>  
pork broth; beef sukiyaki, green onion, onsen tamago\* »served with thin noodles

### CHICKEN

**JINYA Chicken Ramen** 10.<sup>95</sup>  
chicken broth; chicken chashu, spinach, green onion, fried onion »served with thin noodles

Topping Suggestion **Cheese & Tomato** \$2.<sup>80</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>80</sup>  
chicken broth; wonton, spinach, green onion »served with thin noodles

**Old Skool Ramen\*** 11.<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** 9.<sup>80</sup>  
vegetable broth; mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper »served with thin noodles

**Spicy Creamy Vegan Ramen** 11.<sup>95</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.

Houston Woodlands 0618

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

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## CHEF'S SPECIAL

6/1 - 8/31, 2018

### Hiyashi Mazesoba -Broth-less Ramen

pork soboro kimchee, cilantro, bean sprouts, cucumber and sesame with yu-jiang sauce »served with thick noodles  
No noodle substitution available **\$12.<sup>95</sup>**



### Pork Mess

fried pork chashu, brussels sprouts, cauliflower and mushroom with onsen tamago\*, harissa sauce and sour cream **\$8.<sup>00</sup>**

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