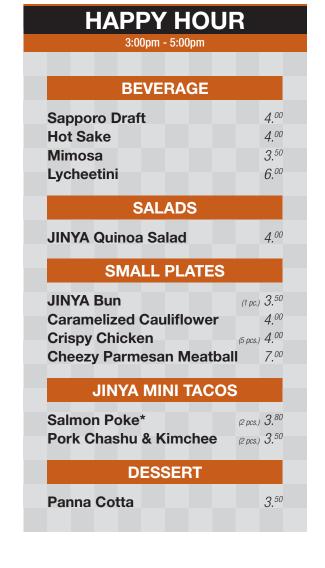


KIDS' MEAL



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 @jinyaramenbar

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SALADS

Mochi Ice Cream

graham cracker, vanilla ice cream

homemade panna cotta, w/ caramel cream sauce,

*Consuming raw or undercooked, seafood, or EGGs may increase

Food Allergies? Please ask your server about the ingredients

San Jose 1218

choice of green tea, chocolate

Panna Cotta

your risk of foodborne illness.

before placing your order.

| Baby Leaf Salad baby mixed greens and cherry tomatoes topped with our original dressing | 4.00 house japanese |
|--|---|
| Seaweed Salad // lightly seasoned mixed seaweed salad with baby mixed greens | <i>4.</i> ⁵⁰ |
| Spicy Tofu Salad cold tofu topped with finely chopped onion, kikurage, and green or roasted sesame seeds, kizami nori and a spicy chili sauce | 5. ²⁵ pnion topped with |
| JINYA Quinoa Salad baby greens, green kale, broccoli and white quinoa, kidney beans tossed with goma sesame dressing, corn and cherry tomatoes | 6.⁵⁰ , garbanzo bean |

SMALL PLATES

| | SMALL PLA | IE9 | |
|-----|---|---|--|
| | Crispy Chick Peas lightly fried chick peas tossed in JINYA spicy curry salt | 4.00 | |
| | Edamame | <i>3.</i> ⁷⁵ | |
| | Salmon Avocado* w/ wasabi soy sauce salmon* and avocado tossed with wasabi soy sauce | 11.00 | |
| | Pork Gyoza handmade pork potstickers | (6 pcs.) 5. ⁹⁵ | |
| 暉 | JINYA Bun steamed bun stuffed with slow-braised pork chashu, cuc greens served with JINYA's original bun sauce and kewp | | |
| | Crispy Chicken juicy fried chicken thigh with an original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce | (5 pcs.) 6. ⁵⁰ (10 pcs.) 11. ⁰⁰ (15 pcs.) 15. ⁰⁰ | |
| | Caramelized Cauliflower Caramelized Cauliflower Caramelized cauliflower with toasted pine nuts, crispy mir | | |
| | Takoyaki -Octopus Balls- battered octopus over egg tartar topped with kewpie mal fresh cut green onion and smoked bonito flakes | 7. 99 yonnaise, okonomiyaki sauce, | |
| | Spicy Creamy Shrimp Tempura crispy shrimp tempura tossed in JINYA's original spicy m "ebi-mayo" style | 7. 99 ayonnaise done in the classic | |
| NEW | Cheezy Parmesan Meatball braised beef meatballs with homemade tomato sauce to | 8.50 pped with finely shredded | |

7.⁹⁵

parmesan cheese

Brussels Sprouts Tempura

JINYA MINI TACOS

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ramentic

| Salmon Poke* JINYA's original salmon poke* in a crispy wonto | (2 pcs.) $6.^{50}$ on taco shell |
|---|--|
| Pork Chashu & Kimchee slow-braised pork chashu and kimchee in a cri | (2 pcs.) $5.^{50}$ spy wonton taco shell |
| Spicy Tuna* spicy tuna* in a crispy wonton taco shell | (2 pcs.) 6. ⁷⁵ |

substitute quinoa and beans mix for rice (Reg.) 3.00

RICE BOWLS & CURRY

(Sml.) 2.00

4.50

| | (=/ =- |
|---|-------------------------------------|
| Pork Chashu Bowi* slow-braised pork chashu, spinach, green onion, seasoned egg*, sesame seeds | (Reg.) 10.95 (Sml.) 7.95 |
| Chicken Chashu Bowl* slow-braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg*, sesame seeds | (Reg.) 10.95 (Sml.) 7.95 |
| Beef Sukiyaki Bowl* slow-braised beef sukiyaki, onion, onsen tamago*, green onion | (Reg.) 13.00 (Sml.) 8.00 |
| California Poke Bowl* salmon*, spicy tuna*, shrimp*, seaweed salad, masago*, avocado, cilantro | (Reg.) 14.00 (Sml.) 9.00 |
| Tokyo Curry Rice tokyo style curry w/ ground chicken and steamed rice | (Reg.) 10.95 (Sml.) 7.95 4.00 |
| add beef sukiyaki | 4.00 |
| Steamed Rice 🥒 🗆 | 2.00 |

DESSERT

Mochi Ice Cream

| | 1 | |
|---|---|--|
| | | |
| 1 | | |

homemade panna cotta, w/ caramel cream sauce, graham cracker, vanilla ice cream



Goku Midnight Cowboy

pork broth, tender braised beef brisket, bean sprouts, green onion, kikurage, *seasoned egg »served with thick noodles



Topping Suggestion Nori Dried

FREE Fresh Garlic Butter 1.00 1.00 Green Onion Fried Onion Cabbage Spicy Bean Sprouts Seasoned Egg* Onsen Tamago* -poached egg-Spinach Tofu Nori Dried Seaweed 1.00 1.25 Corn Kikurage Broccoli 1.25Bamboo Shoot **Brussels Sprouts**

TOPPINGS

Chicken Soboro -spicy ground chicken-Pork Soboro -spicy ground pork-Pork Chashu Wonton (Chicken) 2.50Chicken Chashu Mushroom **Bok Choy** 1.00 4.00 Beef Sukiyaki Meatballs (2 pcs.) Brisket 12.⁹⁵ 2.50Extra Soup Spicy Sauce Kaedama -noodle refill-

KAEDAMA Get a noodle refill!!



1*9*.⁹⁵



JINYA Recommended

Vegetarian *Fried items are fried in the same oil as seafood and meat products

Gluten-Free Ingredients *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.

Panna Cotta

RAMEN

12.00

13.00

13.00

13.00

14.00

13.00

14.00

13.00

14.00

13.00

12.00

San Jose 1218

CHICKEN

JINYA Chicken Ramen

chicken broth: chicken chashu, spinach, green onion, fried onion »served with thin noodles

Spicy Chicken Ramen

sprouts, green onion »served with thin noodles Choose your spice level, MILD, SPICY or HOT

chicken broth: wonton, spinach, green onion

»served with thin noodles

Slurp Up Cilantro*

TONKOTSU

Sprouting Up Ramen*

Tonkotsu Spicy

chicken broth: chicken chashu, spinach, spicy bean

Wonton Chicken Ramen

chicken clear broth: cilantro, chicken chashu, kikurage,

seasoned egg*, lime, chili sauce »served with thin noodles

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

pork broth: pork chashu, spicy bean sprouts, kikurage,

green onion, spicy sauce »served with thick noodles

JINYA Tonkotsu Black* pork broth: pork chashu, kikurage, green onion, nori dried

seaweed, seasoned egg*, garlic chips, garlic oil, fried onion, spicy sauce »served with thin noodles

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

pork broth: beef sukiyaki, green onion, onsen tamago*

pork and shrimp broth: shrimp tempura, mushroom, cilantro, lime, spicy sauce »served with thin noodles

Vegetable Soup Ramen

vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage, black pepper

vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil, sesame seeds

Kale Noodles available for an additional \$2.00

Spicy Creamy Vegan Ramen 13.25

Sukiyaki Q Ramen*

™ Tangy Shrimp Cilantro

served with thin noodles

▼ VEGETABLE

»served with thin noodles

Spicy Umami Miso Ramen

Choose your spice level, MILD, SPICY or HOT