



Build Your Own Bowl

Step 1

Choose a Bowl

Ramen	\$11.50	Add Ons	
Ramen Salad	\$10.50	Seasoned Egg	\$1.50
Rice Bowl	\$10.50	Extra Protein	\$2.50
		Extra Vegetables	\$1.50

Step 2

Choose a Base

Select your broth and noodle for Ramen.

Broth	Noodle
Tonkotsu	Thin
Tonkotsu Spicy Miso	Thick
Chicken	Kale
Spicy Chicken	
Creamy Vegan	
Vegan Miso	

Step 3

Choose Toppings

Garnishes

choose as many as you like

Green Onion
Onion
Kikurage
Cilantro
Tomato
Jalapeño

Top It Off

choose as many as you like

Red Pickled Ginger
Crispy Garlic
Sesame Seeds
Fresh Garlic

Sauce

choose one

Spicy Sauce
Black Garlic Oil
Chili Oil

Protein

choose one

Pork Chashu
Grilled Marinated Chicken
Atsuage Tofu
Pork Soboro
Beef Sukiyaki
Crispy Chicken

Vegetables

choose one

Spicy Bean Sprouts
Buttered Corn
Brussels Sprouts
Green Beans & Red Onion

Signature Bowls

Ramen

#1 JINYA Tonkotsu Black \$13.00

pork broth, green onion, jalapeño, spicy bean sprouts, pork chashu, black garlic oil, seasoned egg, kikurage, spicy sauce »served with thin noodles

#2 Spicy Creamy Vegan \$11.50

creamy vegan broth, green onion, onion, atsuage tofu, tomato, cilantro, chili oil, black garlic oil, crispy garlic »served with thick noodles

#3 Spicy Vegan Dan Dan Men \$12.50

vegan miso broth, sautéed cauliflower, atsuage tofu, green onion, onion, cilantro, spicy bean sprouts, chilli oil »served with thick noodles

Salad Bowl

#1 Grilled Chicken Salad Bowl \$10.50

kale noodles, romaine lettuce, cilantro, tomato, buttered corn, grilled chicken, spicy sauce, sesame sauce, sesame seeds

#2 Atsuage Tofu Salad Bowl \$10.50

kale noodles, romaine lettuce, cilantro, tomato, buttered corn, atsuage tofu, spicy sauce, sesame sauce, sesame seeds

Rice Bowl

#1 Grilled Chicken Rice Bowl \$10.50

brown rice, cilantro, tomato, brussels sprouts, pork soboro, grilled chicken, sesame seeds, green onion

Side Menu

Crispy Chicken (3pcs.) \$2.80

Panna Cotta \$2.80

Mini Salad \$2.50

Rice (White or Brown) \$2.50



Hollywood & Highland / The Dining Deck Level 3

Tel: 323-391-1916 / Web: www.jinya-ramenbar.com

Hours: 11:00am-10:00pm Open 7 days a week

@jinyaramenbar

