

RAMEN

CHICKEN

JINYA Chicken Ramen 13.⁰⁰ 740 cal

chicken broth: chicken chashu, kikurage, green onion and fried onion *served with thin noodles

Topping Suggestion: Cheese & Tomato 2.⁰⁰ 110 cal

Spicy Chicken Ramen 14.⁰⁰ 810~850 cal

chicken broth: chicken chashu, kikurage, spicy bean sprouts and green onion *served with thin noodles. Choose your spice level, MILD, SPICY or HOT.

Wonton Chicken Ramen 14.²⁵ 870 cal

chicken broth: wonton, kikurage and green onion *served with thin noodles

Slurp Up Cilantro* 13.⁵⁰ 680 cal

chicken clear broth: cilantro, chicken chashu, kikurage, seasoned egg*, lime and chili sauce *served with thin noodles

TONKOTSU

Sprouting Up Ramen* 14.⁵⁰ 1120 cal

pork and chicken broth: pork chashu, kikurage, spicy bean sprouts, green onion, seasoned egg*, crispy brussels sprouts, black pepper and ginger *served with thick noodles

JINYA Tonkotsu Black* 14.⁰⁰ 990 cal

pork broth: pork chashu, kikurage, green onion, nori dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion and spicy sauce *served with thin noodles

Premium Tonkotsu Red 16.⁰⁰ 1080~1250 cal

pork broth: pork chashu, kikurage, green onion, seasoned egg*, nori dried seaweed, red hot chili oil and spicy bean sprouts *served with thick noodles

Choose your preference of spice level from 0-10. If you choose higher than level 6, an additional \$1 will be added.

Spicy Umami Miso Ramen 14.⁰⁰ 940 cal

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

Shrimp Wonton Ramen 15.⁰⁰ 1220 cal

pork and shrimp broth: shrimp & chicken wonton, green onion and kikurage *served with thick noodles

VEGETABLE

Spicy Creamy Vegan Ramen 13.⁵⁰ 790 cal

vegetable broth: tofu, onion, green onion, kikurage, crispy onion, garlic chips, garlic oil, chili oil and sesame seeds *served with thick noodles

Flying Vegan Harvest 15.⁰⁰ 960 cal

vegan miso broth: soy meat, tofu, bean sprouts, broccolini, green onion, corn, red onion, crispy garlic and chili seasoning *served with thick noodles

Vegetable Soup Ramen 12.⁰⁰ 460 cal

vegetable broth: mushroom, baby leaf, kikurage, asparagus, broccoli, cauliflower, cabbage and black pepper *served with thin noodles

Kale Noodles available for an additional \$3.00 (271 cal)

SALADS

Baby Leaf Salad 4.⁰⁰ 110 cal

baby mixed greens and cherry tomatoes topped with our original house japanese dressing

Seaweed Salad 5.⁵⁰ 70 cal

lightly seasoned mixed seaweed salad with baby mixed greens

Spicy Tofu Salad 6.⁷⁵ 240 cal

cold tofu topped with finely chopped onion, kikurage and green onion topped with roasted sesame seeds, kizami nori and a spicy chili sauce

JINYA Quinoa Salad 7.⁵⁰ 230 cal

baby greens, kale, broccoli, white quinoa, kidney and garbanzo beans tossed with sesame dressing, garnished with corn and cherry tomatoes

JINYA MINI TACOS

Salmon Poke* 2 pcs. 5.⁷⁵ 130 cal

JINYA's original salmon poke* in a crispy wonton taco shell topped with cilantro

Spicy Tuna* 2 pcs. 6.⁰⁰ 150 cal

spicy tuna* in a crispy wonton taco shell topped with cilantro

Vegan Tacos 2 pcs. 5.⁰⁰ 120 cal

plant-base tacos: soy meat and guacamole on bite size crispy taco shells topped with cilantro

SMALL PLATES

Edamame 4.⁵⁰ 180 cal

lightly salted boiled soy beans

Pork Gyoza 6 pcs. 7.⁰⁰ 260 cal

handmade pork potstickers

JINYA Bun 1 pc. 4.⁰⁰ 350 cal

steamed bun stuffed with slow-braised pork chashu, cucumber and baby mixed greens served with JINYA's original bun sauce and mayonnaise

Vegan Bun 1 pc. 4.⁵⁰ 270 cal

plant-base bun: pea protein patty (BEYOND MEAT®), guacamole and cucumber with vegan mayonnaise

Brussels Sprouts Tempura 8.²⁵ 320 cal

crispy tempura brussels sprouts with white truffle oil

Crispy Chicken 5 pcs. 7.⁵⁰ 650 cal

juicy fried chicken thigh with our original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce

10 pcs. 12.⁵⁰ 1300 cal

15 pcs. 16.⁵⁰ 1950 cal

Caramelized Cauliflower 6.⁷⁵ 260 cal

caramelized cauliflower with toasted pine nuts, crispy mint leaves and lime sauce

Spicy Gyoza Madness 7.⁰⁰ 370 cal

sizzling spicy gyoza served on top of spicy pork broth for extra flavoring, garnished with cilantro, crushed garlic and sesame seeds

Takoyaki -Octopus Balls- 8.⁷⁵ 660 cal

battered octopus over egg tartar topped with mayonnaise, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes

Spicy Creamy Shrimp Tempura 9.⁰⁰ 690 cal

crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style

TOPPINGS

Fresh Garlic 15 cal

Butter 1.⁰⁰ 110 cal

Green Onion 1.⁰⁰ 15 cal

Fried Onion 1.⁵⁰ 40 cal

Cabbage 2.⁰⁰ 20 cal

Spicy Bean Sprouts 1.⁵⁰ 80 cal

Seasoned Egg* 1.⁵⁰ 80 cal

Tofu 2.⁰⁰ 90 cal

Nori Dried Seaweed 1.⁵⁰ 0 cal

Corn 1.⁵⁰ 40 cal

Kikurage 2.⁰⁰ 10 cal

Broccoli 1.⁵⁰ 15 cal

Broccolini 2.⁰⁰ 50 cal

Bamboo Shoot 2.⁰⁰ 20 cal

Brussels Sprouts 2.⁰⁰ 150 cal

Chicken Soboro -ground chicken- 3.⁰⁰ 120 cal

Pork Soboro -spicy ground pork- 3.⁰⁰ 160 cal

Soy Meat Soboro 3.⁰⁰ 70 cal

Pork Chashu 3.⁰⁰ 160 cal

Chicken Wonton (3 pcs.) 4.⁰⁰ 120 cal

Shrimp Wonton (3 pcs.) 4.²⁵ 160 cal

Chicken Chashu 3.⁰⁰ 80 cal

Mushroom 1.⁵⁰ 20 cal

Bok Choy 1.⁵⁰ 10 cal

Extra Soup 3.⁵⁰ 5-90 cal

Spicy Sauce 1.⁰⁰ 23 cal

Kaedama -noodle refill- 2.⁷⁵ 340-520 cal

RICE BOWLS

substitute Quinoa and beans mix for rice (Reg.) 2.00 200 cal (Sml.) 1.00 120 cal

Pork Chashu Bowl* Reg. 12.00 1200 cal
Sml. 8.50 640 cal
slow-braised pork chashu, kikurage namul, simmered shitake mushroom, green onion, seasoned egg* and sesame seeds

Chicken Chashu Bowl* Reg. 12.50 900 cal
Sml. 9.00 490 cal
slow-braised chicken breast "chashu", ground chicken soboro, kikurage namul, simmered shitake mushroom, green onion, seasoned egg* and sesame seeds

Vegan Rice Bowl Reg. 13.00 1100 cal
Sml. 8.50 560 cal
plant-base rice bowl: soy meat, crispy chickpeas, kale, pickled red cabbage, crispy garlic and roasted pine nuts over steamed rice with vegan curry ranch dressing

California Poke Bowl* Reg. 14.50 810 cal
Sml. 10.00 490 cal
salmon*, spicy tuna*, shrimp*, seaweed salad, masago*, avocado and cilantro

Tokyo Curry Rice Reg. 11.50 760 cal
Sml. 7.50 420 cal
Tokyo style curry with ground chicken and steamed rice

Steamed Rice 2.50 310 cal

DESSERT

Mochi Ice Cream 4.50 80~
110 cal
choice of green tea (80 cal) or chocolate (110 cal)

Panna Cotta 5.00 420~
430 cal
homemade panna cotta, caramel cream sauce, graham cracker and vanilla ice cream

COMBINATIONS

Pork Gyoza (4 pcs.) & Salad plus 5.50 223 cal

Crispy Chicken & Salad plus 5.50 430 cal

Chicken Chashu Bowl* & Salad plus 6.50 540 cal

Pork Chashu Bowl* & Salad plus 6.50 690 cal

NEW Vegan Rice Bowl & Salad plus 7.00 610 cal

Tokyo Curry Rice & Salad plus 5.50 470 cal

KIDS' MEAL

(12 and Under)

Kids' Meal 9.00 1070 cal
chicken ramen with green onion and corn, chicken chashu rice, crispy chicken, french fries, orange, candy and vanilla ice cream

HOLLYWOOD HOT SAUCE

Hollywood Hot Sauce 8.00
Our JINYA Hollywood Hot Sauce is a premium small batch barrel aged hot sauce made with fresh chili peppers.

CHEF'S SPECIAL

Until 11/30/20

Karaage Chicken Ramen* 20.00

chicken broth: crispy chicken dressed chili sauce, green onion, bamboo shoots, seasoned egg*, nori dried seaweed
*served with thin noodle

SPAM Musubi 4.00

SPAM with Furikake rice wrapped with dried seaweed. Garnished with fresh cilantro

HAPPY HOUR

3:00pm - 6:00pm

BEVERAGE

Sapporo Draft 4.00

Hot Sake 4.00

Lycheetini 5.00

SALADS

JINYA Quinoa Salad 5.00

SMALL PLATES

JINYA Bun 1 pc. 3.00

Caramelized Cauliflower 5.00

Crispy Chicken 5 pcs. 5.00

JINYA MINI TACOS

Salmon Poke* 2 pcs. 4.00

Vegan Tacos 2 pcs. 3.50

DESSERT

Panna Cotta 3.00

Opening Special Menu

Cha Cha Cha* -For Garlic Lovers- 17.50

pork and fish broth: pork chashu, seasoned egg*, bean sprouts, chopped onion, green onion, garlic and chili powder
*served with extra thick noodles. No noodle substitution available