**Authentic Japanese Ramen** 

✓ VEGAN 100% plant-based broth	
Spicy Creamy Vegan Ramen	19.80
Vegan vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil and sesame seeds. Served with thick noodles.	790 cal
Flying Vegan Harvest 🏉	19.80
Vegan miso broth: Impossible™ meat made from plants, tofu, bean sprouts, broccolini, green onion, corn, red onion, crispy garlic, chili seasoning. Served with thick noodles.	1000 cal
Vegan Red Fire Opal	19. <sup>80</sup>
Yuzu flavored hot and sour soup: tofu, sauteed bamboo shoot, simmered shiitake mushroom, cilantro, chili thread, chili oil and lime. Served with thick noodles.	860 cal
CHICKEN	
JINYA Chicken Ramen	18. <sup>00</sup>
Chicken broth: chicken chashu, spinach, green onion and fried onion. Served with thin noodles.	740 cal

1*8*.<sup>50</sup>

810~

850 cal

18.80

870 cal

18.<sup>50</sup>

980~

19.80

990 cal

18.80

1320 cal

18.<sup>50</sup>

900 cal

18.80

940 cal

19.80

1220 cal

360 cal

271 cal

1010 cal

JINYA Chicke
Chicken broth: chicken chashu, fried onion. Served with thin no

	Chicken broth: chicken chashu, spinach, green onion and fried onion. Served with thin noodles.
暉	Spicy Chicken Ramen

Chicken broth: chicken chashu, spinach, spicy bean sprouts and green onion. Served with thin noodles. Choose your spice level, MILD, SPICY or HOT. **Wonton Chicken Ramen** 

Chicken broth: wonton, spinach and green onion. Served with thin noodles.

TONKOTSU

Pork broth: pork chashu, spicy bean sprouts, kikurage, green onion and spicy sauce. Served with thick noodles. Choose your spice level, MILD, SPICY or HOT.

**Tonkotsu Spicy** 

JINYA Tonkotsu Black\* 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.

JINYA Tonkotsu Original 2010\* Pork broth: pork chashu, green onion, spinach, seasoned

egg\*, nori dried seaweed. Served with extra thick noodle.

Yuzu Shio Delight\* Chicken & pork clear broth: pork chashu, green onion,

Spicy Umami Miso Ramen Pork broth: ground pork soboro, bean sprouts, green onion,

bok choy and chili oil. Served with thick noodles.

spinach, seasoned egg\*, nori seaweed with yuzu flavor. Served with thin noodles.

**Shrimp Wonton Ramen** Pork and shrimp broth: shrimp & chicken wonton, green onion and kikurage. Served with thick noodles.

**NOODLES Original Noodles** 

Kale Noodles

Seaweed Salad

Gluten-Free Noodles @

(Substitute) 3.00(Kaedama) 4.50

(Substitute) 3.00

(Kaedama) 5.00

(Kaedama) 4.00 280~390 cal

Customize Your Ramen!

Fresh Garlic 🥏	FREE	15 cal
Butter	1.50	110 cal
Green Onion 🥏	<i>3.</i> <sup>00</sup>	15 cal
Fried Onion 🥏	<i>3.</i> <sup>00</sup>	40 cal
Cabbage 🥏	3.00	20 cal
Spicy Bean Sprouts	3.00	80 cal
Seasoned Egg*	3.00	80 cal
Spinach 🥏	3.00	10 cal
Tofu 🥏	3.00	90 cal
Nori Dried Seaweed 🥏	2.50	0 cal
Corn 🥏	3.00	40 cal
Kikurage 🥏	<i>3.</i> <sup>50</sup>	10 cal
Broccoli 🥏	<i>3.</i> <sup>50</sup>	15 cal
Broccolini 🥏	<i>3.</i> <sup>50</sup>	50 cal
Bamboo Shoot 🥏	3.00	20 cal
Brussels Sprouts	<i>4.</i> <sup>50</sup>	150 cal
Chicken Soboro -ground chicken-	<i>4.</i> <sup>50</sup>	120 cal
Crispy Chicken (3 pcs.)	<i>6.</i> 00	390 cal
Pork Soboro -spicy ground pork-	<i>4.</i> <sup>50</sup>	160 cal
Impossible™ Meat Soboro €	<i>4.</i> <sup>50</sup>	70 cal
Impossible™ Patty (1 pc.) <i></i>	<i>4.</i> <sup>50</sup>	120 cal
Pork Chashu	<i>4.</i> <sup>50</sup>	160 cal
Chicken Wonton (3 pcs.)	<i>5.</i> <sup>50</sup>	120 cal
Shrimp Wonton (3 pcs.)	<i>5.</i> <sup>00</sup>	160 cal
Chicken Chashu	<i>4.</i> <sup>50</sup>	80 cal
Mushroom 🥏	<i>3.</i> <sup>50</sup>	20 cal
Bok Choy 🥏	3.00	10 cal
Extra Soup	<i>5.</i> <sup>00</sup>	5~90 cal

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

COMBINATIONS

Spicy Sauce

1.<sup>50</sup>

*plus 9.*50 223 cal

23 cal



Pork Gyoza (4 pcs.) & Salad

plus 8.00 430 cal **Crispy Chicken & Salad** Chicken Chashu Bowl\* & Salad *plus 12.95* 540 cal Pork Chashu Bowl\* & Salad *plus 12.95* 690 cal Impossible™ Rice Bowl & Salad plus 12.95 620 cal plus 12.00 470 cal **Tokyo Curry Rice & Salad** 

# **SALADS**

Lightly seasoned mixed seaweed salad with baby mixed greens.

House Salad  Baby arugula, kale and baby mix green with Japanese dress	<i>6.</i> 00 sing.	120 cal
JINYA Quinoa Salad Baby greens, kale, broccoli, white quinoa, kidney and garbar Tossed with sesame dressing, garnished with corn and chemical services of the corn and chemical		230 cal

**SMALL PLATES** 



<b>Nikuman</b> Steamed pork soboro meat bun.	(1 pc.) $6.50$	140 cal
JINYA Bun Steamed bun stuffed with slow-braised pork chashu mixed greens. Served with JINYA's original bun sau		350 cal
Impossible™ Bun   Impossible™ meat made from plants, guacamole, of	(1 pc.) $7.50$ cucumber with vegan m	370 cal ayonnaise.
Brussels Sprouts Tempura of Crispy tempura brussels sprouts with white truffle oil		320 cal

Gyoza stuffed with delicious, savory Impossible™ meat made from plants.

(6 pcs.) 11.<sup>50</sup>

(5 pcs.) 9.50

8.50

90 cal

260 cal

190 cal

Impossible™ Gyoza *<* 

**Crispy Chicken** 

Sautéed Broccolini

done in the classic "ebi-mayo" style.

Sautéed broccolini with crispy white guinoa.

暉

暉

Juicy fried chicken thigh with our original garlic (10 pcs.) 17.<sup>50</sup> 1300 cal pepper. Served with mixed baby greens and (15 pcs.) 24.<sup>50</sup> 1950 cal JINYA's original ponzu sauce. 10.50660 cal Takoyaki -Octopus Balls-Battered octopus over egg tartar topped with mayonnaise, okonomiyaki sauce,

fresh cut green onion and smoked bonito flakes. 8.00 Corn Tempura 450 cal Corn tempura with broccolini. Served with tempura sauce.

Caramelized cauliflower with toasted pine nuts, crispy mint leaves and lime sauce. **Spicy Creamy Shrimp Tempura** 13.00

10.50Crispy Rice with Spicy Tuna\* Crispy grilled sushi rice topped with spicy tuna\*, masago\*. Garnished with sliced serrano pepper.

Crispy shrimp tempura tossed in JINYA's original spicy mayonnaise

Caramelized Cauliflower 🥏 🙃

## Salmon Poke Tacos\* (2 pcs.) 8.<sup>00</sup>

JINYA MINI TACOS

JINYA's original salmon poke*, tomatoes and onions in topped with cilantro.	a crispy wonton tacc	shell
Spicy Tuna Tacos* Spicy tuna*, masago* in a crispy wonton taco shell top	(2 pcs.) 8.00 ped with cilantro.	150 cal
Impossible™ Tacos   Impossible™ meat made from plants and guacamole topped with cilantro.	(2 pcs.) $8.00$ on bite size crispy tad	130 cal co shells

### Rice can be substituted with our quinoa (Reg.) 4.50 200 cal (Sml.) $3.^{50}$ 120 cal and bean mix

**RICE BOWLS** 

Pork Chashu Bowl* Slow-braised pork chashu, kikurage namul, simmered shiitake mushroom, green onion, seasoned egg* and sesame seeds.	(Reg.) 15.80 (Sml.) 11.80	1200 cal 640 cal
Chicken Chashu Bowl* Slow-braised chicken breast "chashu", ground chicken soboro, kikurage namul, simmered shiitake mushroom, green onion, seasoned egg* and sesame seeds.	(Reg.) 15.80 (Sml.) 11.80	900 cal 490 cal
Impossible™ Rice Bowl   Impossible™ meat made from plants, crispy chickpeas, kale, pickled red cabbage, crispy garlic, roasted pine nuts over steamed rice with vegan curry ranch dressing.	(Reg.) 16.80 (Sml.) 12.80	1130 cal 570 cal
California Poke Bowl* Salmon*, spicy tuna*, shrimp*, seaweed salad, masago*, avocado and cilantro.	(Reg.) 19.80 (Sml.) 15.80	810 cal 490 cal
<b>Tokyo Curry Rice</b> Tokyo style curry with ground chicken and steamed rice.	(Reg.) 15.00 (Sml.) 11.00	760 cal 420 cal
Steamed Rice 🕖 🙃	<i>3.</i> <sup>50</sup>	310 cal
DESSERI	-	

## Panna Cotta Homemade panna cotta, caramel cream sauce, graham cracker and vanilla ice cream.

80~110 cal

7.00 420~430 cal

**Mochi Ice Cream** 

Choice of green tea or chocolate.

	The same of the sa
1	1000



KIDS' MEAL 12 and Under



# JINYA Quinoa Salad

**JINYA Bun** 

**SMALL PLATES** (1 pc.) 5.<sup>20</sup>

8.40

(5 pcs.) 7.<sup>60</sup>

(2 pcs.) 6.40

(2 pcs.) 6.40

5.60

## **Crispy Chicken** Spicy Tuna and Salmon Cones\* (2 pcs.) 7.60

**JINYA MINI TACOS** 

## Impossible™ Tacos

**DESSERT** 

**Panna Cotta** 

Salmon Poke Tacos\*