

### COMBINATIONS

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



Pork Gyoza (4 pcs.) & Salad	plus 4.75	223 cal
Crispy Chicken & Salad	plus 4.99	430 cal
Chicken Chashu Bowl* & Salad	plus 5.75	540 cal
Pork Chashu Bowl* & Salad	plus 5.75	690 cal
Tokyo Curry Rice & Salad	plus 5.75	470 cal

### 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 or chocolate

**Panna Cotta**  
homemade panna cotta, caramel cream sauce, graham cracker and vanilla ice cream

\*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.

Thornton Park 0320

### KIDS' MEAL

12 and Under



**Kids' Meal** 9.95 1070 cal  
chicken ramen with spinach and corn, chicken chashu rice, crispy chicken, french fries, orange, candy and vanilla ice cream

### GIFT CARD

Please ask your server for more details



### CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
—Section 3403.11, FDA Food Code  
Approved by the North American Council on Consumer Protection and Safe Choice

### HAPPY HOUR

4:00pm - 6:00pm

#### BEVERAGE

Sapporo Draft	4.00
Selected Craft Beer	4.00
Gekkeikan Sake	6.00 (220ml)
Any Cocktail	8.00

#### SALADS

JINYA Quinoa Salad	4.50
--------------------	------

#### SMALL PLATES

JINYA Bun	(1 pc.) 3.00
Caramelized Cauliflower	4.00
Crispy Chicken	(5 pcs.) 4.00

#### JINYA MINI TACOS

Salmon Poke*	(2 pcs.) 3.00
Vegan Tacos	(2 pcs.) 3.00

#### DESSERT

Panna Cotta	2.00
-------------	------

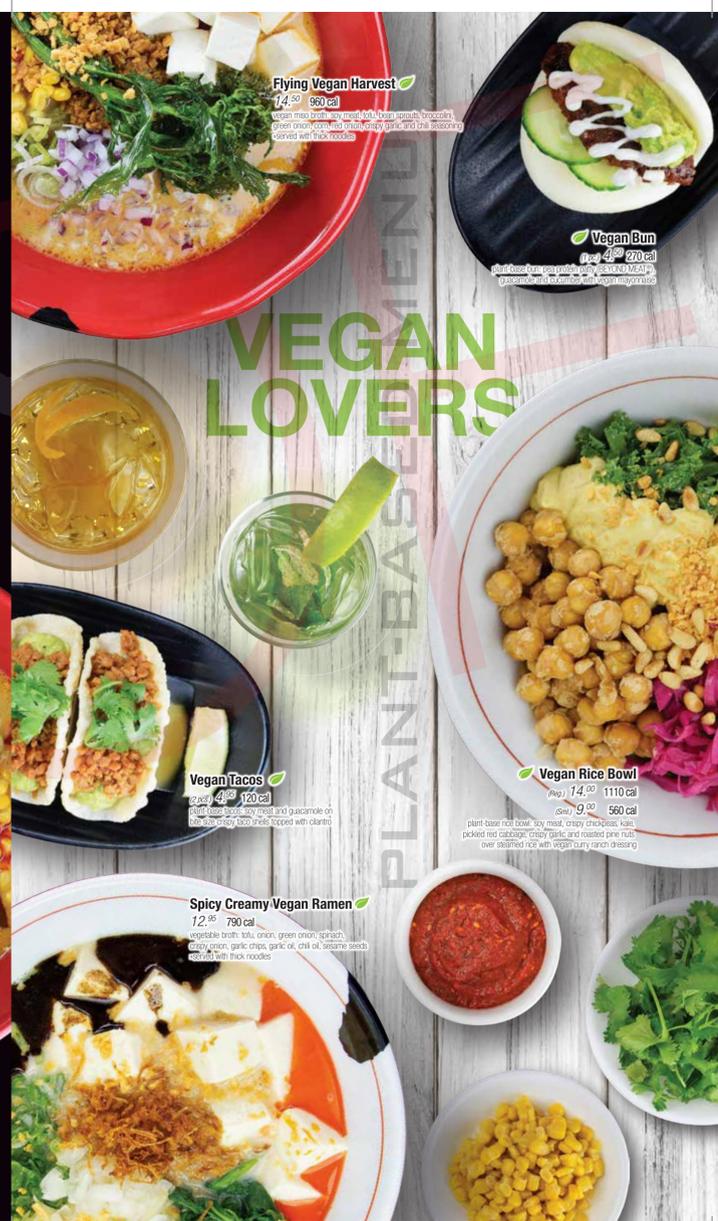
### FOLLOW US

**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



## VEGAN LOVERS



**Flying Vegan Harvest** 14.50 960 cal  
plant-based ramen with chickpea, bean sprouts, broccoli, green onion, corn, red onion, crispy garlic and chili seasoning served with thick noodles



**Vegan Tacos** 4.99 120 cal  
plant-based soboro, soy meat, and guacamole on bite-size crispy taco shells topped with cilantro



**Vegan Rice Bowl** 14.50 1110 cal  
(veg) 9.95 560 cal  
plant-based rice bowl, soy meat, crispy chickpeas, kale, pickled red cabbage, crispy garlic and roasted pine nuts over steamed rice with spicy curry sauce dressing



**Spicy Creamy Vegan Ramen** 12.95 790 cal  
vegetable broth, tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil, sesame seeds and chili bean thick noodles



## JINYA History

### Grilled Braised Pork Belly w/ curry chimichurri

grill slow braised pork belly and garnish with chimichurri dressing 8.95 500 cal

From growing up in his parent's restaurant in Japan, CEO & Founder Tomo Takahashi spent years dedicated to training in the culinary arts that led him to develop a deeper appreciation for food and sharing Japanese culture with diners internationally. After years of training and opening seven successful Tokyo-based restaurants, Tomo Takahashi still dreamed of introducing authentic and delicious Japanese cuisine to America and that is the beginning of JINYA Ramen Bar.

The name JINYA is from samurai culture, JINYA references the historical estate of the samurai and community meeting point. In 2010, Tomo opened his first JINYA Ramen Bar in Los Angeles and has since expanded JINYA Ramen Bar to now be the largest ramen chain across the US and Canada.

We look forward to continuing to introduce diners to an authentic, approachable, ramen dining experience internationally.

Welcome to JINYA Ramen Bar.



### JINYA Quinoa Salad

baby greens, kale, broccolini, white quinoa, kidney and garbanzo beans tossed with sesame dressing, garnished with corn and cherry tomatoes 6.75 230 cal



### BAR BITES

<b>Crispy Chickpeas</b>	3.95	220 cal
lightly fried chickpeas tossed in JINYA spicy curry salt		
<b>Spicy Garlic Edamame</b>	5.95	230 cal
lightly boiled soy beans tossed in garlic chili marinade		
<b>Tofu Cheese</b>	6.95	200 cal
creamy tofu cheese drizzled with honey served with satsumi crackers		

### SALADS

<b>Baby Leaf Salad</b>	3.75	110 cal
baby mixed greens and crispy tomatoes topped with our original house japanese dressing		
<b>Seaweed Salad</b>	4.75	70 cal
lightly seasoned miso seaweed salad with baby mixed greens		
<b>Spicy Tofu Salad</b>	6.75	240 cal
cold tofu topped with finely chopped onion, kikkuro and green onion topped with roasted sesame seeds, kikkuro and a spicy chili sauce		
<b>JINYA Quinoa Salad</b>	6.75	230 cal
baby greens, kale, broccolini, white quinoa, kidney and garbanzo beans tossed with sesame dressing, garnished with corn and cherry tomatoes		

### SMALL PLATES

<b>Edamame</b>	3.95	180 cal
lightly salted boiled soy beans		
<b>Pork Gyoza</b>	(6 pcs.) 6.95	260 cal
handmade pork potstickers		
<b>JINYA Bun</b>	(1 pc.) 4.50	350 cal
steamed bun stuffed with slow-braised pork chashu, cucumber and baby mixed greens served with JINYA's original bun sauce and Kewpie mayonnaise		
<b>Vegan Bun</b>	(1 pc.) 4.50	270 cal
plant-based bun with protein patty (BEYOND MEAT™), guacamole and cucumber with vegan mayonnaise		
<b>Brussels Sprouts Tempura</b>	6.95	320 cal
crispy tempura brussels sprouts with white truffle oil		
<b>Crispy Chicken</b>	(5 pcs.) 5.95	650 cal
juicy fried chicken thigh with our original garlic pepper spread with mixed baby greens and JINYA's original ponzu sauce		
<b>Caramelized Cauliflower</b>	6.50	260 cal
caramelized cauliflower with toasted pine nuts, crispy mint leaves and lime sauce		
<b>Salmon Avocado*</b> with wasabi soy sauce	8.50	150 cal
salmon* and avocado tossed with wasabi soy sauce		
<b>Takoyaki - Octopus Balls-</b>	8.50	660 cal
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>	7.95	690 cal
crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic 'to-mayo' style		
<b>Grilled Braised Pork Belly w/ curry chimichurri</b>	8.95	500 cal
grill slow braised pork belly and garnish with chimichurri		

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

### JINYA MINI TACOS

<b>Salmon Poke*</b>	(2 pcs.) 4.95	130 cal
JINYA's original salmon poke* in a crispy wonton taco shell topped with cilantro		
<b>Spicy Tuna*</b>	(2 pcs.) 4.95	150 cal
spicy tuna* in a crispy wonton taco shell topped with cilantro		
<b>Vegan Tacos</b>	(2 pcs.) 4.95	120 cal
plant-based soboro, soy meat and guacamole on bite size crispy taco shells topped with cilantro		

### RICE BOWLS & CURRY

<b>substitute Quinoa and beans mix for rice</b>	(veg) 3.50	200 cal
(veg) 2.50	120 cal	
<b>Pork Chashu Bowl*</b>	(veg) 11.95	1200 cal
slow braised pork chashu, spinach, green onion, seasoned egg* and sesame seeds	(veg) 7.95	640 cal
<b>Chicken Chashu Bowl*</b>	(veg) 11.95	900 cal
slow braised chicken breast "chashu", ground chicken soboro, spinach, green onion, seasoned egg* and sesame seeds	(veg) 7.95	490 cal
<b>Vegan Rice Bowl</b>	(veg) 14.00	1110 cal
plant-based rice bowl, soy meat, crispy chickpeas, kale, pickled red cabbage, crispy garlic and roasted pine nuts over steamed rice with vegan curry sauce dressing	(veg) 9.95	560 cal
<b>California Poke*</b>	(veg) 14.00	810 cal
salmon*, spicy tuna*, shrimp*, seaweed salad, mango*, avocado and cilantro	(veg) 9.95	490 cal
<b>Tokyo Curry Rice</b>	(veg) 10.95	760 cal
Tokyo style curry with ground chicken and steamed rice	(veg) 6.95	420 cal
<b>Steamed Rice</b>	2.95	310 cal

### DESSERT

<b>Mochi Ice Cream</b>	3.95	80-110 cal
choice of green tea (80 cal) or chocolate (110 cal)		
<b>Panna Cotta</b>	3.95	420-430 cal
homemade panna cotta, caramel cream sauce, graham cracker and vanilla ice cream		



Panna Cotta



**Shrimp Wonton Ramen**  
pork and shrimp broth: shrimp & chicken wonton, green onion and kikkuro  
\*served with thick noodles

Topping Suggestion  
Broccolini

Topping Suggestion  
Seasoned Egg\*

### TOPPINGS

Customize Your Ramen!

<b>Fresh Garlic</b>	FREE	15 cal
<b>Butter</b>	1.99	110 cal
<b>Green Onion</b>	1.99	15 cal
<b>Fried Onion</b>	1.99	40 cal
<b>Cabbage</b>	1.99	20 cal
<b>Spicy Bean Sprouts</b>	1.99	80 cal
<b>Seasoned Egg*</b>	1.99	80 cal
<b>Spinach</b>	1.99	10 cal
<b>Tofu</b>	1.99	90 cal
<b>Nori Dried Seaweed</b>	1.99	0 cal
<b>Corn</b>	1.99	40 cal
<b>Kikkuro</b>	2.99	10 cal
<b>Broccoli</b>	1.99	50 cal
<b>Broccolini</b>	2.99	50 cal
<b>Bamboo Shoot</b>	1.99	20 cal
<b>Brussels Sprouts</b>	2.99	150 cal
<b>Chicken Soboro</b> ground chicken	2.75	120 cal
<b>Pork Soboro</b> spicy ground pork*	2.75	160 cal
<b>Soy Meat Soboro</b>	2.75	70 cal
<b>Pork Chashu</b>	2.75	120 cal
<b>Chicken Wonton (3 pcs.)</b>	4.99	160 cal
<b>Shrimp Wonton (3 pcs.)</b>	2.99	90 cal
<b>Chicken Chashu</b>	2.99	80 cal
<b>Mushroom</b>	1.99	20 cal
<b>Bak Chey</b>	1.99	10 cal
<b>Extra Soup</b>	2.99	5-30 cal
<b>Spicy Sauce</b>	1.99	23 cal
<b>Kaedama</b> -noodle refill*	2.99	349-350 cal

### KAEDAMA

Get a noodle refill!

Save your soup! Order a Kaedama of noodles just as you're finishing your first order, and we'll bring you a hot, fresh batch of noodles for your remaining soup. \$2.99

### CHEF'S SPECIAL

Until 5/31, 2020

### Kara-Men\*

clear chicken broth: ground pork, bean sprouts, green onion, onion, cilantro, chili paste, onion, tamago\* and sesame seed \$14.50



### Chicken Bun

steamed bun stuffed with crispy chicken, egg tartar, cucumber and baby mixed greens served with sweet & sour sauce with spicy mayonnaise \$4.50

### RAMEN

Authentic Japanese Ramen

<b>CHICKEN</b>	
<b>JINYA Chicken Ramen</b>	10.95
chicken broth: chicken chashu, spinach, green onion and fresh onion served with thin noodles	740 cal
<b>Topping Suggestion Cheese &amp; Tomato</b>	\$2.99, 110 cal
<b>Spicy Chicken Ramen</b>	12.95
chicken broth: chicken chashu, spinach, spicy bean sprouts and green onion served with thin noodles	810-850 cal
<b>Wonton Chicken Ramen</b>	12.95
chicken broth: wonton, spinach and green onion dressing served with thin noodles	870 cal
<b>Slurp Up Cilantro*</b>	12.95
chicken broth: pork chashu, kikkuro, chicken chashu, seasoned egg*, lime and chili sauce served with thin noodles	680 cal
<b>TONKOTSU</b>	
<b>Sprouting Up Ramen*</b>	13.95
pork and chicken broth: pork chashu, kikkuro, spicy bean sprouts, green onion, seasoned egg*, crispy brussels sprouts, black pepper and ginger served with thick noodles	1120 cal
<b>Tonkotsu Spicy</b>	12.95
pork broth: pork chashu, spicy bean sprouts, kikkuro, green onion and spicy sauce served with thick noodles	980-1010 cal
<b>JINYA Tonkotsu Black*</b>	13.95
pork broth: pork chashu, kikkuro, green onion, nori dried seaweed, seasoned egg*, garlic chips, garlic oil, fried onion and spicy sauce served with thin noodles	990 cal
<b>Spicy Umami Miso Ramen</b>	12.95
pork broth: ground pork soboro, bean sprouts, green onion, bok choy and chili oil served with thick noodles	940 cal
<b>Shrimp Wonton Ramen</b>	14.50
pork and shrimp broth: meatballs, chicken wonton, green onion and kikkuro served with thick noodles	1220 cal
<b>VEGETABLE</b>	
<b>Spicy Creamy Vegan Ramen</b>	12.95
vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil and sesame seeds served with thick noodles	790 cal
<b>Flying Vegan Harvest</b>	14.50
plant-based ramen with chickpea, bean sprouts, broccolini, green onion, corn, red onion, crispy garlic and chili seasoning served with thick noodles	960 cal
<b>Vegetable Soup Ramen</b>	10.95
vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage and black pepper served with thin noodles	460 cal

Kale Noodles available for an additional \$2.00 (271 cal)