



706-850-7999

<http://www.orderbulldawgfood.com>

# Jinya Ramen

## Small Plates

- Edamame \$3.75  
*lightly salted boiled soy beans*
- Pork Gyoza (6 pcs) \$5.75  
*handmade pork potstickers*
- JINYA Bun \$4.95  
*steamed bun stuffed with slow-braised pork chashu, cucumber and baby mixed greens served with JINYA's original bun sauce and mayonnaise*
- Chicken Bun \$4.50  
*steamed bun stuffed with crispy chicken, egg tartar, cucumber and baby mixed greens served with sweet & sour sauce with spicy mayonnaise.*
- Vegan Bun \$4.95  
*plant-base bun: pea protein patty (BEYOND MEAT) guacamole, and cucumber with vegan mayonnaise.*
- Brussels Sprouts Tempura \$7.75  
*crispy tempura brussels sprouts with white truffle oil*
- Crispy Chicken (5 pc) \$6.75  
*juicy fried chicken thigh with our original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce.*
- Crispy Chicken (10 pc.) \$11.75  
*juicy fried chicken thigh with our original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce.*
- Crispy Chicken (15 pcs) \$15.75  
*juicy fried chicken thigh with our original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce.*
- Takoyaki \$7.95  
*battered octopus over egg tartar topped with mayonnaise, okonomiyaki sauce, fresh cut green onions and smoked bonito flakes.*
- Spicy Creamy Shrimp Tempura \$7.95  
*crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style*

## Chef Special

- Karaage Chicken Ramen \$13.95  
*Chicken broth: crispy chicken chili sauce, green onion, bamboo shoots, seasoned egg, nori dried seaweed, served with thin noodle*
- SPAM Musubi \$5.95  
*SPAM with Furikake rice wrapped with dried seaweed. Garnished with fresh cilantro*

## Chicken Ramen

- Authentic Japanese Ramen**
- JINYA CHicken Ramen \$11.95  
*chicken broth, chicken chashu, spinach, green onions and fried onions. served with thin noodles.*
- Spicy Chicken Ramen \$12.50  
*chicken broth;, chicken chashu, spinach, spicy bean sprouts and*

## Salads

- Baby Leaf Salad \$3.25  
*baby mixed greens and cherry tomatoes topped with our original house japanese dressing*
- Seaweed Salad \$4.75  
*lightly seasoned mixed seaweed salad with baby mixed greens.*
- Spicy Tofu Salad \$5.75  
*cold tofu topped with finely chopped onions, kigurage and green onions topped with roasted sesame seeds, kizami nori and a spicy chili sauce.*
- JINYA Quinoa Salad \$6.75  
*baby greens, kale, broccoli, white quinoa, kidney and garbanzo beans, topped with sesame dressing garnished with corn and cherry tomatoes.*

## Tonkotsu Ramen

- Sprouting Up Ramen \$12.95  
*pork and chicken broth: pork chashu, kigurage, spicy bean sprouts, green onions, seasoned egg\* crispy brussels sprouts, black pepper and ginger. Served with thick noodles.*
- JINYA Tonkotsu Black \$12.95  
*pork broth: pork chashu, kigurage, green onions, nori-dried seaweed, seasoned egg, garlic chips, garlic oil, fried onions and spicy sauce. Served with thin noodles.*
- Premium Tonkotsu Red \$13.50  
*pork broth: pork chashu, kigurage, green onions, seasoned egg\*, nori dried seaweed, red hot chili oil and spicy bean sprouts. Served with thick noodles. Choose spiciness level from 0 to 10. If you choose higher than level 6 an additional \$1 will be added.*
- Spicy Umami Miso Ramen \$11.95  
*pork broth: ground pork soboro, bean sprouts, green onions, bok choy and chili oil. Served with thick noodles.*

## Jinya Mini Tacos

- Salmon Poke Mini Tacos (2) \$6.25  
*JINYA's original salmon poke\* in a crispy wonton taco shell topped with cilantro*
- Spicy Tuna\* Mini Tacos (2) \$6.25  
*spicy tuna\* in a crispy wonton taco shell topped with cilantro.*
- Vegan Tacos (2) \$6.25  
*plant-base tacos: soy meat and guacamole on bite size crispy taco shells topped with cilantro.*

## Rice Bowls & Curry

- Substitute Quinoa and beans mix for rice (\$3.50)**
- Pork Chashu Bowl \$7.75  
*slow-braised pork chashu, spinach, green onions, seasoned egg and sesame seeds.*
- Chicken Chashu Bowl \$7.75  
*slow braised chicken breast "chashu", ground chicken soboro, spinach, green onions, seasoned egg, and sesame seeds.*
- Vegan Rice Bowl \$8.75  
*plant-based 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 \$9.90  
*salmon, spicy tuna, shrimp\* seaweed salad, masago\*, avocado and cilantro.*
- Tokyo Curry Rice \$6.75  
*Tokyo style curry with ground chicken and steamed rice*
- Steamed Rice \$2.00

## Vegetable Ramen

- Spicy Creamy Vegan Ramen \$12.50  
*vegetable broth: tofu, onions, green onions, spinach, crispy onions, garlic chips, garlic oil, chili oil and sesame sees. Served with thick noodles.*
- Flying Vegan Harvest \$13.95  
*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 \$10.95  
*vegetable broth: mushroom, baby leaf, spinach, asparagus, broccoli, cauliflower, cabbage and black pepper served with thin noodles*

## Side Sauces

- Side Chili Oil \$0.50
- Side Ponzu Sauce \$0.50
- Side Homemade Dressing \$0.50
- Side Sesame Dressing \$0.50
- Side Wasabi \$0.50
- Side Soy Sauce \$0.50

*green onions. Served with thin  
noodles. Choose your spice level,  
MILD, SPICY, or HOT*

Slurp Up Cilantro \$12.50

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

### **Bar Bites**

Crispy Chickpeas \$4.50

Spicy Garlic Edamame \$4.50

*lightly boiled soy beans tossed in  
garlic chili marinade*