



706-850-7999

<http://www.orderbulldawgfood.com>

# Jinya Ramen

## Small Plates

Edamame	\$5.50
<i>lightly salted boiled soy beans</i>	
Pork Gyoza (6 pcs)	\$9.80
<i>handmade pork potstickers</i>	
Crispy Rice with Spicy Tuna*	\$8.00
<i>crispy grilled sushi rice topped with spicy tuna*. garnished with sliced Serrano pepper</i>	
Caramelized Cauliflower	\$7.50
<i>Caramelized cauliflower with toasted pine nuts, crispy mint leaves and lime sauce. Vegetarian and gluten free</i>	
Sauteed Broccolini	\$7.00
<i>Sauteed broccolini with crispy white quinoa</i>	
Nikumán	\$3.80
<i>steamed meat bun (1pc)</i>	
Corn Tempura	\$6.50
<i>Corn tempura with broccolini. Served with tempura sauce</i>	
JINYA Bun	\$5.50
<i>steamed bun stuffed with slow-braised pork chashu, cucumber and baby mixed greens served with JINYA's original bun sauce and mayonnaise</i>	
Vegan Bun	\$6.95
<i>plant-base bun: pea protein patty (BEYOND MEAT) guacamole, and cucumber with vegan mayonnaise.</i>	
Brussels Sprouts Tempura	\$9.50
<i>crispy tempura brussels sprouts with white truffle oil</i>	
Crispy Chicken (5 pc)	\$9.00
<i>juicy fried chicken thigh with our original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce.</i>	
Crispy Chicken (10 pc.)	\$15.50
<i>juicy fried chicken thigh with our original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce.</i>	
Crispy Chicken (15 pcs)	\$22.00
<i>juicy fried chicken thigh with our original garlic pepper served with mixed baby greens and JINYA's original ponzu sauce.</i>	
Takoyaki	\$11.95
<i>battered octopus over egg tartar topped with mayonnaise, okonomiyaki sauce, fresh cut green onions and smoked bonito flakes.</i>	
Spicy Creamy Shrimp Tempura	\$12.00
<i>crispy shrimp tempura tossed in JINYA's original spicy mayonnaise done in the classic "ebi-mayo" style</i>	

## Chef Special

Curry Nikuman	\$7.50
<i>Steamed pork soboro meat with JINYA original curry dipping.</i>	
Red Garnet	\$18.80
<i>Vegetable Broth. Pork chasu, spinach, green and white onion, kikurage, with chili garlic sauce.</i>	

## Salads

House Salad	\$6.00
<i>baby mixed greens and cherry tomatoes topped with our original house japanese dressing</i>	
Seaweed Salad	\$5.50
<i>lightly seasoned mixed seaweed salad with baby mixed greens.</i>	
JINYA Quinoa Salad	\$9.50
<i>baby greens, kale, broccoli, white quinoa, kidney and garbanzo beans, topped with sesame dressing garnished with corn and cherry tomatoes.</i>	

## Tonkotsu Ramen

JINYA Tonkotsu Original 2010*	\$16.80
<i>Pork broth: pork chashu, green onion, spinach, seasoned egg*, nori dried seaweed. Served with extra thick noodle.</i>	
JINYA Tonkotsu Black	\$16.80
<i>pork broth: pork chashu, kikurage, green onions, nori-dried seaweed, seasoned egg, garlic chips, garlic oil, fried onions and spicy sauce. Served with thin noodles.</i>	
Premium Tonkotsu Red	\$17.80
<i>pork broth: pork chashu, kikurage, 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.</i>	
Spicy Umami Miso Ramen	\$16.80
<i>pork broth: ground pork soboro, bean sprouts, green onions, bok choy and chili oil. Served with thick noodles.</i>	
Shrimp Wonton Ramen	\$17.80
<i>pork and shrimp broth: shrimp chicken wontons, green onions, and kikurage. Served with thick noodles.</i>	

## Jinya Mini Tacos

Salmon Poke Mini Tacos (2)	\$7.00
<i>JINYA's original salmon poke* in a crispy wonton taco shell topped with cilantro</i>	
Spicy Tuna* Mini Tacos (2)	\$7.00
<i>spicy tuna* in a crispy wonton taco shell topped with cilantro.</i>	
Vegan Tacos (2)	\$7.00
<i>plant-base tacos: soy meat and guacamole on bite size crispy taco shells topped with cilantro.</i>	

## Rice Bowls & Curry

<b>Substitute Quinoa and beans mix for rice (\$3.50)</b>	
Pork Chashu Bowl/reg	\$10.80
<i>slow-braised pork chashu, spinach, green onions, seasoned egg and sesame seeds.</i>	
Chicken Chashu Bowl	\$10.80
<i>slow braised chicken breast "chashu", ground chicken soboro, spinach, green onions, seasoned egg, and sesame seeds.</i>	
Impossible* Rice Bowl	\$11.80
<i>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</i>	
California Poke Bowl	\$14.80
<i>salmon, spicy tuna, shrimp* seaweed salad, masago*, avocado and cilantro.</i>	
Tokyo Curry Rice	\$10.00
<i>Tokyo style curry with ground chicken and steamed rice</i>	
Steamed Rice	\$3.00

## Vegetable Ramen

Spicy Creamy Vegan Ramen	\$16.80
<i>vegetable broth: tofu, onions, green onions, spinach, crispy onions, garlic chips, garlic oil, chili oil and sesame sees. Served with thick noodles.</i>	
Flying Vegan Harvest	\$17.80
<i>vegan miso broth: soy meat, tofu, bean sprouts, broccolini, green onion, corn, red onion, crispy garlic and chili seasoning. Served with thick noodles</i>	
Vegan Red Fire Opal	\$16.80
<i>Vegan Yuzu Flavored Hot and Sour Soup. Tofu, Bamboo Shoots, Shitake Mushrooms, Cilantro, Chile Oil and Lime. Served with Thick Noodles</i>	

## Side Sauces

Side Chili Oil	\$0.75
Side Ponzu Sauce	\$0.75
Side Homemade Dressing	\$0.75
Side Sesame Dressing	\$0.75
Side Wasabi	\$0.75
Side Soy Sauce	\$0.75

Served with thick noodles.

## **Chicken Ramen**

### **Authentic Japanese Ramen**

JINYA CHicken Ramen \$15.80

*chicken broth, chicken chashu, spinach, green onions and fried onions. served with thin noodles.*

Spicy Chicken Ramen \$16.50

*chicken broth,, chicken chashu, spinach, spicy bean sprouts and green onions. Served with thin nodles. Choose your spice level, MILD, SPICY, or HOT*

Wonton Chicken Ramen \$16.80

*chicken broth: wonton, spinach and green onions. Served with thin noodles.*