



RESTAURANT WEEK

WINTER 2025

1/27 - 2/2, 2025

DINNER

\$40

STARTERS

choice of

House Salad

Kale and baby mix green with Japanese dressing.

Edamame

Lightly salted boiled soy beans.

Seaweed Salad

Lightly seasoned mixed seaweed salad with baby mixed greens.

APPETIZERS

choice of

Pork Gyoza (6 pcs)

Handmade pork potstickers.

Spicy Creamy Shrimp Tempura

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

Brussels Sprouts Tempura

Crispy tempura brussels sprouts with white truffle oil.

Takoyaki -Octopus Balls-

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

MAINS

choice of

JINYA Chicken Ramen

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

Spicy Creamy Vegan Ramen

Vegan vegetable broth: tofu, onion, green onion, spinach, crispy onion, garlic chips, garlic oil, chili oil and sesame seeds. Served with thick noodles.

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.

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.

DESSERTS

choice of

Panna Cotta

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

Mochi Ice Cream

Choice of green tea or chocolate.

 **Vegetarian** Fried items are fried in the same oil as seafood and meat products

 **Gluten-Free Ingredients**

*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.