

COMBINATIONS

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



- Pork Gyoza (4 pcs.) & Salad *plus 9.50* 223 cal
- Crispy Chicken & Salad *plus 8.50* 430 cal
- Chicken Chashu Bowl* & Salad *plus 12.50* 540 cal
- Pork Chashu Bowl* & Salad *plus 12.50* 690 cal
- Impossible™ Rice Bowl & Salad *plus 12.50* 620 cal
- Tokyo Curry Rice & Salad *plus 12.50* 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 mayonaisse

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. Gluten free noodles are cooked in the same noodle cooker as regular non-gluten free noodles. The Gluten Free Noodle is not an option if you have gluten allergies.

Ameristar Black Hawk

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JINYA History

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 restaurants across the US and Canada.

Our signature Tonkotsu broth is made with the highest grade bones. We don't compromise pursuing deliciousness, so we take time and care to simmer the broth for more than 20 hours, extracting maximum UMAMI from the center of the bones. With each bowl of ramen, we strive to create a broth that is thick, full-flavored, and unforgettable.

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

Welcome to JINYA Ramen Bar.

Crispy Rice with Spicy Tuna*

Crispy grilled sushi rice topped with spicy tuna*, miso*, Garnished with sliced serrano pepper. *10.50* 450 cal



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Our Ramen

Our Soup

We cook our homemade broth with pork bones for more than 20 hours to bring out the most flavor for the soup rich in collagen and umami. To bring out the maximum umami to our soup, we only use water that has been purified through reverse osmosis. The mild creaminess is our signature flavor.

Our Noodles

We carefully selected 2 of the best tasting types of flour from around the world along with our select whole grain blending them together to create our in-house noodles. A special noodle-aging machine is utilized to age our noodles for 72 hours to create the best texture. We have 3 different styles of noodles (Thin, Thick, and Kale-blend) to best pair with our variety of soups.

Our Chashu

We marinate the finest cuts of pork with perfect balance of fat and meat in our special sauce consisting of ginger, garlic, and other spices for hours to make them melt-in-your-mouth soft. We then finish with a light smoke to create our famous chashu.

Our Tamago (Egg)

We utilize our homemade sauce to marinate our egg for 48 hours to fill the egg with the most flavor, then we lightly cook the egg to bring out the best consistency in the yolk.



HAPPY HOUR

3:00pm - 6:00pm

SALADS

JINYA Quinoa Salad *8.40*

SMALL PLATES

JINYA Bun *(1 pc.) 5.20*
Crispy Chicken *(8 pcs.) 7.60*

JINYA MINI TACOS

Salmon Poke Tacos* *(2 pcs.) 6.40*
Impossible™ Tacos *(2 pcs.) 6.40*

DESSERT

Panna Cotta *5.60*

GIFT CARD

Please ask your server for more details



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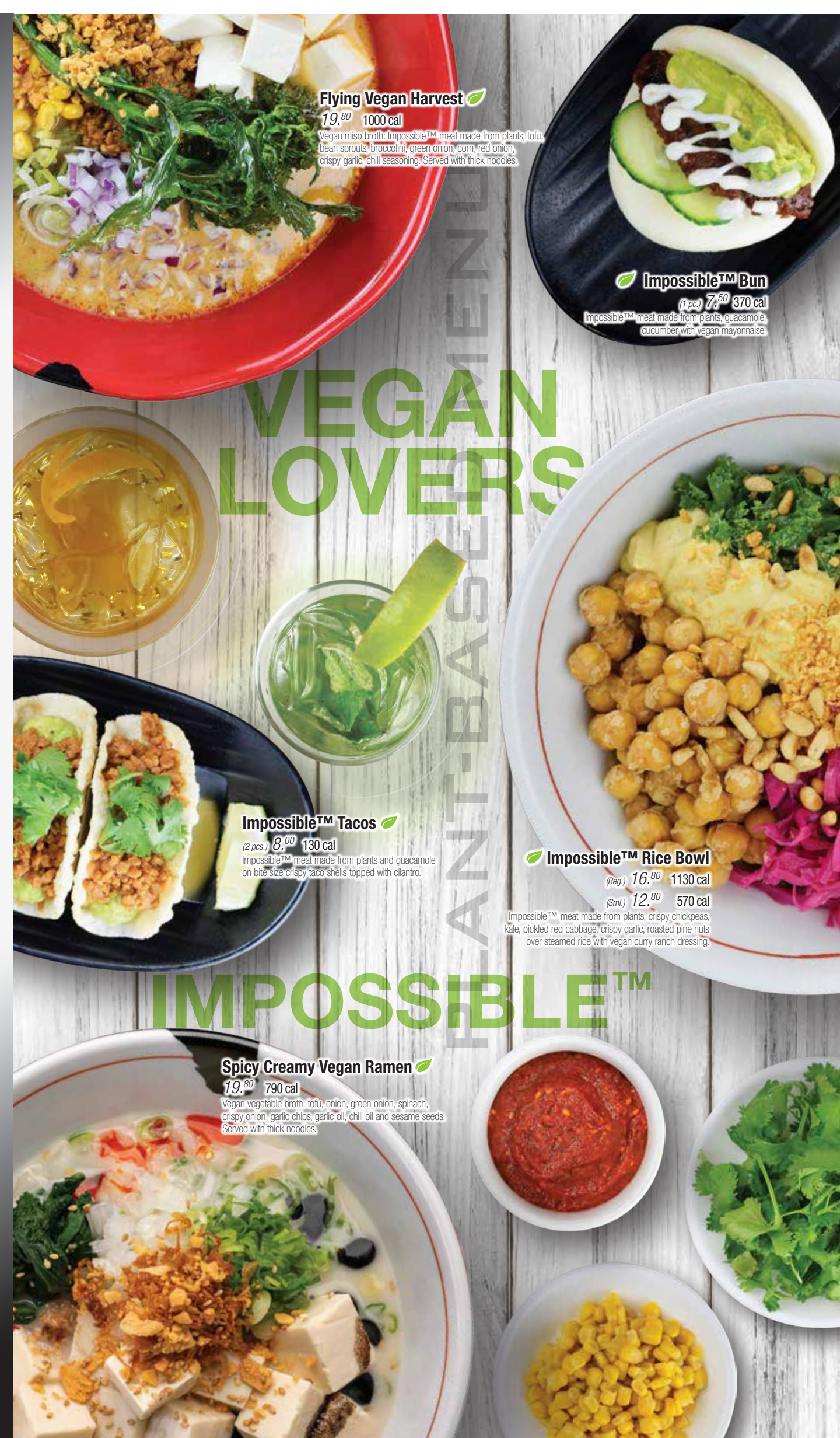
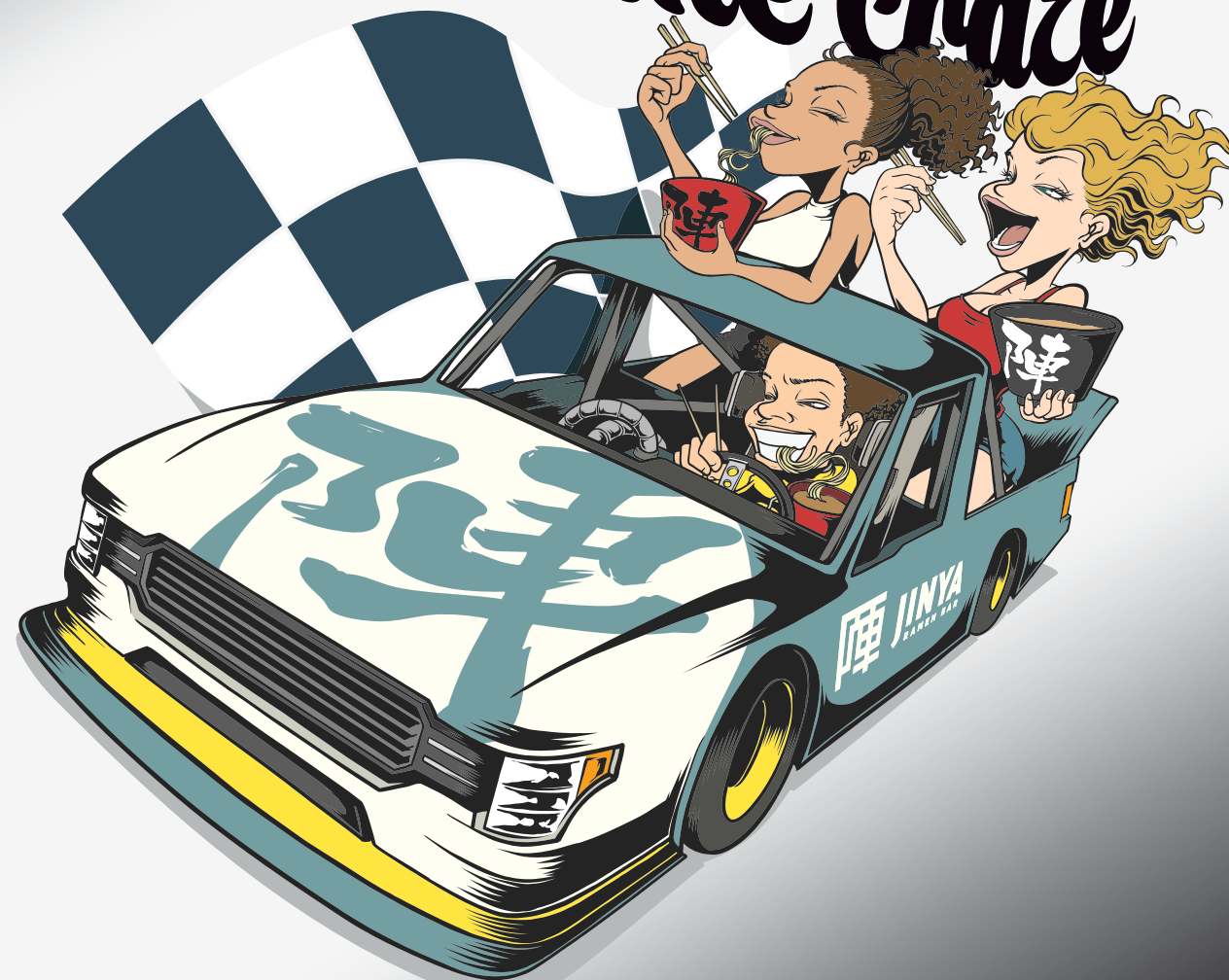
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Ramen is all the craze



VEGAN LOVERS

Impossible™ Tacos
2 pcs. *8.00* 130 cal
Impossible™ meat made from plants and guacamole on blistered tortilla. Toppings include: sliced jalapeno, spicy ranch dressing.

Spicy Creamy Vegan Ramen
19.90 790 cal
Vegan vegetable broth, tofu, onion, green onion, spinach, spicy cream, garlic chives, garlic oil and sesame seeds. Served with thick noodles.

Impossible™ Rice Bowl
16.50 1130 cal
Impossible™ meat made from plants, crispy chickpeas, kale, pickled red cabbage, crispy garlic, roasted pine nuts over steamed rice with vegan curry ranch dressing.

SALADS

Seaweed Salad *5.50* 70 cal
Lightly seasoned mixed seaweed salad with baby mixed greens.

House Salad *6.00* 120 cal
Kale and baby mix green with Japanese dressing.

JINYA Quinoa Salad *10.50* 230 cal
Baby greens, kale, broccoli, white quinoa, kidney and garbanzo beans. Tossed with sesame dressing, garnished with corn and cherry tomatoes.

SMALL PLATES



Edamame *6.50* 180 cal
Lightly salted boiled soy beans.

Pork Gyoza *(6 pcs.) 11.00* 260 cal
Handmade pork potstickers.

Impossible™ Gyoza *(6 pcs.) 11.50* 190 cal
Gyoza stuffed with delicious, savory Impossible™ meat made from plants.

Nikuman *(1 pc.) 6.50* 140 cal
Steamed pork soboro meat bun.

JINYA Bun *(1 pc.) 6.50* 350 cal
Steamed bun stuffed with slow-braised pork chashu, cucumber and baby mixed greens. Served with JINYA's original bun sauce and mayonaisse.

Impossible™ Bun *(1 pc.) 7.50* 370 cal
Impossible™ meat made from plants, guacamole, cucumber with vegan mayonaisse.

Brussels Sprouts Tempura *10.00* 320 cal
Crispy tempura brussels sprouts with white truffle oil.

Crispy Chicken *(8 pcs.) 9.50* 650 cal
Juicy fried chicken thigh with our original garlic pepper. Served with mixed baby greens and JINYA's original ponzu sauce. *(10 pcs.) 17.50* 1300 cal
(15 pcs.) 24.50 1950 cal

Takoyaki - Octopus Balls- *10.50* 660 cal
Battered octopus over egg tartar topped with mayonaisse, okonomiyaki sauce, fresh cut green onion and smoked bonito flakes.

Corn Tempura *8.00* 450 cal
Corn tempura with broccoli. Served with tempura sauce.

Sautéed Broccoli *8.50* 90 cal
Sautéed broccoli with crispy white quinoa.

Caramelized Cauliflower *9.50* 260 cal
Caramelized cauliflower with toasted pine nuts, crispy mint leaves and lime sauce.

Spicy Creamy Shrimp Tempura *13.00* 690 cal
Crispy shrimp tempura tossed in JINYA's original spicy mayonaisse done in the classic "old mayo" style.

Crispy Rice with Spicy Tuna* *10.50* 450 cal
Crispy grilled sushi rice topped with spicy tuna*, miso*. Garnished with sliced serrano pepper.

JINYA MINI TACOS

Salmon Poke Tacos* *(2 pcs.) 8.00* 130 cal
JINYA's original salmon poke*, tomatoes and onions in a crispy wonton taco shell topped with cilantro.

Spicy Tuna Tacos* *(2 pcs.) 8.00* 150 cal
Spicy tuna*, miso* in a crispy wonton taco shell topped with cilantro.

Impossible™ Tacos *(2 pcs.) 8.00* 130 cal
Impossible™ meat made from plants and guacamole on bite size crispy taco shells topped with cilantro.

RICE BOWLS

Rice can be substituted with our quinoa and bean mix *(1 pc.) 4.50* 200 cal
(2 pc.) 3.00 120 cal

Pork Chashu Bowl* *(1 pc.) 15.90* 1200 cal
(2 pc.) 11.90 640 cal
Slow-braised pork chashu, kikurage ramul, simmered shiitake mushroom, green onion, seasoned egg*, and sesame seeds.

Chicken Chashu Bowl* *(1 pc.) 15.90* 900 cal
(2 pc.) 11.90 490 cal
Slow-braised chicken breast, chashu*, ground chicken soboro, kikurage ramul, simmered shiitake mushroom, green onion, seasoned egg*, and sesame seeds.

Impossible™ Rice Bowl *(1 pc.) 16.90* 1130 cal
(2 pc.) 12.90 570 cal
Impossible™ meat made from plants, crispy chickpeas, kale, pickled red cabbage, crispy garlic, roasted pine nuts over steamed rice with vegan curry ranch dressing.

California Poke Bowl* *(1 pc.) 19.90* 810 cal
(2 pc.) 15.90 490 cal
Salmon*, spicy tuna*, shrimp*, seaweed salad, miso*, avocado and cilantro.

Tokyo Curry Rice *(1 pc.) 15.00* 760 cal
(2 pc.) 11.00 420 cal
Tokyo style curry with ground chicken and steamed rice.

Steamed Rice *3.50* 310 cal

DESSERT

Mochi Ice Cream *5.50* 80-110 cal
Choice of green tea or chocolate.

Panna Cotta *7.00* 420-430 cal
Homemade panna cotta, caramel cream sauce, graham cracker and vanilla ice cream.



Panna Cotta



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.

Topping Suggestion
Seasoned Egg*

Topping Suggestion
Chicken Soboro
spicy ground chicken

TOPPINGS

Customize Your Ramen!

- Fresh Garlic *FREE* 15 cal
- Butter *1.50* 110 cal
- Green Onion *3.00* 15 cal
- Fried Onion *3.00* 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 *3.50* 15 cal
- Broccoli *3.50* 50 cal
- Broccoliini *3.00* 20 cal
- Bamboo Shoot *4.50* 150 cal
- Brussels Sprouts *4.50* 120 cal
- Chicken Soboro *ground chicken* *6.00* 390 cal
- Crispy Chicken *(3 pcs.)* *4.50* 160 cal
- Pork Soboro *spicy ground pork* *4.50* 70 cal
- Impossible™ Meat Soboro *4.50* 120 cal
- Impossible™ Patty *(1 pc.)* *4.50* 160 cal
- Pork Chashu *5.50* 120 cal
- Chicken Wonton *(3 pcs.)* *5.00* 160 cal
- Shrimp Wonton *(3 pcs.)* *5.00* 160 cal
- Chicken Chashu *4.50* 80 cal
- Mushroom *3.50* 20 cal
- Bok Choy *3.00* 10 cal
- Extra Soup *5.00* 5-80 cal
- Spicy Sauce *1.50* 23 cal

RAMEN

Authentic Japanese Ramen

- VEGAN** 100% plant-based broth
- Spicy Creamy Vegan Ramen** *19.90* 790 cal
Vegan vegetable broth, tofu, onion, green onion, spinach, crispy onion, garlic chives, garlic oil, chili oil and sesame seeds. Served with thick noodles.
- Flying Vegan Harvest** *19.90* 1000 cal
Vegan meat made from Impossible™ meat made from plants, tofu, bean sprouts, broccoli, green onion, corn, red onion, crispy garlic, chili seasoning. Served with thick noodles.
- Vegan Red Fire Opal** *19.90* 860 cal
Tall flavored hot and sour soup, tofu, sautéed bamboo shoot, simmered shiitake mushroom, chiroto, chili thread, chili oil and lime. Served with thick noodles.
- CHICKEN**
- JINYA Chicken Ramen** *18.00* 740 cal
Chicken broth, chicken chashu, spinach, green onion and fried onion. Served with thin noodles.
- Spicy Chicken Ramen** *18.50* 810-850 cal
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** *18.90* 870 cal
Chicken broth, wonton, spinach and green onion. Served with thin noodles.
- TONKOTSU**
- Tonkotsu Spicy** *18.50* 990-1010 cal
Pork broth, pork chashu, kikurage green onion, not dried seaweed, seasoned egg*, garlic chives, garlic oil, fried onion and spicy sauce. Served with thin noodles. Choose your spice level, MILD, SPICY or HOT.
- JINYA Tonkotsu Black*** *19.90* 990 cal
Pork broth, ground pork soboro, bean sprouts, green onion, bok choy and chili oil. Served with thick noodles.
- JINYA Tonkotsu Original 2010*** *18.90* 1320 cal
Pork broth, pork chashu, green onion, carrots, seasoned egg*, not dried seaweed. Served with extra thick noodles.
- Yuzu Shio Delight*** *18.50* 900 cal
Chicken & pork clear broth, pork chashu, green onion, spinach, seasoned egg*, non seasoned yuzu flavo. Served with thin noodles.
- Spicy Umami Miso Ramen** *18.90* 940 cal
Pork broth, ground pork soboro, bean sprouts, green onion, bok choy and chili oil. Served with thick noodles.
- Shrimp Wonton Ramen** *19.90* 1220 cal
Pork and shrimp broth, shrimp & chicken wonton, green onion and kikurage. Served with thick noodles.
- NOODLES**
- Original Noodles** *(Kaedama) 4.00* 280-300 cal
(Substitute) 3.00 360 cal
- Gluten-Free Noodles** *(Kaedama) 5.00* 271 cal
- Kale Noodles** *(Substitute) 3.00* 271 cal
(Kaedama) 4.00

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