Business Strengthening the local economy and serving members for 70 years Connection—PLEASANTON CHAMBER OF COMMERCE

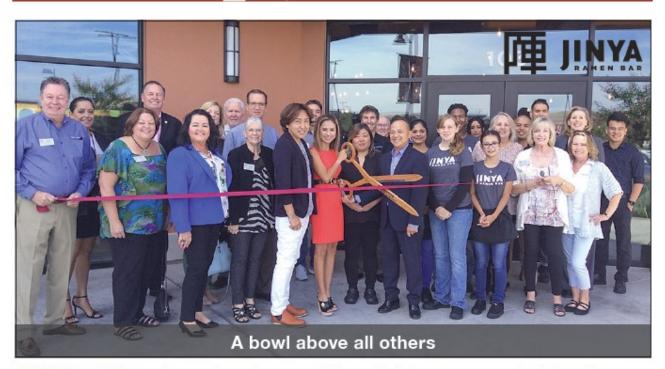
925.846.5858

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November 2018

Ribbon Cuttings





JINYA Ramen Bar — Anyone from Japan can tell you: Real Japanese ramen isn't about the noodles, it's about the broth. That's why JINYA Ramen Bar's signature stocks take center-stage on our menu. Slowly simmered for more than 10 hours, we combine whole pork bones, chickens or vegetables with just the right amount of bonito, dashi, kombu and other authentic ingredients. The result is a rich broth that is thick, full-flavored, healthful... and unforgettable. However, we believe that there's still more to ramen than broth. We take our noodles seriously, too. Meticulously aged for three days to maximize their flavor, JINYA Ramen Bar's noodles are made fresh daily and crafted to sink perfectly in your bowl with thick noodles for some broths and thin noodles for others. Welcome to JINYA, a bowl above all others. Now open in the Pacific Pearl Shopping Center at 2693 Stoneridge Drive in Pleasanton.