



The  
Takeout

205-823-7524

<http://www.thetakeoutbham.com>

# Jinsei

## Drinks provided by The TakeOut Bham

**Bottles of soda, water.**

### Bottles

All Soda are 20 ounce bottles not including Red Bull and Tea

WE WILL SUSPENDING DRINKS SALES FOR THE FORESEEABLE FUTURE IN ORDER TO PROTECT OUR DRIVER PARTNERS

SORRY FOR THE INCONVENIENCE

Pepsi	\$2.49
Diet Pepsi	\$2.49
12oz Red Bull	\$5.29
12oz Sugar Free Red Bull	\$5.29
Dr. Pepper	\$2.49
Coke	\$2.49
Diet Dr. Pepper	\$2.49
Diet Coke	\$2.49
Sprite	\$2.49
Mountain Dew	\$2.49
Diet Mountain Dew	\$2.49
Bottle Water	\$1.99
20 ounce bottle	

## starters

Cup of Miso Soup	\$3.00
Cup of Chili Miso Soup	\$4.00
Edamame	\$6.00
Green Beans	\$6.00
Onion Rings	\$5.00
Grilled Shishito Peppers	\$7.00
Rock Shrimp	\$8.00
Tempura Veggie Platter	\$10.00
Soft Shell Crabs	\$10.00

## greens

Wakame	\$7.00
Hawaiian Kelp	\$10.00
Spider Salad	\$10.00
Jinsei Salad	\$13.00

## hot dishes

Jinsei Flounder (Market Price)	
whole flounder filet cut into bite size pieces. tempura fried, topped with jalapenos, scallions, ginger and cilantro. served with ponzu	
Nikko	\$13.00
smoked salmon, unagi, tamago, asparagus, avocado, cream cheese. tempura fried, topped with eel sauce	
Tebasaki Wings	\$8.00
six wings, upgrade to twelve for an upcharge	
Tochiru Buns	\$15.00
kobe flank steak, iceberg lettuce, mayo, caramelized onions, house made buns, served with onion rings	
Black Cod Miso	\$14.00

## cold dishes

Kadoma Tuna	\$14.00
spicy tuna tartare, tempura rice cake, avocado, jalapeno, tobiko, sesame seeds, eel sauce	
Yellowtail Serrano	\$16.00
hamachi, serrano, cilantro, yuzu-soy	
Jinseviche	\$14.00
sake, tuna tataki, tako, ebi, mango, cucumber, red onion, cilantro, wakamezu	
Somatsu	\$14.00
tuna, avocado, asparagus, mint, yamagobo, cithai sauce, wrapped with cucumber	
Poke	\$13.00
tuna, avocado, cucumber, tomato, cilantro, spicy sesame, ponzu sauce, served on endive	

## rolls

Spicy Tuna Roll	\$8.00
Classic California Roll	\$9.00
Red Dragon	\$15.00
spicy tuna tartare, tuna tataki, cucumber, scallions, sesame dressing	
Bubblegum	\$15.00
tempura shrimp, tuna, ebi, avocado, wasabi aioli, sriracha	
Shogun	\$14.00
salmon, asparagus, cream cheese, avocado, cilantro aioli, sriracha	
Jarijari	\$14.00
tempura shrimp, kani, avocado, cucumber, yamagobo, tempura flakes, eel sauce	
Bangkok	\$15.00
tuna, hamachi, jalapeno, cilantro, avocado, potato matchsticks, sweet and spicy thai sauce	
Kanpyo	\$13.00
tofu, asparagus, yamagobo, cucumber, avocado, sweet radish	
Jinsei Special	\$13.00
tuna, hamachi, masago, jalapeno, cilantro, cucumber, avocado	
Hatsu Kobe	\$14.00
kobe beef, hot sesame, olive oil, ginger, avocado, cucumber, scallions, cilantro, topped with japanese bbq sauce and sriracha	
Red Spider	\$15.00
tempura soft shell crab, tobiko, cucumber, avocado, shredded carrots, eel sauce	
Lobster	\$18.00
tempura lobster, masago, tempura asparagus, cucumber, avocado, eel sauce	
Ginger Albacore	\$15.00
tuna, hamachi, jalapeno, cilantro, tempura flakes topped with avocado and ginger albacore, scallions, ponzu sauce	
Suteki	\$14.00
smoked salmon, avocado, cream	

## nigiri/sashimi

one piece per order

Ebi	\$3.00
shrimp	
Ika	\$3.00
squid	
Kani	\$3.00
crab	
Masago	\$3.00
capelin roe	
Sake Kunsei	\$3.00
smoked salmon	
Tobiko	\$3.00
flying fish roe	
Albacore	\$4.00
white tuna	
Hamachi	\$4.00
yellowtail	
Ikura	\$4.00
salmon roe	
Sake	\$4.00
salmon	
Tako	\$4.00
octopus	
Tuna Tataki	\$4.00
seared tuna	
Amaebi	\$5.00
sweet shrimp	
Hamachi Toro	\$5.00
yellowtail belly	
Hotate	\$5.00
scallop	
Maguro	\$5.00
tuna	
Sake Toro	\$5.00
salmon belly	
Unagi	\$5.00
fresh water eel	
Spicy Hotate	\$6.00
spicy scallop	
Tai	\$6.00
japanese red snapper	
Golden Eye Snapper	\$8.00
Uni	\$10.00
sea urchin	
Foie Gras (Two Pieces Per Order)	\$8.00
duck liver	
Otoro	\$10.00
fatty tuna	
Chef Select	\$40.00

*broiled marinated black cod, sweet  
 miso, hajikami ginger*  
**Kobe Burgers** \$15.00  
*lettuce, mayo, tonkatsu sauce,  
 served with onion rings*  
**Grouper Buns** \$15.00  
*tempura grouper, asian slaw,  
 served with onion rings*  
**Kobe Wrapped Asparagus** \$14.00  
*kobe beef, asparagus, japanese  
 bbq sauce*  
**Hamachi Kama** \$15.00  
*lightly seasoned hamachi collar,  
 baked and broiled. served with ponzu*

*cheese, honey crisp apple, squid ink,  
 tobiko, soy-mirin*  
**Sachihoko** \$16.00  
*tempura shrimp, kani, avocado,  
 cucumber, yamagobo, eel tobiko, eel  
 sauce*  
**Kiuro** \$15.00  
*salmon, avocado, cucumber,  
 topped with octopus, squid, golden  
 tobiko, wasaviche sauce*  
**Spicy Hotate** \$16.00  
*spicy scallop, avocado, crab salad,  
 tobiko, tempura flakes, eel sauce,  
 sriracha*  
**Island** \$15.00  
*japanese red snapper, avocado,  
 asparagus, mango, wasabi tobiko,  
 sriracha*  
**Hamajiku** \$15.00  
*hamachi, avocado, cucumber, rum  
 raisins, crispy lotus root, fig sauce,  
 serrano*  
**Spiro** \$15.00  
*spicy tuna tartare, salmon, tempura  
 asparagus, avocado, spicy aioli, chili  
 powder*

**dessert**

**Baby Bites** \$3.00