



The
Takeout

205-823-7524

<http://www.thetakeoutbham.com>

Jinsei

vegetarian & vegan rolls

Avocado Roll	\$9.00
Kappa Roll	\$9.00
Veggie Roll	\$11.00
Kanpayo Roll	\$15.00
<i>Tofu, asparagus, yamagobo, cucumber, avocado, sweet radish</i>	
Midori	\$15.00
<i>Tempura sweet potato, yamagobo, eggplant, zucchini, midori paper, miso sauce</i>	

starters

Cup of Miso Soup	\$6.00
<i>Tofu, wakame, shiitake & enoki take mushrooms, scallions</i>	
Cup of Kimchi Miso Soup	\$6.00
<i>Wakame, kimchi, tofu, nori, shiitake & enoki take mushrooms, scallions</i>	
Edamame	\$8.00
<i>Steamed or grilled. Sea salt & spicy ponzu sauce</i>	
Green Beans	\$8.00
<i>Fried or grilled. Tempura fried served with spicy mayo. Grilled served with spicy ponzu sauce</i>	
Onion Rings	\$6.00
<i>Tempura fried, served with spicy mayo</i>	
Grilled Shishito Peppers	\$9.00
<i>Sea salt, shaved bonito flakes & spicy ponzu sauce</i>	
Agedashi Tofu	\$9.00
<i>Fried tofu, bonito flakes, scallions, agedashi sauce</i>	
Rock Shrimp	\$9.00
<i>Tempura shiitake, chives, yuzu, spicy aioli</i>	
Tempura Veggie Platter	\$13.00
<i>Tempura fried lotus root, pumpkin, eggplant, sweet potato, zucchini, broccoli, tempura fried shrimp, served with tempura sauce</i>	
Soft Shell Crabs	\$13.00
<i>Two tempura fried soft shell crabs, spicy ponzu sauce</i>	

greens

Hiyashi	\$9.00
<i>Sesame seeds, grape tomato, yamagobo, cucumber, lemon, wakamezu sauce</i>	
Hawaiian Kelp	\$14.00
<i>Tosaka Aka, Hiyashi, Fueru Wakame, cucumber, lemon wedge, yamagobo, asparagus, grape tomato, wakamezu sauce</i>	
Spider Salad	\$14.00
<i>Tempura fried soft shell crab, shredded beets, mixed greens, tossed in sesame ginger dressing</i>	
Jinsei Salad	\$15.00

hot dishes

Jinsei Flounder (Market Price)	
<i>Whole flounder filet cut into bite</i>	

cold dishes

Kadoma Tuna	\$17.00
<i>Spicy tuna tartare, tempura rice cake, avocado, jalapeno, tobiko, sesame seeds, scallions, eel sauce</i>	
Maguro Ringo	\$16.00
<i>Maguro sashimi, honey crisp apples, goat cheese, wakamezu</i>	
Hamachi Fig	\$17.00
<i>Hamachi sashimi, rum raisins, serrano peppers, fried lotus root, fig sauce</i>	
Amazu Snapper	\$17.00
<i>Red Snapper sashimi, serrano pepper, mandarin, shiso, amazu sauce</i>	
Yellowtail Serrano	\$19.00
<i>Hamachi, serrano, cilantro, yuzu-soy</i>	
Jinseviche	\$16.00
<i>Sake, tuna tataki, tako, ebi, mango, cucumber, red onion, cilantro, wakamezu</i>	
Somatsu	\$16.00
<i>Tuna, avocado, asparagus, mint, yamagobo, cithai sauce, wrapped with cucumber</i>	
Belgium Endive Poke	\$16.00
<i>Tuna, avocado, cucumber, tomato, cilantro, spicy sesame, ponzu sauce, served on endive</i>	

classic rolls

Classic California Roll	\$11.00
<i>Kani, avocado, cucumber</i>	
Philly Roll	\$16.00
<i>Sake, cream cheese, avocado</i>	
Rainbow Roll	\$17.00
<i>Maguro, sake, ebi, Hamachi, kani, avocado, cucumber</i>	
Spicy Tuna Roll	\$12.00
<i>Spicy tuna, cucumber</i>	
Negihama Roll	\$11.00
<i>Yellowtail, scallions</i>	
Tekka Roll	\$11.00
<i>Tuna</i>	
Salmon Roll	\$11.00

OG rolls

Bubblegum	\$16.00
<i>tempura shrimp, tuna, ebi, avocado, wasabi aioli, sriracha</i>	
Wolfe Roll	\$17.00
<i>Tempura Shrimp, avocado, spicy mayo, Sake, tempura flakes, tobiko, sriracha</i>	
New Style	\$17.00
<i>Sear with hot sesame & olive oil, shiso, ginger, chives, avocado, cucumber (hamachi, whitefish, salmon)</i>	
Oscar Roll	\$17.00
<i>Spicy Hotate, Spicy Tuna, avocado, jalapeno, sesame seeds, scallions, eel sauce, tobiko</i>	
Atusi	\$16.00
<i>Crab, avocado, white fish, spicy</i>	

nigiri/sashimi

one piece per order

Ebi	\$5.00
<i>shrimp</i>	
Ika	\$5.00
<i>squid</i>	
Kani	\$5.00
<i>crab</i>	
Masago	\$5.00
<i>capelin roe</i>	
Sake Kunsei	\$5.00
<i>smoked salmon</i>	
Tobiko	\$5.00
<i>flying fish roe</i>	
Albacore	\$6.00
<i>white tuna</i>	
Hamachi	\$6.00
<i>yellowtail</i>	
Ikura	\$6.00
<i>salmon roe</i>	
Sake	\$6.00
<i>salmon</i>	
Tako	\$6.00
<i>octopus</i>	
Tuna Tataki	\$6.00
<i>seared tuna</i>	
Amaebi	\$7.00
<i>sweet shrimp</i>	
Hamachi Toro	\$7.00
<i>yellowtail belly</i>	
Hotate	\$7.00
<i>scallop</i>	
Maguro	\$7.00
<i>tuna</i>	
Sake Toro	\$7.00
<i>salmon belly</i>	
Unagi	\$7.00
<i>fresh water eel</i>	
Spicy Hotate	\$8.00
<i>spicy scallop</i>	
Tai	\$8.00
<i>japanese red snapper</i>	
Golden Eye Snapper	\$10.00
Uni	\$12.00
<i>sea urchin</i>	
Foie Gras (Two Pieces Per Order)	\$10.00
<i>duck liver</i>	
Otoro	\$11.00
<i>fatty tuna</i>	
Chef Select	\$61.00
Chirashi	\$51.00

<i>size pieces. tempura fried, topped with jalapenos, scallions, ginger and cilantro. Served with ponzu</i>		
Nikko	\$15.00	<i>Smoked salmon, unagi, tamago, asparagus, avocado, cream cheese. tempura fried, topped with eel sauce</i>
Tebasaki Wings	\$13.00	<i>Six/twelve</i>
Tochiru Buns	\$19.00	<i>Kobe flank steak, iceberg lettuce, mayo, caramelized onions, house made buns, served with onion rings</i>
Pork Belly Buns	\$19.00	<i>Hatsu braised pork belly, house pickles & jalapeno, green onion, carrot, steamed buns, served with onions rings & spicy mayo</i>
Black Cod Miso	\$19.00	<i>Broiled marinated black cod, sweet miso, hajikami ginger</i>
Beef Sliders	\$19.00	<i>Lettuce, mayo, tonkatsu sauce, served with onion rings</i>
Grouper Buns	\$19.00	<i>Tempura grouper, asian slaw, served with onion rings</i>
Beef Wrapped Asparagus	\$19.00	<i>Kobe beef, asparagus, japanese bbq sauce</i>
		<i>mayo, ponzu, broiled</i>
Shag Roll	\$15.00	<i>Soy paper, sundried tomatoes, avocado, salmon, golden tobiko, miso sauce, spicy aioli, tempura fried</i>
Red Dragon	\$16.00	<i>spicy tuna tartare, tuna tataki, cucumber, scallions, sesame dressing</i>
Shogun	\$15.00	<i>salmon, asparagus, cream cheese, avocado, cilantro aioli, sriracha</i>
Jarijari	\$15.00	<i>tempura shrimp, kani, avocado, cucumber, yamagobo, tempura flakes, eel sauce</i>
Bangkok	\$16.00	<i>tuna, hamachi, jalapeno, cilantro, avocado, potato matchsticks, sweet and spicy thai sauce</i>
Jinsei Special	\$15.00	<i>tuna, hamachi, masago, jalapeno, cilantro, cucumber, avocado</i>
Hatsu	\$19.00	<i>kobe beef, hot sesame, olive oil, ginger, avocado, cucumber, scallions, cilantro, topped with japanese bbq sauce and sriracha</i>
Red Spider	\$16.00	<i>tempura soft shell crab, tobiko, cucumber, avocado, shredded carrots, eel sauce</i>
Lobster	\$19.00	<i>tempura lobster, masago, tempura asparagus, cucumber, avocado, eel sauce</i>
Ginger Albacore	\$16.00	<i>tuna, hamachi, jalapeno, cilantro, tempura flakes topped with avocado and ginger albacore, scallions, ponzu sauce</i>
Suteki	\$16.00	<i>smoked salmon, avocado, cream cheese, honey crisp apple, squid ink, tobiko, soy-mirin</i>
Sachihoko	\$17.00	<i>tempura shrimp, kani, avocado, cucumber, yamagobo, eel tobiko, eel sauce</i>
Kiuro	\$16.00	<i>salmon, avocado, cucumber, topped with octopus, squid, golden tobiko, wasaviche sauce</i>
Spicy Hotate	\$17.00	<i>spicy scallop, avocado, crab salad, tobiko, tempura flakes, eel sauce, sriracha</i>
Island	\$16.00	<i>japanese red snapper, avocado, asparagus, mango, wasabi tobiko, sriracha</i>
Hamajiku	\$16.00	<i>hamachi, avocado, cucumber, rum raisins, crispy lotus root, fig sauce, serrano</i>
Spiro	\$16.00	<i>spicy tuna tartare, salmon, tempura asparagus, avocado, spicy aioli, chili powder</i>

dessert

Baby Bites	\$4.00
------------	--------