JINSEI 人生

SNACKS

MISO SOUP GF/V 6
tofu, wakame, shiitake, scallion

EDAMAME V 8
sea salt with spicy ponzu on the side

SEAWEED SUNOMONO V 8
cucumber, satsuma, sanbaizu, sesame + blue crub 6

CRAB DIP & CHIPS 25
blue crab, smoked trout roe, chives, crisp rice chips

JINSEI FARM SALAD GF/V 14
Forestwood Farm greens, cucumber, radish, avocado, toasted sesame, sesame green goddess

SWEET POTATO & SHISHITO TEMPURA V 9
Alabama sweet potato, blistered shishito, curry mayo

GREEN BEANS V 9
tempura-fried served with spicy mayo or grilled served with spicy ponzu sauce

GYOZA 14
six pork dumplings, chili vinegar

KADOMA 25
five pieces of spicy tuna tartare, tempura crispy rice, avocado, jalapeño, tobiko, eel sauce

COLD

NEW STYLE* 24
Ora King salmon, yuzu soy, ginger, chive

GULF CRUDO* 20
today's Gulf fish, honeycrisp apples, chive, ponzu

HOTATE CRUDO* 21
Hokkaido scallop, green yuzu kosho, brown butter ponzu

BLUEFIN SASHIMI* 19
lean akami, smoked soy sauce, olive oil, chive

HAMACHI SERRANO* 22
Japanese yellowtail, serrano, cilantro, satsuma, yuzu soy, chili crisp

HOT

KARAAGE 20
Japanese hot chicken thigh, lemon, Duke's Mayo, chili crisp

ROCK SHRIMP TEMPURA 18
wild Gulf shrimp, spicy aioli, yuzu, chive

HAMACHI KAMA 20
salt-grilled yellowtail collar, beurre blanc, ponzu, house pickles

WAGYU NEGIMAKI 24
three pieces of wagyu, leek, tare, Asian pear, avocado

HONEY MISO SALMON GF 36
Ora King, broiled honey miso glaze, house pickles, sesame

WAGYU STEAK 54
wagyu striploin, potatoes cooked in wagyu fat, arugula, truffle nikiri

** Served raw or undercooked. Consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please tell your server about any allergies. GF: Gluten Free. V: Vegetarian*

JINSEI

SUSHI BAR

HAND ROLLS

BLUEFIN TUNA* 7
cucumber, smoked tamari

SALMON* 8
Ora King, shiso, nikiri

YELLOWTAIL* 7
scallion, yuzu kosho

SPICY TUNA* 7
spicy tuna, avocado, jalapeño

CAVIAR 38
domestic sturgeon caviar, potato chip, chive

BLUE CRAB 11
cucumber, avocado

MAINE LOBSTER 12
butter-poached, brown butter tare, chive

AVOCADO & PICKLES V 5
house pickles, yuzu kosho, furikake

CARAMELIZED NASU V 4
caramelized eggplant, sumiso, sesame

NIGIRI & SASHIMI

nigiri two pc. sashimi three pc.

AKAMI* 12 /16
lean bluefin

SAKE* 16 /18
Ora King salmon

SAKE TORO* 18 /21
Ora King salmon belly

HAMACHI* 12 /18
Japanese yellowtail

DESSERT

HOJICHA CRÈME BRÛLÉE 10
roasted green tea custard, sesame tuile

MILK BREAD PUDDING 12
miso caramel, vanilla ice cream

AÇAI SORBET & MOCHI GF/V 8
açaí sorbet, two seasonal mochi