

JINSEI MOTTO

人生もつと

STARTERS

Crispy Rice <i>spicy tuna, yuzu soy</i>	12
Miso Soup <i>dry aged dashi, wakame, tofu, negi</i>	4
Wood Fired Edamame <i>umami dust, lemon</i>	7
Seaweed Salad <i>japanese & galician seaweed, cucumber, garlic soy</i>	8
Chicken Karaage <i>crispy fried chicken, shichimi, fire sauce</i>	12
Takoyaki <i>octopus, sweet soy, dashi mayo, bonito flakes</i>	9

ROBATA

Napa Cabbage <i>konbu foam, ash</i>	12
Chicken Thigh <i>green curry, basil</i>	13
Lamb Chops <i>toasted rice, shallot, mint, cilantro</i>	19
Side of Koshihikari Rice	4

OYSTERS

1/2 Dozen <i>yukari mignonette, chives</i>	21
Binchotan <i>1pc, nori butter</i>	5

NIGIRI SETS

Classic Setto 8pcs <i>akami, sake, hiramasa, zuke sake</i>	39
Tokushu Setto 12pcs <i>dry aged bluefin tuna & seasonal fish</i>	69

WOOD OVEN

Broccolini <i>gomae, chili crunch</i>	13
Mushrooms <i>shiitake, maitake, king oyster, mountain veggies, nori butter</i>	14
Sablefish <i>24hr shio koji marinade</i>	16
Wagyu Picanha <i>westholme beef, shiso chimichurri</i>	27

DRINKS

COCKTAILS

all cocktails 16 dollars

Espresso Martini <i>tenjaku vodka, luxardo espresso, licor 43</i>
Old Fashioned <i>jts bourbon, piconillo, birch bark bitters</i>
Negroni <i>martin millers gin, madagascar campari, junmai sake, koshihikari</i>
Tequila <i>lunazul tequila, pineapple, poblano, tamarind</i>
Mezcal <i>400 conejos, cucumber, sudachi, wintermelon bitters</i>
Vesper <i>martin miller's gin, lillet blanc, olive oil washed shochu, lavender bitters</i>
Swizzle <i>suze, luxardo del santo, amaro, sudachi</i>
Flip <i>iichiko barley shochu, sudachi, jasmine tea syrup, pineapple</i>
Chu Hai <i>iichiko shochu, strawberry, snap pea, lemon & mint cold foam</i>

BEER

Asahi	7
Half Acre Bodem IPA	9

WINE

Prosecco	13/56
Chehalem Rose	14/60
Jules Taylor Sauvignon Blanc	14/70
Bermier Chardonnay	13/65
Borealis Pinot Noir	15/70
Hedges Cabernet Sauvignon	16/80

SAKE

Eternal Embers <i>junmai</i>	14
Pearls of Simplicity <i>junmai daiginjo</i>	18/80
Road to Osaka <i>junmai nigori</i>	13/60
Tentak Organaka <i>junmai</i>	80
Mana True Vision <i>junmai genshu</i>	90
Fukucho Seaside Sparkling <i>junmai</i>	56

NIGIRI-SASHIMI

all orders 1 piece

Madai	6
Salmon	6
Zuke Salmon	7
Hiramasa	7
Kanpachi	7
Sawara	7
Akami	7
Chu	8
O Toro	10
Kama Toro	15
Unagi	6
Uni	16
Wagyu	15

MAKI

1 Up <i>truffle mayo, smoked and pickled shiitake, enoki</i>	14
Crunchy Spicy Tuna <i>a classic</i>	16
Hidden Dragon <i>tempura shrimp, unagi, fried shallots, avo</i>	17
Fireball Salmon <i>fire sauce, fresno, gobo, myoga, ikura</i>	15
"Hamachi" <i>poblano, kosho vin, cucumber, cilantro, avo</i>	16
Battle Royale <i>spicy octopus, chu toro, yukari</i>	21

DESSERT

Matcha Affogato <i>burnt honey gelato, shizuoka matcha</i>	8
Sugar Tart <i>jaggery, sesame, valrhona chocolate pearls</i>	9
Tiramisu <i>junmai sake, lemongrass, lime leaves</i>	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness