



Welcome to EN Japanese Brasserie. Like we do in Japan, we cook with the seasons, savoring the peak flavor of ingredients. We adhere to the fundamentals of Japanese food: respecting the ingredients and their natural flavors, cooking in the moment—and not doing too much. Enjoy!

EN KAISEKI

kaiseki can be written 懐石 & 会席 Our kaiseki, the latter, is traditionally served with sake or shochu and features shun {seasonal} ingredients. Requires participation of the entire table. Must be ordered one hour prior to kitchen close. Not available at the bar area.

SOYO KAZE 80 <i>sake & shochu accompaniment</i> 45	NOHARA {Vegan} 80 <i>sake & shochu accompaniment</i> 45	AOZORA 120 <i>sake accompaniment</i> 70
O-BANZAI <i>chef's selection of three Kyoto-style appetizers</i> <i>KITAYA junmai (Fukuoka)</i> CHEF'S SASHIMI SELECTION* <i>KAN NIHONKAI tokubetsu junmai (Shimane)</i> SAIKYO MISO MARINATED GRILLED BLACK COD <i>MATSU NO MIDORI junmai daiginjo (Kyoto)</i> FRESHLY SCOOPED TOFU <i>served with wari-joyu</i> <i>ICHINOKURA honjozo (Miyagi)</i> STONE GRILLED ORGANIC CHICKEN <i>with garlic shoyu</i> <i>MASUMI OKUDEN junmai (Nagano)</i> WARM SOBA <i>buckwheat noodles in warm dashi broth</i> <i>FUKIAGE barley shochu (Kagoshima)</i> KISETSU NO ICE CREAM <i>seasonal ice cream</i> <i>KUROSAWA nigori sake (Nagano)</i>	ZENSAI <i>mozuku seaweed, konnyaku, yuzu daikon, hijiki, fresh scooped tofu</i> <i>HAKKAISAN ginjo (Niigata)</i> SMOKED YUBA TOFU SALAD <i>with truffle soymilk dressing</i> <i>RYUSEI tokubetsu junmai (Hiroshima)</i> YAKI TAKENOKO <i>grilled bamboo shoot and maitake mushroom with Perigord truffle</i> <i>HANAGAKI junmai ginjo (Fukui)</i> OSHINKO ROLL <i>housemade nuka zuké pickled vegetable sushi roll</i> <i>HANA KIZAKURA junmai ginjo (Kyoto)</i> YASAI KUSHIAGE <i>lightly fried vegetable skewers with hacho miso sauce</i> <i>KAIKOZU sweet potato shochu (Kagoshima)</i> JYUGOKOKUMAI GOHAN <i>15 grain rice with mushrooms</i> <i>IZUMO FUJI junmai (Shimane)</i> KISETSU NO SORBET <i>seasonal sorbet</i> <i>YAMA YUZU yuzu citrus sake (Kochi)</i>	ZENSAI* <i>matcha tonyu soy milk, yuba caviar, uni mousse, black sesame and cheese tofu monaka, sakura somen</i> <i>SAKURA BIYORI ginjo (Niigata)</i> CHEF'S SASHIMI SELECTION* <i>TATEYAMA junmai ginjo (Toyama)</i> CHEF'S TEMPURA SELECTION <i>scallop, bamboo shoot and sea eel with yuzu salt</i> <i>IZUMI JUDAN junmai ginjo (Yamagata)</i> HAMASUI <i>cherry stone clam soup</i> <i>MASUMI "ARABASHIRI" junmai ginjo (Nagano)</i> WASHUGYU SHABU SHABU* <i>black angus beef and golden eye snapper in yuzu-an broth</i> <i>KOSHINO HOMARE junmai nama (Niigata)</i> LOBSTER KAMAMESHI <i>rice pot with assorted mushroom</i> <i>WATARI BUNE junmai ginjo (Ibaraki)</i> DESSERT <i>strawberry panna cotta, strawberry ice cream</i> <i>ICHIGO NIGORI strawberry infused nigori sake (Fukushima)</i>

PRIVATE EVENTS & CATERING

Tatami rooms conjure a feeling of old Japan. "Antique apartments" modeled after a meiji-era home; an intimate space for small or large parties. Catering offers chefs in the warmth of your home.

O - BANZAI

small Kyoto-style dishes
3 items for 16 | individually for 6

ZENMAI PIRI-KARA
royal fern sprouts, shiitake mushrooms, and fried tofu in a spicy shichimi togarashi

HIJIKI
hijiki seaweed, snow peas, green beans, shirataki, and soy beans in shoyu

NASU & ZUCCHINI AGEBITASHI
fried Japanese eggplant and zucchini, chilled and marinated in dashi, with katsuobushi

GOMA AE
chicken breast and brussel sprouts in sesame dressing

BUTA BARA TO RENKON NO KINPIRA
shoyu-braised thinly sliced pork belly & lotus root

SHIRA AE
purple and yellow cauliflower and broccoli in tofu sauce

KINOKO KIRIBOSHI DAIKON OHITASHI
assorted Japanese mushrooms and sun-dried daikon radish with yuzu

sashimi* 5 pieces per order

MAGURO	28
lean tuna	
CHU TORO	MP
medium fatty tuna	
KAMPACHI	35
yellowtail from Kagoshima, Japan	
SAWARA	24
local Spanish mackerel	
SALMON	24
from Scotland	
KUMAMOTO OYSTERS WITH PONZU	29
½ dozen Kumamoto oysters from Washington state	
ENGAWA	18
flake fin with ponzu citrus soy	
ASSORTED SASHIMI 9 pieces	40
15 pieces	.62
21 pieces	.82

- for more by-the-piece options, please ask your server

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

SOMMELIER'S SEASONAL SELECTIONS

TOKI HIGHBALL <i>(Suntory)</i> <i>Japanes blended whisky with soda served with grapefruit zest, great with fried chicken, fruity, refreshing and complex</i> 16	DASSAI 23 <i>(Yamaguchi)</i> <i>junmai daiginjo</i> <i>popular in Japan in recent years, Dassai's flagship sake is known for its low milling rate and smooth drinkability</i> glass 30 / decanter 90 bottle (720 ml) 210	KOSHINO HOMARE <i>(Niigata)</i> <i>junmai nama genshu</i> <i>fresh seasonal sake</i> <i>fruity, light and dry finish</i> glass 12 / decanter 33 bottle (720 ml) 74	JAPANESE WHISKY FLIGHT <i>Coffey grain (Nikka)</i> <i>Yamazaki 12yr (Suntory)</i> <i>Ichiro's Malt & Grain (Chihibu)</i> 3 kinds, 1 ounce each 42
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EN Japanese Brasserie reserves the right to add a 18% service charge for all parties of 6 people and more.

FRESHLY - MADE
SCOOPED TOFU

served warm or chilled with wari-joyu
made hourly
II

salads

KUROGE WASHUGYU SHABU SHABU SALAD* . . . 30
rare thinly sliced Black Angus beef from Oregon
with assorted vegetables, lettuce and sesame dressing

ON BUTA SHABU SALAD 22
Mugi Fuji pork belly and pork loin with mizuna greens
and kaiware sprouts, served warm with soy dashi broth

RAW TUNA & AVOCADO SALAD* 22
Big Eye tuna and avocado with wasabi soy dressing

TOFU SALAD 12
mizuna greens, cherry tomatoes, kabu and jako (baby
sardines) with yuzu dressing

KAISOU SALAD 15
assorted seaweed from Japan with kaiware sprouts
in a sesame oil dressing

KUROBUTA NATTO 15
ground Berkshire pork mixed with natto (traditional
fermented soy beans) served with red leaf lettuce

vegetables

EDAMAME 6
chamame soaked in dashi

AGE DASHI TOFU 13
tofu lightly fried in a savory dashi broth with assorted
mushrooms

YAMA-IMO ISOBE-AGE 16
mountain yam and edamame wrapped in nori, fried
served with arajio natural sea salt

SHIMONITA KONNYAKU 10
imported from Japan, devil's tongue vegetarian sashimi
served chilled with white miso-vinegar dipping sauce

OSHINKO 8
assorted housemade nuka-zuké pickles

KINOKO TONYU NABE 18
assorted mushrooms and soy milk hot pot

VEGETABLE TEMPURA 20
assorted fried vegetables with yuzu and wasabi salts

BEET TEMPURA 16
slow-cooked beets, tempura fried

TSUMETAI YASAI 18
assorted chilled raw and blanched vegetables
with spicy scallion miso dip

MUSHI YASAI 16
steamed seasonal vegetables served with hatcho miso
dipping sauce

OSUSUME

"chef's recommendations"

TAKENOKO SASHIMI
chilled bamboo shoots with miso vinaigrette
15

TRUFFLE MOUSSE
with dashi gelee and Summer truffles
28

TRUFFLE CHAWANMUSHI
steamed egg custard with Summer truffles
28

WHITE ASPARAGUS OHITASHI WITH UNI
served with sakura dashi
24

KOGOMI TEMPURA
fiddlehead fern tempura mixed with aonori
served with yuzu salt
16

UNI YUBA SASHIMI*
tofu skin sashimi from Kyoto topped with fresh uni
24

RAMP OHITASHI
served with dashi, topped with katsuobushi
18

HOTARUIKA SUMISO
lightly boiled firefly squid with miso vinegar sauce
25

seafood

SAIKYO MISO BLACK COD 26
broiled Alaskan black cod marinated in saikyo miso

EBI SHINJO 16
shrimp fritters deep-fried with salt

KAREI KARA AGE 24
seasoned flounder fried with shishito peppers, tomato,
scallions, and its bones, with spicy ponzu sauce.

LOBSTER ISHIYAKI* 26
stone grilled lobster with butter miso sauce

SCOTTISH SALMON KAMA AMAKARANI 22
fried salmon collar with negi & a black pepper - soy
sauce vinaigrette

BLACK SEA BASS NITSUKE 27
shoyu-braised whole local black sea bass

KAMPACHI KAMA 20
grilled yellowtail collar from Japan

poultry

STONE GRILLED ORGANIC CHICKEN 22
served with wasabi salt, sansho salt and garlic soy

CRISPY FRIED CHICKEN 16
seasoned with aromatic rock salt

MOCHI CROQUETTE 15
potato and Hudson Valley duck, rolled in mochi rice
cake and fried, served in dashi broth

meat

WAGYU FROM MIYAZAKI, JAPAN* MP
daily selection of A5 grade Japanese beef

STONE GRILLED KUROGE WASHUGYU* MP
daily selection of Black Angus beef from Lindsay
Ranch, Oregon served with ponzu and sea salt

KUROGE WASHUGYU YAKI SHABU* 35
thinly sliced Washugyu Black Angus short rib from
Lindsay Ranch, Oregon with a hot stone for searing

rice, noodles & soup

SALMON CLAY RICE POT* 27
with side of salmon roe and shiso (allow 40 minutes)

JYUGOKOKUMAI RICE POT 24
15 grain rice with hijiki & edamame (allow 40 minutes)

TAKENOKO KANI RICE POT 38
bamboo shoots and snow crab (allow 40 mins)

SUMMER TRUFFLE RICE POT 60
with maitake mushroom (allow 40 mins)

UNI DON* MP
a generous portion of sea urchin, ikura (salmon roe),
mountain yam and mekabu seaweed over rice

EN GARLIC SHISO FRIED RICE 10

WARM SOBA NOODLES 17
buckwheat noodles in dashi broth with duck breast,
spinach and scallions

ASARI MISO SOUP 7
with manila clams

MADAI KABUTO MISO SOUP 12
with a whole sea bream head

KINMEDAI KABUTO MISO SOUP 12
with a whole golden eye snapper head
* rice pots must be ordered one hour prior to close

sushi and rolls*

TORO SALMON ABURI SUSHI 1 piece 7
lightly seared salmon nigiri sushi with garlic soy sauce

UNI MP
sweet shrimp, cucumber, shiso, topped with sea urchin

SNOW CRAB TEMPURA & AVOCADO 24
with white miso-vinaigrette dipping sauce

ABURI SALMON & AVOCADO 20
with shiso and okra, yuzu kosho soy sauce

ANAGO BOZUSHI 18
grilled wild Conger sea eel with sweet shoyu cucumber

CHU TORO SPICY OKAKA 21
marbled tuna, mizuna, onions and spicy bonito flakes

HOMEMADE OSHINKO 15
housemade Nuka-Zuké pickled vegetables with yuzu

TOFU & AVOCADO 15
housemade tofu and avocado marinated in miso

MAGUROZUKE TAKU 20
marinated tuna and daikon pickle roll
with shiso and katsuobushi bonito flakes

A L A C A R T E