



Welcome to EN Japanese Brasserie. We are a modern izakaya, a relaxed style of dining that centers on a procession of small plates you share with the table accompanied by sake or shochu. 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	
HIMAWARI 65 <i>per person</i> <i>sake & shochu accompaniment</i> 35 <i>per person, additional</i>	CHEF'S OSUSUME 90 <i>per person</i> <i>sake & shochu accompaniment</i> 45 <i>per person, additional</i>
O-BANZAI <i>chef's selection of three small Kyoto-style appetizers</i> <i>GASAN RYU (Yamagata)</i>	O-BANZAI <i>Kuroge Washugyu shabu shabu salad, Snow Crab & asparagus shira ae and odashi tomato with a tosazu gelée</i> <i>KOSHI HIKARI dai-ginjo (Nigata)</i>
CHEF'S SIX PIECE SASHIMI SELECTION <i>TATEYAMA ginjo (Toyama)</i>	CHEF'S SEVEN PIECE SASHIMI SELECTION <i>TATEYAMA ginjo (Toyama)</i>
SAIKYO MISO MARINATED GRILLED BLACK COD <i>BENIOTOME sesame shochu (Fukuoka)</i>	LOBSTER NO KANI MISO YAKI <i>grilled lobster with crab miso</i> <i>GYOKURO green tea shochu (Fukuoka)</i>
FRESHLY SCOOPED CHILLED TOFU <i>served with wari-joyu</i> <i>JOKIGEN ginjo (Yamagata)</i>	MOROKOSHI DOFU <i>fresh corn tofu</i> <i>CHIYO MUSUBI dai-ginjo (Tottori)</i>
KUROBUTA KAKUNI <i>braised Berkshire pork belly in sansho miso</i> <i>GANKUTSUO rice shochu (Kumamoto)</i>	STONE GRILLED KUROGE WASHUGYU <i>Japanese Black Angus rib eye with moromi miso</i> <i>ZUISEN awamori shochu (Okinawa)</i>
TENOBE SOMEN <i>chilled thin wheat noodles from Hyogo, Japan served with tsuyu (a light dipping sauce)</i> <i>SHICHI KEN ginjo (Yamanashi)</i>	CHA SOBA <i>chilled buckwheat and green tea soba noodles from Shizuoka, Japan served with tsuyu (a light dipping sauce)</i> <i>BIHO ginjo (Hiroshima)</i>
KISETSU NO ICE CREAM <i>seasonal ice cream</i> <i>REISEN KOKUTO ume shu (Wakayama)</i>	HOUSEMADE TOFU CHEESECAKE <i>with orange sorbet</i> <i>SWEET DREAM junmai (Yamagata)</i>

O - BANZAI small Kyoto-style appetizers 3 items for 15 individually for 6
ODASHI TOMATO <i>peeled tomatoes soaked in dashi, served chilled</i>
KIRIBOSHI DAIKON <i>sun-dried daikon radish simmered in dashi</i>
ZENMAI PIRI-KARA <i>Japanese Royal fiddlehead fern in a spicy shichimi togarashi</i>
HIJIKI <i>hijiki seaweed and soy bean simmered in shoyu</i>
SHISHITO KOBU-AE <i>mild Japanese peppers with kombu seaweed</i>
OKARA <i>(lees of soy milk) shoyu-braised with shiitake mushrooms, carrots & snow peas</i>
BUTA BARA TO RENKON NO KINPIRA <i>shoyu-braised thinly sliced pork belly & lotus root</i>
SHIRA AE <i>asparagus in a creamy tofu & sesame dressing</i>

sashimi 5 pieces per order

TUNA	25
<i>big eye tuna</i>	
KANPACHI	25
<i>young yellowtail from Japan</i>	
SHIMA AJI	25
<i>yellow jack from Japan</i>	
TENSHI NO EBI	23
<i>blue shrimp from New Caledonia</i>	
TASMANIAN SALMON	29
SCOTTISH SALMON	22
ASSORTED SASHIMI 9 pieces	27
15 pieces	39
21 pieces	52

SOMMELIER'S SELECTION

We enjoy sake and shochu as another element of the meal, alongside the food. What particular bottle to order? Our sommelier, Takahiro Okada, can guide you through our extensive list. Here are a few small-batch, artisanal sakes & shochus he suggests, to get started.	SAKE	HOYO GENJI junmai (Miyagi) <i>round & mellow with ripe pear nose</i> glass 9/ decanter 25 / bottle (720 ml) 54 KIKUSUI organic ginjo (Nigata) <i>first sake to be certified USDA organic</i> glass 12 / bottle (300 ml) 32	SHOCHU	HOZAN AYA MURASAKI <i>rich & gentle, bold fragrance - premium type</i> glass 12 / decanter 45 / bottle (750 ml) 90 HOZAN SHIRO YUTAKA <i>smoky, savory - premium type</i> glass 12/ decanter 45 / bottle (750 ml) 90
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a 20 percent gratuity will be added to parties of 6 or more

handmade tofu

GOMA DOFU AGE DASHI 13
housemade sesame tofu lightly fried in a savory dashi broth with an array of Japanese mushrooms

UNI TAMAGO DOFU 8
delicate egg custard in dashi topped with sea urchin

**FRESHLY-MADE
SCOOPED TOFU**

served warm or chilled with wari-joyu

*made regularly at
6:00, 7:30, 9:00, & 10:30*

9

salads

KUROGE WASHUGYU SHABU SHABU SALAD. 21
thinly sliced Japanese Black Angus rib eye lightly boiled with assorted vegetables, lettuces & sesame dressing

RAW TUNA and AVOCADO SALAD 12
with wasabi shoyu dressing

HOTATE and YUBA SALAD 12
scallop, yuba, kyuri, wakame, yama-imo and tosazu vinegar gelée

EN HOUSE SALAD. 12
mizuna greens and toasted walnuts covered in a delicate layer of yuba with soy milk dressing

TOFU SALAD. 11
mizuna greens, cherry tomatoes, Japanese turnips and Jako (baby fish) with a yuzu dressing

vegetables

EDAMAME. 6
chamame soaked in dashi

YAMA-IMO ISOBE-AGE 10
mountain yam & edamame wrapped in nori, fried served with arajio (natural sea salt)

SATO-IMO CROQUETTE. 9
taro root & iwa-nori seaweed croquette

SHIMONITA KONNYAKU 11
imported from Japan, devils tongue vegetarian sashimi served chilled with a white miso-vinegar dipping sauce

OSHINKO 8
assorted housemade Nuka-Zuké pickles

KISETSU NO YASAI TEMPURA 16
assorted local greenmarket Japanese vegetables, tempura fried

FROM JAPAN

UNAGI NO SHIRAYAKI
grilled live eel flown overnight from Shizuoka
30

HAMO NO YUBIKI
daggertooth pike conger eel
lightly boiled with plum sauce
20

HAMO OSUIMONO
daggertooth pike conger eel
in clear dashi with mizuna & yuzu
9

seafood

PEARL PASSAGE OYSTERS WITH PONZU 19
½ dozen oysters served with ponzu

SAIKYO MISO BLACK COD 19
black cod marinated in saikyo miso, grilled

SEA BASS KARA-AGE. 16
sake-marinated medallions lightly fried

EBI SHINJO 14
shrimp fritters deep-fried with salt

ANAGO DOFU. 14
slightly simmered sea eel layered sesame & tofu, grilled

RED PERCH NITSUKE 20
shoyu-braised whole local Red Perch

poultry

STONE GRILLED ORGANIC CHICKEN 18
served with wasabi salt, sansho salt and garlic shoyu

CRISPY FRIED CHICKEN 12
with aromatic rock salt

MOCHI CROQUETTE 11
potato & Hudson Valley duck, covered with mochi rice cake, served in a hearty dashi broth

SAUTÉED HUDSON VALLEY DUCK BREAST 22
with grated daikon in ponzu

meat

STONE GRILLED KUROGE WASHUGYU 42
Japanese Black Angus rib eye steak served with ponzu & arajio (natural sea salt)

KUROGE WASHUGYU YAKI SHABU 35
thinly sliced Japanese Black Angus short rib served with a hot stone for grilling

GYU-SUKI. 35
rib eye steak cooked tableside, sukiyaki-style

KUROBUTA KAKUNI. 18
braised Berkshire pork belly in sansho miso served with a hard boiled egg, spinach and daikon radish

DASSAI DAIGINJO SAKE-KASU PORK SHOULDER. . . 16
marinated in sake lees and grilled with spicy mustard and grated daikon radish

NATTO LETTUCE WRAP 9
ground pork mixed with natto soy beans from Mito, served with crisp lettuce for wrapping

SEASONAL

EDATSUKI EDAMAME
salt grilled fresh edamame on the vine
9

IKA TOSA AGE
fresh local squid lightly fried with bonito flakes
10

ASARI SAKAMUSHI
steamed manilla clams
with shoyu, butter and sake
10

TORETATE YASAI
organic seasonal summer vegetables
with a maguro shuto based bagna cauda
16

JYUGOKOKUMAI RICE POT
fifteen grain rice with hijiki & edamame
(allow 40 minutes)
20

rice, noodles & soup

CLAY RICE POT. 25
with salmon & roe (allow 40 minutes)

UNI DON. 25
rice bowl topped with a generous portion of sea urchin, grated yama-imo, mekabu and salmon roe

EN GARLIC SHISO FRIED RICE. 10

CHILLED SOBA NOODLES 14
with warm Hudson Valley duck broth

LOCAL BLUE CRAB MISO SOUP 6

sushi

KUROGE WASHUGYU SUSHI 1 piece. 10
seared Japanese Black Angus rib eye

SALMON ABURI SUSHI 1 piece. 7

NIGIRI SUSHI SET 8 pieces 29
16 pieces with 2 rolls 55

32 pieces with 3 rolls 100

sushi rolls

UNI ROLL 29
sweet shrimp, cucumber & shiso topped with sea urchin

SNOW CRAB TEMPURA & AVOCADO ROLL 21

SPICY CHU TORO ROLL 20
marbled tuna belly mixed with okra

SALMON & AVOCADO ROLL. 18

HOMEMADE OSHINKO ROLL. 12
housemade Nuka-Zuké pickled vegetables with yuzu

TOFU & AVOCADO ROLL 14
housemade tofu & avocado marinated in miso

A LA CARTE