



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!

### 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.

### 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.

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

### 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

<p><b>TOKI HIGHBALL</b> (Suntory) Japanes blended whiskey with soda served with grapefruit zest, great with fried chicken, fruity, refreshing and complex 16</p>	<p><b>DASSAI 23</b> (Yamaguchi) junmai daiginjo popular in Japan in recent years, Dassai's flagship sake is known for its low milling rate and smooth drinkability glass 30 / decanter 90 bottle (720 ml) 210</p>	<p><b>KOSHINO HOMARE</b> (Niigata) junmai nama genshu fresh seasonal sake fruity, light and dry finish glass 12 / decanter 33 bottle (720 ml) 74</p>	<p><b>JAPANESE WHISKY FLIGHT</b> Coffey grain (Nikka) Yamazaki 12yr (Suntory) Ichiro's Malt &amp; Grain (Chihibu) 3 kinds, 1 ounce each 42</p>
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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  
edamame 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"

MOMOTARO TOMATO  
with homemade shio-koji moromi miso mayo  
9

TRUFFLE MOUSSE  
with dashi gelee and Summer truffles  
28

TRUFFLE CHAWANMUSHI  
steamed egg custard with Summer truffles  
28

WHITE ASPARAGUS OHITASHI WITH UNI  
with sakura dashi  
24

KOGOMI TEMPURA  
fiddlehead fern tempura with yuzu salt  
16

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

UMI BUDO  
sea grapes, seaweed from Okinawa with tosa-zu  
18

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

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

KAMPACHI KAMA . . . . . 20  
grilled yellowtail collar from Japan

SALMON KAMA . . . . . 22  
grilled Scottish salmon collar

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)

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

CHILLED SOBA NOODLES . . . . . 17  
buckwheat noodles in dashi dipping 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