



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!

TEISHOKU

SAIKYO MISO BLACK COD

mizuna and spinach salad, freshly made tofu with wari joyu, chef's selection of obanzai, oshinko (housemade Asa-Zuké pickles) steamed rice and housemade miso soup

29

CRISPY FRIED CHICKEN

mizuna and spinach salad, freshly made tofu with wari joyu, chef's selection of obanzai, oshinko (housemade Asa-Zuké pickles) steamed rice and housemade miso soup

19

WAKAME UDON

thick wheat noodles in a warm shiitake broth with spinach, shiitake mushrooms and seaweed mizuna and spinach salad

17

SASHIMI

7 pieces of sashimi

mizuna and spinach salad, freshly made tofu with wari joyu, chef's selection of obanzai, oshinko (housemade Asa-Zuké pickles) steamed rice and housemade miso soup

29

KAISEN DON

assorted small cuts of raw fish served over rice with nori and goma dare sesame sauce mizuna & spinach salad, housemade miso soup

27

SHAKÉ TEISHOKU

salt grilled Scottish salmon, a Japanese breakfast classic mizuna and spinach salad, freshly made tofu with wari joyu, chef's selection of obanzai, oshinko (housemade Asa-Zuké pickles) steamed rice and housemade miso soup

19

STEAK & EGGS

USDA Prime Rib Eye & a garlic shoyu egg served on a hot stone with a mizuna and spinach salad & steamed white rice

32

** brown rice option available with \$1 supplement for teishoku sets, \$2 for domburi dishes*

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

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

HOUSE COCKTAILS

<p>SPARKLING STRAWBERRY Mio sparkling sake, Kitaya junmai sake, Lillet, strawberry, mint</p> <p>18</p>	<p>HOJICHA tequila infused with hojicha roasted green tea, lemon, Angostura bitters, orange zest</p> <p>15</p>	<p>GINGER homemade ginger ale with Shiro rice shochu, lime juice and soda (also available non-alcoholic)</p> <p>15</p>	<p>SEPPUN yuzu juice, grapefruit juice, Takara Jun shochu and shiso (also available non-alcoholic)</p> <p>15</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
11

OSUSUME
"chef's recommendations"

TRUFFLE CHAWANMUSHI
steamed egg custard with summer truffles
28

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

WHITE ASPARAGUS OHITASHI WITH UNI
served with sakura dashi
18

TRUFFLE MOUSSE
with dashi gelee and summer truffles
25

salads

- KUROGE WASHUGYU SHABU SHABU SALAD. 30
*thinly sliced rib eye from Lindsay Ranch, OR,
lightly cooked, with assorted vegetables,
lettuce and sesame dressing*
- RAW TUNA & AVOCADO SALAD. 22
*Eastern Pacific Big Eye tuna and avocado with
wasabi shoyu dressing*
- TOFU SALAD. 12
*mizuna greens, cherry tomatoes, kabu and jako
(baby sardines) with yuzu 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 14
*mountain yam and edamame wrapped in nori, fried
served with arajio natural sea salt*
- SHIMONITA KONNYAKU. 10
*imported from Japan, devils tongue vegetarian sashimi
served chilled with white miso-vinegar dipping sauce*
- OSHINKO 8
assorted housemade Nuka-Zuké pickles
- VEGETABLE TEMPURA 20
fried seasonal vegetables with yuzu and wasabi salts
- MUSHI YASAI 16
*steamed seasonal vegetables served with hatcho miso
dipping sauce*
- NATTO 5
fermented soybeans with a raw quail egg and rice

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*

poultry

- STONE GRILLED ORGANIC CHICKEN 22
served with wasabi salt, sansho salt and garlic shoyu
- CRISPY FRIED CHICKEN 16
seasoned with aromatic rock salt
- MOCHI CROQUETTE 15
*potato and Hudson Valley duck, covered with mochi
rice cake, served in dashi broth*

meat

- WAGYU FROM MIYAZAKI, JAPAN
8 oz 130
16 oz 250
A5 grade Japanese beef strip loin
- STONE GRILLED KUROGE WASHUGYU
8 oz Strip Loin. 58
12 oz Rib Eye. 78
**please inquire about other sizes
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 grilling*
- KUROBUTA SAUSAGES. 6
three mini Berkshire pork sausages

rice, noodles & soup

- 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
- TOFU MISO SOUP. 9
housemade miso soup with our freshly scooped tofu
- VEGETARIAN MISO SOUP 6
housemade, with wakame seaweed and scallions