



Welcome to Brunch at EN Japanese Brasserie. Saturday & Sunday, we offer a brunch medley of both western & traditional Choshoku “Japanese Breakfast”. Like we do in Japan, we adhere to the fundamentals of Japanese food: respecting the ingredients and their natural flavors. Enjoy!

FRESH COCKTAILS

13

GINGER

homemade ginger ale with rice shochu “Shiro,” lime juice & soda

FRUIT & SPARKLING WINE

navel orange
or
pink grapefruit

PINK GRAPEFRUIT

with Beefeater gin & honey

BRUNCH

SHAKÈ TEISHOKU

salt grilled Scottish salmon, a Japanese breakfast classic
mizuna and watercress salad with ponzu dressing, obanzai, nori, oshinko (housemade Asa-Zuké pickles), steamed white rice & housemade miso soup

16

SEVEN PIECE SASHIMI

mizuna & watercress salad, oshinko, housemade miso soup, freshly made tofu & steamed rice

24

OKAYU

white rice porridge cooked with an egg, tableside with an assortment of 8 toppings

14

CHAWANMUSHI

Kurobuta sausage & assorted mushrooms steamed egg custard toast & a mizuna and watercress salad with ponzu dressing

13

STEAK & EGG

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

24

UNI SOBA

chilled soba in an iriko dashi with a generous portion of sea urchin (Santa Barbara, CA), nori and Scottish salmon roe
mizuna and watercress salad with ponzu dressing

29

KAKI-FURAI OMURETSU

fried oyster omelette with house made tartar sauce
mizuna and watercress salad with ponzu dressing

16

SIDES

NATTO

a Japanese breakfast tradition
Fermented soy beans with a raw Quail egg & rice.

5

KUROBUTA SAUSAGES

4

PAN-FRIED HEN EGG

3

FRESHLY-MADE SCOOPED TOFU

served warm with wari joyu
made regularly every hour

11

O-BANZAI

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

ZENMAI PIRI-KARA

Royal fern sprouts in a spicy shichimi togarashi

HIJIKI

hijiki seaweed and soy bean simmered in shoyu

INGEN TO MUSHIDORI GOMA AE

steamed chicken & string beans in a sesame dressing

BUTA BARA TO RENKON NO KINPIRA

shoyu-braised thinly sliced pork belly & lotus root

SHIRA AE

cauliflower and sweet potato in a sesame & tofu dressing

MEKABETSU NIBITASHI

Brussel sprouts soaked in dashi

KINOKO KIRIBOSHI DAIKON OHITASHI

assorted Japanese mushrooms & sun-dried daikon radish with yuzu

coffee & tea

STUMPTOWN COFFEE	5
<i>french press</i>	
MATCHA	8
<i>finely ground green tea used in Japanese tea ceremonies</i>	
GENMAI MATCHA	6
<i>robust blend of green tea, matcha and roasted rice</i>	
WOOD DRAGON	6
<i>a unique Oolong tea, clean & refreshing</i>	
KARIGANE KUKICHA	7
<i>leaves & stems of Gyokuro, the finest of Japanese teas</i>	
SHISO SENCHA	7
<i>flavorful blend of sencha green tea and shiso leaf</i>	
BUDDING GREEN SUPERIOR	8
<i>Jasmine tea rolled with a blooming rosebud</i>	
CHAMOMILE	6
<i>decaffeinated - warm & relaxing</i>	

iced tea

ICED MATCHA	7
ICED OOLONG TEA	6

juices

HOMEMADE GINGER ALE	6
NAVEL ORANGE	6
PINK GRAPEFRUIT	6