



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

OKAYU
Japanese rice porridge topped with mitsuba accompanied with raw egg, pickled plum, sesame seaweed, pollack roe, rock salt, scallion and sardine
 17

SHAKÉ TEISHOKU
salt grilled Scotti sh 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

SHISHITO AGEBITASHI
fried Japanese pepper soaked in dashi, with grated daikon

CHIKUZEN-NI
chicken, daikon and shiitake mushroom simmered in dashi

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

KABOCHA TO SATOIMO NO NIMONO
Japanese pumpkin, taro root and konbu simmered in dashi, served with 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>fluke fin with ponzu citrus soy</i>	
ASSORTED SASHIMI 9 pieces	40
15 pieces	.62
21 pieces	.82

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

HOUSE COCKTAILS

<p>TOKI HIGBALL <i>(Suntory)</i> <i>Japanese blended whisky with soda served with grapefruit zest, great with fried chicken, fruity aroma, refreshing and complex</i> 16</p>	<p>SPARKLING YUZU <i>Yuzu juice, Zardetto Prosecco, Mio sparkling sake, St. Germain elder flower liqueur</i> 17</p>	<p>GINGER <i>homemade ginger ale with Shiro rice shochu, lime juice and soda (also available non-alcoholic)</i> 15</p>	<p>SEPPUN <i>yuzu juice, grapefruit juice, Takara Jun shochu and shisho (also available non-alcoholic)</i> 15</p>
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FRESHLY - MADE
SCOOPED TOFU

served warm or chilled with wari-joyu
made fresh daily at 11:00am, 5:00pm and 8:00pm
11

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

OSUSUME
"chef's recommendations"

JUMBO PACIFIC OCEAN FRIED OYSTER
with homemade miso sauce
12

TRUFFLE MOUSSE
with dashi gelee and Perigord truffles
30

TRUFFLE CHAWANMUSHI
steamed egg custard with Perigord truffles
30

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

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

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 38
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