



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 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*

**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><b>TOKI HIGHBALL</b>  <i>(Suntory)</i>  <i>Japanese blended whisky with soda served with grapefruit zest, great with fried chicken, fruity aroma, refreshing and complex</i></p> <p>16</p>	<p><b>SPARKLING YUZU</b>  <i>Yuzu juice, Zardetto Prosecco, Mio sparkling sake, St. Germain elder flower liqueur</i></p> <p>17</p>	<p><b>GINGER</b>  <i>homemade ginger ale with Shiro rice shochu, lime juice and soda (also available non-alcoholic)</i></p> <p>15</p>	<p><b>SEPPUN</b>  <i>yuzu juice, grapefruit juice, Takara Jun shochu and shisho (also available non-alcoholic)</i></p> <p>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  
12

salads

- 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 . . . . . 7  
*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 . . . . . 11  
*imported from Japan, devils tongue vegetarian sashimi served chilled with white miso-vinegar dipping sauce*
- OSHINKO . . . . . 9  
*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"

KAMPACHI KAMA  
*grilled yellowtail collar from Japan*  
24

TRUFFLE MOUSSE  
*with dashi gelee and Perigord truffles*  
28

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 . . . . . 27  
*broiled Alaskan black cod marinated in saikyo miso*
- EBI SHINJO . . . . . 17  
*shrimp fritters deep-fried with salt*
- KAREI KARA AGE . . . . . 25  
*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 . . . . . 23  
*served with wasabi salt, sansho salt and garlic shoyu*
- CRISPY FRIED CHICKEN . . . . . 17  
*seasoned with aromatic rock salt*
- MOCHI CROQUETTE . . . . . 16  
*potato and Hudson Valley duck, covered with mochi rice cake, served in dashi broth*

meat

- WAGYU FROM MIYAZAKI, JAPAN  
4 oz . . . . . 75  
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 . . . . . 12
- CHILLED SOBA NOODLES . . . . . 17  
*thin buckwheat noodles with a warm duck dipping broth*
- ASARI MISO SOUP . . . . . 8  
*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*