

**FRESHLY - MADE
SCOOPED TOFU**

served warm with wari joyu
made regularly every hour
6

O - BANZAI

small Kyoto-style sides
5 each

ODASHI TOMATO

peeled tomatoes soaked in dashi, served chilled

KIRIBOSHI DAIKON

sun-dried daikon radish simmered in dashi

ZENMAI PIRI-KARA

Japanese Royal fiddlehead fern
in a spicy shichimi togarashi

HIJIKI

hijiki seaweed and soy bean
simmered in dashi & shoyu

SHISHITO KOBU-AE

mild Japanese peppers with kombu seaweed

OKARA

(lees of soy milk) shoyu-braised
with shiitake mushrooms, carrots & snow peas

BUTA BARA TO RENKON NO KINPIRA

shoyu-braised thinly sliced pork belly & lotus root

SHIRA AE

asparagus in a creamy tofu & sesame dressing

soup & salad

TOFU SALAD 9
mizuna greens, cherry tomatoes, Japanese turnips, Jako (baby fish) & yuzu dressing

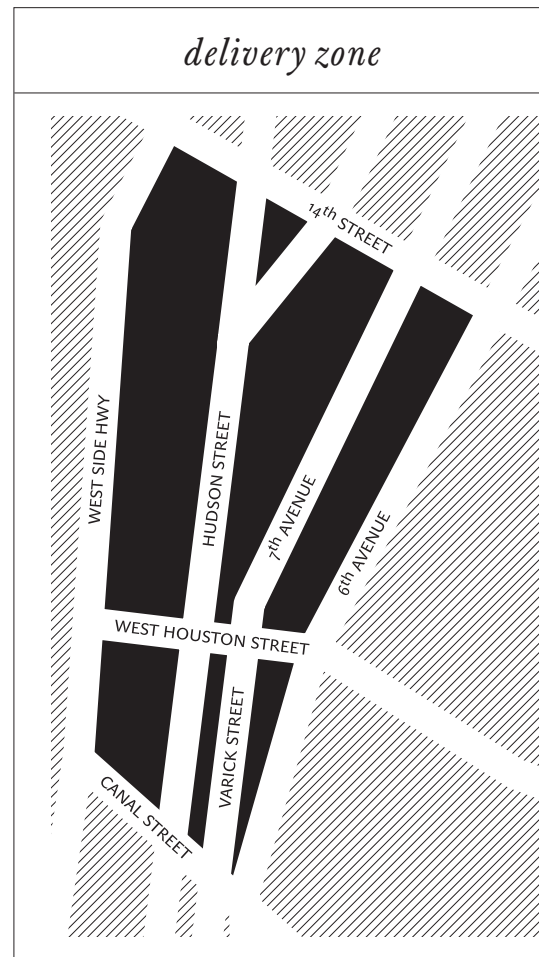
TOFU MISO SOUP 6
housemade miso soup with our freshly scooped tofu

drinks

PELLEGRINO liter of sparkling water 8

PANNA liter of still water 8

delivery zone



**delivery & take-out
menu**

As our menu changes seasonally,
please inquire about current specials.

Call for more information about our private rooms,
available for business meetings or private parties.

Please contact us at 212.647.9196 x 204
for outside catering inquiries.

the minimum order for delivery is \$25

435 Hudson Street (at Leroy),
New York City 10014
tel 212.647.9196
fax 212.647.7550
www.enjb.com

LUNCH SETS

DAILY SPECIAL FROM THE OCEAN
please inquire
m.p.

DAILY SPECIAL FROM THE LAND
please inquire
m.p.

SAIKYO MISO BLACK COD
mizuna and watercress salad with ponzu dressing
freshly made tofu with wari joyu
oshinko (housemade Asa-Zuké pickles)
steamed white rice
housemade miso soup
16

CRISPY FRIED CHICKEN
mizuna and watercress salad with ponzu dressing
freshly made tofu with wari joyu
chef's selection of obanzai
oshinko (housemade Asa-Zuké pickles)
steamed white rice
housemade miso soup
13

TONKATSU SANDO
berkshire pork cutlet sandwich with red miso sauce
mizuna and watercress salad with ponzu dressing
japanese style potato salad
yasai chips
12

SASHIMI & SUSHI SETS

SASHIMI
7 pieces of sashimi
mizuna & watercress salad, housemade miso soup,
oshinko (housemade Asa-Zuké pickles),
freshly made tofu & steamed rice
22

NIGIRI SUSHI
6 pieces of nigiri sushi & 6 pieces of tuna roll
mizuna & watercress salad & housemade miso soup
22

PREMIUM NIGIRI SUSHI
8 pieces of premium sushi & 6 pieces of chutoro roll
mizuna & watercress salad & housemade miso soup
32

DINNER

5:30 until 10:00, Sunday thru Thursday | 5:30 until 11:00, Friday & Saturday

O - BANZAI <small>small Kyoto-style appetizers 3 items for 15 individually for 6</small>
ODASHI TOMATO <i>peeled tomatoes soaked in dashi, served chilled</i>
KIRIBOSHI DAIKON <i>sun-dried daikon radish simmered in dashi</i>
ZENMAI PIRI-KARA <i>Japanese Royal fiddlehead fern in a spicy shichimi togarashi</i>
HIJIKI <i>hijiki seaweed and soy bean simmered in dashi & shoyu</i>
SHISHITO KOBU-AE <i>mild Japanese peppers with kombu seaweed</i>
OKARA <i>(lees of soy milk) shoyu-braised with shiitake mushrooms, carrots & snow peas</i>
BUTA BARA TO RENKON NO KINPIRA <i>shoyu-braised thinly sliced pork belly & lotus root</i>
SHIRA AE <i>asparagus in a creamy tofu & sesame dressing</i>

sashimi 5 pieces per order

TUNA <small>big eye tuna</small>	25
KANPACHI <small>young yellowtail from Japan</small>	25
SHIMA AJI <small>yellow jack from Japan</small>	25
TENSHI NO EBI. <small>blue shrimp from New Caledonia</small>	23
SALMON	22
ASSORTED SASHIMI <small>9 pieces</small>	27
<small>15 pieces</small>	39
<small>21 pieces</small>	52

drinks

PELLEGRINO <small>liter of sparkling water</small>	8
PANNA <small>liter of still water</small>	8

handmade tofu & yuba

GOMA DOFU AGE DASHI 13
*housemade sesame tofu lightly fried in a savory dashi
broth with an array of Japanese mushrooms*

FRESHLY - MADE SCOOPED TOFU
served warm or chilled with wari-joyu <i>made regularly at 6:00, 7:30, 9:00, & 10:30</i> 9

salads

KUROGE WASHUGYU SHABU SHABU SALAD. 21
*thinly sliced Japanese Black Angus rib eye lightly boiled
with assorted vegetables, lettuces & sesame dressing*

RAW TUNA and AVOCADO SALAD 12
with wasabi shoyu dressing

EN HOUSE SALAD. 12
*mizuna greens and toasted walnuts covered in a
delicate layer of yuba with soy milk dressing*

TOFU SALAD. 11
*mizuna greens, cherry tomatoes, Japanese turnips and
Jako (baby fish) with a yuzu dressing*

vegetables

EDAMAME. 6
chamame soaked in dashi

YAMA-IMO ISOBE-AGE 10
*mountain yam & edamame wrapped in nori, fried
served with arajio (natural sea salt)*

SATO-IMO CROQUETTE 9
taro root & iwa-nori seaweed croquette

SHIMONITA KONNYAKU 11
*imported from Japan, devils tongue vegetarian sashimi
served chilled with a white miso-vinegar dipping sauce*

OSHINKO 8
assorted housemade Nuka-Zuké pickles

NAMA-FU SANSHOKU DENGAKU. 8
*a traditional Kyoto dish of three varieties of wheat cakes -
sesame, yomogi & classic - spread with miso and grilled*

seafood

SAIKYO MISO BLACK COD 19
black cod marinated in saikyo miso, grilled

SEA BASS KARA-AGE. 16
sake-marinated medallions lightly fried

ASARI 10
steamed manilla clams with shoyu, butter and sake

EBI SHINJO 14
shrimp fritters deep-fried with salt

ANAGO DOFU. 14
*slightly simmered sea eel layered with sesame paste
and tofu, grilled*

FROM JAPAN
UNAGI NO SHIRAYAKI <i>grilled live eel flown overnight from Shizuoka</i> 30
GRILLED KUROGE WAGYU <i>grilled Japanese Black Angus strip loin from Kagoshima</i> 38 <i>per 2 oz.</i>

poultry

STONE GRILLED ORGANIC CHICKEN 18
served with wasabi salt, sansho salt and garlic shoyu

CRISPY FRIED CHICKEN 12
with aromatic rock salt

MOCHI CROQUETTE 11
*potato & Hudson Valley duck, covered with mochi rice
cake, served in a hearty dashi broth*

SAUTÉED HUDSON VALLEY DUCK BREAST 22
with grated daikon in ponzu

meat

STONE GRILLED KUROGE WASHUGYU 42
*Japanese Black Angus rib eye steak served with ponzu
& arajio (natural sea salt)*

KUROBUTA KAKUNI. 18
*braised Berkshire pork belly in sansho miso served with
a hard boiled egg, spinach and daikon radish*

DASSAI DAIGINJO SAKE-KASU PORK SHOULDER. .16
*marinated in sake lees and grilled with spicy mustard
and grated daikon radish*

NATTO LETTUCE WRAP 9
*ground pork mixed with natto soy beans from Mito,
served with crisp lettuce for wrapping*

SEASONAL
ASARI SAKAMUSHI <i>steamed manilla clams with shoyu, butter and sake</i> 10

rice and soup

UNI DON. 25
*rice bowl topped with a generous portion of sea urchin,
grated yama-imo, mekabu and salmon roe*

EN GARLIC SHISO FRIED RICE. 10

BLUE CRAB MISO SOUP 6

sushi

KUROGE WASHUGYU SUSHI 1 piece 10
seared Japanese Black Angus rib eye

SALMON ABURI SUSHI 1 piece. 7

NIGIRI SUSHI SET 8 pieces 29
16 pieces with 2 rolls 55

32 pieces with 3 rolls 100

sushi rolls

UNI ROLL 29
sweet shrimp, cucumber & shiso topped with sea urchin

SNOW CRAB TEMPURA & AVOCADO ROLL 21

SPICY CHU TORO ROLL 20
marbled tuna belly mixed with okra

SALMON & AVOCADO ROLL. 18

TOFU & AVOCADO ROLL 14
housemade tofu & avocado marinated in miso

HOMEMADE OSHINKO ROLL 14
lightly pickled japanese vegetables with yuzu