

ALL DAY MENU

for delivery, please visit trycaviar.com

FRESHLY-MADE SCOOPED TOFU

served warm or chilled with wari-joyu
made hourly
11

O-BANZAI

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

ZENMAI PIRI-KARA
royal fern sprouts and shitake mushrooms
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
broccoli and califlower with tofu dressing

KINOKO KIRIBOSHI DAIKON OHITASHI
assorted Japanese mushrooms and
sun-dried daikon radish with yuzu

sashimi 5 pieces per order

MAGURO 28
lean tuna

CHU TORO mp
medium fatty tuna

KAMPACHI 35
yellowtail from Japan

SCOTTISH SALMON 24

SAWARA 24
local Spanish mackerel

ASSORTED SASHIMI *9 pieces* 40
15 pieces 62
21 pieces 82

vegetables

EDAMAME 6
chamame soaked in dashi

AGE DASHI TOFU 13
tofu lightly fried in a savory dashi broth with an array of mushrooms

YAMA-IMO ISOBE-AGE 16
mountain yam & edamame wrapped in nori, fried served with arajio (natural sea salt)

SHIMONITA KONNYAKU 10
imported from Japan, devils tongue vegetarian sashimi served chilled with a 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 hacho miso dipping sauce

salads

KUROGE WASHUGYU SHABU SHABU SALAD 30
thinly sliced rib eye from Lindsay Ranch, OR, lightly cooked, vegetables, lettuce and sesame dressing

RAW TUNA and 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 fish) with yuzu dressing

seafood

SAIKYO MISO BLACK COD 26
broiled Alaskan black cod marinated in saikyo miso

EBI SHINJO 16
shrimp fritters deep-fried with salt

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

STONE GRILLED KUROGE WASHUGYU
Washugyu Black Angus from Lindsay Ranch, Oregon served with ponzu and arajio (natural sea salt)
8 ounce New York strip loin 58
12 ounce rib eye 78

KUROBUTA SAUSAGES 6
*three mini Berkshire pork sausages
(only available Sat & Sun 11:00-2:30)*

rice and soup

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

EN GARLIC SHISO FRIED RICE 10

WARM SOBA NOODLES 17
thin buckwheat noodles in dashi broth with duck

ASARI MISO SOUP 7
with manilla clams

VEGETARIAN MISO SOUP 6
with wakame seaweed and scallions

sushi rolls (only available from 5:30pm)

TORO SALMON ABURI SUSHI *1 piece nigiri* 7

UNI MP
sweet shrimp, cucumber and shiso topped with Santa Barbara, CA sea urchin

SNOW CRAB TEMPURA & AVOCADO 24

ABURI SALMON & AVOCADO 20
shiso and okra with yuzu kosho dressing

ANAGO BOZUSHI 18
grilled wild conger sea eel with sweet shoyu cucumber

CHU TORO SPICY OKAKA 21
Eastern Pacific Big Eye marbled tuna belly with mizuna, thinly sliced onions and spicy bonito flakes

HOMEMADE OSHINKO 15
housemade Nuka-Zuké pickled vegetables with yuzu

TOFU & AVOCADO 15
housemade tofu and avocado marinated in miso

MAGUROZUKE TAKU 20
marinated tuna and daikon pickle roll with shiso and katsuobushi

dessert

COOKIES & CHOCOLATE 8
three tea cookies and three chocolates

drinks

BADOIT *750ml of sparkling water* 9

EVIAN *750ml of still water* 9

COKE, DIET COKE OR SPRITE *8 oz glass bottle* 5

CLUB SODA *10 oz glass bottle* 5

ICED OOLONG TEA *unsweetened* 5

ICED MATCHA GREEN TEA *unsweetened* 8

HOMEMADE GINGER ALE *with fresh lime* 9

FRESH PINK GRAPEFRUIT *with honey* 9

PURE NAVEL ORANGE 9

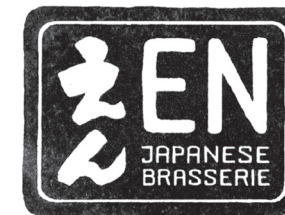
SEPPUN *shiso, grapefruit and yuzu juice* 9

NAVARRO GEWURTZTRAMINER JUICE *750ml* 48
non-alcoholic wine

*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
for outside catering inquiries.*



take out
menu

for delivery, please visit
trycaviar.com

435 Hudson Street (at Leroy),
New York City 10014
tel 212.647.9196
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LUNCH & BRUNCH

12:00 to 2:30,
Monday - Friday
11:00 to 2:30,
Saturday & Sunday

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TEISHOKU

SAIKYO MISO BLACK COD
*mizuna and spinach salad
freshly made tofu with wari joyu
oshinko (housemade asa-zuké pickles)
steamed white rice
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 white rice
housemade miso soup*
19

SASHIMI
*7 pieces of sashimi
mizuna & spinach salad, housemade miso soup,
oshinko (housemade asa-zuké pickles),
freshly made tofu & steamed rice*
29
add extra order of sashimi +18

KAISEN DON
*assorted small cuts of raw fish served over rice with nori
and goma daré sesame sauce
mizuna & spinach salad, housemade miso soup*
27

SHAKÉ TEISHOKU
(only availble sat and sun)
*salt grilled Scottish salmon, a Japanese breakfast classic
mizuna and spinach salad, obanzai,
oshinko (housemade Asa-Zuké pickles),
steamed white rice & housemade miso soup*
19
add extra piece of salmon +9

** brown rice substitution available for +\$1, +\$2 for
Donburi*