



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

lunch sets

**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  
 sake recommendation - *MATSU NO MIDORI junmai daiginjo (Kyoto)* glass 18

**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  
 sake recommendation - *SUIJIN junmai (Iwate)* glass 11

**WAKAME UDON**  
*thick wheat noodles in a warm shiitake broth with spinach, shiitake mushrooms and seaweed mizuna and spinach salad*  
 17  
 sake recommendation - *SENCU HASSAKU junmai (Kochi)* glass 16

**SASHIMI**  
*7 pieces of sashimi mizuna & spinach salad, oshinko, obanzai, housemade miso soup, freshly made tofu, and steamed rice*  
 29  
 sake recommendation - *TATEYAMA junmai ginjo (Toyama)* glass 13

**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  
 sake recommendation - *KAGATOBIAI junmai daiginjo (Ishikawa)* glass 19

\* 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*

**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 cauliflower in tofu sauce*

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

## sashimi 5 pieces per order

|   |    |
|---|----|
| MAGURO  | 28 |
| <i>Big Eye tuna from the Eastern Pacific</i>          |    |
| CHU TORO  | 30 |
| <i>medium fatty Big Eye 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

|   |  |   |   |
|---|--|---|---|
| <b>SPARKLING STRAWBERRY</b><br>Mio sparkling sake, Kitaya junmai sake, Lillet, strawberry, mint<br>18 | <b>SPARKLING YUZU</b><br>Yuzu juice, Zardetto Prosecco, St. Germain elder flower liqueur<br>15 | <b>GINGER</b><br><i>homemade ginger ale with Mura barley shochu, lime juice and soda (also available non-alcoholic)</i><br>15 | <b>SEPPUN</b><br><i>yuzu juice, grapefruit juice, Takara Jun shochu and shisho (also available non-alcoholic)</i><br>15 |
|---|--|---|---|

EN Japanese Brasserie reserves the right to add a 18% service charge for all parties of 6 people and more.

FRESHLY-MADE  
SCOOPED TOFU

served warm or chilled with wari-joyu

11

OSUSUME

"chef's recommendations"

MOMOTARO TOMATO

with homemade shio-koji moromi miso mayo

9

ODASHI TOMATO

in chilled dashi, with umeshu gelée

12

TRUFFLE MOUSSE

with dashi gelee and Summer truffles

28

TRUFFLE CHAWANMUSHI

steamed egg custard with Summer truffles

28

CORN TEMPURA

with aonori seaweed

12

WHITE ASPARAGUS OHITASHI WITH UNI

with sakura dashi

24

UNI YUBA SASHIMI\*

tofu skin sashimi from Kyoto topped with fresh uni

24

UMI BUDO

sea grapes, seaweed from Okinawa with tosa-zu

18

salads

KUROGE WASHUGYU SHABU SHABU SALAD. . . . . 30  
thinly sliced rib eye from Lindsay Ranch, OR,  
lightly cooked, with assorted vegetable,  
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 . . . . . 16  
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 vegetable served with hacho miso  
dipping sauce

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 . . . . . 35  
thinly sliced Washugyu Black Angus short rib from  
Lindsay Ranch, Oregon with a hot stone for grilling

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

CHILLED SOBA NOODLES . . . . . 17  
buckwheat noodles in warm dashi dipping broth with  
duck breast 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 vegetarian miso soup with wakame  
seaweed and scallions