



Welcome to lunch at EN Japanese Brasserie. From Monday until Saturday, noon until two thirty, we offer Teishoku a casual style of dining offering an assortment of small dishes with each entrée. Like we do in Japan, we adhere to the fundamentals of Japanese food: respecting the ingredients and their natural flavors. Enjoy!

LUNCH SETS

DAILY SPECIAL FROM THE OCEAN
please inquire with your server
m.p.

DAILY SPECIAL FROM THE LAND
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m.p.

KUROGE WASHUGYU YAKI SHABU

thinly sliced Japanese Black Angus rib eye served with a hot stone for grilling
mizuna and watercress salad with ponzu dressing, freshly made tofu with wari joyu,
oshinko (housemade Asa-Zuké pickles), steamed white rice & housemade miso soup

32

sake recommendation - MASUMI "NANAGO" dai-ginjo (Nagano) glass 20

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

sake recommendation - JOKIGEN ginjo (Yamagata) glass 12

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

sake recommendation - KUHEIJI ginjo (Aichi) glass 12

TONKATSU SANDO

Berkshire pork cutlet sandwich with red miso sauce
mizuna and watercress salad with ponzu dressing, japanese style potato salad & yasai chips

12

sake recommendation - TOYO BIJIN ginjo (Yamaguchi) glass 12

CHILLED SOBA NOODLES

with warm duck dipping broth
mizuna and watercress salad with ponzu dressing

12

sake recommendation - TATSURIKI ginjo (Hyogo) glass 12

SASHIMI & SUSHI SETS

SASHIMI

7 pieces of sashimi
mizuna & watercress salad,
oshinko, housemade miso soup,
freshly made tofu & steamed rice

22

sake recommendation
TATEYAMA ginjo (Toyama) gl.12

NIGIRI SUSHI

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

22

sake recommendation
TATEYAMA ginjo (Toyama) gl 12

PREMIUM NIGIRI SUSHI

8 pieces of premium nigiri sushi
6 pieces of chutoro roll
mizuna & watercress salad
housemade miso soup

32

sake recommendation
TATEYAMA ginjo (Toyama) gl 12

DESSERT

OBA SORBET

grapefruit marinated in brandy
with shiso lemon sorbet

8

SOBA TEA PUDDING

creamy & smooth
with a kuromitsu syrup

6

EN HOUSE ICE CREAM

set of three flavors

9

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

teas from Ito-en

GENMAI MATCHA 8
robust blend of green tea, matcha and roasted rice

SHISO SENCHA 8
flavorful blend of sencha green tea and shiso leaf

MATCHA 8
the classic tea of Japanese Tea Ceremonies

BUDDING GREEN SUPERIOR 10
Jasmine tea infused with a blooming rosebud

ICED MATCHA 7
the classic tea of Japanese Tea Ceremonies, iced

ICED OOLONG TEA 6
iced black tea