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 - *SENCHU 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 - *KAGATOBI AI junmai daiginjo (Ishikawa)* glass 19

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
Big Eye tuna from the Eastern Pacific

CHU TORO 30
medium fatty Big Eye tuna

KAMPACHI 35
young yellowtail from Kagoshima, Japan

SAWARA 24
local Spanish mackerel

SALMON 24
from Scotland

KUMAMOTO OYSTERS WITH PONZU 29
½ dozen Kumamoto oysters from Washington state

ENGAWA 18
fluke fin with ponzu citrus soy

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

** for more by-the-piece options, please ask your server*

HOUSE COCKTAILS

SPARKLING YUZU	HOJICHA	GINGER	SEPPUN
Bisson Glera Prosecco with yuzu citrus juice and St . Germain elderflower liqueur	*tequila infused with hojicha roasted green tea, lemon, Angostura bitters, orange zest*	*homemade ginger ale with Mura barley shochu, lime juice and soda (also available non-alcoholic)*	*yuzu juice, grapefruit juice, Takara Jun shochu and shisho (also available non-alcoholic)*
15	15	15	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
made hourly
11

OSUSUME
"chef's recommendations"

TRUFFLE CHAWANMUSHI
steamed egg custard with Perigord truffles
25

UNI YUBA SASHIMI
tofu skin sashimi from Kyoto topped with fresh uni
17

BORA TOSAAGE
seasoned fried mullet with katsuo bushi
15

TRUFFLE MOUSSE
with dashi gelee and Perigord truffles
25

salads

KUROGE WASHUGYU SHABU SHABU SALAD 30
thinly sliced rib eye from Lindsay Ranch, OR, lightly cooked, with assorted vegetables, 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

EN HOUSE SALAD 12
mizuna greens and toasted walnuts covered in a delicate layer of yuba with soy milk 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 14
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 vegetables served with hatcho miso dipping sauce

seafood

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

ABURI TASMANIAN SEA TROUT 20
lightly seared Tasmanian sea trout with garlic soy

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 22
stone grilled lobster with butter miso sauce

SCOTTISH SALMON KAMA AMAKARANI 22
fried salmon collar with negi & a black pepper - soy sauce vinaigrette

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

WARM SOBA NOODLES 17
buckwheat noodles in dashi broth with duck breast, spinach 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

A LA CARTE