



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 - *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

<p><b>SPARKLING STRAWBERRY</b> Mio sparkling sake, Kitaya junmai sake, Lillet, strawberry, mint 18</p>	<p><b>HOJICHA</b> <i>tequila infused with hojicha roasted green tea, lemon, Angostura bitters, orange zest</i> 15</p>	<p><b>GINGER</b> <i>homemade ginger ale with Mura barley shochu, lime juice and soda (also available non-alcoholic)</i> 15</p>	<p><b>SEPPUN</b> <i>yuzu juice, grapefruit juice, Takara Jun shochu and shisho (also available non-alcoholic)</i> 15</p>
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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 summer truffles  
28

UNI YUBA SASHIMI  
tofu skin sashimi from Kyoto topped with fresh uni  
24

WHITE ASPARAGUS OHITASHI WITH UNI  
served with sakura dashi  
18

TRUFFLE MOUSSE  
with dashi gelee and summer truffles  
28

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
- 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 vegetables served with hatcho 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
- 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