

our **ENKAI menu** “party packages” *for large parties*

EN Japanese Brasserie offers an assortment of Enkai for large parties, including; hors d’oeuvres, full seated dinners and open bar.  
 \* for vegetarian menus, additions and/or supplements please feel free to enquire

**dining menus** required for parties of 12 people or more

<b>HORS D’OEUVRES</b> for standing parties 55 <i>per person</i>	<b>ENKAI MENU I</b> for seated parties 55 <i>per person</i>	<b>ENKAI MENU II</b> for seated parties 75 <i>per person</i>	<b>ENKAI MENU III</b> for seated parties 95 <i>per person</i>
EDAMAME <i>soaked in dashi</i>	EDAMAME <i>soaked in dashi</i>	EDAMAME <i>soaked in dashi</i>	EDAMAME <i>soaked in dashi</i>
OTSUMAMI <i>chef’s selection of little bites</i>	OBANZAI <i>chef’s selection of two Kyoto-style appetizers</i>	OBANZAI <i>chef’s selection of three Kyoto-style appetizers</i>	OBANZAI <i>chef’s selection of three Kyoto-style appetizers</i>
PEARL PASSAGE OYSTERS WITH PONZU <i>from Washington State</i>	TOFU SALAD <i>mizuna greens, cherry tomatoes &amp; Japanese turnips with yuzu dressing</i>	O-TSUKURI <i>chef’s sashimi selection 3 pieces per person</i>	O-TSUKURI <i>chef’s sashimi selection 5 pieces per person</i> &
CRISPY FRIED CHICKEN <i>with aromatic rock salt</i>	CRISPY FRIED CHICKEN <i>with aromatic rock salt</i>	KUROGE WASHUGYU SHABU SHABU SALAD <i>thinly sliced Black Angus rib eye from Lindsay ranch, Oregon lightly boiled with Boston Bibb lettuce &amp; sesame dressing</i>	PEARL PASSAGE OYSTERS WITH PONZU <i>from Washington State</i>
EBI SHINJO <i>deep fried shrimp fritters</i>	SAIKYO MISO BLACK COD <i>black cod marinated in saikyo miso, grilled</i>	SAIKYO MISO BLACK COD <i>black cod marinated in saikyo miso, grilled</i>	TASMANIAN SALMON CARPACCIO <i>with a yuzu kosho wasabi dressing</i>
FRESHLY MADE SCOOPED TOFU <i>served warm with wari-joyu</i>	KUROBUTA KAKUNI <i>braised Berkshire pork belly in sansho miso, with boiled egg, spinach &amp; daikon radish</i>	FRESHLY MADE SCOOPED TOFU <i>served warm with wari-joyu</i>	LOBSTER ISHIYAKI <i>stone grilled lobster with a miso sauce</i>
NIGIRI & SUSHI ROLLS <i>chef’s selection</i>	EDAMAME GOHAN <i>steamed Japanese rice mixed with chamame</i>	STONE GRILLED ORGANIC CHICKEN <i>served with wasabi salt, sansho salt and garlic shoyu</i>	FRESHLY MADE SCOOPED TOFU <i>served warm with wari-joyu</i>
	HOUSE ICE CREAM	CLAY RICE POT <i>with salmon &amp; roe</i>	NIGIRI & SUSHI ROLLS <i>chef’s selection</i>
		COOKIE & CHOCOLATE PLATE <i>assorted tea cookies and chocolates &amp; HOUSE ICE CREAM</i>	STONE GRILLED USDA PRIME RIBEYE <i>served with ponzu citrus soy sauce</i>
			ICHIGO PANNA COTTA <i>strawberry jam over panna cotta &amp; a strawberry shortbread cookie</i>

**drink menus** *beverages can also be charged on consumption for any size party*

<b>OPEN BAR</b> 15 <i>per person, per hour</i>	<b>OPEN BAR</b> 20 <i>per person, per hour</i>	<b>OPEN BAR</b> 25 <i>per person, per hour</i>
BOTTLED BEER <i>a refreshing japanese classic lager</i>	BOTTLED BEER <i>a refreshing japanese classic lager</i>	COCKTAILS <i>bartenders selection of 2</i>
RED & WHITE WINE <i>sommeliers selection</i>	RED, WHITE & SPARKLING WINE <i>sommeliers selection</i>	BOTTLED BEER <i>a refreshing japanese classic lager</i>
SAKE <i>sommeliers selection</i>	SAKE <i>sommeliers selection</i>	RED, WHITE & SPARKLING WINE <i>sommeliers selection</i>
SOFT DRINKS	SOFT DRINKS	SAKE <i>sommeliers selection</i>
		SOFT DRINKS