



Welcome to EN Japanese Brasserie. We are a modern izakaya, a relaxed style of dining that centers on a procession of small plates you share with the table accompanied by sake or shochu. 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!

EN KAISEKI	
<p>kaiseki can be written 懐石 &amp; 会席 our kaiseki, the latter, is traditionally served with sake or shochu and features shun {seasonal} ingredients</p>	
<p><b>SOYO KAZE</b> 65 per person <i>sake &amp; shochu accompaniment</i></p>	<p><b>AOZORA</b> 90 per person <i>sake &amp; shochu accompaniment</i></p>
<p>35 per person, additional</p>	<p>45 per person, additional</p>
<p><b>O-BANZAI</b> <i>chef's selection of three small Kyoto-style appetizers</i> EIKO FUJI unpasteurized (Yamagata)</p> <p><b>CHEF'S SASHIMI SELECTION</b> SUIJIN ginjo (Iwate)</p> <p><b>SAIKYO MISO MARINATED GRILLED BLACK COD</b> LENTO sugar cane shochu (Amami Oshima)</p> <p><b>FRESHLY SCOOPED TOFU</b> <i>served with wari-joyu</i> UGO.NO TSUKI junmai (Hiroshima)</p> <p><b>STONE GRILLED ORGANIC CHICKEN</b> <i>with garlic shoyu</i> GANKUTSUO rice shochu (Kumamoto)</p> <p><b>WARM SOBA</b> <i>warm thin Buckwheat noodles in a dashi broth</i> SEIKYO junmai (Hiroshima)</p> <p><b>KISETSU NO ICE CREAM</b> <i>seasonal ice cream</i> REISEN ume shu (Gifu)</p>	<p><b>O-BANZAI</b> <i>lightly seared tuna, with a plum dressing Brussel sprouts in a dashi gelée, Pearl Passage oyster with wakame ponzu</i> MASUMI NANAGO dai-ginjo (Nagano)</p> <p><b>CHEF'S SASHIMI SELECTION</b> <i>served with shiro kombu shoyu</i> SUIJIN junmai (Iwate)</p> <p><b>HOTATE UNI MISO</b> <i>grilled scallops with an uni miso sauce</i> GYOKURO green tea shochu (Fukuoka)</p> <p><b>TRUFFLE CHAWANMUSHI</b> <i>black truffle egg custard</i> NARUTO DAI unpasteurized ginjo (Tokushima)</p> <p><b>SAIKYO MISO FOIE GRAS &amp; FILET</b> <i>saikyo miso marinated Hudson Valley foie gras &amp; USDA Prime Filet, grilled</i> TATSURIKI ginjo (Hyogo)</p> <p><b>ANAGO KAMAMESHI</b> <i>sea eel rice pot cooked table side</i> TENGYU MAI junmai (Ishikawa)</p> <p><b>KURI PANNA COTTA</b> <i>chestnut panna cotta &amp; a hojicha shortbread cookie</i> TONYU SAKE (Iwate)</p>

**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
<p>small Kyoto-style dishes 3 items for 16   individually for 6</p>
<p><b>ZENMAI PIRI-KARA</b> <i>Royal fern sprouts in a spicy shichimi togarashi</i></p> <p><b>HIJIKI</b> <i>hijiki seaweed and soy bean simmered in shoyu</i></p> <p><b>INGEN TO MUSHIDORI GOMA AE</b> <i>steamed chicken &amp; string beans in a sesame dressing</i></p> <p><b>BUTA BARA TO RENKON NO KINPIRA</b> <i>shoyu-braised thinly sliced pork belly &amp; lotus root</i></p> <p><b>SHIRA AE</b> <i>cauliflower and sweet potato in a sesame &amp; tofu dressing</i></p> <p><b>MEKABETSU NIBITASHI</b> <i>Brussel sprouts soaked in dashi</i></p> <p><b>KINOKO KIRIBOSHI DAIKON OHITASHI</b> <i>assorted Japanese mushrooms &amp; sun-dried daikon radish with yuzu</i></p>

**sashimi** 5 pieces per order

TUNA . . . . .	25
<i>Big Eye tuna from the Eastern Pacific</i>	
HIRAMASA . . . . .	25
<i>young yellowtail from Australia</i>	
TENSHI NO EBI . . . . .	23
<i>4 blue shrimp from New Caledonia</i>	
SAWARA . . . . .	22
<i>local Spanish mackerel</i>	
SALMON . . . . .	22
<i>from Scotland</i>	
PEARL PASSAGE OYSTERS WITH PONZU . . . . .	19
<i>½ dozen oysters from Washington State</i>	
ASSORTED SASHIMI 9 pieces . . . . .	27
15 pieces . . . . .	39
21 pieces . . . . .	52

SEASONAL SOMMELIER'S SELECTION		
<p>URAKASUMI "Hiyaoroshi" (Miyagi) <i>round with melon aromatics, well balanced</i> glass 12 / decanter 32 / bottle (750 ml) 76</p>	<p>The namazume sake, Hiyaoroshi, is longed for by Sake lovers in the Autumn. Harvested from rice the previous fall, cellared from the spring to allow to mature and then just now released, Hiyaoroshi has bold aromatics like most (unpasteurized) nama sake, yet with a rounder more smooth finish.</p>	<p>SAWANOI "Hiyaoroshi" (Tokyo) <i>lots of rice "Umami" with a long delicious finish</i> glass 11 / decanter 29 / bottle (750 ml) 66</p>

a 20 percent gratuity will be added to parties of 6 or more  
eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness

FRESHLY-MADE  
SCOOPED TOFU

served warm or chilled with wari-joyu

*made regularly*  
5:30, 7:00, 8:30, & 10:00

11

salads

TASMANIAN SALMON CARPACCIO . . . . . 16  
*with a yuzu kosho wasabi dressing*

KUROGE WASHUGYU SHABU SHABU SALAD. . . . . 19  
*thinly sliced Black Angus rib eye from Lindsay Ranch, Oregon lightly boiled with assorted vegetables, lettuces & sesame dressing*

RAW TUNA and AVOCADO SALAD . . . . . 12  
*Eastern Pacific Big Eye tuna & avocado with a wasabi shoyu dressing*

EN HOUSE SALAD. . . . . 12  
*mizuna greens and toasted walnuts covered in a delicate layer of yuba with soy milk dressing*

TOFU SALAD. . . . . 11  
*mizuna greens, cherry tomatoes, kabu and Jako (baby fish) with a yuzu dressing*

vegetables

EDAMAME. . . . . 6  
*chamame soaked in dashi*

AGE DASHI TOFU . . . . . 13  
*tofu lightly fried in a savory dashi broth with an array of mushrooms*

YAMA-IMO ISOBE-AGE . . . . . 12  
*mountain yam & edamame wrapped in nori, fried served with arajio (natural sea salt)*

SATO-IMO CROQUETTE. . . . . 10  
*taro root & iwa-nori seaweed croquette*

SHIMONITA KONNYAKU . . . . . 10  
*imported from Japan, devils tongue vegetarian sashimi served chilled with a white miso-vinegar dipping sauce*

OSHINKO . . . . . 8  
*assorted housemade Nuka-Zuké pickles*

KINOKO TONYU NABE. . . . . 15  
*assorted mushrooms and soy milk hot pot*

VEGETABLE TEMPURA . . . . . 17  
*assorted vegetables tempura fried*

seafood

SAIKYO MISO BLACK COD . . . . . 26  
*black cod from Alaska marinated in saikyo miso, broiled*

LOBSTER ISHIYAKI . . . . . 22  
*stone grilled lobster with a butter miso sauce*

UNAGI NO SHIRAYAKI . . . . . 20  
*local live eel, simply grilled*

BURI KAMA KARA AGE . . . . . 20  
*mature yellowtail collar from Kagoshima, Kyushu fried with negi & a pepper-soy sauce vinaigrette*

YARI IKA SHABU SHABU . . . . . 18  
*spear squid shabu shabu served with yuzu ponzu*

ASARI SAKAMUSHI . . . . . 12  
*sake steamed manilla clams with garlic butter and shoyu*

EBI SHINJO . . . . . 14  
*shrimp fritters deep-fried with salt*

BLACK SEA BASS NITSUKE . . . . . 25  
*shoyu-braised whole local black sea bass*

poultry

STONE GRILLED ORGANIC CHICKEN . . . . . 16  
*served with wasabi salt, sansho salt and garlic shoyu*

CRISPY FRIED CHICKEN . . . . . 12  
*with aromatic rock salt*

CHICKEN TSUKUNE . . . . . 12  
*grilled Japanese-style chicken sausages served with poached egg*

MOCHI CROQUETTE . . . . . 12  
*potato & Hudson Valley duck, covered with mochi rice cake, served in a hearty dashi broth*

meat

STONE GRILLED KUROGE WASHUGYU . . . . . m/p  
*daily selection of Washugyu Black Angus from Lindsay Ranch, Oregon served with ponzu & arajio (natural sea salt)*

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

KUROGE WASHUGYU TONGUE YAKI SHABU . . . . . 19  
*thinly sliced Washugyu Black Angus tongue from Masami Ranch, California with a hot stone for grilling*

KUROBUTA KAKUNI . . . . . 19  
*braised Berkshire pork belly in sansho miso served with a hard boiled egg, spinach and daikon radish*

DASSAI DAIGINJO SAKE-KASU PORK SHOULDER . . . . . 16  
*marinated in sake lees and grilled with spicy mustard and grated daikon radish*

SEASONAL

TSUKUNE NABE  
*organic Japanese-style chicken meatballs & vegetables*

*a traditional Japanese winter hot pot*  
32

ZUWAIGANI RICE POT  
*snow crab rice pot with mitsuba (allow 40 minutes)*  
27

ANKIMO  
*monkfish liver “foie gras from the sea” with ponzu*  
15

TRUFFLE CHAWANMUSHI  
*black truffle egg custard*  
14

MUSHI FUYU YASAI  
*steamed vegetables with a sweet miso dipping sauce*  
14

rice, noodles & soup

CLAY RICE POT . . . . . 25  
*with salmon & roe (allow 40 minutes)*

JYUGOKOKUMAI RICE POT . . . . . 20  
*15 grain rice with hijiki & edamame (allow 40 minutes)*

UNI DON. . . . . 29  
*rice with a generous portion of Santa Barbara, CA sea urchin, mountain yam, mekabu and Scottish salmon roe*

EN GARLIC SHISO FRIED RICE. . . . . 10

WARM SOBA NOODLES . . . . . 16  
*thin Buckwheat noodles with shrimp tempura*

LOCAL BLUE CRAB MISO SOUP . . . . . 6

sushi

KUROGE WASHUGYU SUSHI 1 piece . . . . . 10  
*Washugyu Black Angus NY strip from Masami Ranch, CA*

TORO SALMON ABURI SUSHI 1 piece . . . . . 7

NIGIRI SUSHI SET 8 pieces . . . . . 29  
*16 pieces with 2 rolls . . . . . 55*  
*32 pieces with 3 rolls . . . . . 100*

sushi rolls

UNI . . . . . 29  
*sweet shrimp, cucumber and shiso topped with Santa Barbara, CA sea urchin*

SNOW CRAB TEMPURA & AVOCADO . . . . . 21

ABURI SALMON & AVOCADO . . . . . 18  
*shiso & okra with a yuzu kosho dressing*

ANAGO BOZUSHI . . . . . 18  
*grilled wild conger sea eel with sweet shoyu cucumber*

CHU TORO SPICY OKAKA . . . . . 20  
*Eastern Pacific Big Eye marbled tuna belly with mizuna, thinly sliced onions and spicy bonito flakes*

HOMEMADE OSHINKO . . . . . 12  
*housemade Nuka-Zuké pickled vegetables with yuzu*

TOFU & AVOCADO . . . . . 14  
*housemade tofu & avocado marinated in miso*

A L A C A R T E