

LUNCH

12:00 until 2:30,
Monday thru Saturday

FRESHLY-MADE SCOOPED TOFU

served warm with wari joyu
made regularly every hour
6

O - B A N Z A I

small Kyoto-style sides
5 each

KIRIBOSHI DAIKON

sun-dried daikon radish simmered in dashi

FUROFUKI DAIKON

braised daikon with a chicken & red miso sauce

ZENMAI PIRI-KARA

Japanese mountain vegetable in spicy soy sauce

HIJIKI

hijiki seaweed and soy bean simmered in dashi & shoyu

SHISHITO KOBU-AE

mild Japanese pepper with kobu seaweed

OKARA

(lees of soy milk) mixed with shitake, carrot & snow pea

BUTA BARA TO RENKON NO KINPIRA

thinly sliced pork belly & lotus root, sautéed

SHIRA AE

chrysanthemum greens and assorted Japanese vegetables
with a tofu & sesame dressing

soup & salad

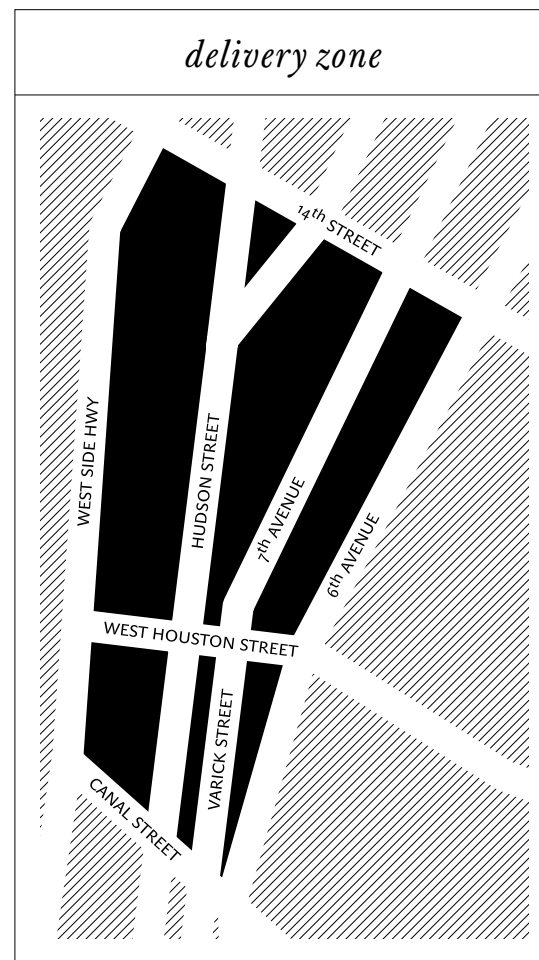
TOFU SALAD9
mizuna greens, cherry tomatoes, Japanese turnips, Jako (baby
Japanese sardines) & yuzu dressing

TOFU MISO SOUP6
housemade miso soup with our freshly scooped tofu

drinks

PELLEGRINO liter of sparkling water 8

PANNA liter of still water 8



As our menu changes seasonally,
please inquire about current specials.

Call for more information about our private rooms,
available for business meetings or private parties.

Please contact us at 212.647.9196 x 204
for outside catering inquiries.



delivery & take-out menu

the minimum order for delivery is \$25

435 Hudson Street (at Leroy),
New York City 10014
tel 212.647.9196
fax 212.647.7550
www.enjb.com

LUNCH SETS

SAIKYO MISO BLACK COD
mizuna and watercress salad with ponzu dressing
freshly made tofu with wari joyu
oshinko (housemade Japanese pickles)
steamed white rice
housemade miso soup
16

CRISPY FRIED CHICKEN
mizuna and watercress salad with ponzu dressing
freshly made tofu with wari joyu
chef's selection of obanzai
oshinko (housemade Japanese pickles)
steamed white rice
housemade miso soup
13

TONKATSU SANDO
berkshire pork cutlet sandwich with red miso sauce
mizuna and watercress salad with ponzu dressing
japanese style potato salad
yasai chips
12

UNADON
grilled veel over rice
mizuna and watercress salad with ponzu dressing
housemade miso soup
13

SASHIMI & SUSHI SETS

SASHIMI
7 pieces of sashimi
mizuna & watercress salad,
oshinko, housemade miso soup,
freshly made tofu & steamed rice
22

NIGIRI SUSHI
6 pieces of nigiri sushi & 6 pieces of tuna roll
mizuna & watercress salad & housemade miso soup
22

PREMIUM NIGIRI SUSHI
8 pieces of premium sushi & 6 pieces of chutoro roll
mizuna & watercress salad & housemade miso soup
32

DINNER

5:30 until 11:00, Sunday thru Monday | 5:30 until 12:00, Friday & Saturday

O - BANZAI small Kyoto-style appetizers 3 items for 15 individually for 6
KIRIBOSHI DAIKON <i>sun-dried daikon radish simmered in dashi</i>
FUROFUKI DAIKON <i>braised daikon with a chicken & red miso sauce</i>
ZENMAI PIRI-KARA <i>Japanese mountain vegetable in spicy soy sauce</i>
HIJIKI <i>hijiki seaweed and soy bean simmered in dashi & shoyu</i>
SHISHITO KOBU-AE <i>mild Japanese pepper with kobu seaweed</i>
OKARA <i>(fibrous by-product in the making of soy milk) mixed with shitake, carrot & snow pea</i>
BUTA BARA TO RENKON NO KINPIRA <i>thinly sliced pork belly & lotus root, sautéed</i>
SHIRA AE <i>chrysanthemum greens and assorted Japanese vegetables with a tofu & sesame dressing</i>

drinks

PELLEGRINO 8 <i>liter of sparkling water</i>
PANNA 8 <i>liter of still water</i>

sashimi

CHU-TORO 30 <i>marbled tuna belly</i>
KANPACHI 25 <i>young yellowtail from Japan</i>
SHIMA AJI 25 <i>yellowjack from Japan</i>
TENSHI NO EBI 23 <i>blue shrimp from New Caledonia</i>
SALMON 22
SANMA 15 <i>pike mackerel from Japan</i>
ASSORTED SASHIMI 9 pieces 20 15 pieces 28 21 pieces 48

FRESHLY - MADE SCOOPED TOFU
served warm or chilled with wari-joyu <i>made regularly at 6:00, 7:30, 9:00, & 10:30</i> 9

handmade tofu & yuba

FRESH YUBA SASHIMI 12 <i>delicate tofu skin served with ponzu citrus soy</i>
GOMA DOFU AGE DASHI 13 <i>housemade sesame tofu lightly fried in a savory dashi broth with an array of Japanese mushrooms</i>

salads

RAW TUNA and AVOCADO SALAD 12 <i>with wasabi soy dressing</i>
MUSHIDORI TO KINOKO SALAD 16 <i>steamed chicken and mixed greens served with a warm bacon and assorted Japanese mushroom dressing</i>
TOFU SALAD 11 <i>mizuna greens, cherry tomatoes & Japanese turnip with yuzu dressing</i>
TEMOMI SALAD 9 <i>tossed green salad with tamari dressing</i>
EN HOUSE SALAD 12 <i>mizuna greens and toasted walnuts covered in a delicate layer of yuba with soy milk dressing</i>

vegetables

KINOKO NO TEMPURA 16 <i>eringi, maitake and shimeji mushroom tempura</i>
EN ORIGINAL MISO SAMPLER 14 <i>four types of housemade miso - peanut, sesame, spicy & hishiho - with fresh cabbage crudité for dipping</i>
YAMA-IMO NO OKONOMIYAKI 10 <i>savory Japanese-style pancake</i>
VEGETARIAN KONNYAKU SASHIMI 11 <i>imported from Japan, served chilled with a white miso-vinegar dipping sauce</i>
OSHINKO 8 <i>assorted housemade Japanese pickles</i>
YAMA-IMO ISOBE-AGE 8 <i>mountain yam & edamame wrapped in nori, fried</i>
NAMA-FU SANSHOKU DENGAKU 8 <i>a traditional Kyoto dish of three varieties of wheat cakes - sesame, yomogi & classic - spread with miso and grilled</i>
EDAMAME 6 <i>chamame soaked in dashi</i>

seafood

SAIKYO MISO BLACK COD 19 <i>black cod marinated in saikyo miso, grilled</i>
BURI DAIKON 22 <i>Japanese winter Yellowtail & daikon, simmered in soy</i>
SEA BASS KARA-AGE 16 <i>sake-marinated medallions lightly fried</i>
ANAGO DOFU 14 <i>slightly simmered sea eel layered with sesame paste and tofu, grilled</i>
GRILLED MONGO SQUID 13 <i>with uni miso</i>
EBI SHINJO 14 <i>shrimp fritters deep-fried with salt</i>

poultry

STONE GRILLED ORGANIC CHICKEN 18 <i>served with shiso salt, sansho salt and garlic soy sauce</i>
SAUTÉED DUCK BREAST 22 <i>with grated daikon in ponzu citrus soy</i>
CRISPY FRIED CHICKEN 12 <i>with aromatic rock salt</i>
MOCHI CROQUETTE 11 <i>potato and duck, covered with cubes of mochi rice cakes, served in a hearty dashi broth</i>

meat

OTORO WAGYU TATAKI 38 <i>imported Japanese beef served lightly seared</i>
KAKUNI 18 <i>braised Berkshire pork belly in sansho miso, a classic Japanese dish, served with hard cooked egg, spinach and daikon radish</i>
SAKE-KASU PORK SHOULDER 16 <i>grilled with spicy mustard and grated daikon radish</i>
SAIKYO MISO GRILLED BEEF TONGUE 18 <i>thickly sliced tongue marinated in saikyo miso, grilled</i>
NATTO LETTUCE WRAP 9 <i>ground pork mixed with natto soy beans, served with crisp lettuce for wrapping</i>
NIKUJAGA CROQUETTE 9 <i>pork belly, onion, carrot and mashed potato croquettes</i>

SEASONAL DISHES

UNAGI NO SHIRAYAKI
*live eel flown overnight from Japan,
binchotan charcoal grilled*
 30

rice and soup

UNI DON 25 <i>rice bowl topped with a generous portion of sea urchin, grated yama-imo, mekabu and salmon roe</i>
EN GARLIC SHISO FRIED RICE 10
ANAGO CHIMAKI 12 <i>sea eel and sticky rice steamed in bamboo leaves</i>
BLUE CRAB MISO SOUP 6

sushi

KOBE SUSHI 1 piece 10
CHU TORO ABURI SUSHI 1 piece 10
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 ROLL 28 <i>avocado, cucumber & shiso topped with sea urchin</i>
SNOW CRAB TEMPURA & AVOCADO ROLL 21
SPICY CHU TORO ROLL 20 <i>marbled tuna belly mixed with okra</i>
SALMON & AVOCADO ROLL 18
ANAGO INARI ROLL 19 <i>sea eel & cucumber roll topped with thin fried tofu</i>
FILET MIGNON & SHIITAKE ROLL 21
TOFU & AVOCADO ROLL 14 <i>housemade tofu & avocado marinated in miso</i>