

**FRESHLY - MADE  
SCOOPED TOFU**

served warm with wari joyu  
made regularly every hour  
11

**O - BANZAI**

small Kyoto-style appetizers  
3 items for 16 | individually for 6

**ZENMAI PIRI-KARA**

Royal fern sprouts in a spicy shichimi togarashi

**HIJIKI**

hijiki seaweed and soy bean simmered in shoyu

**INGEN TO MUSHIDORI GOMA AE**

steamed chicken & string beans in a sesame dressing

**BUTA BARA TO RENKON NO KINPIRA**

shoyu-braised thinly sliced pork belly & lotus root

**SHIRA AE**

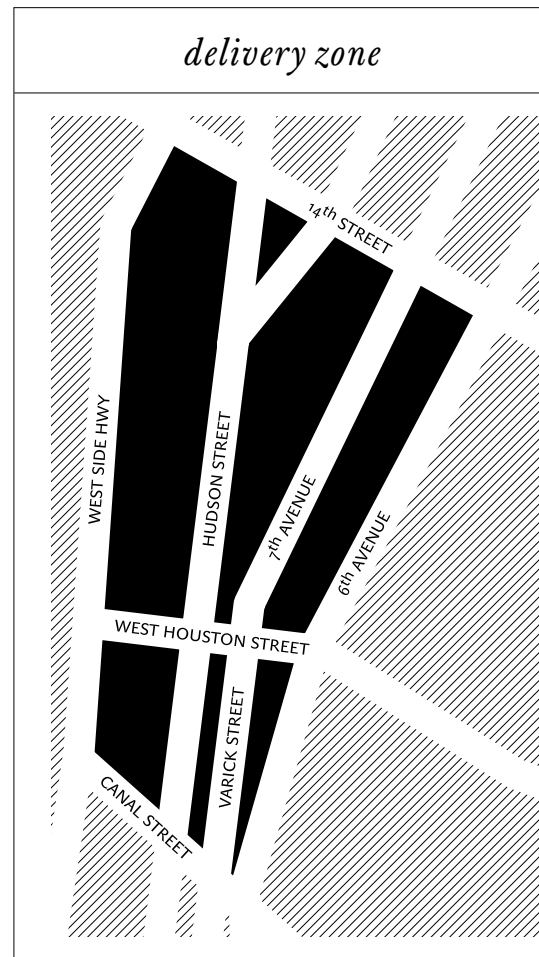
cauliflower and sweet potato in a sesame & tofu dressing

**MEKABETSU NIBITASHI**

Brussel sprouts soaked in dashi

**KINOKO KIRIBOSHI DAIKON OHITASHI**

assorted Japanese mushrooms & sun-dried  
daikon radish with yuzu



**delivery & take-out  
menu**

**soup & salad**

TOFU SALAD ..... 11  
mizuna greens, cherry tomatoes, kabu, Jako (baby fish) & yuzu dressing

TOFU MISO SOUP ..... 6  
housemade miso soup with our freshly scooped tofu

**drinks**

PELLEGRINO liter of sparkling water ..... 8

FUJI MINERAL WATER 750 ml of still water ..... 9  
from Shizuoka, Japan

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.

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**

DAILY SPECIAL FROM THE OCEAN  
please inquire  
m.p.

DAILY SPECIAL FROM THE LAND  
please inquire  
m.p.

**SAIKYO MISO BLACK COD**  
mizuna and watercress salad with ponzu dressing  
freshly made tofu with wari joyu  
oshinko (housemade Asa-Zuké pickles)  
steamed white rice  
housemade miso soup  
19

**CRISPY FRIED CHICKEN**  
mizuna and watercress salad with ponzu dressing  
freshly made tofu with wari joyu  
chef's selection of obanzai  
oshinko (housemade Asa-Zuké 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

**SASHIMI & SUSHI SETS**

**SASHIMI**  
7 pieces of sashimi  
mizuna & watercress salad, housemade miso soup,  
oshinko (housemade Asa-Zuké pickles),  
freshly made tofu & steamed rice  
24

**NIGIRI SUSHI**  
6 pieces of nigiri sushi & 6 pieces of tuna roll  
mizuna & watercress salad & housemade miso soup  
24

**PREMIUM NIGIRI SUSHI**  
8 pieces of premium sushi & 6 pieces of chutoro roll  
mizuna & watercress salad & housemade miso soup  
34

# DINNER

5:30 until 10:30, Sunday thru Thursday | 5:30 until 11:30, Friday & Saturday

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

## sashimi 5 pieces per order

<b>TUNA</b> . . . . . 25 <i>Big Eye tuna from the Eastern Pacific</i>
<b>HIRAMASA</b> . . . . . 25 <i>young yellowtail from Australia</i>
<b>TENSHI NO EBI</b> . . . . . 23 <i>4 blue shrimp from New Caledonia</i>
<b>SAWARA</b> . . . . . 22 <i>local Spanish mackerel</i>
<b>SCOTTISH SALMON</b> . . . . . 22
<b>ASSORTED SASHIMI</b> <i>9 pieces</i> . . . . . 27
<i>15 pieces</i> . . . . . 39
<i>21 pieces</i> . . . . . 52

## drinks

<b>PELLEGRINO</b> <i>liter of sparkling water</i> . . . . . 8
<b>FUJI MINERAL WATER</b> <i>750 ml of still water</i> . . . . . 9 <i>from Shizuoka, Japan</i>

<b>FRESHLY - MADE SCOOPED TOFU</b>
served warm or chilled with wari-joyu
<i>made regularly at 6:00, 7:30, 9:00, &amp; 10:30</i>
11

## salads

**KUROGE WASHUGYU SHABU SHABU SALAD** . . . . 19  
*thinly sliced Black Angus rib eye lightly boiled with as-sorted 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*

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

## seafood

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

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

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

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

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

## 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**  
*Washugyu Black Angus from Lindsay Ranch, Oregon served with ponzu & arajio (natural sea salt)*

<i>8 ounce New York strip loin</i> . . . . . 55
<i>12 ounce Ribeye</i> . . . . . 78

**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*

## rice and soup

**UNI DON** . . . . . 29  
*rice bowl topped with a generous portion of Santa Barbara, CA sea urchin, grated yama-imo, mekabu and Scottish salmon roe*

**EN GARLIC SHISO FRIED RICE** . . . . . 10

**LOCAL BLUE CRAB MISO SOUP** . . . . . 6

<b>SEASONAL</b>
<b>MUSHI FUYU YASAI</b> <i>steamed vegetables with a sweet miso dipping sauce</i> 14
<b>ANKIMO</b> <i>monkfish liver “foie gras from the sea” with ponzu</i> 15

## 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

<i>16 pieces with 2 rolls</i> . . . . . 55
<i>32 pieces with 3 rolls</i> . . . . . 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*