

sashimi

SAKURA MASU	20
<i>seasonal cherry salmon</i>	
HOTARU IKA	15
<i>small spring squid</i>	
CHU-TORO	25
<i>marbled tuna belly</i>	
KANPACHI	22
<i>young yellowtail</i>	
SHAKE	18
<i>salmon</i>	
SHIMA AJI	22
<i>yellowjack</i>	
ASSORTED SASHIMI <i>9 pieces</i>	20
<i>15 pieces</i>	28
<i>21 pieces</i>	48

drinks

PELLEGRINO	7
<i>liter of sparkling water</i>	
PANNA	7
<i>liter of still water</i>	

*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

O - BANZAI
small Kyoto-style appetizers
3 items for 15 | individually for 6

NASU AGEBITASHI
fried eggplant served with dashi

WHITE ASPARAGUS KINPIRA
*white asparagus sauteed
in lightly spicy soy 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
*(fibrous by-product in the making of soy milk)
mixed with shitake, carrot & snow pea*

ODASHI TOMATO
dashi soaked cherry tomato

TORI SASAMI MIDORIZUAE
*boiled chicken with grated cucumber,
vinegar and topped with a plum paste*

handmade tofu & yuba

FRESH YUBA SASHIMI 12
delicate tofu skin served with ponzu citrus soy

FRESHLY-MADE
SCOOPED TOFU

served warm or chilled with wari-joyu

*made regularly at
6:00, 7:30, 9:00, & 10:30*

9

salads

RAW TUNA and AVOCADO SALAD 9
with wasabi soy dressing

AVOCADO and BABY SHRIMP SALAD 9
in Japanese mayo & shichimi pepper

TOFU SALAD 9
*mizuna greens, cherry tomatoes & Japanese turnip
with yuzu dressing*

TEMOMI SALAD 8
tossed green salad with tamari dressing

EN HOUSE SALAD 10
*mizuna greens and toasted walnuts covered in a
delicate layer of yuba with soy milk dressing*

vegetables

EDAMAME 6
soaked in dashi

OSHINKO 7
assorted housemade Japanese pickles

VEGETARIAN KONNYAKU SASHIMI 11
*imported from Japan, served chilled with a
white miso-vinegar dipping sauce*

NAMA-FU SANSHOKU DENGAKU 7
*a traditional Kyoto dish of three varieties of wheat cakes -
sesame, yomogi & classic - spread with miso and grilled*

YAMA-IMO ISOBE-AGE 8
deep-fried mountain yam & edamame, wrapped in nori

seafood

GRILLED MONGO SQUID 13
with uni miso

SEA BASS KARA-AGE 12
sake-marinated medallions lightly fried

EBI SHINJO 12
shrimp fritters deep-fried with salt

SOFT ROLLED DASHI-MAKI OMELET 9
with crab and mitsuba

SAIKYO MISO BLACK COD 18
black cod marinated in saikyo miso, grilled

TAKO & SATO-IMO YAWARAKA-NI 14
*a traditional Japanese dish of simmered octopus and
taro yam in a light dashi broth*

poultry

EN TSUKUNE CHICKEN SAUSAGE 8
served with a poached egg

CRISPY FRIED CHICKEN 9
with aromatic rock salt

MOCHI CROQUETTE 10
*potato and duck, covered with cubes of mochi rice
cakes, served in a hearty dashi broth*

STONE GRILLED ORGANIC CHICKEN 16
served with shiso salt, sansho salt and garlic soy sauce

SAUTÉED DUCK BREAST 17
with grated daikon in ponzu citrus soy

meat

NATTO LETTUCE WRAP 9
*ground pork mixed with natto soybeans, served with
crisp lettuce for wrapping*

SAKE-KASU PORK SHOULDER 16
grilled with spicy mustard and grated daikon radish

KAKUNI 16
*braised Berkshire pork belly in sansho miso, a classic
Japanese dish, served with hard cooked egg, spinach
and daikon radish*

SAIKYO MISO GRILLED LAMB CHOP 23
lamb chops marinated in saikyo miso, grilled

SAIKYO MISO GRILLED BEEF TONGUE 18
thickly sliced tongue marinated in lightly sweet miso

rice and noodle dishes

EN GARLIC SHISO FRIED RICE 8

CHILLED SOBA NOODLES 11
with warm duck dipping broth

BLUE CRAB MISO SOUP 6

sushi

KOBE SUSHI 1 piece 7

CHU TORO ABURI SUSHI 1 piece 7

SALMON ABURI SUSHI 1 piece 6

NIGIRI SUSHI SET 8 pieces 27

16 pieces with 2 rolls 51

32 pieces with 3 rolls 90

sushi rolls

TOFU & AVOCADO ROLL 12
housemade tofu rolled with miso-marinated avocado

SALMON & AVOCADO ROLL 16

SPICY CHU TORO ROLL 19
marbled tuna belly mixed with okra

SNOW CRAB TEMPURA & AVOCADO ROLL 19

UNAGI & AVOCADO ROLL 20

GYU-NIKU & SHIITAKE ROLL 21
seasoned shiitake roll topped with filet mignon

UNI & AMA-EBI ROLL 28
sweet shrimp roll with a generous topping of sea urchin