



early evening sake tasting

every evening until 7:30

choose 3 types for \$18, served with yasai chips

NARUTO DAI

(Tokushima)

Ginjo

draft sake, rich & full, deep extra dry finish.

AZURE

(Kochi)

Ginjo

brewed with water from deep ocean.

KUHEIJI

(Aichi)

Ginjo

floral nose with a hint of muscat.

UGO NO TSUKI

(Hiroshima)

Junmai

elegant with a nice pear fragrance.

GORIKI

(Tottori)

Ginjo

made from heirloom rice called "goriki".

TATEYAMA

(Toyama)

Ginjo

not often seen outside of the region.

COCKTAILS *dinner only*

EN Originals

12 each

SEPPUN

shochu with yuzu citrus, fresh grapefruit juice & shiso

LYCHEE MARTINI

Bombay gin and lychee topped with a lychee foam

GINGER MARTINI

House-infused ginger shochu shaken with mikan juice

WHITE PEACH

Vertical vodka, peach juice, Japanese white peach gelée

SAKE MARTINI

Harushika sake with Vertical vodka and cucumber

GREEN TEA MARTINI

Gyokuro green tea shochu topped with a honey - vermouth foam

SHOWA

Maker's Mark bourbon, ginger-infused honey and ginger ale

SPECIAL

atatakai ringo

warm japanese apple cider with dark Japanese sugar & rum

seasonal

12 each

ROSÉ SANGRIA

Les Baux de Provence rosé, cognac, rum, and berries

IBURI - FIRE & SMOKE

Tequila, shichimi syrup and lemon juice topped with mezcals

OTSUKARE

House - infused vanilla bean Yamazaki whisky, Japanese black sugar & fresh mint

13

non-alcoholic

9 each

LYCHEE COOLER

Lychee puree, soda water & grenadine

VIRGIN SHOWA

Ginger infused honey & ginger ale

VIRGIN SEPPUN

Yuzu citrus, fresh grapefruit juice & shiso

PINOT NOIR GRAPE JUICE SPRITZER

Navarro Vineyards 100% Pinot Noir grape juice & soda

10

SAKE

rich & bold

	glass	decanter	bottle
HIRA IZUMI (Akita)	9	25	130
<i>junmai - dry, with a complex savory quality</i>			1800ml
SHICHI KEN (Yamanashi)	10	28	64
<i>ginjo - dry, medium-bodied yet bold</i>			720ml
DASSAI (Yamaguchi)	25	65	146
<i>dai-ginjo - beautifully balanced, perfect</i>			720ml
CHIYO MUSUBI (Totori)			66
<i>dai-ginjo - fragrance of lychee, elegant finish</i>			500ml
HAKURAKU SEI (Miyagi)			68
<i>junmai - draft type, refreshing, full rice flavors</i>			720ml
NATURO DAI (Tokushima)			68
<i>unpasteurized ginjo - crisp with dry finish</i>			720ml
KUHEIJI (Aichi)			74
<i>ginjo - delicate floral nose with a hint of muscat</i>			720ml
GORIKI (Tottori)			78
<i>ginjo - rich & dry with notes of ripe persimmon</i>			720ml
HIROKI (Fukushima)			82
<i>junmai - gentle & dry with nose of ripe pear</i>			720ml
MIYO ZAKURA (Gifu)			92
<i>dai-ginjo - hint of lavender with dry finish</i>			720ml
JUYON DAI (Yamagata)			187
<i>ginjo - elegant, dry finish with a hint of peach</i>			720ml

smooth & round

	glass	decanter	bottle
NANBU BIJIN (Iwate)	9	25	58
<i>junmai - perfectly balanced, elegant finish</i>			720ml
KASUMI TSURU (Hyogo)	10	28	64
<i>dry, and complex, lively</i>			720ml
MASUMI "NANAGO" (Nagano)	20	54	128
<i>dai-ginjo - sweet, yet complex and warm</i>			720ml
TOSA TSURU "AZURE" (Kochi)			58
<i>ginjo - silky, gentle with clear finish</i>			720ml
UGO NO TSUKI (Hiroshima)			62
<i>junmai - elegant with a light pear fragrance</i>			720ml
RED MAPLE aged 2 years (Hiroshima)			68
<i>unpasteurized, deep notes balanced over time</i>			720ml
JOKIGEN (Yamagata)			68
<i>ginjo - elegant, complex, refreshing acidity</i>			720ml
TATEYAMA (Toyama)			72
<i>ginjo - round, balanced, crisp dry finish</i>			720ml
FU-IN (Kochi)			82
<i>ginjo - notes of pineapple, full-bodied & versatile</i>			720ml
NICHIEI (Ishikawa)			135
<i>dai-ginjo - silky with smooth, notes of melon</i>			720ml
ISO JIMAN (Shizuoka)			162
<i>dai-ginjo - hints of apricot, clean finish, delicate</i>			720ml

light & crisp

	glass	decanter	bottle
KAO RI (Yamaguchi)	8	22	115
<i>ginjo - exotic nose, bright and refreshing</i>			1800 ml
OKA (Yamagata)	10	28	64
<i>ginjo - light, clean and easy</i>			720 ml
KOSHI HIKARI (Nigata)	13	35	82
<i>dai-ginjo - clean, pure and crisp, versatile</i>			720 ml
BIHO (Hiroshima)			58
<i>ginjo - smooth & crisp, great with seafood</i>			720 ml
BIJOFU (Kochi)			62
<i>junmai - notes of mango, extra dry finish</i>			720 ml
TOYO BIJIN (Yamaguchi)			72
<i>ginjo - racy acidity, dry, lingering finish</i>			720 ml
SOGEN (Ishikawa)			78
<i>junmai - light, perfect with sashimi</i>			720 ml
MIDORI KAWA (Nigata)			80
<i>lively, crisp with extra dry finish</i>			720 ml
KIMINOI (Nigata)			88
<i>ginjo - savory with a clean finish, full rice flavors</i>			720 ml
HAKKAI SAN (Nigata)			96
<i>ginjo - strong, yet dry and easy drinking</i>			720 ml

nigori

	glass	decanter	bottle
DAKU (Nigata)	12		52
<i>ginjo - lightly milky, dry and subtle</i>			500 ml
RIHAKU (Shimane)	12	32	76
<i>cloudy, smooth and mild</i>			720 ml
YUKI WATARI (Iwate)		28	64
<i>mellow and smooth, a crowd pleaser!</i>			720 ml

sparkling

MOON RABBIT (Nara)			22
<i>sweet, silky bubbles with a hint of yogurt aroma</i>			330 ml
DASSAI (Yamaguchi)			64
<i>nigori - sparkling sake</i>			360 ml

SAKE FLIGHT

Hira izumi, Biho, Nanago

16

WARM SAKE

Genbei san

10

Hira Izumi

12

PREMIUM *daiginjo* SAKE

Daishichi Horeki

大七
宝曆

390
(720 ml)

FUKUSHIMA

rice: Yamada Nishiki
acidity: +1.3
nihonshu-do: +2.0
alcohol: 16%

brewery since 1752

Daishichi grows their own rice to their specifications producing top quality nihonshu. It is aged for eight years creating an aromatic daiginjo sake with notes of citrus. This is elegant and has a supple body and is unlike any other daiginjo sake.

Tedorigawa Mange Kyo

手取川
万華鏡

310
(720 ml)

ISHIKAWA

rice: Yamada Nishiki 40%
acidity: +1.3
nihonshu-do: +6.0
alcohol: 17.6%

brewery since 1870

This nihonshu is made with the unique "arabashiri" process, the first run sake and is aged at cool temperatures for two years allowing the sake to meld. The brewmaster then selects the best of the aged sake to bottle for this limited production sake.

Okuno Matsu *sparkling formula* *Nippon*

奥ノ松
sparkling

320
(720 ml)

FUKUSHIMA

rice: Fukushima Koutekimai 50%
acidity: +2.5
nihonshu-do: -25.0
alcohol: 11%

brewery since 1716

Melon and honey on the nose with a slight sweetness of grapes. There is a champagne-like liveliness from the gentle carbonation. This complex sake starts off sweet and ends dry.

Acidity in sake

When the acidity is low the sake will feel lighter on the palate.

When the acidity is high, the sake will feel rich and full on the palate.

Nihon-shudo is a term that relates to the density of sake, and is used to indicate dryness & sweetness. Higher numbers reflect drier sake, and lower numbers reflect sweeter sake.

When the Nihon-shudo is high and the acidity is low the natural sweetness of the sake is more apparent.

Ume Nishiki

梅錦

220
(720ml)

EHIME

rice: Yamada Nishiki 40%
acidity: +1.5
nihonshu-do: +1.5
alcohol: 16.3%

brewery since 1872

This supple and gentle sake blossoms and then lingers on the palate. The aroma is reminiscent of ripe tropical fruits. Ume Nishiki's Daiginjo pairs extremely well with Japanese dashi which is an integral part of many of our dishes.

Shichihonyari Tobin Shizuku

七本鎗
斗瓶 雫

182
(500ml)

SHIGA

rice: Tamazakae 45%
acidity: +1.6
nihonshu-do: +5.0
alcohol: 17-18%

brewery since 1530

This is a rare, distinctive type of rice called Tamazakae. Tamazakae produces a sake that has a rich body with delicate tannins. This is dry on the palate with great depth. This limited production sake has less than 200 bottles available in our region.

Kokuryu Ryu

黒龍
龍

195
(720ml)

FUKUI

rice: Yamada Nishiki 40%
acidity: +1.2
nihonshu-do: +4.0
alcohol: 15-16%

brewery since 1800

This brewery has the distinction of being the first to sell daiginjo sake. It has a delicate aroma yet it is rich and has a crisp finish. While other daiginjo sake are famous for having a rich floral aroma, RYU is famous for being more reserved in character that does not disappoint.

SHOCHU

Shochu is not only a popular drink of choice at the moment, but a versatile spirit that is a perfect match with Japanese cuisine. A distilled liquor with a long and distinguished history, it is made from a variety of ingredients and has a taste similar to vodka. Our chef swears that it doesn't give you a hangover, but you be the judge...

SHOCHU FLIGHT

Yamano Mori, Zuisen, Satsuma Hozan

16

HOUSE - INFUSED SHOCHU

served on the rocks

*brown sugar, fig, ginger, strawberry, plum, apricot,
cherry*

9

Chu-hi

*mild shochu mixed with juice or tea
delicious, a great introduction*

OOLONG TEA-HI 7

GREEN TEA-HI 8

CHU HI 8
with grapefruit, mikan or lemon & lime

BARLEY

10 oz
glass decanter bottle

FUKIAGE (Kagoshima)	7	24	55
---------------------	---	----	----

吹上 (鹿児島)
clear, light & refreshing

GINZA NO SUZUME (Oita)	7	24	55
------------------------	---	----	----

銀座のすずめ (大分)
Smooth and clear, crisp

IICHIKO (Oita)	8	26	58
----------------	---	----	----

いいちこ (大分)
Soft, with a long, rich finish

YAMANO MORI (Iki)	10	32	74
-------------------	----	----	----

山の守 (香岐)
Woody flavor, with hints of chocolate

GOKOO (FUKUOKA)	10	32	74
-----------------	----	----	----

吾空 (福岡)
Gentle, mellow, aged 3 years in oak barrels

SOBA

KAGURA NO MAI (Miyazaki)	9	29	67
--------------------------	---	----	----

神楽の舞 (宮崎)
Clear and refreshingly smooth

TOWARI (Miyazaki)	10	32	74
-------------------	----	----	----

十割 (宮崎)
Floral and light

RICE

SHIRO (Kumamoto)	8	26	58
------------------	---	----	----

しろ (熊本)
Dry and refreshing, easy

GANKUTSU OH (Kumamoto)	10	32	74
------------------------	----	----	----

巖窟王 (熊本)
Soft with a savory complex finish

	glass	10 oz decanter	bottle
--	-------	-------------------	--------

SUGAR CANE

JOUGO (Amami)	8	26	58
---------------	---	----	----

じょうご (奄美大島)
Juicy, lush and fruity

LENTO (Amami)	9	29	67
---------------	---	----	----

れんと (奄美大島)
Light tropical banana aroma, nutty finish

AMAMI (Amami)	10	32	74
---------------	----	----	----

奄美 (奄美大島)
Well-balanced, clean and full of flavor

SESAME

BENI OTOME (Fukuoka)	7	24	55
----------------------	---	----	----

紅乙女 (福岡)
Smoky and complex, flavorful finish

AWAMORI

ZUISEN (Okinawa)	8	26	58
------------------	---	----	----

瑞泉 (沖縄)
Lively and rich, refreshing

TEA

GYOKURO (Fukuoka)	10	32	74
-------------------	----	----	----

玉露 (福岡)
Distilled from green tea leaf, clean finish

	glass	10 oz decanter	bottle
--	-------	-------------------	--------

SWEET POTATO

SHIROKUNO GON (Kagoshima)	7	24	55
---------------------------	---	----	----

四六の権 (鹿児島)
Spicy on the palate with a long, smooth finish

KUROKAME (Kagoshima)	8	26	58
----------------------	---	----	----

黒かめ (鹿児島)
Round and rich with crispy finish

KAIKOZU (Kagoshima)	8	26	58
---------------------	---	----	----

かいこうず (鹿児島)
gentle & round with dry crisp finish

IKKOMON (Kagoshima)	10	32	74
---------------------	----	----	----

一刻者 (鹿児島)
100% sweet potato, bold and flavorful

HEI HACHIRO (Miyazaki)	10	32	74
------------------------	----	----	----

平八郎 (宮崎)
Sweet aroma, good with hot water

JINKOO (Fukuoka)	10	32	74
------------------	----	----	----

尽空 (福岡)
rich and aromatic with satisfying clean finish

BENI IKKO (Kagoshima)	11	38	87
-----------------------	----	----	----

紅一刻 (鹿児島)
Silky touch and well balanced acidity

TOMINO HOZAN (Kagoshima)	11	38	87
--------------------------	----	----	----

富乃宝山 (鹿児島)
Fruity and fragrant

KITCHO HOZAN (Kagoshima)	11	38	87
--------------------------	----	----	----

吉兆宝山 (鹿児島)
Dry and full bodied, complex finish

SATOH (Kagoshima)	11	38	87
-------------------	----	----	----

佐藤 (鹿児島)
Smoky, super smooth

WINE

sparkling

	glass	bottle
PINOT NOIR ROSE CAVA <i>Codorniu Brut NV (Penedes, Spain) fruity, vibrant, dry</i>	9	40
PROSECCO <i>Terregaie Brut NV (Veneto, Italy) green apple with a bright finish</i>	12	54
POL ROGER <i>Brut Reserve NV (Champagne) rich, delicately toasty.</i>	18	82
HENRIOT <i>Souverain NV (Champagne) minerality, balanced acidity</i>		125
DOM PERIGNON <i>Cuvee 1999 (Champagne) tropical aromas, fullness on the palate</i>		390

white

PINOT GRIS <i>A to Z 2007 (Willamette Valley, Oregon) bright, ripe acidity</i>	10	45
CHARDONNAY <i>(Macon-Charnay) Manciat "Francieu" 2006 (Bourgogne, France) clean, fresh fruit</i>	12	54
SAUVIGNON BLANC <i>Seven Terraces 2007 (Marlborough, NZ) fresh & grassy, notes of pink grapefruit</i>	12	54
TORRONTES <i>"Tomero" 2007 (Cafayate, Argentina) gorgeous, lychee & grape fruit bouquet.</i>	10	45
<i>non - alcoholic</i> GEWURZTRAMINER <i>Navarro (Anderson Valley, California) 100% grape juice</i>	12	54
SANCERRE <i>Cirotte "Croix" 2008 (Loire Valley, France)</i>		48
<i>bouquet of white flowers, silky with notes of crisp asian pear</i>		
ALBARIÑO <i>Legado del Conde 2007 (Rias Baixas, Spain)</i>		52
<i>fresh aromas of white peach and melon, floral notes, crisp mineral finish</i>		
RIESLING <i>"Quarzit" Hexamer Meddersheimer Rheingrafenberg 2006 (Nahe, Germany).</i>		46
<i>apple nose, delicate and elegant with freshness and minerality</i>		
CHABLIS <i>Gilbert Picq & ses Fils "Vieilles Vignes" 2007 (Bourgogne, France)</i>		68
<i>classic subtle lemon cream, mineral aroma with racy acidity and stony finish</i>		
GRUNER VELTLINER <i>Salomon Undhof "Hochterrassen" 2008 (Kamptal, Austria).</i>		50
<i>hand harvested grapes bring out a nose of stone fruits that lead into a bone dry finish</i>		
POUILLY-FUISSE <i>Baronne de Chatelard 2005 (Bourgogne, France)</i>		70
<i>brights aromas of apples, peach & mineral nose lead into a delicate minerality</i>		
PINOT BLANC <i>Jean Ginglinger 2006 (Alsace, France)</i>		50
<i>bio-dynamic, hand - picked harvest, aroma of peach & white flowers with complex finish</i>		
GEWURZTRAMINER <i>Francois Baur "Herrenweg" 2005 (Alsace, France)</i>		68
<i>attractive bouquet, rich & aromatic with lychee</i>		
PULIGNY-MONTRACHET <i>Leflaive 2005 (Bourgogne, France)</i>		110
<i>chardonnay - complex, classic Burgundian wine with depth and minerality</i>		

rosé

glass bottle

DOMAINE DE MOURCHON *Loubié 2007 (Côtes du Rhône, France)* 10 45
grenache/syrah/cinsault - organic wine, fresh strawberries and citrus, refreshing and crisp

red

ZWEIGELT *Gangl 2003 (Burgenland, Austria)* *elegant, medium in body, cherry & spice* 13 57

MALBEC *Felipe Rutini 2006 (Mendoza, Argentina)* *ripe berries on the nose with soft tannins* 10 45

PINOT NOIR *Tolosa "Edna Ranch" 2006 (Central Coast, California)* *graceful, cherry notes, earthy*. . . . 13 57

CABERNET SAUVIGNON *Ramsay 2006 (N. Coast, California)* *elegant, well balanced, berry & vanilla* 12 54

non - alcoholic PINOT NOIR *Navarro (Anderson Valley, California)* *100% grape juice* 12 54

PINOT NOIR *"D'Ardhuy" Cote de Beaune Villages 2006 (Bourgogne, France)* 59
aroma of mixed red berries and earthy with lively flavors

MORGON *Guy Breton "Vielles Vignes" 2006 (Beaujolais, France)* 62
complex, dried, berries, cinnamon stick nose and palate

CÔTES DU RHÔNE *Le Garrigon 2007 (Rhône Valley, France)*. 45
bio-dynamic - 60%Grenache, 30%Carignan, 10%Syrah - complex, fleshy and round

RIOJA RESERVA *Conde de Jauregui 1999 (Rioja, Spain)*. 48
75%tempranillo, 15%garnacha, 10%mazuelo - earthy and leather notes with a well balanced finish

PLEIADES XVII *Sean Thackrey "Old Vines" (Bolinas, California)* 74
13 different varietals, complex, subtle notes of cherries and berries

SYRAH *Qupe "Bien Nacido Vineyard" 2006 (Santa Maria Valley, California)* 54
powerful, spicy, graceful with smoky notes of red berries and earth

CABERNET SAUVIGNON *Provenance "Rutherford" 2005 (Napa Valley, California)* 85
powerful and robust, flavors of currant and cherry, elegant and earthy

PRIMITIVO *Salento "Majara" 2005 (Puglia, Italy)*. 56
notes of ripe berries, herbal with gentle finish

BRUNELLO DI MONTALCINO *Collemattoni 2001 (Tuscany, Italy)*. 140
sangiovese - powerfully complex, deep flavors of blackberry and spice

BEER, ETC.

beer

SAPPORO (Large Bottle)	9
ECHIGO RICE BEER (Large Bottle).	11
ECHIGO STOUT	9
ASAHI Select.	7
ASAHI KURONAMA	8
KIRIN LIGHT	7
HITACHINO NEST WHITE ALE	12
HITACHINO NEST GINGER BREW	12
YEBISU	9

ume shu

preserved plums in sugar & shochu or sake

YAMAGATA	10
<i>plum w/ shochu, beautiful gentle touch & long finish</i>	
SAIKA	10
<i>perfect acidity, fruity & smooth finish</i>	
REISEN KOKUTO	10
<i>brown sugar, complex & refreshing, not too sweet</i>	
YUZU WINE (<i>Ibaraki, Japan</i>)	8
<i>smooth & bright, made from yuzu citrus instead of plum</i>	

dessert sake

SWEET DREAM	10
<i>balanced with hints of peach & honey</i>	

tea *from Ito-en*

GENMAI MATCHA	8
SHISO SENCHA.	8
MATCHA.	8
BUDDING GREEN SUPERIOR	10

iced tea

HOUSEMADE MATCHA	7
OOLONG TEA	6

juice

MOMO <i>Japanese peach</i>	7
MIKAN <i>Japanese tangerine</i>	6
RINGO <i>Japanese apple</i>	6

wine (*non - alcoholic*) 100% grape juice

PINOT NOIR <i>Navarro (Anderson Valley, CA) red</i> . . .	12
GEWURZTRAMINER <i>Navarro (Anderson Valley, CA) white</i> .	12

dessert wine

MUSCAT <i>Mas Karolina (Roussillon, FR) 2005</i> . . .	10
--	----