



Welcome to lunch at EN Japanese Brasserie. From Monday until Friday, noon until two thirty, we offer Teishoku a casual style of dining offering an assortment of small dishes with each entrée. Like we do in Japan, we adhere to the fundamentals of Japanese food: respecting the ingredients and their natural flavors. Enjoy!

LUNCH SETS

DAILY SPECIAL FROM THE OCEAN
please inquire with your server
m.p.

DAILY SPECIAL FROM THE LAND
please inquire with your server
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

sake recommendation - *JOKIGEN ginjo (Yamagata)* glass 12

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

sake recommendation - *KUHEIJI ginjo (Aichi)* glass 12

KUROGE WASHUGYU YAKI SHABU

thinly sliced Washugyu Black Angus short rib from Lindsay ranch, Oregon with a hot stone for grilling
mizuna and watercress salad with ponzu dressing, freshly made tofu with wari joyu, oshinko (housemade Asa-Zuké pickles), steamed white rice & housemade miso soup

32

sake recommendation - *MASUMI "NANAGO" dai-ginjo (Nagano)* glass 20

TONKATSU SANDO

Berkshire pork cutlet sandwich with red miso sauce
mizuna and watercress salad with ponzu dressing, japanese style potato salad & yasai chips

12

sake recommendation - *AZURE ginjo (Kouchi)* glass 8

WAKAME UDON

warm wheat noodles with a shitake broth and seaweed
mizuna and watercress salad with ponzu dressing

17

sake recommendation - *TATSURIKI ginjo (Hyogo)* glass 12

SASHIMI & SUSHI SETS

SASHIMI

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

24

sake recommendation
TATEYAMA ginjo (Toyama) gl 12

NIGIRI SUSHI

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

24

sake recommendation
TATEYAMA ginjo (Toyama) gl 12

PREMIUM NIGIRI SUSHI

8 pieces of premium nigiri sushi
6 pieces of chutoro roll
mizuna & watercress salad housemade miso soup

34

sake recommendation
TATEYAMA ginjo (Toyama) gl 12

DESSERT

OBA SORBET
grapefruit in brandy with shiso lemon sorbet
8

SOBA TEA PUDDING
with a matcha cookie
8

EN HOUSE ICE CREAM
set of three flavors
9

KURI "CHESTNUT" PANNA COTTA
with a hojicha cookie
9

COOKIE & CHOCOLATE PLATE
7

FRESHLY-MADE SCOOPED TOFU

served warm with wari joyu
made regularly every hour

11

O-BANZAI

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

ZENMAI PIRI-KARA

Royal fern sprouts in a spicy shichimi togarashi

HIIKI

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

soup & salad

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

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

coffee & tea

STUMPTOWN COFFEE 5
french press

MATCHA 8
finely ground green tea used in Japanese tea ceremonies

GENMAI MATCHA 6
robust blend of green tea, matcha and roasted rice

WOOD DRAGON 6
a unique Oolong tea, clean & refreshing

KARIGANE KUKICHA 7
leaves & stems of Gyokuro, the finest of Japanese teas

SHISO SENCHA 7
flavorful blend of sencha green tea and shiso leaf

BUDDING GREEN SUPERIOR 8
Jasmine tea rolled with a blooming rosebud

CHAMOMILE 6
decaffeinated - warm & relaxing

iced tea

ICED MATCHA 7

ICED OOLONG TEA 6