



Welcome to EN Japanese Brasserie. Like we do in Japan, we cook with the seasons, savoring the peak flavor of ingredients. We adhere to the fundamentals of Japanese food: respecting the ingredients and their natural flavors, cooking in the moment—and not doing too much. Enjoy!

## TEISHOKU

### lunch sets

#### SAIKYO MISO BLACK COD

*mizuna and spinach salad, freshly made tofu with wari joyu, chef's selection of obanzai, oshinko (housemade Asa-Zuké pickles) steamed rice and housemade miso soup*

29

sake recommendation - *MATSU NO MIDORI junmai daiginjo (Kyoto)* glass 18

#### CRISPY FRIED CHICKEN

*mizuna and spinach salad, freshly made tofu with wari joyu, chef's selection of obanzai, oshinko (housemade Asa-Zuké pickles) steamed rice and housemade miso soup*

19

sake recommendation - *SUIJIN junmai (Iwate)* glass 11

#### WAKAME UDON

*thick wheat noodles in a warm shiitake broth with spinach, shiitake mushrooms and seaweed mizuna and spinach salad*

17

sake recommendation - *SENCHE HASSAKU junmai (Kochi)* glass 16

#### SASHIMI

*7 pieces of sashimi*

*mizuna & spinach salad, oshinko, obanzai, housemade miso soup, freshly made tofu, and steamed rice*

29

sake recommendation - *TATEYAMA junmai ginjo (Toyama)* glass 13

#### KAISEN DON

*assorted small cuts of raw fish served over rice with nori and goma dare sesame sauce mizuna & spinach salad, housemade miso soup*

27

sake recommendation - *KAGATOBIAI junmai daiginjo (Ishikawa)* glass 19

\* brown rice option available with \$1 supplement for teishoku sets, \$2 for domburi dishes

## PRIVATE EVENTS & CATERING

Tatami rooms conjure a feeling of old Japan. "Antique apartments" modeled after a meiji-era home; an intimate space for small or large parties. Catering offers chefs in the warmth of your home.

## O - BANZAI

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

#### ZENMAI PIRI-KARA

*royal fern sprouts, shiitake mushrooms, and fried tofu in a spicy shichimi togarashi*

#### HIJIKI

*hijiki seaweed, snow peas, green beans, shirataki, and soy beans simmered in shoyu*

#### SHISHITO AGEBITASHI

*fried Japanese pepper soaked in dashi, with grated daikon*

#### CHIKUZEN-NI

*chicken, daikon and shiitake mushroom simmered in dashi*

#### BUTA BARA TO RENKON NO KINPIRA

*shoyu-braised thinly sliced pork belly & lotus root*

#### KABOCHA TO SATOIMO NO NIMONO

*Japanese pumpkin, taro root and konbu simmered in dashi, served with tofu sauce*

#### KINOKO KIRIBOSHI DAIKON OHITASHI

*assorted Japanese mushrooms and sun-dried daikon radish with yuzu*

## sashimi 5 pieces per order

MAGURO	28
<i>Big Eye tuna from the Eastern Pacific</i>	
CHU TORO	30
<i>medium fatty Big Eye tuna</i>	
KAMPACHI	35
<i>yellowtail from Kagoshima, Japan</i>	
SAWARA	24
<i>local Spanish mackerel</i>	
SALMON	24
<i>from Scotland</i>	
KUMAMOTO OYSTERS WITH PONZU	29
<i>½ dozen Kumamoto oysters from Washington state</i>	
ENGAWA	18
<i>fluke fin with ponzu citrus soy</i>	
ASSORTED SASHIMI <small>9 pieces</small>	40
<small>15 pieces</small>	62
<small>21 pieces</small>	82

\* for more by-the-piece options, please ask your server

## HOUSE COCKTAILS

<p><b>TOKI HIGBALL</b> <i>(Suntory)</i> <i>Japanese blended whisky with soda served with grapefruit zest, great with fried chicken, fruity aroma, refreshing and complex</i></p> <p>16</p>	<p><b>SPARKLING YUZU</b> Yuzu juice, Mio sparkling sake, Zardetto Prosecco, St. Germain elder flower liqueur</p> <p>17</p>	<p><b>GINGER</b> <i>homemade ginger ale with Mura barley shochu, lime juice and soda (also available non-alcoholic)</i></p> <p>15</p>	<p><b>SEPPUN</b> <i>yuzu juice, grapefruit juice, Takara Jun shochu and shisho (also available non-alcoholic)</i></p> <p>15</p>
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FRESHLY-MADE  
SCOOPED TOFU

served warm or chilled with wari-joyu

11

OSUSUME

"chef's recommendations"

JUMBO PACIFIC OCEAN FRIED OYSTER

with homemade miso sauce

12

TRUFFLE MOUSSE

with dashi gelee and Perigord truffles

30

TRUFFLE CHAWANMUSHI

steamed egg custard with Perigord truffles

30

UNI YUBA SASHIMI\*

tofu skin sashimi from Kyoto topped with fresh uni

24

salads

- KUROGE WASHUGYU SHABU SHABU SALAD. . . . . 30  
*thinly sliced rib eye from Lindsay Ranch, OR, lightly cooked, with assorted vegetable, lettuce and sesame dressing*
- RAW TUNA & AVOCADO SALAD. . . . . 22  
*Eastern Pacific Big Eye tuna and avocado with wasabi shoyu dressing*
- TOFU SALAD. . . . . 12  
*mizuna greens, cherry tomatoes, kabu and jako (baby sardines) with yuzu dressing*
- KUROBUTA NATTO. . . . . 15  
*ground Berkshire pork mixed with natto (traditional fermented soy beans) served with red leaf lettuce*

vegetables

- EDAMAME. . . . . 6  
*chamame soaked in dashi*
- AGE DASHI TOFU . . . . . 13  
*tofu lightly fried in a savory dashi broth with assorted mushrooms*
- YAMA-IMO ISOBE-AGE . . . . . 16  
*mountain yam and edamame wrapped in nori, fried served with arajio natural sea salt*
- SHIMONITA KONNYAKU. . . . . 10  
*imported from Japan, devils tongue vegetarian sashimi served chilled with white miso-vinegar dipping sauce*
- OSHINKO . . . . . 8  
*assorted housemade Nuka-Zuké pickles*
- VEGETABLE TEMPURA . . . . . 20  
*fried seasonal vegetables with yuzu and wasabi salts*

seafood

- SAIKYO MISO BLACK COD . . . . . 26  
*broiled Alaskan black cod marinated in saikyo miso*
- EBI SHINJO . . . . . 16  
*shrimp fritters deep-fried with salt*
- KAREI KARA AGE . . . . . 24  
*seasoned flounder fried with shishito peppers, tomato, scallions, and its bones, with spicy ponzu sauce*
- LOBSTER ISHIYAKI . . . . . 26  
*stone grilled lobster with butter miso sauce*

poultry

- STONE GRILLED ORGANIC CHICKEN . . . . . 22  
*served with wasabi salt, sansho salt and garlic shoyu*
- CRISPY FRIED CHICKEN . . . . . 16  
*seasoned with aromatic rock salt*
- MOCHI CROQUETTE . . . . . 15  
*potato and Hudson Valley duck, covered with mochi rice cake, served in dashi broth*

meat

- WAGYU FROM MIYAZAKI, JAPAN  
8 oz . . . . . 130  
16 oz . . . . . 250  
*A5 grade Japanese beef strip loin*
- STONE GRILLED KUROGE WASHUGYU  
8 oz Strip Loin. . . . . 58  
12 oz Rib Eye. . . . . 78  
*\*please inquire about other sizes  
Black Angus beef from Lindsay Ranch, Oregon served with ponzu and sea salt*
- KUROGE WASHUGYU YAKI SHABU . . . . . 38  
*thinly sliced Washugyu Black Angus short rib from Lindsay Ranch, Oregon with a hot stone for grilling*

rice, noodles & soup

- UNI DON. . . . . MP  
*a generous portion of sea urchin, ikura (salmon roe), mountain yam and mekabu seaweed over rice*
- EN GARLIC SHISO FRIED RICE. . . . . 10
- WARM SOBA NOODLES . . . . . 17  
*buckwheat noodles in warm dashi dipping broth with duck breast and scallions*
- ASARI MISO SOUP . . . . . 7  
*with manila clams*
- TOFU MISO SOUP. . . . . 9  
*housemade miso soup with our freshly scooped tofu*
- VEGETARIAN MISO SOUP . . . . . 6  
*housemade vegetarian miso soup with wakame seaweed and scallions*

A L A C A R T E