

our menu & drink packages for large parties

EN Japanese Brasserie offers an assortment of packages for large parties, including; hors d'oeuvres, full seated dinners, open bar and sake tastings. In addition, vegetarian menus are available on request.

menu packages

required for parties of 12 people or more

HORS D'OEUVRES for standing parties 45 per person	HORS D'OEUVRES for standing parties 65 per person	SET MENU I available sunday through thursday 45 per person	SET MENU II 65 per person	SET MENU III 85 per person
OYSTERS ON THE HALF SHELL <i>served with ponzu</i>	OBANZAI <i>chef's selection of a Kyoto-style appetizer</i>	EDAMAME <i>soaked in dashi</i>	OBANZAI <i>chef's selection of a Kyoto-style appetizer</i>	OBANZAI <i>chef's selection of three kinds of Kyoto-style appetizers</i>
EN ORIGINAL MISO SAMPLER <i>four types of housemade miso with fresh cabbage crudité for dipping</i>	OYSTERS ON THE HALF SHELL <i>served with ponzu</i>	TOFU SALAD <i>mizuna greens, cherry tomatoes & Japanese turnips with yuzu dressing</i>	O-TSUKURI <i>chef's sashimi selection 3 pieces per person</i>	O-TSUKURI <i>chef's sashimi selection 5 pieces per person</i>
CRISPY FRIED CHICKEN <i>with aromatic rock salt</i>	EN ORIGINAL MISO SAMPLER <i>four types of housemade miso with fresh cabbage crudité for dipping</i>	CRISPY FRIED CHICKEN & VEGETABLES <i>with aromatic rock salt</i>	SEA BASS KARA-AGE <i>sake-marinated medallions lightly fried</i>	SEA BASS KARA-AGE <i>sake-marinated medallions lightly fried</i> & EBI SHINJO <i>shrimp fritters deep-fried</i>
SEA BASS KARA-AGE <i>sake-marinated medallions lightly fried</i>	SEA BASS KARA-AGE <i>sake-marinated medallions lightly fried</i>	SAIKYO MISO BLACK COD <i>black cod marinated in saikyo miso, grilled</i>	SAIKYO MISO BLACK COD <i>black cod marinated in saikyo miso, grilled</i> & ROASTED DUCK <i>with grated radish with ponzu</i>	SAIKYO MISO BLACK COD <i>black cod marinated in saikyo miso, grilled</i> & STONE GRILLED WASHUGYU <i>Kobe-style rib eye with ponzu citrus soy</i>
FRESHLY MADE SCOOPED TOFU <i>served chilled with wari-joyu</i>	EBI SHINJO <i>shrimp fritters deep-fried</i>	KAKUNI <i>braised Berkshire pork belly in sansho miso, with a boiled egg, spinach & daikon radish</i>	FRESHLY MADE SCOOPED TOFU <i>served chilled with wari-joyu</i>	FRESHLY MADE SCOOPED TOFU <i>served chilled with wari-joyu</i>
SUSHI & SUSHI ROLLS <i>chef's selection</i>	ROASTED DUCK <i>with grated radish with ponzu</i>	JAKO GOHAN <i>steamed Japanese rice mixed with tiny dried fish</i>	KAKUNI <i>braised Berkshire pork belly in sansho miso, with a boiled egg, spinach & daikon radish</i>	KAKUNI <i>braised Berkshire pork belly in sansho miso, with a boiled egg, spinach & daikon radish</i>
	FRESHLY MADE SCOOPED TOFU <i>served chilled with wari-joyu</i>	HOUSE ICE CREAM	UNAGI MAZE GOHAN <i>steamed Japanese rice mixed with broiled eel</i>	SUSHI & SUSHI ROLLS <i>chef's selection</i>
	SUSHI & SUSHI ROLLS <i>chef's selection</i>		HOUSE ICE CREAM	HOUSE ICE CREAM

drink packages

OPEN BAR 15 per person, per hour	SAKE TASTING 40 per person	DAIGINJO SAKE TASTING 80 per person
BOTTLED BEER <i>a refreshing japanese classic lager</i> & RED & WHITE WINE <i>sommeliers selection</i> & SAKE <i>sommeliers selection</i> & SOFT DRINKS	<i>Our sake sommelier, Takahiro Okada, will hand pick an assortment of small batch artisanal sakes ranging in class from Junmai to Daiginjo.</i> <i>NOTE: total volume is one person per 320 ml of sake. For larger consumption please inquire with our event coordinator</i>	<i>Our sake sommelier, Takahiro Okada, will hand pick an assortment of bottles from our finest class of rare and beautiful Daiginjo sakes.</i> <i>NOTE: total volume is one person per 320 ml of sake. For larger consumption please inquire with our event coordinator</i>
<i>beverages can also be charged on consumption for any size party</i>		