



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!

EN KAISEKI		
kaiseki can be written 懐石 & 会席 Our kaiseki, the latter, is traditionally served with sake or shochu and features shun {seasonal} ingredients <i>Requires participation of the entire table. Must be ordered one hour prior to kitchen close.</i>		
SOYO KAZE	NOHARA {Vegan}	SAKURA
70 sake & shochu accompaniment 40	70 sake & shochu accompaniment 40	140 sake & shochu accompaniment 70
<b>O-BANZAI</b> <i>chef's selection of three Kyoto-style appetizers</i> KITAYA junmai (Fukuoka) <b>CHEF'S SASHIMI SELECTION</b> KAN NIHONKAI tokubetsu junmai (Shimane) <b>SAIKYO MISO MARINATED GRILLED BLACK COD</b> ICHINOKURA honjozo (Miyagi) <b>FRESHLY SCOOPED TOFU served with wari-joyu</b> KINOENE junmai (Chiba) <b>STONE GRILLED ORGANIC CHICKEN with garlic shoyu</b> MASUMI OKUDEN junmai (Nagano) <b>WARM SOBA</b> <i>thin buckwheat noodles in warm dashi broth</i> TOWARI soba shochu (Miyazaki) <b>KISETSU NO ICE CREAM</b> <i>seasonal ice cream</i> KUROSAWA nigori sake (Nagano)	<b>ZENSAI</b> <i>mozuku seaweed, konnyaku, yuzu daikon, hijiki, fresh scooped tofu</i> HAKKAISAN ginjo (Niigata) <b>SMOKED YUBA TOFU SALAD with truffle soymilk dressing</b> RYUSEI tokubetsu junmai (Hiroshima) <b>YAKI NASU</b> <i>grilled eggplant with kobucha broth</i> KOZAEMON tokubetsu junmai (Gifu) <b>OSHINKO ROLL</b> <i>housemade nuka zuki pickled vegetable sushi roll</i> HANA KIZAKURA junmai ginjo (Kyoto) <b>YASAI KUSHIAGE</b> <i>lightly fried vegetable skewers with hacho miso sauce</i> KAIKOZU sweet potato shochu (Kagoshima) <b>JYUGOKOKUMAI GOHAN</b> <i>15 grain rice with mushrooms</i> IZUMO FUJI junmai (Shimane) <b>KISETSU NO SORBET</b> <i>seasonal sorbet</i> YAMA YUZU yuzu citrus sake (Kochi)	<b>ZENSAI</b> <i>takenoko nimono, shiro ebi sashimi, myoga amazu, maguro salad, sakura renkon sushi, hotaru ika tempura, kani caviar monoka</i> DEWAZAKURA OKA ginjo (Yamagata) <b>SAKURADAI SASHIMI</b> <i>raw cherry sea bream with sakura soy sauce</i> KIKUHIME junmai (Ishikawa) <b>LOBSTER TEMPURA</b> <i>in bamboo charcoal batter</i> OKUNOMATSU tokubetsu junmai (Fukushima) <b>EDAMAME SURINAGASHI</b> <i>edamame soup with agedashi tofu</i> EIKO FUJI junmai ginjo nama (Yamagata) <b>WASHUGYU SHABU SHABU</b> <i>thinly sliced Black Angus beef</i> KAGATOBI AI junmai daiginjo (Ishikawa) <b>SAKURA SOMEN</b> <i>with raw uni and salmon roe</i> KANSANSUI junmai daiginjo kasumi (Fukuoka) <b>ICHIGO MONAKA</b> <i>strawberry rice wafer sandwich with ice cream and red bean, amazake and ichigo cookie</i> ICHIGO NIGORI strawberry sake (Fukushima)

### 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
<b>ZENMAI PIRI-KARA</b> <i>royal fern sprouts, shiitake mushrooms, and fried tofu in a spicy shichimi togarashi</i> <b>HIJIKI</b> <i>hijiki seaweed, snow peas, green beans, shirataki, and soy beans in shoyu</i> <b>NASU &amp; ZUCCHINI AGEBITASHI</b> <i>fried Japanese eggplant and zucchini, chilled and marinated in dashi, with katsuobushi</i> <b>GOMA AE</b> <i>chicken breast and brussel sprouts in sesame dressing</i> <b>BUTA BARA TO RENKON NO KINPIRA</b> <i>shoyu-braised thinly sliced pork belly &amp; lotus root</i> <b>SHIRA AE</b> <i>purple and yellow cauliflower and broccoli in tofu sauce</i> <b>KINOKO KIRIBOSHI DAIKON OHITASHI</b> <i>assorted Japanese mushrooms and sun-dried daikon radish with yuzu</i>

### sashimi 5 pieces per order

MAGURO	28
lean tuna	
CHU TORO	MP
medium fatty tuna	
KAMPACHI	35
young yellowtail from Kagoshima, Japan	
SAWARA	24
local Spanish mackerel	
SALMON	24
from Scotland	
KUMAMOTO OYSTERS WITH PONZU	29
½ dozen Kumamoto oysters from Washington state	
ENGAWA	18
flake fin with ponzu citrus soy	
ASSORTED SASHIMI 9 pieces	40
15 pieces	62
21 pieces	82

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

### SOMMELIER'S SEASONAL SELECTIONS

<b>MASUMI ARABASHIRI</b> (Nagano) <i>Junmai Ginjo Nama</i> <i>fresh, first press sake with fruity notes</i> glass 16/ decanter 42 bottle (720 ml) 95	<b>KITAYA 39</b> (Fukuoka) <i>Junmai Daiginjo</i> <i>silky and fruity, competition class</i> <i>Chef Abe's favorite, from his hometown!</i> bottle (720 ml) 160	<b>KISEKI NO OSAKE</b> (Okayama) <i>Junmai Daiginjo</i> <i>made with biodynamic Omachi rice</i> <i>refined, complex and well balanced</i> glass 30 / decanter 90 bottle (720 ml) 210	<b>JAPANESE WHISKY FLIGHT</b> <i>Coffey grain (Nikka)</i> <i>Hakushu 12yr (Suntory)</i> <i>Iwai tradition (Mars)</i> 3 kinds, 1oz each 38
---	--	--	--

FRESHLY - MADE  
SCOOPED TOFU

served warm or chilled with wari-joyu  
made hourly  
11

salads

- KUROGE WASHUGYU SHABU SHABU SALAD. . . . . 19  
*thinly sliced rib eye from Lindsay Ranch, OR,  
lightly cooked, with assorted vegetables,  
lettuce and sesame dressing*
- RAW TUNA & AVOCADO SALAD. . . . . 14  
*Big Eye tuna and avocado with wasabi soy dressing*
- TOFU SALAD. . . . . 12  
*mizuna greens, cherry tomatoes, kabu and jako (baby  
sardines) with yuzu dressing*
- EN HOUSE SALAD. . . . . 12  
*mizuna greens and toasted walnuts covered in a  
delicate layer of yuba with soy milk 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 . . . . . 14  
*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*
- KINOKO TONYU NABE. . . . . 16  
*assorted mushrooms and soy milk hot pot*
- VEGETABLE TEMPURA . . . . . 20  
*fried seasonal vegetables with yuzu and wasabi salts*
- MUSHI YASAI . . . . . 16  
*steamed seasonal vegetables served with hatcho miso  
dipping sauce*

OSUSUME

"chef's recommendations"

<p>TRUFFLE MOUSSE <i>with dashi gelee and summer truffles</i> 25</p> <p>FRIED OYSTER <i>panko breaded Jumbo Pacific oyster with hatcho miso</i> 10</p> <p>KOGOMI ISOBE-AGE <i>fiddle head fern sprouts, fried served with yuzu salt</i> 12</p> <p>RAMP OHITASHI <i>wild spring onions in dashi broth with bonito flakes</i> 18</p>	<p>UNI YUBA SASHIMI <i>tofu skin sashimi from Kyoto top with fresh uni</i> 15</p> <p>TAKENOKO SASHIMI <i>bamboo shoots, with miso vinaigrette</i> 15</p> <p>HOTARU IKA <i>chilled blanched firefly squid, with miso vinaigrette</i> 24</p> <p>SAKURAMASU USUZUKURI <i>thinly sliced cherry sea trout sashimi</i> 25</p> <p>TRUFFLE CHAWANMUSHI <i>steamed egg custard with summer truffles</i> 25</p>
--	---

seafood

- SAIKYO MISO BLACK COD . . . . . 26  
*broiled Alaskan black cod marinated in saikyo miso*
- ABURI TASMANIAN SEA TROUT . . . . . 20  
*lightly seared Tasmanian sea trout with garlic soy*
- 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 . . . . . 22  
*stone grilled lobster with butter miso sauce*
- SCOTTISH SALMON KAMA AMAKARANI . . . . . 22  
*fried salmon collar with negi & a black pepper - soy  
sauce vinaigrette*
- BLACK SEA BASS NITSUKE . . . . . 27  
*shoyu-braised whole local black sea bass*
- KAMPACHI KAMA . . . . . 20  
*grilled young yellowtail collar from Japan*

poultry

- STONE GRILLED ORGANIC CHICKEN . . . . . 18  
*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 . . . . . m/p  
*daily selection of A5 grade Japanese beef*
- STONE GRILLED KUROGE WASHUGYU . . . . . m/p  
*daily selection of Black Angus beef from Lindsay  
Ranch, Oregon served with ponzu and sea salt*
- KUROGE WASHUGYU YAKI SHABU . . . . . 35  
*thinly sliced Washugyu Black Angus short rib from  
Lindsay Ranch, Oregon with a hot stone for grilling*
- KUROBUTA KAKUNI . . . . . 21  
*braised Berkshire pork belly in sansho miso served with  
a hard boiled egg, spinach and daikon radish*

rice, noodles & soup

- SALMON CLAY RICE POT . . . . . 27  
*with salmon, side of roe and shiso (allow 40 minutes)*
  - JYUGOKOKUMAI RICE POT. . . . . 24  
*15 grain rice with hijiki & edamame (allow 40 minutes)*
  - SNOW CRAB RICE POT . . . . . 35  
*with takenoko bamboo shoots (allow 40 mins)*
  - SUMMER TRUFFLE RICE POT . . . . . 55  
*with maitake mushrooms (allow 40 mins)*
  - UNI DON. . . . . 35  
*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 . . . . . 16  
*thin buckwheat noodles in warm dashi broth  
with duck breast and scallions*
  - ASARI MISO SOUP . . . . . 7  
*with manila clams*
- \* rice pots must be ordered one hour prior to close

sushi and rolls

- TORO SALMON ABURI SUSHI 1 piece . . . . . 7  
*lightly seared salmon nigiri sushi*
- UNI . . . . . 35  
*ama ebi (sweet shrimp), cucumber and shiso  
topped with sea urchin*
- SNOW CRAB TEMPURA & AVOCADO . . . . . 24  
*with white miso-vinegar dipping sauce*
- ABURI SALMON & AVOCADO . . . . . 20  
*shiso and okra with yuzu kosho dipping sauce*
- ANAGO BOZUSHI . . . . . 18  
*grilled wild Conger sea eel with sweet shoyu cucumber*
- CHU TORO SPICY OKAKA . . . . . 21  
*marbled tuna, mizuna, onions and spicy bonito flakes*
- HOMEMADE OSHINKO . . . . . 15  
*housemade Nuka-Zuké pickled vegetables with yuzu*
- TOFU & AVOCADO . . . . . 15  
*housemade tofu and avocado marinated in miso*
- MAGUROZUKE TAKU . . . . . 20  
*marinated tuna and daikon pickle roll  
with shiso and katsuobushi*