

ENSO

Izakaya

CHEF'S CHOICE

\$50

- **3 Meats, 2 Veggies, 1 Quail Egg**
- **Takoyaki** or **Vegetable Tempura**
- **Wakame salad** or **Arugula MixGreen**
- **Golden Hamachi Over Green** or **Tuna Avo Zuki**
- **Soup of the Day**
- **Seasonal Sweet**
 - Upgrade to our house-made Cheesecake **+\$10**

YAKITORI

テバスアキ	Tebasaki	8
	Chicken Wing w/ Ume, Shiso and LaYu	
ネギマ	Negima	8
	Chicken Thigh and Leeks w/ Tare Sauce	
テンダ	Tenda	8
	Chicken Tender w/ Tare and Wasabi Sauce	
ムネニク	Mune-Niku	8
	Chicken Breast w/ Skin, Tare and XO Sauce	
ツクネ	Tsukune	10
	Chicken Meatballs w/ Tare Sauce	
	Lamb Chop	22
	w/Umami Verde Sauce	
ビーフクシヤキ	Beef Kushiyaiki	8
	w/ Garlic Yuzu Tsuyu Sauce	
	Short Ribs	35
	w/ Balsamic Tsuyu Sauce	
ポークジョウ	Pork Jowl	9
	Pork Jowl and Scallion w/ Miso Goma	
	Pork Ribs	15
	w/ Japanese BBQ Sauce and Lemon Zest	
ベーコントマト	Bacon Tomatoes	10
	Bacon Wrapped Cherry Tomatoes	

クワイegg	Quail Egg	6
	w/ Tare, Scallion and Ginger Oil	
	Fish (Seasonal)	MP
	Miso Black Cod	
	w/ Miso Butter, Pickled Snow Peas, Shallots, Shiitake Mushrooms	35
	Bronzino	
	w/ Scallion and Ginger Oil and Kosher Salt, Grilled Tomatoes	32
	Hamachi Kama	20
	Yellowtail Collar w/ Tsuyu Sauce	
キノコ	Mushroom	5
	w/ Light Oil and Kosher Salt	
ブロッコリ	Broccoli	5
	w/ Light Oil and Kosher Salt	
パイナップル	Pineapple	5
	w/ Light Oil and Kosher Salt	
	Eggplant	7
	w/ Garlic Miso Goma Oil, Lime Zest	



SHARE PLATES

★ Chef recommended!

Edamame w/ Garlic and Salt	6
Wakame Salad Seaweed Salad	10
Arugula MixGreen Salad w/ Wasabi Vignette Dressing	12
★ Savory Cucumber Seasonal Cucumber w/ Sesame, Savory umami dressing	12
Shrimp&Vegetable Tempura Light Fried Shrimp and Veg	20
Mix Vegetable Tempura Light Fried Seasonal Vegetable	16
★ Fresh Oyster* w/Cucumber, Jalapeño, Shallot, Vinegar	18
Karaage Fried Chicken Nuggets w/ Mentaiko Sauce	12
Agedashi Tofu Light Fried Tofu w/ Tsuyu Sauce	12

Corn Puff Tempura Sweet Corn, Jalapeño, Shallots, w/ Corn Butter Emulsion, Aonori	9
Takoyaki Fried Octopus Balls w/ Japanese BBQ Sauce and Kewpie Mayo	12
★ Tuna Avo Zuki * Sliced Tuna and Avocado w/ Ponzu Sauce	20
★ Golden Hamachi OverGreen* sliced hamachi wrapped around golden crispy potato	22
Shrimp Pops Golden-Fried shrimp skewers w/ Avocado Purée and Seaweed	12
★ Kombu Mussels Poached in sake, dashi, and butter with garlic, finished with kombu-leek oil.	18
Shishito Peppers Light Fried, w/ Black Garlic Aioli	10
Nori Fries Fries w/ Nori Mayo	10
★ Soft Shell Crab Light Fried Soft Shell Crab w/ Sansho Pepper	18



NOODLES & GOHAN

Goma Pasta Cold Pasta w/ Peanut Goma Sauce	16
Yaki Udon Stir-Fried Udon, w/ Veggie and Tendon Sauce	17
Mentaiko Pasta Creamy Pasta tossed w/ Pollock Roe	18
Chicken Paitan Ramen w/ Chicken Bone Broth	19
Tonkotsu Ramen w/ Pork Bone Broth	20

Curry Rice Curry Stew with Seasonal Vegetables	16
Enso Chahan Chicken Fried Rice	17
Tempura Don Shrimp & Veg Tempura w/ Tendon Sauce Over Rice	17
Unagi Don Grilled Eel Over Rice	29



Drinks

Can Soda	3	Japanese Ramune	4
Sparkling Water	4.5	Moshi	5.5
Calpico	4	Iced Matcha	4
Iced Green Tea	3		

Dessert

Yuzu Cheesecake	13
Matcha Cheesecake	12
Matcha Creme Brulee	11

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
** Please inform your server of any allergies or dietary restrictions. Some dishes may contain soy, wheat (gluten), eggs, shellfish, sesame, or other allergens.