

ensō

All housemade noodles use Anson Mills flour (Columbia, SC), all proteins are local, all beef is dry-aged in house, all vegetables are sourced regionally and local when applicable, all seafood is sourced responsibly as possible, and everything is brought to you with love.

COLD

Sorghum Ginger Salad (v upon request) 13
mixed lettuce, cabbage, cucumber shaved
carrot, benne seed, katsuobushi, scallion

Japanese Potato Salad (vg upon request) 8
egg, cucumber, carrot, fat baby mayo, japanese
mustard, benton's bacon, crispy shallot

Dry-Aged Beef Tataki MKT
american wagyu beef, louisiana tea & soy rub,
japanese wasabi, french bleu cheese

Wasabi Peanuts* (v, gf) 6
virginia red peanuts, sea salt, japanese wasabi

Shaved Apple Salad (gf) 18
compressed honey crisp apple, corn emulsion,
pickled shrimp, olive oil, sansho pepper,
tobiko, rose sugar

Sesame Turnip Greens (v) 8
benne seed dressing

Sliced Octopus (gf) 16
compressed shallots, sliced cucumber, dill,
olive oil, yuzu-sumac dressing

NOODLE

Chili She-Crab Noodles 30
ramen noodle, uni cream, chili crab, fried
shallot, pickled apple, kewpie, scallion

Chicken Udon 24
housemade udon noodle, golden chicken
broth, chicken meatball, pickled mushroom,
sesame collard greens, scallion

Buckwheat Noodle (v) 20
housemade buckwheat noodle, mushroom
dashi, charred tomato, pickled shiitake,
tempura squash, scallion-ginger oil

Scallop Yakiudon 28
udon noodle, bay scallop, matsutake shoyu,
wild mushrooms, arugula, black pepper,
botarga, parmesan cream

KATSU SLIDER 12

yeasted benne roll, katsu served w/ sorghum ginger slaw,
fat baby mayo, bulldog sauce

Tasso Pork

Tofu (vg)

Egg Salad (vg)

Chicken Burger

A5 Wagyu (subject to availability) MKT

No separate checks for parties of six or more. Respectfully, a 20% gratuity will be added as well.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Some items contain nuts or shellfish. If you have an allergy, please talk to your server.

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SKEWER

6

served w/ lemon and bourbon barrel soy salt

Chicken Meatballs

cane syrup glaze, benne seed

Chicken Thigh & Scallion

cane syrup glaze, scallion

KY BBQ Lamb

ky black bbq, shaved onion

Chicken Breast

japanese mustard, alabama white sauce

Frog Legs*

cane syrup glaze, peanut gomashio

Turnip ^(v)

pickled daikon, soy glaze, scallion

TEA SERVICE 6

Oolong

Genmaicha Brown Rice Tea

Hojicha Green Tea

Mujicha Barley Tea

BEVERAGE 3

Mr. Brown Canned Coffee

Coke, Diet Coke

Sprite

Ale 8

Ginger Beer

EXTRA

Okra & Shrimp Rice ^(v upon request) 18

chaurice sausage, pickled royal red shrimp, tomato dashi, smoked tomato, carolina gold rice, stewed okra, benne seed

Agedashi Tofu ^(v, gf) 12

anson mills grit-crusting tofu, carrotsuaboshi, scallion, daikon, kombu dashi

Cold Fried Chicken ^(gf) 18

jezebel sauce, smoked cajun spice, sansho pepper, sake pickles

Corn Fritters ^(vg, v upon request) 19

fat baby mayo, aleppo pepper, scallion

Cheesy Potato Mochi ^(vg) 12

nori, benne, sugar cane glaze

Grilled Bok Choy* ^(v) 10

miso glaze, peanut gomashio

Warm Rolls ^(vg) 10

miso, sugarcane butter

SWEET

Matcha Cheesecake ^(vg) 14

creole cream cheese, matcha & cocoa powder

Warm Miso Sweet Potato Pie ^(vg) 12

miso caramel, ice cream

Sweet Egg Custard ^(vg, gf) 8

maple syrup, amaranth

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