

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, shoyu, french bleu cheese
- Sesame Turnip Greens** (v) 8
benne seed dressing
- Compressed Apple Salad** (gf) 14
pickled gulf shrimp, winter squash puree, rose sugar, compressed apple, tobiko, dill

HOT

- Sando** 14
texas toast, sorghum ginger slaw, bulldog, fat baby mayo - choice of: tasso pork or egg
- Shishito Peppers** 15
pork sausage, pickled ginger, crispy garlic
- Nashville Hot Shrimp Tempura** 16
gulf white shrimp, shrimp heads, lemon kewpie
- Japanese Fried Chicken** (gf) 18
smoked cajun spice, sancho pepper, jezebel sauce, comeback sauce, sake pickles
- Octopus Hushpuppies** 19
pickled ginger, katsuobushi, bulldog sauce, fat baby mayo, scallions
- Braised Collard Greens** (v) 8
daikon, pepper vinegar collard greens
- Frito Pie** (v) 20
sea island red pea chili, charleston gold rice, lettuce, scallion, salsa, vegan cheese, fritos
- Japanese Country Captain** 28
chicken thigh, golden curry, tomato, black currant, almond charleston gold rice
- Side of Rice** (v, gf) 6
charleston gold rice, togarashi

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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SKEWERS

served w/ lemon and bourbon barrel soy salt

Lamb Meatball (gf)	15
ky black bbq glaze, dill pickles	
Chicken Thigh & Scallion	12
soy glaze, scallion	
Cajun Sausage Skewer	12
chaurice sausage, carolina mop sauce, spicy dill pickles	
Frog Legs*	15
soy glaze, peanut furikake	
Mushroom (v)	10
confit shiitake, field pea crumble	

NOODLE

Potlikker Fox Soba (v)	22
braised collard greens, mushroom potlikker, awamori pepper vinegar, tempura shiitake, fried tofu pouch	
Crawfish Miso Ramen	32
louisiana crawfish, spicy miso tare, charred cabbage, carrot, seafood-chicken broth, crispy onion, butter	
Chicken & Dumplings	28
groce family farms chicken, flat udon, mirepoix, chicken broth, scallion, chicken fat	

SWEET

Matcha Cheesecake (vg)	16
creole cream cheese, matcha & cocoa powder	
Sweet Egg Custard (vg)	10
maple syrup, amaranth, puffed barley	

TEA SERVICE

Oolong
Genmaicha Brown Rice Tea
Hojicha Green Tea
Mugicha Barley Tea

BEVERAGE

Mr. Brown Canned Coffee
Coke, Diet Coke
Ale 8
Ginger Beer

SHOW THE
KITCHEN
SOME LOVE!
\$10

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