

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, gf) 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
- Miso Cucumber Salad** (vg, gf) 10
quick pickled cucumber, japanese mustard, nori, benne seed, miso dressing
- Sesame Turnip Greens** (v) 8
benne seed dressing
- Chili Shrimp** 22
royal red shrimp, louisiana chili crisp, pickled strawberry, lime ponzu powder, finger lime, lettuce, tempura flakes, cilantro

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** 15
tempura baby shrimp, nashville hot seasoning, chili oil, lemon mayo, dill pickle, pea shoots
- 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
- Frito Pie** (v, gf) 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
- Rice** (v, gf) 6
charleston gold rice, rice seasoning, 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	15
ky black bbq glaze, dill pickles	
Chicken Thigh & Scallion	12
soy glaze, scallion	
Cajun Sausage	12
chaurice sausage, carolina mop sauce, spicy dill pickles	
Dry-Aged Beef (gf)	17
mushroom glaze, salted butter, chive	
Mushroom (v, gf)	10
confit shiitake, field pea crumble	
Okra (v, gf)	9
toasted rice salt, garlic-ginger glaze	
Rabbit	18
roasted garlic tare, pea puree, crispy carrot	
One of Each	40

NOODLE

Citrus Niboshi Ramen (gf upon request)	32
niboshi broth, housemade fish cake, southern citrus, benton's bacon fat, chili threads, togarashi, scallion	
Mushroom Yakisoba (v)	26
seasonal vegetables, preserved mushrooms, tofu, scallion	
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	
Egg Custard (vg)	10
local maple syrup, seasonal fruit, benne seed granola	

TEA SERVICE

Oolong
Genmaicha Brown Rice Tea
Hojicha Green Tea
Mugicha Barley Tea

BEVERAGE

Coke, Diet Coke
Ale 8
Ginger Beer

SHOW THE
KITCHEN
SOME LOVE!
\$10

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