



A Southern
restaurant using
Japanese technique
and style to connect
the parallels in culture
between Japan and the
American South. All service
is a la carte and comes out
as it is prepared to ensure
they are served at their
peak. Share the table
with family and friends.

We are honored to
welcome all as
our guests.

Proudly partnered with:

BEEF - Blackhawk Farms (KY), *Sakura Wagyu* (OH), *Snow Wagyu* (JP), *CHICKEN* - Groce Family Farms (IN), 3D Valley Farms (IN)
PORK - 3D Valley Farms (IN), *LAMB* - Freedom Run Farms (KY), *CHAURICE* - Poche's (CA), *CATFISH* - Clems (WKY), *SHRIMP* - Royal Red Shrimp US (Gulf Coast)
COOKING OIL / TOMATOES - Corto Olive Oil (CA), *GREENS* - Naked Greens (Lou, KY), *PRODUCE* - Elmwood Stock Farms (KY)
MUSHROOMS - Frondosa Farms (KY), *SOY SAUCE* - Bourbon Barrel Foods (Lou, KY), *FLOUR* - Anson Mills (SC), *DESSERTS* - Small Batch Bakery (Lou, KY)

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COCKTAIL

14

Enso Old Fashioned

old grand dad bib, okinawan black sugar, house bitters blend

Sailor Moon

smoked carrot infused roku gin, sake, pickled carrot brine, herbsaint

Hollow Purple

mugi hokka barley shochu, wray & nephew rum, oloroso sherry, ube coconut cream, pineapple, lime

Playing Catch

cimarron tequila, bitter bianco, strega, lime, shiso, tabasco

Subbed Over Dubbed

genmaicha tea infused toki, rittenhouse rye, cacao, steen's cane syrup, ango

Kohaku River

haku vodka, martinique rum, lychee, falernum, supasawa, orange bitters

Nishio City

cimarron tequila, banhez mezcal, matcha, buttermilk, grapefruit

Yuzu 75

roku gin, yuzu, sugar, sparkling wine

Nambu

benne seed infused rittenhouse rye, yokka koji awamori, coffee liqueur, toasted rice, miso, orange bitters

Namaka

umeshu, roku gin, lemon, peychaud bitters

HIGHBALL

12

Classic

suntory toki, ultra-carbonated soda, lemon oil

Pink Drink

haku vodka, aperol, grapefruit and cherry blossom cordial, ultra-carbonated soda

City Pop

haku vodka, midori, pimm's, apple and ginger cordial, ultra-carbonated soda

Cold Blooded

ginkobai "hannya tou" plum sake, compass box scotch, kumquat shrub, ultra-carbonated soda

Mr. Reily

old grand dad bib, soco, elderflower, cucumber luzianne tea cordial, ultra-carbonated soda

SPIRIT FREE

9

TsuN/Ami

hojicha tea, pineapple, orange, honey

Tanuki Sounds

calpico, kumquat shrub, ultra-carbonated soda

ensō

COCKTAIL

14

Enso Old Fashioned

salted sweet potato infused toki, okinawan black sugar, house bitters

Old Fashioned Plums

old forester 100, akashi ume whiskey, umeshu, bitters

Back & Better

cimarron tequila, midori, pineapple, ginger, yuzu, egg white, ango

Martini Masu

pink peppercorn haku vodka, sake, tomato shrub, pine tree tincture, masu box

Rice Thrice

carolina gold rice roku gin, carolina gold rice syrup, lime, nigori, steen's

Strawberry Swing

nikka days whiskey, strawberry syrup, yuzu, shiso

Porch Spritz

aperol, awamori, watermelon, bubbles

Okinawan Wedding

plantation pineapple, nigori, sakura blossom oleo, cantaloupe, yuzu

Southern Bell

cimarron tequila, lime, bell pepper syrup, curacao, tabasco

Kiki's Gift

roku gin, matcha buttermilk, sherry, crème de cacao, chicory

HIGHBALL

12

Classic

suntory toki, ultra-carbonated soda, lemon oil

Forbidden Fruit

toki, byrrh, honey, grapefruit juice, ultra-carbonated soda

Game. Set. Matcha.

matcha midori, amontillado sherry, lime juice, ultra-carbonated soda

Cold Blooded

ginkobai "hannya tou" plum sake, compass box scotch, kumquat shrub, ultra-carbonated soda

Mr. Reily

old grand dad bib, soco, elderflower, cucumber luzianne tea cordial, ultra-carbonated soda

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TsuN/Ami

hojicha tea, pineapple, orange, honey

Tanuki Sounds

calpico, kumquat shrub, ultra-carbonated soda

SAKE

| | 8oz | carafe | btl |
|--|-----|--------|-----|
| Hananomai "Katana" <i>Junmai Ginjo</i> (720mL) <i>creamed cereal, yam, coconut milk, silky, dry-yet fruity body</i> | 22 | | 68 |
| Yuho "Eternal Embers" <i>Junmai</i> (720mL) <i>bread pudding, aromatics of raisin, nut, fig, umami without being overbearing, cocoa</i> | 26 | | 76 |
| Mantensei, Kinoko, <i>Junmai Ginjo</i> (720mL) <i>aromas of cocoa & dried porcini with notes of orange peel, mulling spice and caramel</i> | 30 | | 90 |
| Hakushika "Kuromatsu" <i>Junmai</i> (720mL) <i>medium body, pear, melon, honeydew, stony minerals</i> | 16 | | hot |
| Katori, Katori 90, <i>Nama Genshu</i> (720mL) <i>unique, low-intervention for those natural wine lovers, notes of buttered biscuit, full of flavorful grain notes and savory like soy</i> | 31 | | 93 |
| Taketenjin "Sword of the Sun" <i>Honjozo</i> (720mL) <i>melon, pear, banana, subtly sweet</i> | 24 | | 72 |
| Shiokawa "Cowboy Yamahai" <i>Junmai Ginjo</i> (720mL) <i>hickory smoke, beefy, super full bodied, savory, extra-umami, appeals to big red wine drinkers, pairs well with any steak</i> | 30 | | 90 |
| Tentaka "Hawk in the Heavens" (720mL) <i>dry and crisp, the flavors are dominated by mixed nuts, fresh cut green grass and other earthier flavors</i> | 32 | | 96 |
| Ozeki "Yamada Nishiki" <i>Tokubetsu Junmai</i> (300mL) <i>white flowers, red apple, tapioca</i> | 22 | | |
| Rihaku "Dreamy Clouds" <i>Junmai Nigori</i> (300mL) <i>unfiltered, gentle creamy, floral, cashew, apple</i> | 30 | | |
| Konteki "Tears of Dawn" <i>Daiginjo</i> (720mL) <i>lush tropical banana, anise seed, truffle, velvety smooth, soft</i> | 33 | | 98 |
| Fukucho "Moon on the Water" <i>Junmai Ginjo</i> (300mL) <i>floral nose, ripe cantaloupe, anise, pear, yellow apple</i> | 32 | | |
| Hakushika "Kijuro" <i>Tokubetsu Honjozo</i> (300mL) <i>sake blend, floral nose, spices, cocoa, dried fruit</i> | 20 | | |
| Hakushika "Tanuki" <i>Junmai</i> <i>mild, saline-sweet, grainy, dry, crisp finish</i> | 10 | | |
| Hakushika "Fresh and Light" <i>Junmai Namachozo</i> (300mL) <i>refreshing, cool, mild, light sweet, hints of pear and apple, medium body</i> | 18 | | |
| Fukucho "Seaside" <i>Sparkling Junmai</i> (500mL) <i>crisp notes of lemon-lime and apple aromas with a soft, frothy, finish, pairs well with our chili she-crab</i> | 76 | | |
| Kawarsuru "Olive" <i>Junmai Ginjo</i> (700mL) <i>juicy notes of musk melon, white flowers and green pear with hints of starfruit and salinity</i> | 24 | | 72 |
| Kikusui "Funaguchi" <i>Nama Genshu Honjozo</i> (200mL) <i>roasted hazelnut, banana, honey</i> | 11 | | |
| Momokawa "Pearl" <i>Nigori</i> (300mL) <i>unfiltered, rich, creamy, tropical, banana, pineapple, and coconut</i> | 18 | | |

*Subject to Availability

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SHOCHU

| | |
|---------------------------|----|
| Mugi Hokka Barley Shochu | 12 |
| Ichiko Silhouette Shochu | 8 |
| Kurokame Honkaku Shochu | 11 |
| Gankutsuoh Honkaku Shochu | 12 |
| Yokka Koji Ryukyu Awamori | 12 |

UMESHU

| | |
|----------------|----|
| Choya Umeshu | 10 |
| Raifuku Umeshu | 12 |

Beer

| | |
|-----------------------------|----|
| DRAFT | |
| Kirin Ichiban Lager | 6 |
| Hitachino Nest White Ale | 10 |
| Shippingport Shiso IPA | 8 |
| Gallant Fox Green Tea Lager | 8 |

BOTTLES & CANS

| | |
|----------------|-----|
| Sapporo | 5 |
| Asahi | 5.5 |
| Orion | 6 |
| Hitachino Yuzu | 7 |

WINE

| | gl | btl |
|---|----|-----|
| Kamptal, Grüner Veltliner, AUT, 2022 <i>slightly effervescent, dry, high acid, acidic fruits</i> | 15 | 58 |
| House of Brown, Chardonnay, CA, 2022 <i>light, crisp, bright citrus, guava, tropical fruit, medium-light body, pairs with niboshi ramen</i> | 12 | 46 |
| So Far Out, Chilled Red, CA, 2022 <i>crushable, crisp, cantaloupe, light sugars, semi-dry, pairs with our country captain</i> | 16 | 62 |
| Presqu'île, Pinot Noir, CA, 2022 <i>medium body, little tannin, dark berry, pairs with our lamb meatballs</i> | 18 | 70 |
| Fiction, Red Blend, CA <i>dry, medium-full body, tannic, for the cabernet drinkers, fruit-forward</i> | 14 | 54 |
| La Collina, Lambrusco, ITA <i>lightly effervescent, dry, medium-low tannin, pairs with our beef tataki, japanese fried chicken & frito pie</i> | 15 | 58 |
| Rosa Bella, Rosé, ITA <i>full body rosé, light acid, lingering sweetness, pairs with our chicken & dumplings</i> | 14 | 54 |
| Cremant De Bourgogne, Sparkling, FRA <i>crisp, apple, blood orange zest, balancing acidity</i> | 18 | 70 |

*Subject to Availability



JAPANESE WHISKEY

| | 1oz | 2oz | | 1oz | 2oz |
|--------------------------------|-----|-----|-----------------------------|-----|-----|
| Suntory Toki | 7.5 | 15 | Kaiyo | 15 | 30 |
| Hibiki Harmony | 16 | 32 | Kanosuke Cask Strength 2022 | 32 | 64 |
| Hakushu 12 | 28 | 56 | Ichiro's Malt and Grain | 19 | 38 |
| Suntory World Whiskey AO | 16 | 32 | Ichiro's Malt and Grain | 32 | 64 |
| Mars Iwai | 6 | 12 | Limited Edition | | |
| Mars Iwai 45 | 6 | 12 | Ichiro's Malt 2019 | 40 | 80 |
| Mars Tradition | 10 | 20 | Ichiro's Malt 2021 | 55 | 110 |
| Mars Maltage "Cosmo" | 14 | 28 | Ichiro's Malt 2022 | 42 | 84 |
| Mars The Lucky Cat | 16 | 32 | Ichiro's Peated Malt | 55 | 110 |
| Akashi White Oak Single Malt | 18 | 36 | | | |
| Akashi White Oak Blended | 7 | 14 | | | |
| Akashi Sherry 5 yr. | 37 | 74 | | | |
| Akashi 7 yr. Bourbon Finish | 34 | 68 | | | |
| Akashi Ume Whiskey | 6 | 12 | | | |
| Nikka Coffey Grain | 14 | 28 | | | |
| Nikka Coffey Malt | 15 | 30 | | | |
| Nikka Days | 8 | 16 | | | |
| Nikka Straight from the Barrel | 13 | 26 | | | |
| Nikka Single Malt Miyagikyo | 16 | 32 | | | |
| Nikka Yoichi | 17 | 34 | | | |
| Shibui Grain Select | 8 | 16 | | | |
| Shibui Pure Malt | 12 | 24 | | | |
| Shibui Pure Malt 10 yr. | 24 | 48 | | | |
| Shibui 10 yr. White Oak | 29 | 58 | | | |
| Masahiro Malt Whiskey | 12 | 24 | | | |
| Masahiro Malt Whiskey | 26 | 52 | | | |
| 12 yr. Oloroso Cask | | | | | |
| Takamine 8 yr. | 18 | 36 | | | |

BOURBON

| | 1oz | 2oz |
|------------------------|-----|-----|
| Maker's Mark | 5.5 | 11 |
| Knob Creek | 7 | 14 |
| Old Forester 86 | 4.5 | 9 |
| Old Forester 100 | 4.5 | 9 |
| Woodford Reserve | 7.5 | 15 |
| Michter's Bourbon | 8.5 | 17 |
| Michter's Sour Mash | 8.5 | 17 |
| Angel's Envy | 9.5 | 19 |
| Wild Turkey 101 | 6 | 12 |
| Old Grand Dad BIB | 4.5 | 9 |
| Legent | 10 | 20 |
| Legent Yamazaki Cask | 28 | 56 |
| Rabbit Hole Cavehill | 12 | 24 |
| Rabbit Hole Dareringer | 16 | 32 |
| Four Roses Small Batch | 7 | 14 |
| St. George Baller | 8 | 16 |

*Subject to Availability

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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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