

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
- Mixed Green Salad** (vg) 14
mixed asian greens, buttermilk dressing, tulip tree fox glove cheese, shaved radish, pickled turnip, anchovy bread crumb
- Chili Shrimp** 22
royal red shrimp, louisiana chili crisp, pickled strawberry, lime ponzu powder, finger lime, lettuce, tempura flakes, cilantro
- Glazed Octopus** 24
grilled & chilled octopus, miso corn puree, mirin caramel, sour corn, crispy garlic
- Sesame Broccolini** (v, gf) 13
benne seed dressing, chili flake, pickled ramp, citrus garlic chips

HOT

- Shishito Peppers** 15
pork sausage, pickled ginger, crispy garlic, bonito flake
- Nashville Hot Oysters** 22
tempura oysters, 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
- Curried Crawfish Pistolettes** 20
crawfish curry, steam bun, creole fat baby mayo, curried lemon oil
- Frito Pie** (v, gf) 20
sea island red pea chili, carolina gold rice, lettuce, scallion, salsa, vegan cheese, fritos
- Corn Fritters** (vg) 18
jalapeño, sweet corn, fat baby mayo
- 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

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
curried tomato sauce, crispy onion	
Scallop	22
cane syrup glaze	
One of Each	48

NOODLE

Creole Pork Ramen	35
pork broth, pork wonton, pork daube glacé, creole mustard caramel, asian green salad	
Mushroom Yakisoba ^(v)	28
seasonal vegetables, preserved mushrooms, tofu, scallion	
Fish & Spaghetti	32
cornmeal fried ky catfish, red miso tomato sauce, ramen noodles, basil, buttermilk hot sauce, parmesan cheese, anchovy breadcrumb	

SWEET

Matcha Cheesecake ^(vg)	16
creole cream cheese, matcha & cocoa powder	
Egg Custard ^(vg)	10
local maple syrup, seasonal fruit, benne seed granola	
Cheese & Fruit ^(vg, gf)	14
seasonal fruits, washed rind cheese amazake, meringue	

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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