

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
- Mixed Green Salad** (vg) 14
mixed asian greens, buttermilk dressing, tulip tree trillium 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** 22
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
- Truffle Ramen Egg** 4
jammy egg, truffle shoyu marinade

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
- Japanese Fried Chicken** (gf) 18
smoked cajun spice, sancho pepper, jezebel sauce, comeback sauce, sake pickles

NOODLE

- Creole Pork Ramen** 28
pork broth, pork daube glacé, creole mustard caramel, asian green salad
- Mushroom Yakisoba** (v) 28
seasonal vegetables, preserved mushrooms, tofu, scallion
- Fish & Spaghetti** 26
cornmeal fried ky catfish, red miso tomato sauce, ramen noodles, basil, parmesan cheese, anchovy breadcrumb
- She-Crab Noodles** 32
chili crab, uni cream, compressed apple, nori, fat baby mayo, scallion, crispy onion

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

SWEET

Matcha Cheesecake ^(vg)	16
creole cream cheese, matcha & cocoa powder	
Egg Custard ^(vg)	10
local maple syrup, seasonal fruit, benne seed granola	
Matsui Brandy Umeshu	14
<i>palate rich with caramelized pineapple, sultana raisin, and lemon curd with a gentle, pickled plum acidity riding out the finish. 2oz, served on ice, 14% abv.</i>	
Raifuku Sake Umeshu	12
<i>aromas of apricot and cinnamon, medium bodied and off-dry on the palate with notes of wild strawberry, finishes tart. aged 2 years. 2 oz, served on ice, 10% abv.</i>	

TEA SERVICE

Oolong
Genmaicha Brown Rice Tea
Hojicha Green Tea
Mugicha Barley Tea

SODA

Coke, Diet Coke
Ale 8
Ginger Beer

SHOW THE
KITCHEN
SOME LOVE!
\$10

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