

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 (vg, gf) 13
carrot, shaved cabbage, shaved radish, benne seed, bonito flake, sorghum ginger dressing
Japanese Potato Salad (vg upon request) 8
sake pickles, benton's bacon, crispy onion, scallion
Sesame Broccolini* (v, gf) 12
chili flake, pickled scallion, citrus garlic crisp, benne seed dressing
Krab Coleslaw* 9
krab, slaw, benne seed, ginger-mayo dressing
Hamachi Crudo* 22
sesame oil, benne seed gomashio, bourbon barrel soy, yuzu marmalade, scallion
Tex Mex Tuna Nachos (gf) 24
dry-aged tuna, yoli masa tortilla chips, serrano, red onion, cilantro, tabasco kanzuri queso, banana guacamole, koji crema
Truffle Ramen Egg* 4
local duck eggs, truffled tare

HOT

Shishito Peppers (v upon request) 15
miso pork, pickled ginger, katsuobushi, crispy onion, scallion
Nashville Hot Fish Cake 14
yuzu kosho, nashville hot spice, ginger mayo
Japanese Fried Chicken 18
lemon, jezebel sauce, alabama white bbq, butter lettuce
Vegetable Tempura (v) 12
eggplant, lotus root, ginger pickled carrot, tempura sauce
Yuzu Pepper Wings (gf) 20
stonecross farms chicken wings, yuzu glaze, yuzu pepper spice, bleu buttermilk dressing
Pork Tonkatsu Steak 34
14oz pork katsu, japanese coleslaw, redevye gravy, bulldog sauce

No separate checks for parties of six or more. Respectfully, a 20% gratuity will be added as well.

*These foods may be served raw or under cooked.

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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NOODLE

- Miso Crawfish Ramen*** 28
smoked sausage, louisiana crawfish, charred cabbage, carrot, miso tare, sour corn
- Fish & Spaghetti** 25
fried catfish, ramen noodles, tomato sauce, basil, parmesan cheese, anchovy breadcrumb
- Mushroom Yakisoba** (v) 26
handmade soba noodles, anson mills sobakoh, preserved mushroom, tofu, okra, carrot, cabbage
- Duck Dipping Noodles** 32
house made soba noodles, roasted duck broth, duck breast, fois gras sausage, tempura lotus root, fresno chili, meyer lemon, roasted garlic oil, shime, scallion

SKEWERS

- Lamb Meatball** 15
ky black bbq glaze, kombu pickles
- Chicken Thigh** (gf upon request) 12
confit lemon, cane sugar tare
- Cajun Sausage** (gf) 12
carolina mop sauce, kombu pickles
- Mushroom*** (v, gf) 12
truffle, benne
- Baby Bell & Mochi** (veg, gf) 14
potato chip, collard green aonori
- Panko Rabbit** 19
pea puree, ginger- carrot slaw
- One of Each** 42

SWEET

- Mochi Beignet Donuts** (vg) 12
sweet rice flour, coffee custard, powdered sugar
- Banana Pudding** (vg, gf upon request) 8
white miso caramel, vanilla tea cookie, whipped cream
- Matcha Cheesecake** (vg) 16
creole cream cheese, cocoa powder

DIGESTIF

- Matsui Brandy Umeshu** 14
palate rich with caramelized pineapple, sultana raisin, and lemon curd with a gentle, pickled plum acidity riding out the finish.
- Raifuku Sake Umeshu** 12
aromas of apricot and cinnamon, medium bodied and off-dry on the palate with notes of wild strawberry, finishes tart, aged 2 years
- Awamori** 8
earthy okinawan spirit with hints of tropical fruit and a clean finish.
- Choya Plum Umeshu** 8
aromas of cherry, plum, and apricot similar to amaretto
- Mizu Shochu** 9
Lemon Grass, Sage & Barley, Green Tea, and Sakura Cask

SHOW THE
KITCHEN
SOME LOVE!
\$10

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