

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)	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, scallion, yuzu marmalade	
Tex Mex Tuna Nachos	22
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	15
miso pork, pickled ginger, katsuobushi, crispy onion, scallion	
Nashville Hot Fish Cake (gf)	14
yuzu kosho, nashville hot spice, ginger mayo	
Japanese Fried Chicken	18
lemon, bulldog 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	
Chicken Rice & Gravy	32
semi-boneless chicken, koji butter, anson mills carolina gold rice, white miso gravy	

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	
Mushroom Yakisoba (v)	26
handmade soba noodles, anson mills sobakoh, preserved mushroom, tofu, okra, carrot, cabbage	
Duck Dipping Noodles	32
house made soba noodles, smoked duck breast, roasted duck broth, fois gras sausage, tempura lotus root, scallion, serrano, meyer lemon, roasted garlic oil, shime	

SKEWERS

Lamb Meatball	15
ky black bbq glaze, kombu pickles	
Chicken Thigh	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)	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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