



ensō
sushi

soup

- Miso Tofu Soup 6
Abalone, Mushroom & Chicken Soup 13
Beef Udon Noodle 16

salad

- Wakame Seaweed 6
Sunomono 6
Cucumber salad
Warm Mushroom Salad 11
Crispy Salmon Skin Salad 12.50
Arugula mixed greens, yuzu sauce

small plates

- Ahi Tuna Poke 15
Shiso tempura topped with marinated tuna
Albacore Carpaccio (SP) 18
Thinly sliced, black caviar torched with garlic olive oil, jalapeños, and citrus soy dressing
Ankimo (C) 14
Monkfish liver, lightly torched, topped with tobiko
BBQ White Tuna (SP) 16
Grilled rare with house special spicy BBQ sauce and white sauce
Crispy Ebi (C) 12
Fried shrimp with sweet ginger soy
Edamame (C) 5.75
(Salted, Spicy or Garlic) Soybean
Grilled Whole Ika (C) 25
Grilled whole squid marinated with house seasoning
Hamachi Kama (C) 14
Grilled hamachi collar with house spices
Hamachi Pepper Fin (SP) 19
Thinly sliced, sesame citrus soy dressing, jalapeños and tobiko
Lamb Yakitori (SP) 13.75
Marinated, grilled with house spices
Miso Sea Bass (C) 26
Baked, marinated with miso
Tempura Plate (C) 11
Seasoned, crispy fried
NEW! Unagi Tempura (C) 16
Seasoned, crispy fried
NEW! Wagyu Gyoza (C) 15
Wagyu beef pot sticker

nigiri & sashimi (2 pc)

- Sake | Salmon 7.25
Maguro | Tuna 8.25
Hamachi | Yellow Tail 11
Shiro Maguro | Albacore 7.50
Hon Maguro | Bluefin Tuna 13
Tako | Octopus 7.50
Ebi (C) | Prawn 7.50
Saba | Mackerel 7.50
Hotate | Scallop 8
Tobiko | Flying Fish Roe 8.25
Ikura | Salmon Roe 10.25
Ama-Ebi | Sweet Shrimp 16
Unagi (C) | Eel 8
Inari (C) | Tofu Skin 7
Walu | Escolar 7
Tamago (C) | Egg Omelet 6
Sashimi Mix | Chef Choice 15 pc 57
Nigiri Plate | Chef Choice 10 pc 45

enso special hand rolls

- California Hand Roll (C) 7.50
Crab mix, cucumber and avocado
Spicy Soft Shell Crab Hand Roll (C) 9.75
Fried soft shell crab, avocado and tobiko
Enso Hand Roll 9.50
Mixed marinated fish, tempura shrimp, tobiko
NEW! Lobster Hand Roll (C) 11.75
Fried lobster, avocado and tobiko

house ramen noodle

- Pork & Chicken based broth, served with soft boiled egg, chashu, mushrooms, daikon sprouts, bamboo shoots 19.75
(Choice of spicy, mild, or not spicy)

special bowls

- Teriyaki Bowl
With broccoli over rice and teriyaki sauce
Salmon 19.25 | Beef 14.25 | Chicken 14.25
NEW! Poke Bowl 22
Raw fish mixed with house sauce, seaweed, edamame and avocado over sushi rice or brown rice
Salmon | Tuna | Tako

(SP) = Spicy (C) = Cooked

Please be advised that all parties of 6 or more will be assessed an 18% Service Charge. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk foodborne illness, especially if you have certain medical conditions.



special rolls

Baccarat Roll 17.75

Spicy tuna, avocado, and crab mix, topped with raw fish mix, tobiko and seaweed wakame

California Roll 13.25

Crab mix, avocado, cucumber, and sesame seeds

Cache Dragon (C) 16

Crab mix and shrimp tempura, topped with eel, avocado, and sesame seeds

Cherry Blossom 21

Salmon and avocado, topped with tuna

Enso Fish Roll 19.75

No rice, raw fish, crab mix, daikon sprouts and avocado wrapped in thin cut cucumber, citrus sauce

Spider Roll (C) 16.75

Soft shell crab, cucumber, avocado, and tobiko

Capay Rainbow Roll 19

Crab mix, raw fish, cucumber, avocado and tobiko

Lemon Hama 20

Eel, cucumber, tamago and avocado, topped with yellowtail, lemon and tobiko

Lobster Roll 22

Soy bean paper, tempura lobster and crab mix, topped with white tuna, avocado, and tobiko

Lucky Jade Roll (C) 16.75

Unagi, vegetable tempura, topped with avocado, tobiko, and crab meat salad

Hapa Hapa 18.75

No rice, assorted fresh fish, tobiko, avocado, lightly fried, with a sweet chile sauce

Salmon Lover Roll 18.75

Salmon, crab mix, and avocado, topped with torched salmon and tobiko

Spicy Capay (SP) 19

Spicy tuna, avocado, and cucumber, topped with raw fish, jalapeño and chili oil

Vegetarian Delight Roll (C) 12

Seasonal vegetable, takuran, cucumber, yamagobo, and avocado, topped with inari

Winning 88 Roll 17.75

Crab mix, avocado and shrimp tempura, topped with torched unagi, tuna and tobiko

NEW! Sunshine Roll (SP) 19

Spicy tuna, tempura shrimp, topped with torched avocado and escolar, sweet chili sauce

NEW! Golden Gate Roll 19

Deep fried California roll, topped with mixed marinated fish, yuzu mayo, spicy mayo, seasoning

NEW! BBQ Roll (SP) 24

Spicy tuna, cucumber, topped with torched albacore, avocado, BBQ red sauce

NEW! Scorpio Roll 24.50

Soft shell crab, cucumber, topped with unagi and salmon, yuzu mayo and unagi sauce

sake

Hot Sake (Sho Chiku Bai)

Carafe 12

Joto Yuzu

Yuzu (Japanese citrus) infused Sake tangy & semi-sweet

Glass 7 | Carafe 20

Konteki “Tears of Dawn”

Daiginjo - silky, dainty, elegant, with lingering finish

300 ml 37

Murai Sugidama “Cedar Ball”

Junmai Ginjo - nutty, tasty, smooth and food friendly

Glass 10 | 720 ml 48

Momokawa Organic

Organic Nigori - rich, tropical & gently sweet

Glass 8 | 750 ml 36

Seikyo Takehara “Mirror of Truth”

Junmai - airy, polite, with notes of young plum & clove honey

Glass 11 | 720 ml 54

Tozai “Snow Maiden”

Junmai Nigori - blizzard-like, right, off-dry & sophisticated

300 ml 22

Yuki No Boshu “Cabin in the Snow”

Junmai Ginjo - tropical, rich & showy, true Northern Beauty

300 ml 34

wine

Choya Umesu

Plum Wine- gently sweet, tangy finish

Glass 7 | 750 ml 35

(Please ask your server for a list of our rotating house wines)

beer

Asahi Dry Large 12 Small 7

Sapporo Large 12

We proudly serve Pepsi products

desserts

No Bake Cheesecake 8

Mochi with Tapioca 9

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