enso sushi

small plates

Ahi Tuna Poke ***16***
Shiso tempura topped with marinated tuna

Ankimo (C) ***15***
Monkfish liver, lightly torched, topped with tobiko

Baked Miso Salmon (C) ***22***
Wok fried sesame kabocha squash, citrus salad

Scallop & Crab Duo ***10***
Crab mix and seared scallops topped with salmon ikura, served with yuzu mayo and cilantro jalapeño herb chutney

BBQ White Tuna (SP) ***22***
Grilled rare with house special spicy BBQ sauce and white sauce

Crispy Ebi (C) ***14***
Fried shrimp with tempura sauce

Edamame (C) ***10***
(Salted, Spicy or Garlic)

Fried Whole Fish (C) ***31***
Fried noodles, yuzu-ponzu sauce, spicy mustard emulsion, shaved radish, herbs

Hamachi Kama (C) ***22***
Grilled hamachi collar with house spices

Hamachi Pepper Fin (SP) ***19***
Thinly sliced, topped with citrus soy dressing, sliced lemons, jalapeños and tobiko

Salmon Pepper Fin ***17***
Seared salmon with jalapeño, crunchy garlic, and yuzu miso sauce

Lamb Yakitori (SP) ***22***
Marinated, grilled with house spices

Golden Asparagus Spears (SP) ***10***
Crispy fried asparagus spears topped with bonito flakes, paired with spicy garlic sauce and yuzu miso sauce

Tempura Plate (C) ***12***
Seasoned, crispy fried

Unagi Tempura (C) ***18***
Seasoned, crispy fried

Wagyu Gyoza (C) ***25***
Wagyu beef pot sticker

Wok Fried Yakisoba Noodles (C) ***12***
Bell pepper, onion, shitake mushroom, radish salad
Add Shrimp ***7*** **| Add Chicken** ***6***

soup

Miso Tofu Soup ***8***

Abalone, Mushroom & Chicken Soup ***13***

Beef Udon Noodle ***18***

salad

Wakame Seaweed ***7***

Sunomono ***6***
Cucumber salad

Warm Mushroom Salad ***13***
Arugula mixed greens, fried mushrooms, yuzu sauce

Crispy Salmon Skin Salad ***14***
Arugula mixed greens, salmon skin, yuzu sauce

house ramen noodle

Pork & chicken based broth, served with soft boiled egg, chashu, mushrooms, bamboo shoots ***21***
(Choice of spicy, mild, or not spicy)

special bowls

Teriyaki Bowl
With broccoli over rice and teriyaki sauce
Salmon ***21*** **| Beef** ***18*** **| Chicken** ***15***

Poke Bowl
Raw fish mix with house sauce, seaweed, edamame, cucumbers, takuan, red radish, kaiware sprouts and avocado over sushi rice
Salmon ***22*** **| Tuna** ***25*** **| Tako** ***22***

Reservations can be made on cachecreek.com or the Cache Creek mobile app. Reservations will be held for a maximum of 10 minutes.

(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 of foodborne illness, especially if you have certain medical conditions.*

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enso sushi

special rolls

Baccarat Roll ***20***
Spicy tuna, avocado, and crab mix, topped with raw fish mix, tobiko and seaweed wakame

California Roll ***15***
Crab mix, avocado, cucumber, and sesame seeds

Cache Dragon (C) ***17***
Crab mix and shrimp tempura, topped with eel, avocado, and sesame seeds

Cherry Blossom ***22***
Salmon and avocado, topped with tuna

Enso Fish Roll ***22***
No rice, raw fish, crab mix, daikon sprouts and avocado wrapped in thin cut cucumber, citrus sauce

Spider Roll (C) ***19***
Soft shell crab, cucumber, avocado, and tobiko

Capay Rainbow Roll ***22***
Crab mix, raw fish, cucumber, avocado and tobiko

Jackpot Roll (SP) ***21***
Spicy tuna, crab mix, tempura shrimp, salmon, avocado, thinly sliced lemon, cilantro and green onion, topped with chili oil and citrus sauce

Scallop Royale (SP) ***22***
Spicy tuna, crab mix, and cucumber topped with avocado, scallop, ponzu sauce and pickled wasabi

Lobster Roll ***24***
Soy bean paper, tempura lobster and crab mix, topped with white tuna, avocado, and tobiko

Lucky Jade Roll (C) ***19***
Unagi, vegetable tempura, topped with avocado, tobiko, and crab mix

Hapa Hapa ***21***
No rice, assorted fresh fish, tobiko, avocado, lightly fried, with a sweet chile sauce

Salmon Lover Roll ***20***
Salmon, crab mix, and avocado, topped with torched salmon and tobiko

Spicy Capay Roll (SP) ***21***
Spicy tuna, avocado, and cucumber, topped with raw fish, jalapeño and chili oil

Vegetarian Delight Roll (C) ***13***
Seasonal vegetable, takuran, cucumber, yamagobo, and avocado, topped with inari

Winning 88 Roll ***20***
Crab mix, avocado and shrimp tempura, topped with torched unagi, tuna and tobiko

Sunshine Roll (SP) ***22***
Spicy tuna, tempura shrimp, topped with torched avocado and escolar, sweet chili sauce

Golden Gate Roll ***21***
Deep-fried California roll, topped with mixed marinated fish, yuzu mayo, spicy mayo, seasoning

nigiri & sashimi (2 pc)

Sake | *Salmon* ***8***
Maguro | *Tuna* ***10***
Hamachi | *Yellow Tail* ***12***
Shiro Maguro | *Albacore* ***9***
Hon Maguro | *Bluefin Tuna* ***15***
Tako | *Octopus* ***9***
Ebi (C) | *Prawn* ***8***
Saba | *Mackerel* ***10***
Hotate | *Scallop* ***9***
Tobiko | *Flying Fish Roe* ***9***
Ikura | *Salmon Roe* ***13***
Ama-Ebi | *Sweet Shrimp* ***16***
Unagi (C) | *Eel* ***10***
Inari (C) | *Tofu Skin* ***7***
Walu | *Escolar* ***9***
Tamago (C) | *Egg Omelet* ***6***
Sashimi Mix | *Chef Choice 15 pc* ***60***
Nigiri Plate | *Chef Choice 10 pc* ***48***

enso specialty hand rolls

California Hand Roll (C) ***8***
Crab mix, cucumber and avocado

Spicy Soft Shell Crab Hand Roll (C) ***11***
Fried soft shell crab, avocado and tobiko

Spicy Tuna Hand Roll (SP) ***10***
Spicy tuna with cucumber

Enso Hand Roll ***10***
Mixed marinted fish, tempura shrimp, tobiko

Lobster Hand Roll (C) ***14***
Fried lobster, avocado and tobiko

We proudly serve Pepsi products

desserts

Japanese Style Matcha Cheesecake ***11***
Yuzu curd, candied ginger, and yuzu marmalade

Green Tea Ice Cream ***6***

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FALL2026