

soup.

miso soup. (vg) seaweed, tofu, leek, white miso base 25

asari soup. clams, leek, bonito flakes & white miso soup 40

buta siru. thinly sliced pork, egg, leek, bonito flakes & white miso soup 40

pork & kimchi soup. thinly sliced pork with kimchee in a spicy soup 35

salad.

wakame salad. (vg) seaweed salad served with goma sesame dressing & spicy sauce 45

tuna mayonaise salad. tuna, mixed lettuce, tomato, onion, cucumber and mayonaise 75

seafood salad. tuna, white marlin, prawns, on a bed of mixed lettuce, cucumber, tomato, served with spicy dressing & goma dressing 95

avocado prawn salad. marinated prawns on a bed of mixed lettuce, avocado, hard boiled egg, black olives with cocktail sauce 75

potato salad. (vg) potato salad with mayonnaise, onion, egg, cucumber 45

appetizers.

edamame. (vg) steamed soya beans 20

agadashi tofu. fried tofu, leek, ginger, radish, bonito flakes in dashi sauce 35

*ask for our vegetarian option

yaki gyoza. pork and chive dumplings 55

buta kakuni. pork belly with sweet soy sauce 70

torino karaage. deep fried chicken pieces served with sweet chilli mayonaise 45

ika piri karaage. deep fried squid served with chilli mayonaise sauce 55

potato croquette. deep fried potatoes, beef, onion, garlic served with japanese bbq sauce 60

okonomiyaki. squid, shrimp, cabbage, leek, mushroom pancake drizzled with japanese bbq sauce, mayonaise, and bonito flakes 80 *ask for our vegetarian option

takoyaki. japanese cake balls, octopus, leek, cheese, bonito with japanese bbq sauce 40

asari butter soyu. stir fried clams with garlic & japanese butter soyu sauce 60

hamaguri yaki. grilled clams with butter soyu sauce 35

yakimono & grill.

yaki tori. 2pcs chicken and leek skewers served with sweet soy sauce 35

gindara yaki. grilled white marlin (150g) served with sweet soy sauce 55

ika yaki. grilled squid (200g) served with butter soy sauce 60

grilled meat & seafood. mixed grilled seafood of white marlin, squid, prawn and mixed grilled beef and chicken served with peanut sauce & butter soy sauce 110

vg - vegetarian. We also offer a full vegan menu

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ensō

tataki.

tuna garlic tataki. raw tuna with garlic butter soy sauce 80

salmon waffu carpaccio. fresh salmon, wasabi and mayonnaise topped with leek, spicy sauce & fried onions 95

gyuniku tataki. rare beef with onion, leek, garlic & ponzu sauce 95

shiro tataki. fresh white marlin with ponzu sauce 60

sashimi (a la carte). 5pcs

maguro sashimi. tuna 70

shiro sashimi. white marlin 55

salmon sashimi. salmon 95

salmon toro sashimi. salmon belly 105

tako sashimi. octopus 70

hamachi sashimi. yellow tail import 240

sashimi moriwase. sashimi combination of tuna, salmon and white marlin 85

royal sashimi moriwase. sashimi combination of tuna, salmon, hamachi import 190

sushi sashimi combination and roll. sushi sashimi combination of tuna, salmon, white marlin & canggu maki roll 145

nigiri. 2 pcs

salmon nigiri sushi. salmon 45

salmon toro nigiri sushi. salmon belly 55

shiro nigiri sushi. white marlin 25

maguro nigiri sushi. tuna 35

unagi nigiri sushi. eel 80

tako nigiri sushi. octopus 35

ebi nigiri sushi. prawn 40

hamachi nigiri sushi. yellow tail import 110

tamago nigiri sushi. egg 20

sushi.

tobiko sushi. flying fish roe sushi 65

kani mayo sushi. crab sushi with mayonnaise 40

unagi kabayaki. grilled eel on sweet soya sauce 165

nebuta sushi. combination of mixed nigiri sushi and cucumber roll 115

tenjin sushi. combination of mixed nigiri sushi and tuna roll 195

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makimono.

teka maki. tuna rolls 45

salmon maki. salmon rolls 70

salmon skin maki. salmon skin roll, 60

negi maguro maki. tuna rolls with leek 50

tuna mayo maki. cooked tuna with mayonnaise roll 60

spicy salmon maki. spicy salmon with mayonnaise rolls 70

salmon borito maki. salmon, cucumber, cabbage, carrot, avocado, fried onion, with wasabi mayonnaise 80

salmon skin temaki. cucumber, fishroe, salmon skin,& mayonnaise 60

california temaki. cucumber, egg, fish roe, avocado, crab stick, tomato with mayonnaise 65

rolls

california roll. crab stick, avocado, cucumber, egg, tomato, orange fish roe & mayonnaise california style 100

rainbow roll. crab stick, cucumber, avocado, tomato, wrapped in mixed fish, with sweet mayonnaise 95

italian roll. crab stick, cucumber, mango, avocado, fish roe, wrapped with salmon, mozzarella cheese & sweet mayonnaise 120

tasmania roll. spicy salmon, avocado, crispy tempura with spicy mayonnaise 120

unagi roll. soft cell crab, avocado, cashew nut, cucumber, mayonnaise wrapped with eel 190

town house roll. soft cell crab, avocado, cucumber, wrapped with mixed fish, topped with fish roe and chili mayonnaise 135

salmon roll. tuna, avocado wrapped with fresh salmon, black fish roe and sweet mayonnaise 140

tuna jacky roll. cucumber, avocado, wrapped with fresh tuna, topped with black & green fish roe, chili mayonnaise 95

lava roll. crab stick, cucumber, avocado, mushrooms, tomato, garlic, prawn topped with chili mayonnaise 135

golden roll. salmon, avocado, crispy tempura wrapped with mango and chilli mayonnaise 95

canggu maki. crab stick, cucumber, tomato, avocado, egg, fish roe with sweet mayonnaise 100

royal blues roll. lobster tempura, cucumber, wrapped with avocado and topped with flying fish and mixed fish roe 230

alaska roll. cucumber, avocado, mayonnaise wrapped with smoked salmon and flying fish, topped with green fish roe 130

prawn tempura roll. prawn tempura, cucumber, sesame seeds and sweet mayonnaise 100

chicken teriyaki roll. fried chicken, cucumber, lettuce wrapped with avocado and sweet mayonnaise 90

luciana roll. salmon, cream cheese, crab stick roll breaded, topped with spicy mayonnaise and eel sauce 120

spicy skin roll. salmon skin, cucumber, crab sauce topped with crispy tempura, black sesame seeds and chili mayonnaise 80

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cold noodles.

zaru udon. cold udon noodles with wasabi, seaweed, leek and soya dipping sauce 55

zaru soba. cold soba noodles with wasabi, seaweed, leek and soya dipping sauce 55

*ask for our vegetarian/vegan option

hot noodles.

tempura udon. prawn and vegetable tempura in a soya sauce broth 85

nabe yaki udon. chicken, egg, leek, mushrooms, hourenso, and prawn tempura in a soya sauce broth 95

curry udon noodles. japanese beef or chicken curry with onion, leek 90

soyu ramen. roasted pork, egg, bean sprout, leek, seafood cake and soyu sauce 75

niniku ramen. roasted pork, egg, bean sprout, leek, somi sauce, seafood cake, garlic 75

yaki ramen. stir fried noodles with, beef or chicken, shrimp, cabbage, carrot, mushrooms, leek, garlic, onion 78 *ask for our vegetarian/vegan option

seafood udon. mixed prawns, clams, fish, chilli, mushrooms with udon noodles in a cream sauce 95

donburi.

katsudon. fried pork or chicken cutlet, beaten egg, leek with sweet soy sauce on rice 75

oyakodon. chicken, beaten egg, leek with soy sauce on rice 65

yakiniku or yakitori don. beef or chicken, carrot, onion, mushrooms, red paprika, green paprika, on rice 95

japanese curry rice bowl. japanese beef curry with potatoes, carrots on rice 100

unagi donburi. grilled eel with sweet soya sauce & rice 175

chirashi sushi. combination sashimi on sushi rice 160

salmon poke bowl. salmon, rice, lettuce, edamame, pickled ginger, seaweed, fried onion, sesame oil and soyu sauce 125

agemono (pan fried)

yakimeshi. fried rice, egg, with pork belly 65

beef teriyaki. pan fried beef, teriyaki sauce, with salad and steamed rice 165

chicken teriyaki. deep fried chicken, teriyaki sauce with salad and steamed rice 85

tonkatsu. deep fried breaded pork cutlet with japanese bbq sauce, salad on rice 95

bbq pork ribs. grilled pork ribs (300 gr) with bbq sauce served with mixed vegetables & french fries 120

tuna steak. grilled tuna (200 gr) and mixed vegetables, potato cubes with honey tomato sauce 125

lemon butter snapper. pan seared snapper fillet (200 gr) with potato cubes, spinach & lemon butter sauce 135

dessert

dorayaki ice cream. stuffed pancakes layered with vanilla ice cream and red beans 55

banana caramel waffle. waffles, red beans, fresh banana and strawberries with vanilla ice-cream and caramel sauce 75

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vegan menu

salad.

tofu salad. tofu, spinach, broccoli, mushroom, seaweed with goma dare sauce 45

goma wakame salad. seaweed, tomato, mix lettuce, with sesame dressing and spicy dressing 65

appetizer.

yasai gyoza. cabbage, garlic, onion, leek, mushrooms, with gyoza sauce 40

dengaku. stir fried tofu, mushrooms, konyaku, eggplant, with sweet miso sauce 55

vegan sushi.

potato sweet corn sushi. potato, cucumber, carrot, corn, 45

inari sushi. carrot, edamame, bamboo shoots, konyaku in tofu pocket 50

vegan roll.

enso vegan roll. cucumber, carrot, avocado, tomato, lettuce, seaweed, served with rucola pesto 95

tempura borito roll. tempura mushrooms, pumpkin, carrot, cabbage, avocado, fried onion, with coriander 70

nattou roll. fermented soya bean rolls with leek 45

potato roll. deep fried sushi tempura roll of potato, carrot, rice 99

hot / cold noodles.

miso ramen. hot shirataki noodles, chinese cabbage, leek, bean sprout, carrot, mushrooms, spinach, bamboo shoots, with miso base & sesame oil 70

hiyashi cha soba. green tea noodles, cucumber, seaweed, tanuki, tomato, ginger, leek, wasabi, soya sauce 65

don buri.

yasai tendon. tempura mushrooms, pumpkin, eggplant, green paprika, carrot, onion served on rice with tempura sauce 60

yasai zoushi. vegetable porridge with carrot, spinach, mushrooms, chinese cabbage, celery 60

tofu poke bowl. tofu, edamame, lettuce, rice, seaweed, pickled ginger, tanuki crumbs, with soyu dressing 70

dessert.

zenzai with mochi. hot red beans with stickie rice cake 30

jackfruit tempura. deep fried jackfruit served with caramilized sugar syrurp 35

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drinks menu

signature cocktails

yuzu collins. roku gin, yuzu syrup, soda, pomelo 140

strawberry chu.hi 110

whiskey hi.ball. 110

enso cloud rum, matcha, milk 110

old time ginger . suntory whiskey, ginger syrup, bitters and charred ginger 130

**classics on request*

white.

house white. id/au.'19 glass 85 bottle 400

matua sauvignon blanc.nz.'17 glass 150 bottle 700

macon villages. fr.'14 glass 150 bottle 700

bottega soave doc classico. it'.17 glass 150 bottle 700

chuo budo grace koshu. jp 17 bottle 1.500

red.

house red.id/au '19 glass 85 bottle 400

matua pinot noir. nz '17. glass 150 bottle 700

chuo budo aka. jp '17 bottle 1.500

rose.

house rose. id/au '19 glass 85 bottle 400

matua rose. nz' 17 glass 150 bottle 700

shirayuri sakura. bottle 1.000

japanese whiskey.

suntory kabukin. 100

tenjuku. 120

hibiki single malt. 350

yamazki single malt. 350

hakushu single malt. 350

sake

tokubetsu honjozo yamadanishiki. 350

hakushika ginjo namachozoshu. 345

jozen mizunogotoshi junmai ginjo. 345

beer

sapparo 65

san miguel pale 50

san miguel light 45

bintang 35

draft bali hai 25

non alcoholic

yuzu soda. 40

coke. sprite. tonic water. ginger ale. soda water 20

equil sparkling. 30

green tea iced/hot. 20

genmaicha tea pot. 30

black tea iced/hot. 20

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