



EN DINING

グランド メニュー

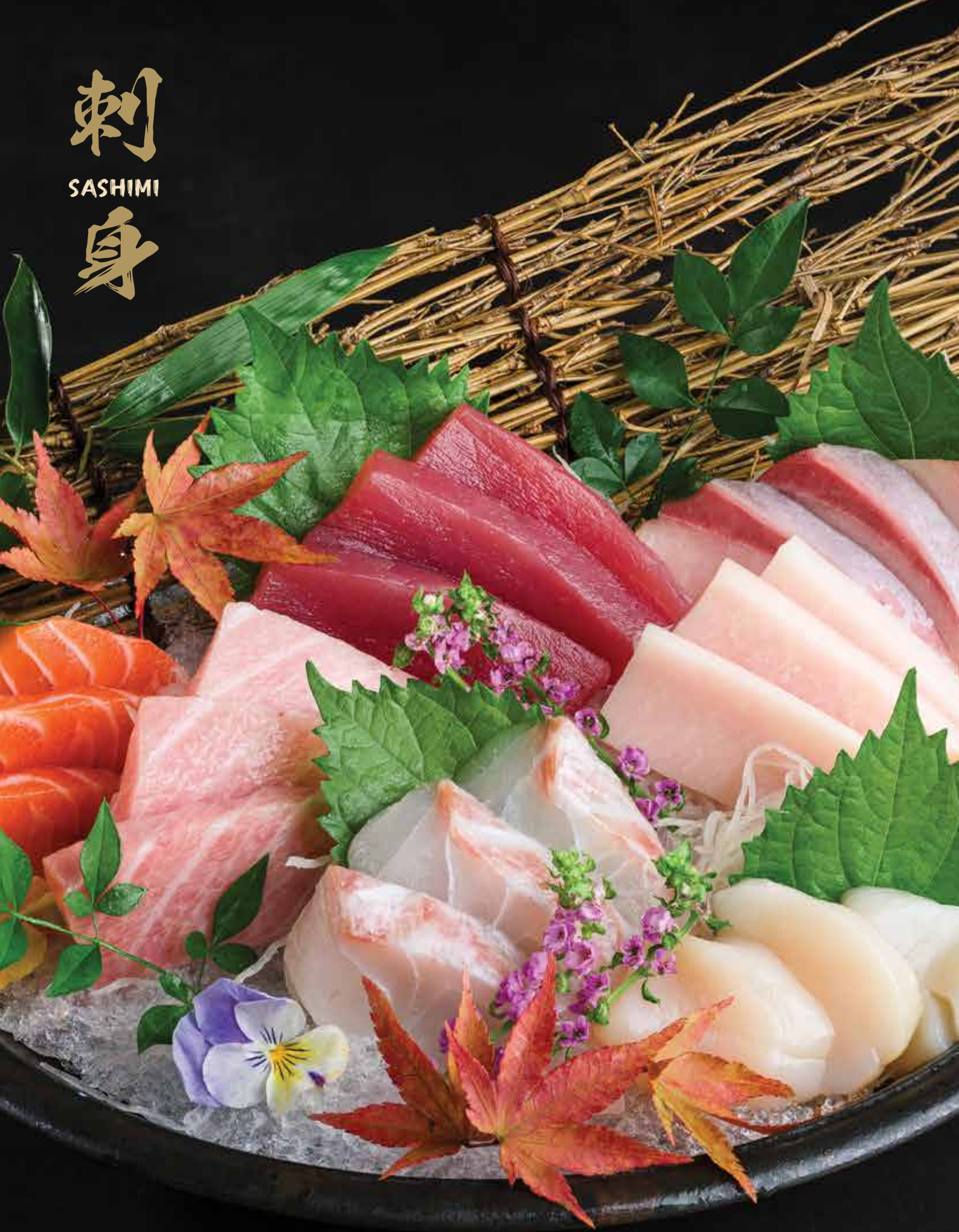
GRAND MENU
(ALA CARTE)

Your classic Japanese restaurant for every occasion!

FROM AFFORDABLE SET LUNCHES, OKINAWAN SPECIALS,
TO AN ALL-YOU-CAN-EAT ALA CARTE JAPANESE BUFFET,
THERE'S ALWAYS SOMETHING FOR EVERYONE AT EN DINING.

刺身

SASHIMI



サーモン
SALMON \$13
Salmon sashimi

サーモンハラス
SALMON BELLY \$18
Salmon belly sashimi

タイ
TAI \$14
Snapper sashimi

ブリ
BURI \$14
Yellowtail sashimi

タコ
TAKO \$14
Octopus sashimi

シメ鯖
SHIME SABA \$15
Soused (vinegared) mackerel sashimi

赤エビ
AKAEBI \$16
Red shrimp (3pcs)

日本牡蠣ポン酢
JAPAN KAKI PONZU \$6
Japanese oyster in ponzu sauce (1pc)

刺身盛り合わせ七点
7 KINDS SASHIMI PLATTER \$65
(3PCS EACH)
Otoro, maguro, buri, salmon, mekajiki, tai, hotate

帆立
HOTATE \$15
Scallop sashimi

マグロ
MAGURO \$15
Lean tuna sashimi

中トロ
CHUTORO (3 PCS) \$23
Medium fatty tuna sashimi

大トロ
OTORO (3 PCS) \$25
Fatty tuna sashimi

いくら
IKURA \$18
Salmon roe (30gm)

メカジキ
MEKAJIKI \$12
Swordfish sashimi

雲丹
UNI \$38
Sea urchin (30gm)

刺身盛り合わせ五点
5 KINDS SASHIMI PLATTER \$42
(3PCS EACH)
Maguro, buri, salmon, tai, hotate

刺身盛り合わせ九点
9 KINDS SASHIMI PLATTER \$108
(3PCS EACH)
Otoro, chutoro, buri, salmon, tai, mekajiki, hotate, akaebi, uni

All sashimi (excluding Akaebi and platters) will be served 5pcs per order.



寿司

SUSHI



サーモン

SALMON
Salmon sushi

\$5

サーモンハラス

SALMON BELLY
Salmon belly sushi

\$7

タイ

TAI
Snapper sushi

\$6

ブリ

BURI
Yellowtail sushi

\$6

タコ

TAKO
Octopus sushi

\$6

ネギトロ

NEGITORO
Minced tuna belly sushi

\$10

一本煮穴子

IPPON NI ANAGO
1pc salt-water eel sushi



\$9

赤エビ

AKAEBI
Red shrimp (2pcs)

\$11

雲丹

UNI (20GM)
2pcs sea urchin wrapped in seaweed & cucumber

\$33

帆立

HOTATE
Scallop sushi

\$9

マグロ

MAGURO
Lean tuna sushi

\$9

中トロ

CHUTORO
Medium fatty tuna sushi

\$17

大トロ

OTORO
Fatty tuna sushi

\$18

玉子

TAMAGO
Japanese egg sushi

\$4

いくら

IKURA
Salmon roe sushi

\$11

炙リシメ鯖

ABURI SHIME SABA
Lightly torched soused (vinegared) mackerel topped with grated ginger and spring onion

\$6

メカジキ

MEKAJIKI
Sword fish

\$6

極握り

KIWAMI NIGIRI (11PCS)
Otoro, akami, tai, buri, salmon, hotate, botan ebi, anago, uni, ikura and tamago yaki sushi

\$45

All sushi (excluding Ippon Ni Anago & Kiwami Nigiri) will be served 2pcs per order

巻 MAKI き

EN ドラゴン 巻き



EN DRAGON (8PCS)

Breaded prawn roll with avocado, topped with flying fish roe

\$20



カリフォルニア巻き

CALIFORNIA (8PCS)

Crabstick, egg and cucumber roll with flying fish roe and mayo

\$15



スパイシーマグロの
タルタルロール

SPICY MAGURO TARTARE (8PCS)

Crabstick, egg and cucumber roll with flying fish roe, topped with tuna tartare in homemade spicy sauce

\$17

ソフトシェル巻き

SPICY SOFT SHELL CRAB (8PCS)

*Soft shell crab and cucumber
roll with flying fish roe and
homemade spicy sauce*

\$22



ネギトロ巻き

NEGITORO (6PCS)

Minced tuna belly roll

\$10



炙りサーモンタルタルロール

ABURI SALMON TARTARE (8PCS)

*Crabstick, egg and cucumber roll with flying
fish roe, topped with lightly torched salmon
with tartare sauce*

\$17



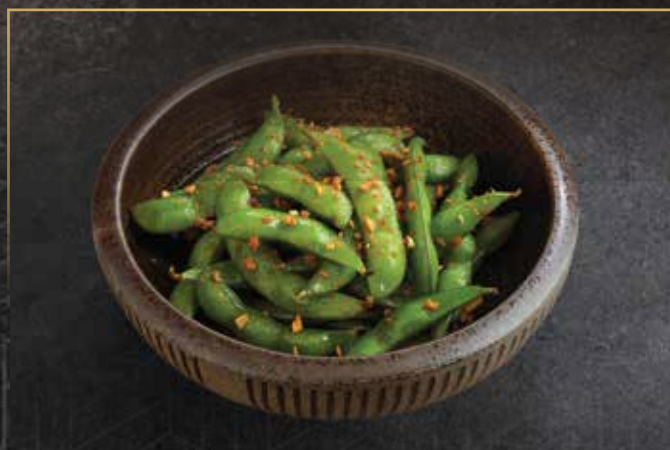
前菜

APPETISER



**JUMBO
SHISHAMO
KARAAGE (3 PCS)**
Deep-fried smelt fish fritters
\$6.8

ししも唐揚げ



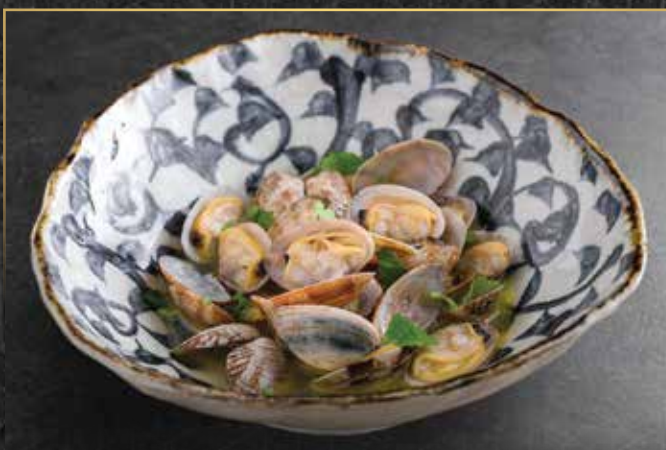
ガーリック枝豆
GARLIC EDAMAME
Stir-fried Japanese soy beans with crispy garlic
\$5.5



川海老
KAWAEBI
Deep-fried river shrimps
\$8



ソフトシェルクラブ唐揚げ
SOFT SHELL CRAB KARAAGE
Deep-fried Japanese soft shell crab
\$14



アサリバター酒蒸し
ASARI BUTTER SAKAMUSHI
Steamed Japanese clams with sake and butter
\$9



炙り博多明太子卵焼き
HAKATA ABURI
MENTAICO TAMAGOYAKI

Japanese omelette with spicy codfish roe and mayonnaise

\$7.5



豚肉餃子
PORK GYOZA

(6 PCS)

Pan-fried pork dumplings

\$8



イカゲソ唐揚げ
IKA KARAAGE
Deep-fried squid

\$10



自家製鶏手羽唐揚げ
TEBASAKI KARAAGE

(3PCS)

Japanese style deep-fried chicken wings

\$8



トリュフフライ
TRUFFLE FRIES
Truffle flavoured french fries

\$8



蓮根チップ
RENKON CHIPS
Deep-fried lotus root chips

\$5



ピータン豆腐
PITAN TOFU
Cold tofu with homemade century egg sauce

\$6.5



茶碗蒸し
CHAWANMUSHI
Japanese steamed egg

\$6

天ぷら盛り合わせ



TEMPURA MORIAWASE

Assorted crispy tempura

\$14



ゴーヤかき揚げ

GOYA KAKIAGE

Deep-fried bittergourd, corn and spam

\$10



エビの天ぷら

EBI TEMPURA

Crispy prawn tempura

\$11



椎茸天ぷら

3 KINDS MUSHROOM TEMPURA

Crispy mixed mushroom tempura

\$15



野菜の天ぷら

YASAI TEMPURA

Crispy vegetable tempura

\$12

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副 SIDES 菜



和風サイコロステーキ

WAFU SAIKORO STEAK

Pan-fried sirloin beef cubes with Japanese wafu sauce

\$23



トリュフ風味イベリ

コ豚のほほ焼き

TRUFFLE KUROBUTA

NIKU NO HOHO

\$16.5

*Braised and grilled pork cheek
with truffle sauce*

北海道豚とんかつ

HOKKAIDO PORK

KATSU

*Deep-fried crispy and succulent
Hokkaido pork katsu*

\$21

ししゃも

JUMBO SHISHAMO

(3PCS)

Grilled smelt fish



\$6.8



スルメイカ

SURUME IKA MARUYAKI

Grilled squid with teriyaki sauce

\$24



鯖塩焼き

SABA SHIO YAKI

Salt-grilled mackerel

\$12

沖縄料理

OKINAWAN
SPECIALS

海ブドウ

UMIBUDO

Sea grapes served
with ponzu sauce

\$8

もずく酢

MOZUKU SU

Okinawan seaweed served
with Japanese sweet vinegar

\$6



クーブイリチー チャーハン

KUBU IRICHI FRIED RICE

Fried rice with Okinawan seaweed and pork

\$14

ジーマミー豆腐

JIMAMI TOFU

Silky peanut tofu

\$5

たこ春巻き

TACO HARUMAKI

Crispy taco spring roll with beef and cheese

\$9

クーブイリチー

KUBU IRICHI

Traditional Okinawan seaweed and pork

\$6

タコライス

TACO RICE

Ground beef, lettuce, cheese and
tomatoes served with Japanese rice

\$13



OKINAWAN
SPECIALS



ゴーヤチャンプルー
GOYA CHAMPURU \$12
Traditional Okinawan-style pan-fried
bitter melon with pork



もやしチャンプルー
MOYASHI CHAMPURU \$9
Traditional Okinawan-style
pan-fried beansprouts with pork



ラフテー
RAFUTE \$12
Traditional Okinawan-style
braised pork belly



サ
SALAD
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ダ



EN 海鮮サラダ
EN KAISEN SALAD
Assorted sashimi with mixed greens
and wasabi dressing
\$14



豆腐サラダ
TOFU SALAD \$10
Silken tofu, mixed greens and goma dressing



サーモンサラダ
SALMON SALAD \$13
Salmon sashimi, cherry tomatoes, mixed greens
and wasabi dressing

宮崎 MIYAZAKI WAGYU 和牛



AWARD-WINNING A4/A5 MIYAZAKI WAGYU

Experience exceptional meat quality with Miyazaki wagyu - a consecutive 4-time winner of Japan's prestigious 'National Wagyu Award' that's known for its incredible marbling, tender texture and unparalleled flavour.

No.1 Champion Miyazaki Wagyu SHABU SHABU

Set includes assorted vegetables,
housemade ponzu sauce and goma sauce

Serves 2 pax



Hokkaido Pork (140g) \$38



A4/A5 Miyazaki Wagyu (140g) \$50

ADD-ON MEAT SLICES

Hokkaido Pork (100g) \$26



A4/A5 Miyazaki Wagyu (100g) \$38



炙り和牛ウニロール ABURI WAGYU UNI CAVIAR MAKI (8PCS)

Crabstick, egg and cucumber roll topped with lightly torched Miyazaki wagyu, sea urchin and caviar

\$36



宮崎和牛焼き肉重 FOIE GRAS WAGYU YAKINIKU JYU

\$35

Miyazaki wagyu and foie gras with onsen egg on rice



宮崎和牛たたき MIYAZAKI WAGYU TATAKI

\$23

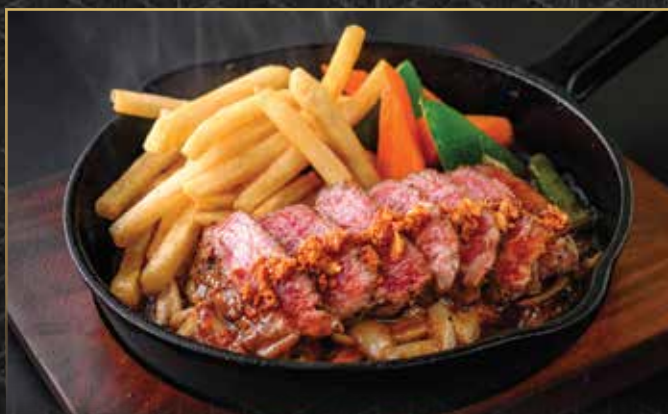
Lightly torched Miyazaki Wagyu with yuzu ponzu sauce and radish



炙り和牛ウニ寿司 ABURI WAGYU UNI SUSHI

\$12

Lightly torched Miyazaki wagyu topped with sea urchin



宮崎和牛ステーキ MIYAZAKI WAGYU STEAK

\$28

Lightly torched Miyazaki wagyu steak served with fries and assorted vegetables



和牛ハンブルク煮込み WAGYU HAMBURG NIKOMI

\$17

Wagyu beef patties in nikomi sauce and assorted vegetables

麺

NOODLES

PREMIUM TONTORO TONKOTSU RAMEN

*Original Japanese pork bone broth ramen with
iberico toroniku cha shu (pork cheek) with ramen egg*

\$16

プレミアム豚骨ラーメン

プレミアム黒エン
ニク豚骨ラーメン

PREMIUM BLACK
TONTORO
TONKOTSU RAMEN

*Original Japanese pork
bone broth ramen with
black garlic and iberico
toroniku cha shu (pork
cheek) and ramen egg*

\$17

プレミアム旨辛
豚骨ラーメン

PREMIUM RED TONTORO
TONKOTSU RAMEN

*Original Japanese pork bone
broth ramen with Japanese
chilli oil, spicy miso paste
and iberico toroniku cha shu
(pork cheek) and ramen egg*

\$17

桜海老ぶっかけうどん

SAKURA EBI BUKAKKE UDON

*Dry udon with sakura shrimps
drizzled with dashi broth*

\$15



和牛又じうどん

WAGYU SUJI UDON

Miyazaki wagyu beef on inaniwa udon

\$16



食 RICE 事



海鮮ちらし丼

11 KINDS KAISEN CHIRASHI DON

Otoro, chutoro, buri, salmon,
tai, mekajiki, hotate, akaebi,
ikura, uni, tamagoyaki

\$38

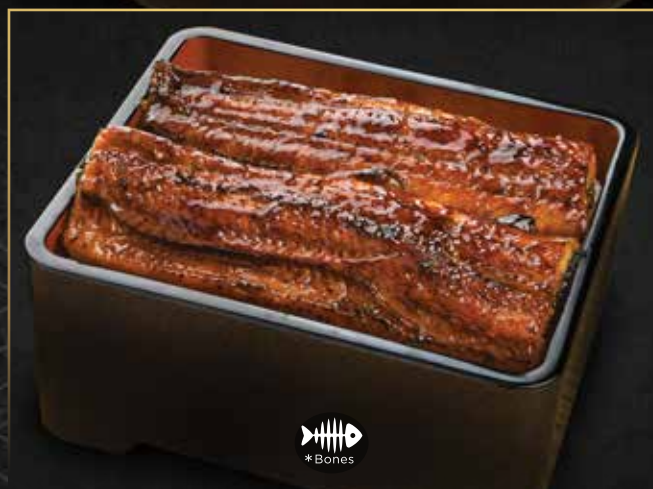


トリュフ風味イペリ コ豚のほほ焼き丼

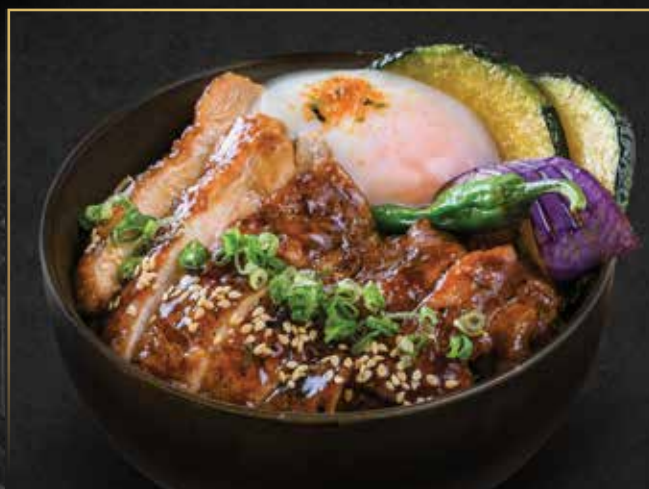
TRUFFLE KUROBUTA NIKU NO HOHO DON

Braised and grilled truffle pork cheek on rice

\$19



鰻重
UNAGI JYU
Grilled eel on rice
\$22



チキン照り焼き丼
TERIYAKI CHICKEN DON
Grilled teriyaki chicken thigh on rice
\$14

鰻
チャーハン



UNAGI
FRIED RICE

*Fried rice with grilled eel
and shredded egg*

\$18

ガーリック
チャーハン



GARLIC
FRIED RICE

*Fried rice with Japanese garlic
chips and Okinawan egg*

\$12

ビーフガーリック
チャーハン



BEEF GARLIC
FRIED RICE

Fried rice with beef and garlic

\$17

デザート

DESSERT



豆腐チーズケーキ TOFU CHEESECAKE

Tofu cheesecake topped with strawberries

\$7



YUZU SORBET
ゆずシャーベット
\$5



VANILLA ICE CREAM
バニラアイスクリーム
\$5



MATCHA ICE CREAM
抹茶アイスクリーム
\$5



BLACK SESAME ICE CREAM
黒ごまアイスクリーム
\$5



MATCHA ZENZAI \$8
抹茶ぜんざい
*Green tea ice cream with red bean,
strawberries and mochi kinako*

HAPPY HOUR

1-FOR-1 HIGHBALLS

CLASSIC JIM BEAM HIGHBALL

\$12 (U.P. \$24)

CLASSIC SUNTORY KAKUBIN
HIGHBALL

\$14 (U.P. \$28)

WINE OF THE MONTH

\$10 / GLASS (U.P. \$12)

\$50 / BOTTLE (U.P. \$60)

HIGHBALL ハイボール

MADE WITH JIM BEAM

TOP UP \$2 FOR SUNTORY KAKUBIN WHISKY

JIM BEAM HIGHBALL

\$12

ジムビーム ハイボール

Whisky with soda

FRUITY HIGHBALL

\$13

フルーティーハイボール

Whisky with soda and fruit flavour

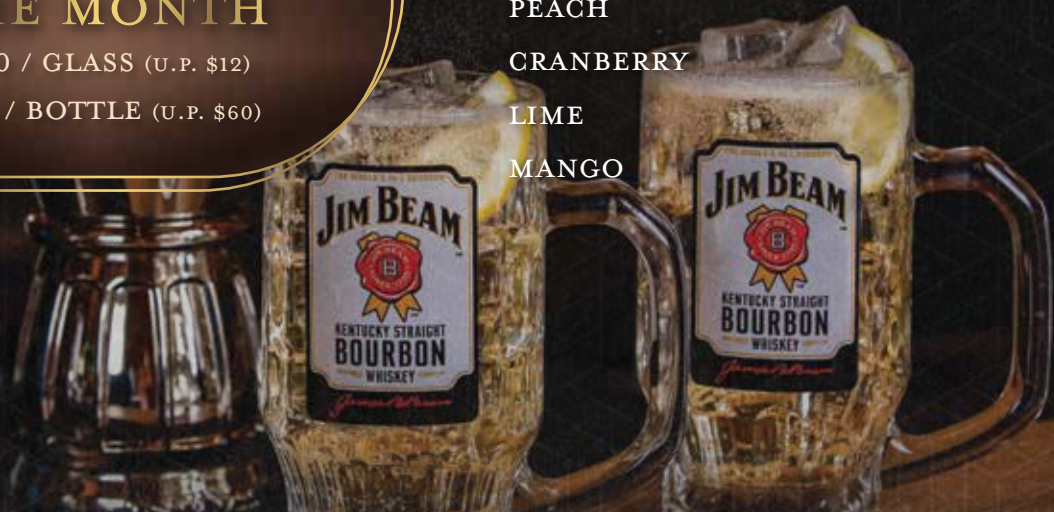
YUZU

PEACH

CRANBERRY

LIME

MANGO



ビール BEER

SAPPORO PREMIUM LAGER

(500ML) \$15

(300ML) \$9

SAPPORO PREMIUM BLACK

(500ML) \$15

(300ML) \$9

カクテル JAPANESE COCKTAIL

ウーロンハイ

OOLONG HAI

Shochu, oolong tea

\$13

クランベリーサワー

CRANBERRY SOUR

Shochu, cranberry juice, soda water

\$13

ライムサワー

LIME SOUR

Shochu, lime juice, soda water

\$13

ゆず蜜サワー

YUZUMITSU SOUR

Shochu, citrus honey, soda water

\$13

カルピスサワー

CALPIS SOUR

Shochu, calpis, soda water

\$13

ピーチサワー

PEACH SOUR

Shochu, peach syrup, soda water

\$13

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日本酒 JAPANESE SAKE

日本酒度表 SAME METER VALUE (SMV)										
-5	-4	-3	-2	-1	0	1	2	3	4	5
Sweet					Neutral					Dry
甘口					中性					辛口

ハウス酒 HOUSEPOUR SAKE

TOMIOH GIN NO TSUKASA

JUNMAI DAIGINJO

富翁 純米大吟醸

Brewed with high-quality rice, fragrant with light rice taste

100ML \$18

180ML \$30

300ML \$45

IMAYO TSUKASA JUNMAI

今代司 純米

Refreshing aroma and clean taste

100ML \$13

180ML \$24

300ML \$38

HAKUSHIKA NADAJIKOMI

白鹿なだじこみ

Slightly dry with a refreshing aftertaste

180ML (HOT/COLD) \$20

300ML (HOT/COLD) \$30

純米大吟醸 JUNMAI DAIGINJO



今代司 純米

IMAYO TSUKASA

JUNMAI (SMV +5)

Refreshing aroma & clean taste

1.8L \$200

720ML \$99



楯野川 清流 純米大吟醸

TATENOKAWA SEIRYU

JUNMAI DAIGINJO (SMV +4)

Light, fruity & vivacious palate with a hint of acidity & a smooth finish

1.8L \$210

720ML \$108

300ML \$52



北川本家 富翁 吟の司

純米大吟醸

TOMIOH GIN NO

TSUKASA JUNMAI

DAIGINJO (SMV +4)

Milled and brewed with high-quality rice

1.8L \$210

720ML \$88



久保田 万寿 純米大吟醸

KUBOTA MANJU JUNMAI

DAIGINJO (SMV +2)

Clean, light & dry with prominent fragrance

720ML \$210



獺祭45 純米大吟醸

DASSAI 45 JUNMAI DAIGINJO (SMV +3)

One of the finest nihonshu sake, marked by flowery & green apple notes

1.8L \$260

720ML \$130

300ML \$70

大吟醸 DAIGINJO



黒龍 大吟醸 KOKURYU DAIGINJO (SMV +2)

Well-rounded, gently aromatic & surprisingly incisive

720ML \$250

花の舞 大吟醸 HANANOMAI DAIGINJO (SMV +7)

Fresh fruity aroma & flavour

720ML \$200

喜多屋 吟の瞳 大吟醸 KITAYA GIN NO HITOMI DAIGINJO (SMV +6)

Exquisite & refreshing taste

720ML \$100

月桂冠 大吟醸 GEKKEIKAN DAIGINJO (SMV +2)

Amazingly fruity aroma & refreshing finish

720ML \$100

小西 ひやしぼり 大吟醸 KONISHI HIYASHIBORI DAIGINJO (SMV +1)

Deep & smooth taste with fruity aroma

720ML \$120

純米吟醸 JUNMAI GINJO



南部美人 雄町 純米吟醸

NANBUBIJIN OMACHI JUNMAI GINJO (SMV +2)

Soft, rich & deep taste

720ML \$135



久保田 千寿 吟醸

KUBOTA SENJU GINJO (SMV +2)

Mild taste with a good finishing

720ML \$99

日本酒 JAPANESE SAKE

日本酒度表 SAME METER VALUE (SMV)										
-5	-4	-3	-2	-1	0	1	2	3	4	5
Sweet 甘口	Slightly Sweet やや甘口		Neutral 無味		Slightly Dry やや口		Dry 口			

本醸造 HONJOZO



開運 祝酒 特別本醸造

KAIUN IWAISAKE TOKUBETSU HONJOZO (SMV +4)

Clear with a hint of amber, this unpasteurized sake has a light taste & slightly sweet aroma

300ML \$45
720ML \$100

美丈夫 特別本醸造

BIJOFU TOKUBETSU HONJOZO (SMV +6)

Well balanced with a clean & elegant finish

720ML \$95

純米 JUNMAI



雪の茅舎 山廃純米

YUKI NO BOSHA YAMAHAI JUNMAI (SMV +1)

Very balanced & tasty Yamahai with a rich confidence & gentle sweetness

720ML \$110

やまとしずく 純米吟醸

YAMATO SHIZUKU JUNMAI (SMV +5)

Light rice taste of a clean sake

720ML \$100

スパークリング SPARKLING



獺祭 純米大吟醸 スパーク

DASSAI SPARKLING HAPPO NIGORI (SMV 0)

Very balanced & tasty Yamahai with a rich confidence & gentle sweetness

360ML \$80

梅酒、焼酎 UMESHU & SHOCHU



山崎プレミアム梅酒 YAMAZAKI PREMIUM UMESHU

Full-bodied plum liqueur aged in toasted oak whisky casks

GLASS \$18 / 720ML \$199

チョーヤ梅酒 CHOYA UMESHU

Traditional Japanese liqueur made in Japan

GLASS \$9 / 180ML \$22 / 300ML \$29



いいちこ 麦焼酎 ICHIKO

Outstanding aroma with an excellent body

GLASS \$9 / 180ML \$25 / 720ML \$100

大河の一滴 麦焼酎 TAIGO NO ITEKI

Slight nose, sweet with a light minty finish

GLASS \$12 / 720ML \$120



富乃宝山 芋焼酎 TOMINO HOUZAN

A sophisticated shochu with a fruity nature

GLASS \$14 / 720ML \$140

黒霧島 芋焼酎 KURO KIRISHIMA

Lightly sweet & slight smoky taste

GLASS \$10 / 180ML \$25 / 720ML \$105



しろ 米焼酎 SHIRO

Clean and easy with an elegant aroma & soft mouthfeel

GLASS \$10 / 720ML \$115

ウイスキー JAPANESE WHISKY



郷音

HIBIKI HARMONY

Blend of Japanese malt and grain whiskies from Yamazaki, Hakushu and Chita

GLASS	\$22
BOTTLE	\$300

ワイン WINE

ハウスワイン HOUSEPOUR WINE



シャルドネ
PIERRE JEAN
COLOMBARD CHARDONNAY
Aroma of light apple and pear with a hint of tropical fruit

GLASS	\$12
BOTTLE	\$60



シャルドネ
PIERRE JEAN MERLOT
Beautifully balanced with hints of black & red fruit

GLASS	\$12
BOTTLE	\$60

白ワイン WHITE WINE



デ ボルトイル ソーヴィニオン
ブランク
DE BORTOLI SAUVIGNON
BLANC, RIVERINA AUSTRALIA
Tropical passionfruit aromas with flavours of lime, lemon and gooseberry notes

BOTTLE	\$89
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ゼナート ピノ グリギオ
ZENATO PINOT GRIGIO
IGT DELLA, VENEZIE
ITALY
Medium body, silky fresh finish

BOTTLE	\$105
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スパークリングワイン SPARKLING WINE



カステルブランク
CASTELLBLANC CAVA, CATALONIA SPAIN
Crisp and bright palate with a long finish

BOTTLE	\$88
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ノンアルコール NON-ALCOHOLIC

マンゴーカルピスウォーター

MANGO CALPIS SODA

Mango juice, Calpis, soda water

\$9

夏の雪

NATSU NO YUKI

Lime juice, blue curacao, Sprite

\$9

オレンジクラッシュ

ORANGE CRUSH

Orange juice, Sprite

\$9

クランベリーレモネード

CRANBERRY LEMONADE

Lime juice, cranberry juice, Sprite

\$9

シェリーテンブル

SHIRLEY TEMPLE

Lime juice, grenadine syrup, ginger ale

\$9

柚子ハニー

YUZU HONEY

Citrus honey, soda water

\$9

コーラ

COKE

\$4

コーラゼロ

COKE ZERO

\$4

スプライト

SPRITE

\$4

ジンジャーエール

GINGER ALE

\$4

ソーダウォーター

SODA WATER

\$4

烏龍茶

OOLONG TEA

\$3

カルピス

CALPIS

\$5

オレンジジュース

ORANGE JUICE

\$5

クランベリージュース

CRANBERRY JUICE

\$5

ライムジュース

LIME JUICE

\$5

マンゴージュース

MANGO JUICE

\$5

アップルジュース

APPLE JUICE

\$5

ボトルウォーター

BOTTLED WATER

\$2

玄米茶(冷/熱)

GENMAI COLD/HOT

\$2

*Refillable Japanese roasted
brown rice cold/hot tea*

