

ENZU

NIGIRI (1PC) & SASHIMI (3PC)

Akami

lean tuna

Chu-Toro

medium fatty tuna

O-Toro

premium fatty tuna

Sake

salmon

Unagi

freshwater eel

Ebi

shrimp

Kanpachi

amberjack

Hamachi

yellow tail

Tamago

omelette

Madai

red snapper

Ika

squid

Ikura

salmon roe

Hotate

scallop

Wagyu

seared beef

Top with Caviar +6

Sashimi Moriwase

chef's selection of premium sashimi · 12 / 24 pieces

Nigiri Moriwase

chef's selection of premium nigiri · 9 / 18 pieces

ENZU OMAKASE MENU

a selection of sushi, robata & chef special items

MAKI ROLLS

Salmon Avocado

kewpie mayo, cucumber, sesame seeds

Spicy Salmon

salmon, tobiko, chili garlic mayo

California

marinated crab, tobiko, avocado

Spicy Tuna

tuna, scallions, chili garlic sauce

Unagi

tamago, cucumber, negi

Tempura Ebi

avocado, spicy mayo, tempura shrimp

Popcorn Shrimp

spicy mayo, yuzu juice, chives

Double Double

yellowtail, onion ponzu, serrano

Dragon Ash

crispy onion, aburi salmon, ponzu, aburi scallop

Crunchy Wagyu

chive, sesame sauce, panko

Double Spicy Tuna

Mexicana kosho, jalapeno, crispy chili

Miso Futomaki (v)

Yama gobo, cucumber, avocado, caramelized apple miso

E N Z U

SUSHI BAR

Tuna tataki

wasabi flakes, charred onion pickles, limon jalapeno sauce

Red Snapper New Style

red snapper sashimi, smoking sesame oil, ponzu

Hamachi Jalapeno

mexicana kosho, cilantro, sweet soy

Beef Tataki

shiso tataki dressing, pickled ginger, sesame

SALADS

Cucumber Sunomono (v)

wakame, rice malt vinegar, sesame seeds

Horenzo no gomaae (v)

baby spinach, crispy shallot, goma dressing

Hamachi Sashimi Salad

yuzu kosho dressing, yuzu juice

HOT DISHES

Steamed Edamame (v)

sea salt

Spicy Edamame (v)

chili oil, sesame, garlic

Miso Soup (v)

silken tofu, wakame, scallions

Chicken Karaage

spicy tomato sauce, japanese curry dip, lemon salt

Wagyu Gyoza

calabasa broth, chayote, jicama, shichimi

Black Cod Gyoza

daikon pickle, limon mexicano miso

Firecracker Eggplant (v)

sticky chilli sauce, coriander, sesame

ROBATA & RICE

Grilled Asparagus

teriyaki sauce

Mushroom Kushi (v)

teriyaki sauce, negi

Charcoal Wakaitori

whole baby chicken, yakitori sauce, shoga, zaramé

Miso Glazed Black Cod

orange, ginger, caramelized miso

Black Angus Striploin

wasabi, karashi, homemade mexican kosho

Lamb Chop

wasabi, karashi, homemade mexican kosho

48 Hour Soy Glazed Beef Short Rib

avocado puree, rice, pickles

Japanese Wagyu A9 Striploin

wasabi, karashi, homemade mexican kosho

Kobe Fried Rice

onsen egg, foie gras, wasabi furikake

Steamed white Rice