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ENNI

Japanese Cuisine & Sushi Bar

Hours:

Monday - Thursday
11:30am - 2:30pm

&

4:30pm - 9:30pm

Friday

11:30am - 2:30pm

&

4:30pm - 10:30pm

Saturday

4:30pm - 10:30pm

Sunday

4:00pm - 9:00pm

600 George Washington Highway
Lincoln, RI 02865

401-333-0366

ennri.com

APPETIZER

FROM KITCHEN

Edamame Boiled soybean lightly salted	5.00	Harumaki Fried pork spring roll	7.00
Edamame Caly Style Tossed in hot sesame oil & garlic	6.00	Hokkaiyaki Sautéed bay scallops with tobico, mayo & wakame	9.00
Shumai (8) Shrimp dumpling	5.50	Beef Tataki Sliced rare beef served w/ponzu sauce	9.50
Vegetable Tempura Seasonal vegetable deep-fried in a light batter	6.50	Soft Shell Crab Tempura (2) Deep-fried soft shell crabs in light batter	12.50
Gyoza Pork & vegetable dumpling	6.25	Shrimp & Veg Tempura Shrimp & vegetable	8.50
Little necks Sakamushi Little necks simmered in sake, garlic & clam sauce	Mkt	Age Dashi Tofu Fried tofu	5.50
Fried Oysters Served with our chef tartar sauce	9.50		

FROM SUSHI BAR

Spicy Tuna Tostadas Minced spicy tuna on top of a rice bed	8.50	Grilled Tuna Tostadas (Open-faced mini sandwiches) Grilled & served with spring mix, mayo & red onion	8.50
Morisu Shrimp in seasoned vinaigrette sauce	9.50	Ebisu Combination of octopus & shrimp in a seasoned vinaigrette sauce	8.50
Tuna Tataki Thinly sliced seared tuna, served with ponzu sauce	11.00	Tuna Tempura Lightly battered tuna, deep-fried to rare, served with ponzu sauce	9.50
Fresh Spring Roll Tuna, salmon, & shrimp with cucumber, lettuce, flying fish roe wrapped with rice paper & served with spring mix mayo & red onion	9.50	Tuna Tartar a la Korean Thinly sliced fresh tuna, marinated with Korean spicy sauce, served with a quail egg & chopped walnuts	9.50
Enn's Nigiri (5 chef special nigiri)	18.00	Takosu Octopus in seasoned vinaigrette sauce	8.50

SALAD

Garden Salad Fresh mixed greens, avocado, tomatoes, cucumbers & sliced red onion served with ginger dressing	3.75	Seaweed Salad Fresh seaweed seasoned with sesame sauce	7.50
Avocado Salad Avocado, crab stick, flying fish roe & cucumber, mixed with mayo sauce	8.00	Smoked Salmon Salad Thin slices of smoked salmon a top fresh mixed greens, avocado, tomatoes, cucumbers & sliced red onion served with seasoned sauce	12.50
Lady Pink Salad Sliced seared tuna on top of fresh mixed greens, avocado, tomatoes, cucumbers & sliced red onion served with seasoned sauce	14.50	Lady White Salad Sliced seared Albacore tuna, fresh mixed greens, avocado, tomatoes, cucumbers & sliced red onion served with seasoned sauce	13.00
Grilled Salmon Salad Grilled salmon on top of fresh mixed greens salad, avocado, tomatoes, cucumbers & sliced red onion served with seasoned sauce	12.50		

ADD SESAME SEEDS TO YOUR SEARED FISH 1.00

"Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness"

Soups

Spicy Miso Seafood 8

Our version of "Chowda"

Shrimp, scallops & veggies simmered in a miso broth finished with chili powder

Clam Soup 8

Little necks served in a clam & miso broth finished with scallions & wakame (seaweed)

Unaju

Grilled fresh water eel served over rice with eel sauce & sesame seeds

Pan Seared Chilean Sea Bass Mkt

Served with rice & vegetables finished with a sweet miso sauce

Washugyu (American Kobe Beef) Mkt

Your choice of 8 oz filet or 12 oz sirloin. Served with noodles & sauteed vegetables finished with truffle butter

Stir Fried Noodles (Yaki)

Udon Noodles - stir fried with seasonal veggies & napa cabbage
Served with a miso soup & salad

Veggie 10 • Pork 12 • Chicken 11
Beef 13 • Shrimp 12 • Scallops 12

Udon Noodle Soup

Plain with wakame seaweed & fish cake 8
Veggie Tempura 11 • Shrimp Tempura 13

Japanese Curry

Served with rice, miso soup & salad

Tempura Vegetables 10

Chicken 12 • Shrimp 13 • Pork 13

Choose Grilled or Agemono

Sushi Dinner 28

Chef's choice of assorted Nigiri sushi & 6 pieces of California maki

Sashimi Dinner 29

Chef's choice of assorted sliced raw fish

ENTRÉE

Served with miso soup & salad

FROM KITCHEN

20

Japanese Teriyaki Angus Hamburg 12

Japanese style meatloaf pan-seared then finished in the oven. Smothered in our teriyaki sauce served with vegetables & rice

Enn's Angus Hamburg 14

Japanese style meatloaf baked with a demi-glace & cream sauce finished with mozzarella cheese. Served with vegetables & rice

TERIYAKI

Broiled to perfection smothered in Our Own Teriyaki Sauce
Served with a miso soup & salad

Mix Grille (choose two) 20

Chicken 13 • Salmon 16 • Beef 18

TEMPURA

Lightly battered & deep-fried
Served with a miso soup & salad

Vegetable 12 • Shrimp & Vegetable 15

AGEMONO

Dipped in a light bread crumb batter & deep-fried with fruit sauce (like a sweet BBQ sauce)
Served with a miso soup & salad

Pork 14 • Chicken 13 • Shrimp 15

FROM SUSHI BAR

Served with a miso soup & salad

Sushi & Sashimi Combo for One 30

Sushi & Sashimi Combo for Two 55

Chef's choice of sushi & sashimi platter, designed for two people, served with 2 miso soups & 2 salads

Chirashi Dinner 26

Assorted fresh sashimi over a bed of seasoned sushi rice

Kids Menu

Teriyaki

Chicken 7 • Beef 9 • Salmon 9

Agemono

Chicken 7 • Pork 8 • Shrimp 8

Tempura

Chicken 7 • Veggie 6 • Veggie & Shrimp 8

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SUSHI A LA CARTE

Nigiri Sushi & Sashimi

Sushi: 1 piece per order, Sashimi: 3 pieces per order

Soy paper available 1.00

* Cooked

	Nigiri Sushi	Sashimi
* Kanikama (Crab Stick)	1.50	4.50
* Tamago (Egg Omelet)	1.75	5.00
* Inari (Sweet-fried Tofu Skin)	1.75	4.50
* Ebi (Shrimp)	2.50	7.00
Ika (Squid)	2.50	7.00
Hokkigai (Surf Clam)	2.25	6.50
Saba (Mackerel)	2.50	7.00
* Tako (Octopus)	2.50	7.00
Sake (Salmon)	2.75	8.00
Tobiko (Flying fish Roe)	2.50	7.00
* Smoked Salmon	2.75	8.00
Seasonal rotating white fish	m/p	m/p
Unagi (Fresh Water Eel)	3.00	8.50
Hamachi (Yellowtail)	3.00	8.50
Binchou (Albacore Tuna)	2.75	8.00
* Anago (Sea Eel) (when available)	3.50	9.00
Ikura (Salmon Roe)	3.00	8.50
Uni (Sea Urchin)	3.50	9.00
Maguro (Tuna)	3.50	9.00
Hotate (Sea Scallop)	3.50	9.00
Tobiko with Quail Egg	3.25	7.75
Ikura with Quail Egg	3.75	9.25
Uni with Quail Egg	3.75	9.25
Chu Toro (Medium Fatty Tuna) (when available)	Mkt. Price	Mkt. Price
Toro (Fatty Tuna) (when available)	Mkt. Price	Mkt. Price
Oh Toro (Oily Tuna) (when available)	Mkt. Price	Mkt. Price

Maki Sushi

Hosomaki

Small Rolls: Seaweed outside, cut into 6 pieces

* Kappa Maki (Cucumber)	4.00
* Oshinko Maki Pickled daikon radish	4.00
* Umeshiso Plum paste & Japanese basil	4.00
* Shiitake Maki Shiitake mushroom	4.00
* Kanpyo Maki Cooked gourd	4.00
* Tempura Asparagus Negihama Maki Scallion & Yellowtail	5.50
Salmon Maki	5.00
Tekka Maki (Tuna)	5.50

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Uramaki Inside-out Rolls

Rice outside, cut into 6 pieces
Hand rolls available

* Cooked

* Avocado Maki	4.25
* Sweet Potato Maki Sweet potato tempura	4.50
* Avocado & Cucumber California Maki	5.00
Crabstick, avocado, cucumber & flying fish roe	6.00
Spicy Salmon	6.00
Salmon, spicy mayo & scallion	
* Salmon Skin Maki	6.00
Salmon skin, cucumber, mountain burdock & scallion topped with bonito flakes	
Spicy Tuna Maki	6.75
Tuna, spicy mayo & scallion	
Spicy Hamachi Maki	6.50
Yellowtail, spicy mayo & scallion	
Spicy Albacore Maki	6.50
Albacore tuna, spicy mayo & scallion	
* Philadelphia Maki	6.50
Smoked salmon, cream cheese, cucumber & scallion	
Mexican	6.75
Tuna, tempura flakes & crushed chili pepper	
Unagi Tempura Maki	7.75
Eel tempura, flying fish roe, Japanese basil & spicy mayo	
Fashion Maki	7.75
Eel, cucumber, avocado, cream cheese, mountain burdock & flying fish roe	
* Una Avo Maki	6.50
Eel & avocado	
* Una Kiju	6.50
Eel & cucumber	
* Tuna Tempura Maki	7.00
Tuna tempura with scallion & eel sauce on top	
* Sunrise Maki	6.50
Fresh mozzarella cheese, sun-dried tomato, Japanese basil, avocado & mayo	
Spicy Scallop Maki	8.00
Scallop, tempura asparagus, flying fish roe & spicy mayo	
* Alaskan Maki	6.75
Smoked salmon, cucumber, sliced onion, avocado & mayo with bonito flakes on top	
* Salad Roll	6.50
Spring mix, red onion, asparagus, cucumber & avocado wrapped in soy paper & tomato	
* Eno Poki Maki	7.50
Albacore tuna, jalapeño, scallions topped with wasabi oil & green tea salt	

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Futomaki

Giant Rolls: cut into 4 pieces

* Cooked

* Veggie Futomaki Cucumber, avocado, asparagus, shiitake mushroom & cooked gourd	6.50
* Futomaki Crab stick, cucumber, egg omelet, fish powder, shiitake mushroom & cooked gourd	6.75
Boston Maki Salmon, lettuce, flying fish roe, avocado & cucumber	7.00
* Rhode Island Maki Chicken teriyaki, lettuce, fried onion & mayo	7.50
Crazy Maki Shrimp tempura, cucumber, avocado, flying fish roe & spicy mayo	8.75
Blue Ocean Maki Crab meat, flying fish roe, lettuce, cucumber, avocado, tempura flakes & spicy mayo	8.50
Spider Maki Soft shell crab tempura, avocado, cucumber, flying fish roe & spicy mayo	11.00
B-52 Maki Crab stick, avocado, flying fish roe & scallion rolled with yellowtail, deep-fried then layered with rice	10.50
RT66 Maki Crab stick, avocado, flying fish roe, & cream cheese rolled with salmon, deep-fried, then layered with rice, served with spicy mayo & sweet sauce	10.50
* Oyster Maki Fried oysters, tobiko, spicy mayo, avocado & lettuce finished with chef tartar sauce	11.00

Fancy Maki

Creative Rolls: cut into 3 pieces

Caterpillar Maki Eel, cucumber, & flying fish roe, wrapped with avocado	10.00
Scorpion Maki Eel, cucumber, flying fish roe & avocado, wrapped with shrimp	11.00
Lincoln Maki Asparagus tempura & sliced onion, wrapped with seared beef & avocado	12.00
Surf & Turf Maki Our Lincoln Maki with maguro tuna layered inside	15.00
Rainbow Maki Crab stick, cucumber, avocado & flying fish roe, wrapped with tuna, salmon, shrimp, white fish, yellowtail & avocado	15.00
Alligator Maki Shrimp tempura, wrapped with eel & avocado, with flying fish roe & scallion on top	17.00
The Lion Roll Spicy hamachi (yellowtail), cucumber, tobiko topped with shrimp & spicy sauce	12.00
Sharon Roll Our California roll topped with eel, avocado, tempura flakes, mayo & eel sauce	12.00
Craig Roll Cream cheese, soft shell crab tempura, cucumber & avocado topped with eel & shrimp	18.00
Crack Roll Salmon, lemon, crab, avocado & asparagus tempura topped with roasted garlic, chopped walnuts, red onion & wasabi mayo	16.00
Trippy Roll Inside: Spicy tuna, salmon, cream cheese, asparagus & cucumber & tempura flakes. On top of roll: White fish yellowtail, salmon & avocado, finished with sriracha sauce (mild spiciness)	18.00
Blaze Roll Spicy tuna, cream cheese, avocado, then roll is deep-fried in tempura batter finished with a sweet & spicy sauce	13.00
Summer Tuna Inside: Avocado, spicy mayo, tobiko, tempura flakes topped with jalapeño & a light creamy vinaigrette Outside: Maguro	15.00
G8 Roll Inside: Crab meat, cucumbers, avocado, tobiko Outside: Tuna, salmon, yellowtail, shrimp, eel, white fish & albacore tuna	22.00

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