



Asian Bistro | Sushi Bar | Hibachi

Soup

Miso Soup	\$2	Wonton Soup	\$3
Clear Soup	\$2	Tom Yum Chicken	\$6
Miso and Clam Soup	\$5	Classic Thai clear hot and sour soup	
Tom Yum Seafood	\$7	Lobster Bisque	\$8
Classic Thai clear hot and sour soup		A classic preparation of velvety lobster soup with hints of sherry	

Salad

All salads prepared with organic greens and vegetables

Ginger Salad	\$6	Kani Salad	\$6
Mixed Greens, Carrots, Cucumber, Tomato, Croutons, Walnuts and Dried Cranberries Tossed with Homemade Ginger Dressing		Crabmeat, Cucumber, Tobiko, Tossed with Chef's Spicy Kewpie Mayo Dressing	
Avocado Salad	\$6	Crispy Duck Salad	\$12
Mixed Green Salad with Ripe Hass Avocado		Mixed Greens, Topped with Sliced Crispy Duck, and Finished with House Special Bistro Dressing.	
Seaweed Salad	\$5		

Seared Tuna or Salmon

\$10

Seaweed Salad and Mixed Greens, with House Special Bistro Dressing, Topped with Flash Seared Pepper Tuna or Salmon

Hot Appetizers

Organic Steamed Edamame	\$5	Seafood Scallion Pancakes	\$10
Vegetable Spring Rolls	\$5	Shrimp, Crabmeat, Scallions	
Shrimp and Vegetable Tempura	\$6	Fresh Vietnamese Spring Roll	\$6
Shumai	\$5	Organic Mixed Greens, Shrimp, Crabmeat, and Cilantro	
Steamed Shrimp Dumplings		ENSO Wings	\$7
Gyoza	\$6	Deep Fried Chicken Wings, Green and Red Peppers, with House Special Bistro Sauce	
Pan Fried Pork and Chicken Dumplings		Chicken Fingers	\$6
Money Bags	\$7	Tempura Battered White Meat Chicken	
Deep Fried Cream Cheese, Crabmeat, Onion and Celery, Wrapped in Wonton Bags		Thai Crispy Calamari	\$8
Salmon Okra Roll	\$7	With House Special Sauce	
Hamachi Kama	\$10	Chicken Lettuce with Pine Nuts	\$8
Broiled #1 Hamachi Cheek		Beef and Asparagus	\$8

Cold Appetizers

Treasure Island	\$10	Yellowtail Jalapeno	\$13
Layered Spicy Tuna, Spicy Salmon, Spicy Yellowtail, Avocado, Lobster, Salad, Topped with Ikura, Served with Chef's Special Sauce		Sliced Yellowtail, Jalapeño, Finished with Chef's Special Sauce	
Enso Tuna Tataki	\$10	Sushi/Sashimi Appetizer	\$9
Seared Sliced Tuna with Shichimi and Chef's Special Sauce		Five Pieces of Assorted Sushi, or Eight Pieces of Assorted Sashimi	
Avocado Bowl	\$10	Tango Mango Ceviche	\$10
Assorted raw fish with Wasabi Yuzu Sauce in Half Avocado		Assorted Raw Fish, Mango, and Fresh Vegetables with Chef's Special Sauce	
		Flaming Scallop	\$12
		Torched Sliced Scallop with Wasabi Yuzu Sauce	
		Salmon Tsunami	\$11
		Mango, Cilantro, Seaweed Salad and Crabmeat, Wrapped with Seared Salmon, Topped with Thin Sliced Jalapeño and Chef's Special Sauce.	

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.



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We Proudly Use Only Organic Sushi Rice in All of Our Sushi and Hand Rolls

Sushi and Sashimi A La Carte

Tuna (Maguro)	\$5	Crab Stick (Kani)	\$5
Salmon (Sake)	\$5	Squid (Ika)	\$5
Fluke (Hirame)	\$5	Salmon Roe (Ikura)	\$5
Mackerel (Saba)	\$5	Eel (Unagi)	\$5
Red Clam (Hokkigai)	\$5	Traffic Light (Green and Red Caviar, with Quail Egg)	\$7
Tobiko (Flying Fish Roe)	\$5	Pepper Tuna	\$6
Egg Omelet (Tamago)	\$4	Yellowtail (Hamachi)	\$5
Uni (Sea Urchin)	\$8	Red Snapper (Tai)	\$5
White Tuna (Escolar)	\$5	Shrimp (Ebi)	\$5
Smoked Salmon	\$5	Octopus (Tako)	\$5
Stripped Bass (Suzuki)	\$5	Sweet Shrimp (Amaebi)	\$7
Scallop	\$6		

Naruto Makimono (6) \$10

(Health starts from Organic and Natural Food: No growth hormones, no antibiotics)

Cucumber Naruto Roll (Flying Fish Roe and Avocado Rolled with Thin Sliced Cucumber)
With Choice of: Crab Stick, Spicy Tuna, Yellowtail, Spicy Salmon, Tuna, or Salmon.

Sushi Bar Entrées

Served with your choice of Soup or Salad

Sushi Dinner	\$20
Ten pieces of chef's choice assorted sushi and one spicy tuna roll	
Sushi and Sashimi Combo	\$24
Six pieces of sushi and ten pieces of sashimi and one California Roll	
Tuna Lover's	\$19
Three Pieces of Sashimi, Five Pieces of Sushi, and One Roll	
Salmon Lover's	\$19
Three Pieces of Sashimi, Five Pieces of Sushi, and One Roll	
Chirashi	\$21
Assorted Fish on Sushi Rice	
Lover's Boat	\$48
Ten pieces of sushi, fifteen pieces of sashimi, one California Roll and Chef's Special Roll	
Sashimi Dinner	\$21
Sixteen Pieces of Assorted Fish and Bowl of Rice	
Sushi for Two	\$41
Eighteen Pieces of Assorted Sushi, One California Roll and One Dragon Roll	
ENSO Sea World Boat	\$82
Chef's Choice of Assorted Sushi, Sashimi, and Maki (50 Pieces)	

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Regular Rolls and Hand Rolls

Substitute Brown or Multigrain Rice \$1

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California Roll	\$5	Tempura Crab Roll	\$6
Crabmeat, Cucumber, Avocado and Caviar		Cooked Salmon Roll	\$6
Philadelphia Roll	\$6	Pan Fried Salmon and Onion with Kewpie Mayonnaise	
Smoked Salmon, Cream Cheese, and Avocado		Peanut and Avocado Roll	\$5
Boston Roll	\$6	Alaskan Roll	\$6
Shrimp, Lettuce, Cucumber, Kewpie Mayonnaise		Salmon, Avocado, and Cucumber	
Dragon Roll	\$10	Spicy Roll	\$6
Eel, Cucumber, Finished with Sliced Avocado and Eel Sauce		Choice of Tuna, Salmon, Yellowtail, Scallop or Shrimp	
Shrimp, Avocado or Cucumber Roll	\$5	Kami Kaze Roll	\$6
Shrimp Tempura Roll	\$7	Spicy Tuna an Spicy Yellowtail with Avocado	
Tempura Shrimp, Cucumber, Avocado, Lettuce, and Caviar, with Eel Sauce		Salmon Skin Roll	\$5
Spider Roll	\$7	Tuna Avocado or Cucumber Roll	\$6
Soft Shell Crab Tempura, Cucumber, Avocado, and Caviar with Eel Sauce		Tuna Roll	\$5
Sweet Potato Roll	\$5	Salmon Roll	\$5
		Yellowtail and Jalapeño Roll	\$6
		Avocado Cheese Roll	\$5

Rice and Noodles

The Following are Available With Your Choice of:

Vegetables: \$11, Chicken \$13, Shrimp \$14, or Steak \$14

Pad Thai	Lo Mein
Fried Rice	Crispy Pad Thai
Yaki Soba	Yaki Udon

Duck Noodle Soup \$15

Roast Duck, Shanghai Bok Choy, With Egg Noodles, in Duck Broth

Nabe Yaki Udon \$14

Noodles in Soup with Chicken, Vegetables, Egg, and Shrimp Tempura

Basil Fried Rice

ENSO Special Fried Rice with Delicious Fresh Basil

Vegetables \$11	Chicken \$13
Shrimp \$14	Steak \$14

Chow Foon

Stir Fried Hefen (Wide Noodles) with Bean Sprouts

Vegetables \$11	Chicken \$13
Shrimp \$14	Steak \$14

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Entrées

All Dishes Served with Rice, Soup or Salad. Multigrain Rice \$2 Extra

We are proud to serve only humanely raised, hormone free chicken, and regionally sourced beef, pork, and duck, in addition to many organic vegetables sourced from the region

Organic Vegetable Stir Fry

\$14

Wok Sautéed Seasonal Vegetables with Chef's Special Sauce

Thai Curry

Prepared with your choice of Red, Yellow, Panang, or Masaman Curry

Vegetable	\$14	Chicken	\$16
Beef	\$17	Shrimp	\$17

Tempura

Lightly battered and fried

Vegetable	\$14	Chicken	\$16
	Shrimp		\$17

Teriyaki

Traditional Japanese Grilled Meal

Vegetable	\$14	Chicken	\$16
NY Strip	\$18	Shrimp	\$17

Basil

Thai Style Sautéed Shrimp or Chicken, with Seasonal Vegetables, in Chef's Special Sauce.

Beef	\$17	Shrimp	\$17
Chicken	\$16	Vegetable	\$14

Kung Pao Chicken

\$15

Sautéed White Meat Chicken, with Peanuts, in a Spicy Brown Sauce

Black Bean Sauce

Traditional Chinese Stir Fry

Pork	\$14	Chicken	\$16
Beef	\$17	Shrimp	\$17

Mango Chicken or Shrimp

With Mixed Seasonal Vegetables in Chef's Special Mango Sauce

Shrimp	\$17	Chicken	\$16
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Hot Green Pepper Beef Slivers

\$16

Shredded Beef with Hot Green Peppers, with Chef's Special Sauce

Sliced Pork with Bamboo Shoots

\$14

Sautéed Pork Loin with Bamboo Shoots, Red and Green Peppers, Wood Ear Mushrooms, and Chef's Special Sauce

Ginger Chicken or Shrimp

Sautéed White Meat Chicken or Shrimp with Green and Red Peppers, Ginger, Green Beans, in Chef's Special Sauce.

Shrimp	\$17	Chicken	\$16
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Korean Pork or Chicken

\$16

Sautéed all Natural Pork Loin with Scallion and Onions, with Spicy Korean Sauce

Paradise Chicken

\$16

White Meat Chicken with Peppers, Peapods, and Black Mushrooms in a Spicy Thai Sauce

Sweet and Sour Chicken

\$16

Lightly Breaded White Meat Chicken with House Made Duck Sauce

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House Specials

All Dishes Served with Rice, Soup or Salad. Multigrain Rice \$2 Extra

We are proud to serve only humanely raised, hormone free chicken, and regionally sourced beef, pork, and duck, in addition to many organic vegetables sourced from the region

Peking Duck (Half or Whole)	\$25 / 45
Traditional preparation, served with scallions, Chinese pancakes, and plum sauce.	
Filet Mignon	\$28
The Choicest Cut of Beef seared to perfection, and served with grilled Napa Cabbage, Spring Rolls, and finished with Sesame Soy Demi Glace	
Live Lobster	MP
With Choice of Ginger Scallion Sauce; Black Bean Sauce; or Salt and Pepper Sauce	
Surf and Turf	\$26
Grilled Lobster Tail, and Sesame, soy, marinated New York Strip. Served with Grilled Asparagus, and caramelized onion sushi rice cake	
Seafood in Bird's Nest	\$25
Shrimp, Scallop, Squid, Lobster Tail, Stir Fried with Garden Vegetables in a Fried Potato Nest	
Crispy Spicy Fish Filet	\$17
Lightly Fried Whitefish with Vegetables in Spicy Szechuan Sauce	
Florida Meets Pittsfield	\$23
Pan Fried Dry Scallops with Multigrain Rice, Grilled Napa Cabbage, and Finished with Lime Ginger Beurre Blanc	
Walnut Shrimp	\$18
Wok seared tender shrimp, with walnuts, fresh vegetables, and finished with Chef's Special Sauce	
Chilean Sea Bass	\$26
Pan Seared and finished with your choice of black bean sauce; ginger scallion sauce; or yuzu miso sauce.	
Soy Lacquered Salmon	\$19
Served with rice and wok flashed green beans	
Summer Shrimp	\$18
Tempura Shrimp with Seasonal Fruit, with Chef's Special Coconut Sauce	
General Tso's Chicken	\$16
With Broccoli	
Okra Chicken	\$16
Wok sautéed healthy okra, onion, pepper, and chicken, in shacha sauce	
Black Mushroom and Shanghai Bok Choy	\$14
Little Neck Clams with Black Bean Sauce with Vegetables	\$15
Tangerine Beef	\$16
Tender Seasoned Fried Beef with Orange Flavored Sauce	

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