



**ENRAKU**  
Japanese Restaurant & Sushi Bar

# SMALL DISH



**Egg Plant Fries 7.95**

Deep Fried Egg Plant  
Served with Miso Sauce



**Stuffed Calamari 9.95**

3pcs. Grilled Baby Calamari Stuffed  
with Zucchini, Onion, and Chopped Calamari.  
Served with House Creamy Sauce



**Creamy Croquette 9.95**

3pcs. Deep Fried Savory  
Breaded Croquette



**Bulgogi Fries /  
Skinny Fries 11.95 / 5.95**

Skinny Fries, Bulgogi, Spicy Mayo,  
Snow truffle powder



**Sesame Chicken 9.95**

Deep Fried Sesame Garlic Marinated  
Chicken Served with Sweet Creamy  
Mayo



**Shishito  
Pepper 8.95**

Pan Fried Japanese  
Shishito Pepper with Sweet  
Soy Sauce. Served with  
Bonito Flakes on Top



**Fried Corn 7.95**

Crispy Fried Corn Tossed with Paprika  
and Cayenne Pepper, Spicy Mayo, Micro  
Cilantro, Sour Cream Sauce



**Mixed Tempura 9.95**

Assorted Shrimp & Vegetable Tempura  
/ Shrimp Only Is Available (4pcs)



**Crispy Rice  
W/ Spicy Tuna\* 14.95**

6pcs. Spicy Tuna, Avocado and Jalapeno  
on Top of Crispy Rice. Served with  
Spicy Mayo and Eel Sauce



**Takoyaki 9.95**

6pcs. Osaka Style Octopus Balls  
Served with Mayo, Takoyaki Sauce,  
and Bonito Flakes on Top.



**Seasonal Oyster\* (6 pcs / 12 pcs) M.P.**

Our Oyster is Shipped Directly from Farms  
All Over The World. Please Ask Our Staff for  
Our Oyster Availability

Crabmeat = Imitation Crabmeat  
Substitutions or additions (Soy Paper, Smelt Egg, Avocado,  
Asparagus, Real Crabmeat, etc.) can be made for an additional charge.

Actual Presentation May Vary.  
Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish,  
or Egg May Increase Your Risk of Foodborne Illness.

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## Edamame 5.95/8.95 (Salted / Spicy Garlic)

Pan Fried Steamed Japanese Soybean Sautéed with Garlic, Sweet Soy Sauce, and Chili Sauce



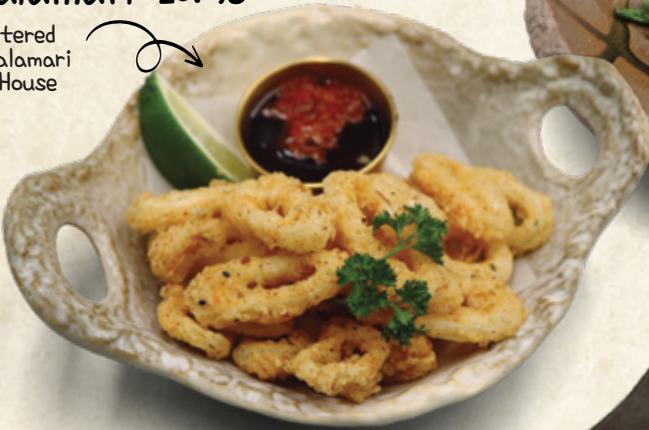
## Baked Green Mussel 10.95

6pcs. Green Mussel Baked With House Bake Mayo. Served With Eel Sauce



## Fried Calamari 10.95

Tempura Battered Deep Fried Calamari Served with House Chili Sauce



## Garlic Green Bean 8.95

Pan Sautéed Green Bean with House Garlic Sauce with Sesame Seed



## Jalapeno Popper 9.95

4pcs. Fried Jalapeno Stuffed With Spicy Tuna And Cream Cheese. Served With Eel Sauce And Spicy Mayo



## Beef Gyoza 8.95

6pcs. Deep Fried Gyoza With Soy Vinegar Sauce



## Rock Shrimp Tempura 12.95

Deep Fried Rock Shrimp Served with Spicy Mayo and Sweet Chili Sauce



## Shrimp Shumai 9.95

5pcs. Steamed Shrimp Dumpling Served With Ponzu



## Tornado Shrimp 10.95

4pcs. Deep Fried Shrimp with Crispy Potato String





# SUSHI \* SASHIMI

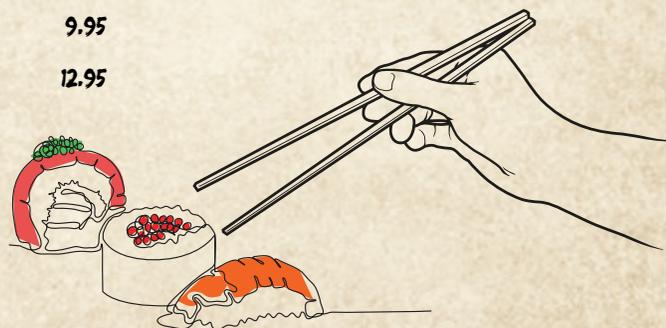
\*Raw/Undercooked

 <b>BLUEFIN TUNA* (AKAMI)</b> Sushi (1pc) 4.95 Sashimi (3pcs/6pcs) 13.95 / 26.95	 <b>FATTY TUNA* (O-TORO)</b> Sushi (1pc) 7.95 Sashimi (3pcs/6pcs) 22.95 / 42.95	 <b>SALMON* (SAKE)</b> Sushi (1pc) 3.50 Sashimi (3pcs/6pcs) 10.50 / 19.95	 <b>SALMON BELLY* (SAKE HARASU)</b> Sushi (1pc) 3.95 Sashimi (3pcs/6pcs) 11.95 / 21.95
 <b>YELLOWTAIL* (HAMACHI)</b> Sushi (1pc) 3.95 Sashimi (3pcs/6pcs) 11.95 / 21.95	 <b>YELLOWTAIL BELLY* (HAMACHI HARASU)</b> Sushi (1pc) 4.50 Sashimi (3pcs/6pcs) 13.50 / 23.95	 <b>ALBACORE* (BINNAGA)</b> Sushi (1pc) 3.50 Sashimi (3pcs/6pcs) 10.50 / 19.95	 <b>HALIBUT* (HIRAME)</b> Sushi (1pc) 4.25 Sashimi (3pcs/6pcs) 12.50 / 22.95
 <b>BLACK SNAPPER* (KURODAI)</b> Sushi (1pc) 3.75 Sashimi (3pcs/6pcs) 10.50 / 20.95	 <b>MACKEREL* (SABA)</b> Sushi (1pc) 3.25 Sashimi (3pcs/6pcs) 9.50 / 17.95	 <b>OCTOPUS* (TAKO)</b> Sushi (1pc) 3.50 Sashimi (3pcs/6pcs) 10.50 / 19.95	 <b>SQUID* (IKA)</b> Sushi (1pc) 3.25 Sashimi (3pcs/6pcs) -
 <b>HOKKAIDO SCALLOP* (HOTATE)</b> Sushi (1pc) 4.50 Sashimi (3pcs/6pcs) -	 <b>SCALLOP* (KOBASHIRA)</b> Sushi (1pc) 3.50 Sashimi (3pcs/6pcs) -	 <b>SWEET SHRIMP* (AMAEBI)</b> Sushi (1pc) 6.50 Sashimi (3pcs/6pcs) -	 <b>SHRIMP* (EBI)</b> Sushi (1pc) 3.25 Sashimi (3pcs/6pcs) -
 <b>FRESHWATER EEL* (UNAGI)</b> Sushi (1pc) 3.50 Sashimi (3pcs/6pcs) -	 <b>SMELT EGG* (MASAGO)</b> Sushi (1pc) 3.50 Sashimi (3pcs/6pcs) -	 <b>SALMON EGG* (IKURA)</b> Sushi (1pc) 4.25 Sashimi (3pcs/6pcs) -	 <b>SEA URCHIN* (UNI)</b> Sushi (2pcs) M.P. Sashimi (6pcs) -
 <b>SWEET EGG* (TAMAGO)</b> Sushi (1pc) 3.25 Sashimi (3pcs/6pcs) -	<h2>HOUSE ROLL</h2> <p>(HAND ROLL IS ALSO AVAILABLE)</p>		

CALIFORNIA ROLL*	6.95
TUNA ROLL*	8.25
YELLOWTAIL ROLL*	7.95
SALMON ROLL*	7.25
SALMON AVOCADO ROLL*	8.25
SALMON MANGO ROLL*	8.75
SALMON SKIN ROLL*	7.25
PHILADELPHIA ROLL*	8.95

SPICY CALIFORNIA ROLL*	7.95
SPICY TUNA ROLL*	7.95
SPICY ALBACORE ROLL*	7.95
SPICY SALMON ROLL*	7.95
EEL & AVOCADO ROLL	9.95
BLUE CRAB ROLL*	12.95

AVOCADO ROLL	6.25
CUCUMBER ROLL	5.25
VEGETABLE ROLL	6.50



Crabmeat = Imitation Crabmeat  
 Substitutions or additions (Soy Paper, Smelt Egg, Avocado,  
 Asparagus, Real Crabmeat, etc.) can be made for an additional charge.

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 Japanese Restaurant & Sushi Bar

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 or Egg May Increase Your Risk of Foodborne Illness.

# SUSHI / SASHIMI COMBO

\*Raw/Undercooked



**UMI PREMIUM SASHIMI\*** 69.95

24pcs of Chef's Choice Assorted Sashimi



**EBISU SASHIMI\*** 54.95

18pcs of Chef's Choice Assorted Sashimi



**GURUME PREMIUM SUSHI\*** 49.95

12pcs of Chef's Choice Premium Assorted Sushi



**TAIRYO SASHIMI\*** 37.95

12pcs of Chef's Choice Assorted Sashimi

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**GURUME PREMIUM SUSHI\*** 49.95

12pcs of Chef's Choice Premium Assorted Sushi



**CHIRASHI\*** 12pcs) 34.95  
18pcs) 47.95  
Chef's Choice Assorted Fresh Sashimi on Sushi Rice



**RAKU SUSHI\*** 26.95

6pcs of Chef's Choice Sushi with California Roll (Spicy Tuna Roll Available Add \$1)



**FUMI SUSHI\*** 34.95

8pcs of Chef's Choice Sushi with Tuna Roll (Tekka Maki)

## SALAD



**ENRAKU SALAD** 12.95

Spring Mix with Granola, Tomato, Cucumber, Avocado, Grated Cheese. Served with House-made Italian Dressing



**BURRATA CAPRESE** 11.95

Burrata with Marinated Tomato, Red Onion, Basil. Served with Balsamic Citrus Vinaigrette



**SASHIMI SALAD\*** 19.95  
Assorted Fresh Sashimi Served on a Bed of Greens and Avocado. Served with Soy Mustard Dressing



**SALMON SKIN SALAD** 13.50  
Baked Salmon Skin with Gobo, Cucumber, Avocado, Tomato on Bed of Green

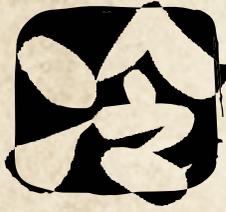


**HOUSE SALAD** 8.95  
Mixed Greens with Ginger Dressing



**SEAWEED AND CUCUMBER SALAD** 8.95  
Seasoned Seaweed Salad with Cucumber

# COLD SIGNATURE



**Yellowtail Jalapeno\*** 19.95

5pcs. Fresh Yellowtail Sashimi with Jalapeno and Cilantro Served with Yuzu Ponzu



**Bora Bora\*** 21.95

5pcs. Spicy Tuna, Scallop, Asparagus, Avocado Wrapped with Tuna Served with Eel Sauce And Soy Mustard Dressing



**Jessica Albacore\*** 19.95

5pcs. Spicy Tuna, Avocado, Asparagus wrapped with Fresh Albacore. Served with House Japanese Dressing.



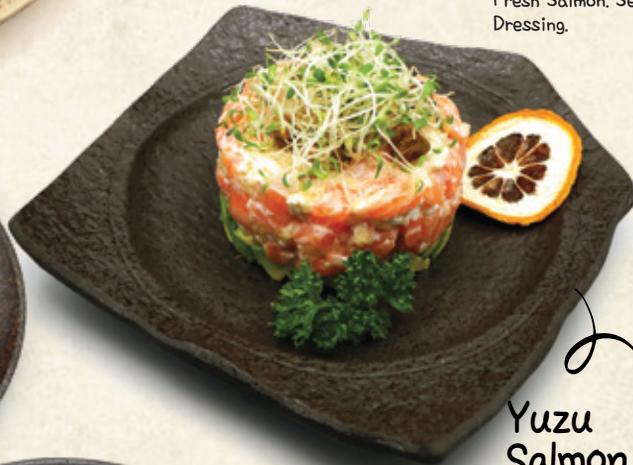
**Salmon Blue Crab\*** 21.95

5pcs. Blue Crab, Avocado Wrapped with Fresh Salmon. Served with Yuzu Citrus Dressing.



**Mango Salmon Special\*** 18.95

5pcs. Spicy Crabmeat, Mango Wrapped with Fresh Salmon with Yuzu Ponzu, Yuzu Kosho



**Yuzu Salmon Tartare\*** 19.95

Salmon Mixed with Cream Cheese, Potato Chips and Yuzu Mayo, Served on Sliced Avocado and Topped with Alfalfa and Lemon Zest, Hollandaise Sauce



**Truffle Salmon\*** 18.95

5pcs. Sliced Fresh Salmon Served with Tomato, Truffle Slice, Truffle Oil



**Crunch Onion Albacore\*** 17.95

5pcs. Sliced Seared Albacore Sashimi and Crunch Onion Served with Sliced Jalapeno, Chili Garlic, Ponzu, Soy Mustard Dressing

Crabmeat = Imitation Crabmeat  
Substitutions or additions (Soy Paper, Smelt Egg, Avocado, Asparagus, Real Crabmeat, etc.) can be made for an additional charge.

# COLD SIGNATURE



**Truffle  
Unagi Sashimi\*** 21.95

5pcs. Baked Unagi Served with Truffle Oil,  
and Truffle Salt, Whole Grain Mustard  
Dressing with Sliced Ginger



**Scallop Uni\*** 24.95

4pcs. Seared Scallop with Fresh Uni on  
Top. Served with Yuzu Miso



**Cajun Tuna Tataki\*** 24.95

5pcs. Blufin Tuna Sashimi Seared with Cajun  
Powder. Served with Rayu, Soy Mustard  
Dressing, Chili Garlic, Crunch Garlic, Spicy  
Chimichurri

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**Halibut Mango Salsa\*** 21.95

5pcs. Fresh Halibut Sashimi Served with Yuzu  
Ponzu, Yuzu Kosho, and Mango Salsa



### Udon W/ Mixed Tempura 17.95

House Made Udon Soup Served with Mixed Tempura on the Side

UDON

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### Suki-yaki Udon 17.95

House-made Udon Soup with Beef Suki-yaki, Shrimp Tempura, Mushroom, Green Onion

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### Spicy Seafood Udon 18.95

Tomato Marinara Based Udon Soup with Seafood and Veggies.



### Chicken Katsu Curry Udon 21.95

Japanese Curry Served with Udon and Chicken Katsu on Hot Stone



### Udon with Katsu (Pork / Chicken) 18.95

House Made Udon Soup Served with Choice of Pork Katsu or Chicken Katsu

### Udon 12.95

House Made Udon soup with Fried Tofu, Green onion, Fish cake, seaweed, Tempura Flakes.



# HOT SIGNATURE



**Fried Rice 11.95**

Stir-fried Rice with Vegetables and Egg

ADD CHICKEN + \$3  
ADD SHRIMP + \$4



**Uni Pasta 23.95**

Creamy Pasta with Fresh Uni, Shredded Seaweed



**Motsu Nabe 37.95**

Japanese-Style Hot Pot with Beef Tripe, Cabbage, Broccoli, Chives, Tofu and Hint of Spice



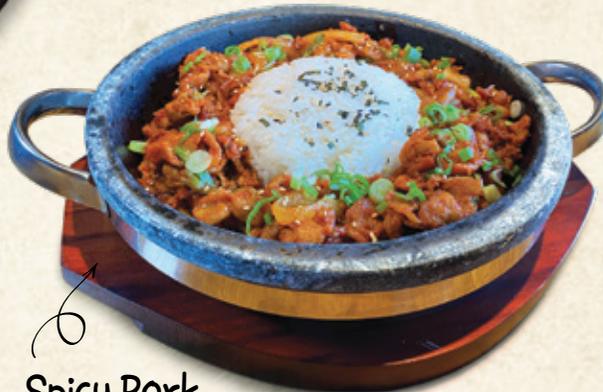
**Mentaiko Pasta 21.95**

Creamy Pasta with Mentaiko, Shredded Shiso



**Tepan Style Hot Stone 39.95**

Tepanyaki Ribeye Steak Served with Grilled Shrimp, Fried Veggie, and Fried Rice



**Spicy Pork Hot Stone 21.95**

Spicy Marinated Pork and Vegetables Served with Garlic Rice on Hot Stone



**Bulgogi Hot Stone 21.95**

Thinly Sliced Marinated Beef and Vegetables Served with Garlic Rice on Hot Stone



**Pork/Chicken Curry Katsu 21.95**

Japanese Curry Served with Rice and Choice of a Chicken or Pork Katsu



**Hot Stone**

**Salmon 21.95**

Salmon, Masago, Seaweed, Red Ginger, Green Onion, Fuku, jinzuke, Pickled Radish, Teriyaki Sauce with Rice on Hot Stone

**Beef 18.95**

**Chicken 16.95**

Choice of your Protein, Red Ginger, Green Onion, Fuku, jinzuke, Pickled Radish, Teriyaki Sauce with Rice on Hot Stone

Crabmeat = Imitation Crabmeat  
Substitutions or additions (Soy Paper, Smelt Egg, Avocado, Asparagus, Real Crabmeat, etc.) can be made for an additional charge.



**ALASKAN ROLL\*** 16.95

In: Crabmeat, Avocado  
Out: Fresh Salmon, Red Onion  
Sauce: Soy Mustard Dressing

**CHEF'S**



**BUY ONE  
GET ONE  
50% OFF**

Dine-in Only

**SPECIAL ROLL**

**新鮮**



NO RICE

**SHOGUN WARRIOR ROLL\*** 18.50

In: Tuna, Salmon, Yellowtail, Albacore, Crabmeat, Avocado  
Out: Cucumber Wrap  
Sauce: Soy Mustard Dressing



**SNOW WHITE ROLL\*** 17.95

In: Tuna, Salmon, Yellowtail, Crabmeat, Avocado  
Out: Wrapped with Soy Paper



NO RICE

**EX-GIRLFRIEND ROLL\*** 17.75

In: Crabmeat, Spicy Tuna Wrapped with Soy Paper  
Out: Tuna, Salmon, Yellowtail, Masago, Green Onion  
Sauce: Soy Mustard Dressing, Ponzu



NO RICE

**HONEYMOON ROLL\*** 16.95

In: Crabmeat, Shrimp, Avocado, Cucumber  
Wrapped with Soy Paper  
Out: Fresh Salmon  
Sauce: Soy Mustard



**YELLOW ROSE ROLL\*** 17.50

In: Avocado, Gobo, Cucumber  
Out: Yellowtail, Jalapeno, Micro Cilantro  
Sauce: Spicy Ponzu



**GIANT SALMON ROLL\*** 17.50

In: Crabmeat, Avocado  
Out: Spicy Salmon, Fresh Salmon  
Sauce: Spicy Mayo, Spicy Ponzu



**BAJA CALIFORNIA ROLL\*** 16.95

In: Spicy Tuna, Cucumber  
Out: Yellowtail, Jalapeno  
Sauce: Ponzu



**FIRE IN THE ROLL\*** 16.95

In: Crabmeat, Cilantro, Onion  
Out: Spicy Tuna, Albacore, Jalapeno  
Sauce: Spicy Ponzu



**LEMON SALMON ROLL\*** 17.50

In: Cucumber, Avocado, Salmon  
Out: Salmon, Sliced Lemon  
Sauce: Ponzu Sauce



**HAWAIIAN ROLL\*** 17.25

In: Spicy Tuna, Cucumber  
Out: Fresh Tuna, Avocado



**CAJUN TUNA ROLL\*** 16.75

In: Spicy Tuna, Cucumber  
Out: Fresh Tuna Seared with Cajun Powder,  
Green Onion  
Sauce: Rayu, Soy Mustard Dressing



**RED DRAGON ROLL\*** 16.25

In: Crabmeat, Avocado, Asparagus  
Out: Tuna, Garlic Crunch  
Sauce: Eel Sauce



**TIGER ROLL\*** 16.25

In: California Roll  
Out: Fresh Salmon, Baked Freshwater Eel  
Sauce: Eel Sauce



**RAINBOW ROLL\*** 16.25

In: Crabmeat, Avocado  
Out: Tuna, Salmon, Albacore,  
Shrimp, Avocado



**SUPER PHILLY ROLL\*** 16.25

In: Fresh Salmon, Avocado, Cream Cheese  
Out: Fresh Salmon



BAKED

**KING ROLL\*** 16.95

In: Shrimp Tempura, Crabmeat, Avocado  
Out: Baked Salmon, Green Onion  
Sauce: Bake Spicy Mayo, Eel Sauce



BAKED

**VOLCANO ROLL** 17.50

In: Crabmeat, Avocado  
Out: Baked Crawfish, Baked Scallop, Crunch Powder,  
Green Onion, Masago, Micro Cilantro  
Sauce: Eel Sauce, Wasabi Mayo



BAKED

**BAKED SPICY SALMON ROLL\*** 16.25

In: Spicy Crabmeat, Avocado  
Out: Baked Salmon, Masago, Green Onion  
Sauce: Bake Spicy Mayo, Eel Sauce



BAKED

**BABY ROCKSTAR ROLL\*** 16.95

In: Crabmeat, Avocado  
Out: Baked Crawfish, Masago, Green Onion  
Sauce: Bake Mayo, Eel Sauce, Wasabi Mayo



BAKED

**B.S.C.R.\*** 16.25

In: Crabmeat, Avocado  
Out: Baked Scallop, Masago, Green Onion  
Sauce: Eel Sauce, Wasabi Mayo



BAKED

**CATERPILLAR ROLL** 15.25

In: Freshwater Eel, Crabmeat, Cucumber  
Out: Avocado  
Sauce: Eel Sauce



BAKED

**SNOW CONE ROLL\*** 16.25

In: Crabmeat, Avocado  
Out: Spicy Albacore, Crawfish, Masago,  
Green Onion  
Sauce: Bake Mayo, Eel Sauce



BAKED

**BAKED SALMON ROLL\*** 16.25

In: Crabmeat, Avocado  
Out: Baked Salmon, Masago, Green Onion  
Sauce: Bake Mayo, Eel Sauce



BAKED

**CALI-LAND ROLL\*** 13.50

In: Crabmeat, Avocado  
Out: Cream Cheese, Masago, Green Onion  
Sauce: Baked Mayo, Eel Sauce

## HARMONY ROLL\* 16.50

In: Salmon, Crab Meat, Spicy Tuna, Avocado,  
Cucumber, Asparagus  
Out: Soy Paper  
Sauce: Garlic Mayo,  
Soy Mustard



**ENRAKU**

# NEW SPECIAL ROLL

## DOUBLE SALMON ROLL\* 16.95

In: Spicy Salmon, Cucumber  
Out: Deep Fried Salmon  
Sauce: Eel Sauce, Spicy Mayo



## CHO ROLL\* 16.50

In: Shrimp Tempura, Avocado, Asparagus  
Out: Basil Butter Torched Salmon, Lemon Pepper,  
Chopped Red Onion  
Sauce: Japanese Dressing



## YAMA ROLL 15.95

In: Deep Fried Salmon, Avocado, Asparagus  
Out: Baby Argula, Sesame Seed  
Sauce: Garlice Mayo, Truffle Ponzu

## SUPER VEGGIE ROLL\* 14.95

In: Cucumber, Gobo, Asparagus,  
Pickled Radish, Fukujin Zuke  
Out: Fried Seaweed  
Sauce: Spicy Ponzu  
Salsa Sauce



**ENRAKU'S**

# RECOMMENDATION

**UNI PASTA 23.95**

Creamy Pasta with Fresh Uni (Sea Urchin), Shredded Seaweed



**FRIED CORN 7.95**

Crispy Fried Corn Tossed with Paprika and Cayenne Pepper, Spicy Mayo, Micro Cilantro, Sour Cream Sauce



**MENTAIKO PASTA 21.95**

Creamy Pasta with Mentaiko, Cut Shiso



**BURRATA CAPRESE 11.95**

Burrata with Marinated Tomato, Red Onion, Basil. Served with Balsamic Citrus Vinaigrette



**MOTSU NABE 37.95**

Japanese-Style Hot Pot with Beef Tripe, Cabbage, Broccoli, Chives, Tofu and Hint of Spice





**CRUNCH SPIDER ROLL\*** 16.75

In: Crabmeat, Avocado, Cucumber, Softshell Crab  
Out: Spicy Tuna, Crunch Powder  
Sauce: Eel Sauce



**IN & OUT SHRIMP ROLL\*** 15.95

In: Shrimp Tempura, Crabmeat, Cucumber  
Out: Shrimp, Avocado  
Sauce: Eel Sauce



**HOT NIGHT ROLL\*** 16.25

In: Shrimp Tempura, Crabmeat, Avocado, Cucumber  
Out: Spicy Tuna, Crunch Powder  
Sauce: Eel Sauce, Spicy Mayo



**OMG ROLL\*** 16.25

In: Shrimp Tempura, Crabmeat, Avocado, Cucumber  
Out: Spicy Crabmeat, Crunch Powder  
Sauce: Eel Sauce, Spicy Mayo, Sriracha



**CAPTAIN AMERICA\*** 18.95

In: Shrimp Tempura, Spicy Tuna, Cucumber  
Out: Freshwater Eel, Avocado, Crawfish Tempura, Crunch Powder  
Sauce: Eel Sauce, Garlic Mayo



**TORNADO ROLL\*** 17.25

In: Spicy Tuna, Crabmeat, Avocado, Soy Paper  
Out: Whole Roll Deep Fried with Potato String  
Sauce: Eel Sauce, Spicy Mayo



**ISLAND ROLL\*** 16.75

In: Shrimp Tempura, Spicy Crabmeat  
Out: Salmon, Avocado, Shrimp, House Mango Salsa  
Sauce: Spicy Mayo, Spicy Ponzu



**SALMON LOVER\*** 16.75

In: Shrimp Tempura, Crabmeat, Cucumber  
Out: Fresh Salmon  
Sauce: Eel Sauce



**GOLDEN TIGER ROLL\*** 16.50

In: Shrimp Tempura, Avocado, Cream Cheese  
Out: Deep Fried Whole Roll, Spicy Crabmeat on Top  
Sauce: Eel Sauce, Spicy Mayo, Wasabi Mayo



**COCONUT SHRIMP ROLL\*** 16.25

In: Coconut Shrimp Tempura, Crabmeat, Cream Cheese  
Out: Tuna, Salmon, Avocado, Coconut Flakes  
Sauce: Creamy Coconut Mayo



**SUPER DRAGON ROLL\*** 16.25

In: Shrimp Tempura, Crabmeat, Avocado, Cucumber  
Out: Freshwater Eel, Avocado, Crunch Powder  
Sauce: Eel Sauce



**ELOTE ROLL\*** 16.50

In: Spicy Crabmeat, Avocado, Cream Cheese  
Out: Soy Paper, Fried Corn, Micro Cilantro  
Sauce: Spicy Mayo, Wasabi Mayo, Sour Cream



**SUPER CRUNCH ROLL\*** 16.25

In: Shrimp Tempura, Crabmeat, Cream Cheese  
Out: Shrimp, Avocado, Crunch Powder  
Sauce: Eel Sauce

# 天小田

**BUY ONE GET ONE 50% OFF**  
Dine-in Only

## CHEF'S SPECIAL ROLL



**CALIENTE ROLL\*** 16.25

In: Shrimp Tempura, Crabmeat, Avocado, Spicy Tuna, Soy Paper  
Out: Seared Albacore, Slice Jalapeno  
Sauce: Jalapeno Salsa Sauce



**TRUFFLE HUNTER\*** 17.25

In: Shrimp Tempura, Crabmeat, Avocado  
Out: Tuna, Salmon, Red Onion, Kizami Wasabi  
Sauce: Japanese Dressing, Truffle Oil



**ROCK SHRIMP TEMPURA ROLL\*** 16.95

In: Spicy Tuna, Avocado  
Out: Deep Fried Shrimp Tossed with Creamy Mayo  
Sauce: Spicy Mayo, Sweet Chili Sauce



**BIKINI ROLL** 16.95

In: Shrimp Tempura, Spicy Tuna, Cucumber  
Out: Tuna, Salmon, Slice Jalapeno  
Sauce: Eel Sauce, Spicy Mayo



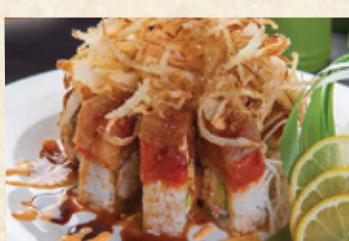
**FANTASY ROLL\*** 15.95

In: Shrimp Tempura, Spicy Tuna, Cucumber  
Out: Avocado  
Sauce: Eel Sauce, Spicy Mayo



**POPCORN ROLL\*** 16.25

In: Crabmeat, Avocado  
Out: Deep Fried Crawfish  
Sauce: Eel Sauce, Spicy Mayo, Sweet Chili Sauce



**CRISPY ONION ALBACORE ROLL\*** 16.50

In: Shrimp Tempura, Spicy Tuna, Avocado  
Out: Seared Albacore, Fried Onion  
Sauce: Eel Sauce, Spicy Mayo



**SPIDER ROLL\*** 15.95

In: Deep Fried Soft Shell Crab, Crabmeat, Avocado, Cucumber, Gobo  
Out: Crunch Powder  
Sauce: Eel Sauce



**GEISHA ROLL\*** 16.95

In: Shrimp Tempura, Spicy Tuna, Cucumber  
Out: Seared Tuna, Jalapeno, Red Onion  
Sauce: Eel Sauce, Soy Mustard Dressing



**CALIFORNIA TEMPURA ROLL** 12.95

In: Crabmeat, Avocado  
Out: Whole Roll Deep Fried  
Sauce: Eel Sauce



**SPICY TUNA TEMPURA ROLL** 13.95

In: Spicy Tuna, Avocado  
Out: Whole Roll Deep Fried  
Sauce: Eel Sauce, Spicy Mayo



**VEGAS ROLL** 14.25

In: Salmon, Crabmeat, Avocado, Creamcheese  
Out: Whole Roll Deep Fried  
Sauce: Eel Sauce

# BENTO COMBINATION

<b>LUNCH:</b>	<b>17.95</b>	<b>19.95</b>
OPEN-4:00PM	2 ITEMS	3 ITEMS
<b>DINNER:</b>	<b>20.95</b>	<b>23.95</b>
4:00PM-CLOSE	2 ITEMS	3 ITEMS

## CREATE YOUR OWN BENTO COMBINATION PICK ANY 2 OR 3 ITEMS

Served with Miso Soup, Salad, and White Rice. / Each Item Can't be Duplicated for Combination.

### MEAT

CHICKEN TERIYAKI  
BEEF TERIYAKI +\$2  
SALMON TERIYAKI +\$2  
BULGOGI  
SPICY PORK  
PORK KATSU  
CHICKEN KATSU

### FRIED | STEAM

SESAME CHICKEN  
MIXED TEMPURA  
BEEF GYOZA (4PCS)  
TAKOYAKI (4PCS)  
SHRIMP SHUMAI (4PCS)

### SUSHI

CALIFORNIA ROLL  
AVOCADO ROLL  
CUCUMBER ROLL  
SPICY TUNA ROLL +\$2  
SPICY ALBACORE ROLL +\$2  
SALMON AVOCADO ROLL +\$2  
SHRIMP TEMPURA ROLL (5PCS) +\$2  
4PCS SASHIMI +\$4  
(TUNA, SALMON, SHRIMP, SHRIMP)  
4PCS SUSHI +\$4  
(TUNA, SALMON, YELLOWTAIL, ALBACORE)



## KIDS MEAL

**\$12.95**

CHICKEN TENDER  
OR  
CHICKEN TERIYAKI

COME WITH SKINNY FRIES, STEAM RICE,  
AND ROASTED SEAWEED

\*Age 10 or Younger \*Dine-In Only

Crabmeat = Imitation Crabmeat  
Substitutions or additions (Soy Paper, Smelt Egg, Avocado,  
Asparagus, Real Crabmeat, etc.) can be made for an additional charge.

**ENRAKU**  
Japanese Restaurant & Sushi Bar

Actual Presentation May Vary.  
Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish,  
or Egg May Increase Your Risk of Foodborne Illness.

**獺 DASSAI 23**  
**PREMIUM**  
 Rice polished down to 23%, which is a pretty high polish for a flagship product. Their hard work gives us a sake with an enticing aroma and a honey-esque sweetness  
 \*Pairings: Sushi, Sashimi, Scallop, Oyster, Cooked white Fish  
**720ml 149.95**

**獺 DASSAI 39**  
 A Skillfully Balanced Sake That Strikes a Wonderful Compromise between Dassai "23" and "45" with Higher Acidity, and a Creamy Texture  
 Alcohol : 16%  
**720ml 79.95**

**獺 DASSAI 45 OTTER FESTIVAL**  
 Smv +3.0 (Light & Dry) with Engaging Flavors and Easy Pair-Ability Its No Wonder That this Sake is Popular in Japan and The U.S  
 \*Pairings: Sushi, Sashimi, Cheese, Oysters, Clams, Tofu, Grilled Chicken  
**300ml 21.95**

**獺 DASSAI 45 SPARKLING**  
 Dassai 45 sparkling has arefreshing finish and a smooth, fragrant flavor and aroma. It is lively, zesty, bubbly, bright, and creamy,  
 \*Pairings: soba, tonkatsu, yakiniku  
**300ml 29.95**

**鬼 WAKATAKE ONIKOROSHI**  
 From Kyoto Perfecture, Very Famous Traditional Sake with a Smooth and Dry Taste; Very Popular Amongst The Young Crowd.  
 Tasting Notes : Peach, Melon  
 \*Pairings: Sushi, Sashimi, Seafood, and Soy Sauce Flavored Food  
**720ml 94.95**

**満珠 KUBOTA MANJYU**  
 The Floral Aroma Reminiscent of Pear and Melon and The Delicate Balance of Sweetness and Sourness Spread Across Your Tongue with Each Sip.  
 Tasting Notes : Pear, Flower  
 \*Pairings: Sushi, Sashimi of All Kinds  
**720ML 129.95**

**満珠 KUBOTA DAIGINJO**  
 This fine Junmai Daiginjo has an elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel.  
 Tasting Notes : Semi-dry, Fragrant  
 \*Pairings: Sushi, Sashimi, oysters  
**300ML 23.95**

**濁酒 SHO CHIKU BAI NIGORI**  
 Full-bodied, Pleasantly Sweet and Complex Flavor with a Smooth Texture  
 Alcohol : 15%  
**375ml 18.95**

**菊水 KIKUSUI**  
 Delicate with Clean Aromatics and Rich Sapinity. Smooth, Rooted and Articulated In Elegance  
 Alcohol : 15%  
**300ml 19.95**  
**720ml 42.95**

**HOT SAKE 9.95**



Pairings: Spicy and salty foods and grilled cuisine. Good choices include Unagi, grilled chicken and pork

Pairings: Kikusui Junmai Ginjo is for those looking for an easy choice that will pair with most foods.

**濁酒 PINEAPPLE NIGORI**  
 This Sake Nigori Pineapple. The Sweetness and Creamy Texture of Ozeki Nigori Sake Combined With a Light, Refreshing Pineapple Flavor. All-natural Color and GMO Free  
 Alcohol : 9%  
 \*Pairings: desserts and fruits  
**300ml 16.95**

**濁酒 STRAWBERRY NIGORI**  
 Rich & Sweet, Thick and Full of Rich Strawberry Flavor. This Sake Is Very Much a Low Alcohol Strawberry Smoothie All-natural Color and GMO Free.  
 Alcohol : 9%  
 \*Pairings: desserts and fruits  
**300ml 16.95**

**花 琥珀 PLUM SAKE**  
 Rich plum flavors, without being too sugary sweet, and balanced with a hint of almond  
 \*Pairings: pork dishes and desserts.  
**300ml 19.95**

**BEVERAGES**  
**飲み物**

**ビール BEER**

**ノンアルコール NON-ALCOHOL**

- BOTTOMLESS SODA (FREE REFILL)** 3.95  
COKE, DIET COKE, LEMONADE, SPRITE, ICED TEA
- STRAWBERRY LEMONADE** 4.95
- MANGO LEMONADE** 4.95
- GUAVA LEMONADE** 4.95
- HOT GREEN TEA (FREE REFILL)** 3.95
- ORGANIC ICED GREEN TEA (FREE REFILL)** 4.50
- HOT YUZU TEA** 4.95
- ICED YUZU TEA** 5.95
- PERRIER (350ml)** 3.95
- EVIAN (500ml)** 3.95

**JAPANESE BEER 9.95**

- SAPPORO / ASAHI
- KIRIN ICHIBAN /
- KIRIN LIGHT / ORION



**DESSERT**

- ICE CREAM** 3.95  
VANILLA, GREENTEA
- CHOCOLATE LAVA CAKE** 9.95



# ENRAKU

Japanese Restaurant & Sushi Bar 

Tel. 714.738.3511  
181 E. Commonwealth Ave. Fullerton, CA 92832



UBER  
**eats**

 **DOOR  
DASH**

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH,  
OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
NOT ALL INGREDIENTS MAY BE LISTED ON THE MENU FOR EACH ITEM.  
PLEASE LET YOUR SERVER KNOWS IF YOU HAVE ANY FOOD ALLERGIES.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.