



ENOMAH

Dinner Menu

M E N U

Cocktails

HONEY DEW-ME KIKORI JAPANESE WHISKEY HONEYDEW YUZU	28
THYME TRAVELER CASAMIGOS REPOSADO ELDERFLOWER LEMON + HONEY FRESH THYME BITTERS	21
UMAMI SKYY SKYY ESPRESSO VODKA MONTELOBOS MEZCAL SOY ORANGE + VANILLA	24
ZEN GARDEN EMPRESS INDIGO GIN CHAMBORD LAVENDER LEMON + SODA	20
LYCHEE SAKE MARTINI SAKE LYCHEE LIQUEUR YUZU GINGER	22
ZENKO KITSUNE CASAMIGOS BLANCO CHAMBORD LIME TAJIN RIM	21

THE SMOKE SHOW BASIL HAYDEN TOAST TABLE-SIDE SMOKED OLD FASHIONED SHOW FOR TWO	58
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MOCKTAILS	16
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DRAGONFRUIT NO-RITA DRAGON FRUIT LIME SIMPLE SYRUP SPRITE	YUZU REVIVER GINGER SYRUP YUZU SODA SPRITE	KYURITO CUCUMBER LIME MINT SIMPLE SYRUP SODA
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Wine

RED

BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR, SANTA MARIA VALLEY	20	65
COTARELLA 'SODALE' MERLOT, LAZIO	15	55
HAHN 'GSM' CENTRAL COAST	12	44
EMBANKMENT CABERNET SAUVIGNON, ALEXANDER VALLEY	18	68
TUTTO MIO 'ROSSO DOLCE' ITALY	12	44

WHITE / ROSÉ

CHATEAU MINUTY 'PRESTIGE' ROSE, PROVENCE	15	55
DRY LANDS SAUVIGNON BLANC, MARLBOROUGH	14	50
RAEBURN CHARDONNAY, SONOMA COUNTY	12	45
CERETTO 'SANTO STEFANO' MOSCATO D'ASTI, PIEDMONT	25	

SPARKLING + CHAMPAGNE

ZONIN PROSECCO OR ROSÉ	16
MAWBY 'SEX' BRUT ROSE, SUTTONS BAY	13
MOET & CHANDON 'ICE IMPERIAL' CHAMPAGNE, EPERNAY	170
MOET & CHANDON 'NECTAR IMPERIAL' ROSE CHAMPAGNE, EPERNAY	155
VEUVE CLICQUOT 'YELLOW LABEL' BRUT CHAMPAGNE, REIMS	175

Sake

KIJURO FILTERED	23	SAPPORO TIGER MODELO CORONA	10 10 9 8
CHOKARA FILTERED	20	STELLA ARTOIS HEINEKEN 0.0	8 6
MIO SPARKLING	20		

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Sides

WHIPPED COCONUT POTATOES VEGAN BUTTER COCONUT MILK	12
SAUTEED OYSTER MUSHROOMS MISO BUTTER HOISIN	16
FRIED RICE GARLIC BUTTER EGG CORN PEAS CARROT SCALLION	14
WOODY STYLE POTATOES YUKON GOLD POTATOES OYSTER MUSHROOM BELL PEPPERS AGED CHEDDAR ZIP SAUCE	14
CRISPY FRIED BROCCOLI BROCCOLI STICKY GLAZE TOASTED SESAME SEEDS	12
GRILLED ASPARAGUS TERIYAKI GLAZE	14
MAC & CHEESE MONTEREY JACK DRY AGED CHEDDAR *ADD LOBSTER +\$12	16

Desserts

WARM BUTTER CAKE VANILLA BEAN ICE CREAM FRESH STRAWBERRIES	16
SWEET POTATO CRÈME BRÛLÉE SWEET POTATO CUSTARD FRESH BERRIES	14

WHERE SOUL MEETS SOPHISTICATION

WE ARE MORE THAN JUST A RESTAURANT, WE ARE CREATING A SPACE THAT BLENDS THE BOLD FLAVORS, GOOD MUSIC, AND RICH CULTURE INTO ONE EXPERIENCE.

BEING LOCATED IN THE HISTORIC ENTERTAINMENT DISTRICT IN DETROIT, YOU'LL EXPERIENCE PART SOUL, PART CITY, AND ALL INTENTION. THE LIGHTING, THE SOUND, THE DESIGN EVERY ELEMENT OF ENOMAH WAS PERFECTLY CURATED TO SHIFT YOUR MOOD FOR THE NIGHT.

WHATEVER BROUGHT YOU HERE TO HAVE DINNER, ENOMAH MOVES WITH YOU. THE VIBES WILL ALWAYS EVOLVE, BUT THE ROOTS STAY GROUNDED IN FLAVOR, RHYTHM, AND CONNECTION.

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Happy Hour

COCKTAILS 12

DRAGONFRUIT RITA
TOKYO MULE
LYCHEE SAKE MARTINI
ZEN GARDEN

BOTTLED BEER	4
HOUSE WINE	8

PITCHERS 46

TOKYO MULE
LYCHEE SAKE MARTINI
ZEN GARDEN

Something Light

SEAWEED SALAD	9
GINGER SALAD	12
SPICY TUNA + CRISPY RICE	15
SPICY TUNA OR SALMON ROLL	9
CUCUMBER + AVOCADO ROLL	9
ROSEMARY TRUFFLE FRIES	12

A Little More

ENOMAH WINGS	14
HURRICANE SHRIMP	15
OYSTER MUSHROOM BAO BUNS	14
SHORT RIB BAO BUNS	15
TEMPURA VEGGIES	14
FRIED RICE	10

AN AUTOMATIC 20% GRATUITY WILL BE APPLIED TO ALL CHECKS.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES. OUR DISHES MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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Salads

CUCUMBER SALAD CUCUMBERS CARROTS DAIKON BLUEBERRIES STRAWBERRIES HOUSE VINAIGRETTE	14
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GINGER SALAD MIXED GREENS SHAVED CARROTS RED PEPPERS SCALLIONS LEMON GINGER DRESSING	16
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SEAWEED SALAD WAKAME TOASTED SESAME SEEDS	12
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Small Plates

TEMPURA VEGGIES BROCCOLI SWEET POTATO ASPARAGUS ONION	20
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SPICY TUNA + CRISPY RICE TUNA TARTARE ON TOP OF CRISPY FRIED RICE SPICY MAYO EEL SAUCE	20
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OYSTER ROCKEFELLER LOBSTER MEAT PARMESAN DUCK BACON AND MIGNONETTE *ALSO AVAILABLE RAW	5
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ROSEMARY TRUFFLE FRIES GARLIC TRUFFLE AIOLI GRATED PARMESAN	18
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HURRICANE SHRIMP TEMPURA FRIED SHRIMP SWEET CHILI AIOLI	20
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SHORT RIB BAO BUNS BRAISED SHORT RIBS PINEAPPLE SALSA SRIRACHA AIOLI	20
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CONFIT RIBS KOREAN BBQ SAUCE PICKLED CUCUMBERS TOASTED SESAME SEEDS	25
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STEAK TIPS TRI-COLOR PEPPERS ZIP SAUCE FRIED SHALLOTS	22
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ENOMAH WINGS CITRUS SWEET CHILI SAUCE *DRY RUB OPTION	19
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Entrees

JERK SEA BASS 8OZ CHILEAN SEA BASS COCONUT RICE PINEAPPLE SALSA	56
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PAN SEARED SALMON 8OZ SALMON CRISPY POTATOES CHIVE AIOLI TERIYAKI GLAZE	48
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SHORT RIB TENDER SHORT RIB COCONUT MASH + CARROT PUREE ASIAN SLAW	54
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GRILLED BLUEBERRY LAMB CHOPS BLUEBERRY COMPOTE CRISPY POTATOES GRILLED ASPARAGUS	58
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LOBSTER FRIED RICE 6OZ LOBSTER TAIL VEGETABLE FRIED RICE GARLIC BUTTER	64
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Simple Rolls

SPICY FISH SPICY SALMON OR TUNA RED PEPPER AVOCADO CUCUMBER TOGARASHI + SPICY MAYO	14
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ATLANTIC SALMON RED PEPPER MICRO CILANTRO FURIKAKE SPICY GARLIC MAYO	13
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CRUNCHY SHRIMP PANKO FRIED SHRIMP AVOCADO CUCUMBER TEMPURA CRUNCH EEL SAUCE + SPICY MAYO	14
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PHILLY SMOKED SALMON AVOCADO CREAM CHEESE	12
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KOUTO FRIED SWEET POTATO CUCUMBER AVOCADO EEL SAUCE	12
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Signature Rolls

THE ENOMAH SMOKE SALMON CREAM CHEESE CRAB SALAD SHRIMP AVOCADO TEMPURA MISO AIOLI + GARLIC EEL SAUCE	24
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LITTLE TOKYO FRIED SHRIMP CUCUMBER RED PEPPER AVOCADO SPICY TUNA JALAPENOS SWEET CHILI + EEL SAUCE	25
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SWEET SALMON SPICY + FRESH SALMON TAMAGOYAKI ROASTED RED PEPPER AVOCADO NEGI SWEET CHILI	26
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PEAR PRESSURE TUNA CHIVE ASIAN PEAR RED PEPPER	26
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THE HARMONY FRIED + SEARED SALMON TOMAGOYAKI CHIVE AVOCADO	25
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ODA NOBUNAGA LOBSTER CREAM CHEESE JALAPEÑO DUCK BACON FRIED RED ONION	30
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Nigiri + Sashimi

SALMON	8	16
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TUNA	9	18
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EEL	7	14
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