



ENChanko
Hotpot & Kamameshi

As Singapore's only chankonabe specialty restaurant, ENChanko serves up hearty hotpots chockful of protein and an assortment of vegetables, inspired by sumo wrestlers' diets. Savour our Signature Tori Chankonabe with all things chicken, or Buta Motsu Chankonabe – an offal hotpot delicacy that features high protein and collagen content, despite being low in calories. Complement your dining experience and choose from a variety of Japanese soup base options, sharing or individual serving sizes, optional add-ons and ala carte side dishes. Our menu also offers a series of traditional kamameshi – each thoughtfully created with exquisite ingredients and curated by our team of culinary maestros.



facebook.com/enchankosg



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www.enchanko.com.sg





Savour our authentic Japanese collagen-rich soups that are known to rejuvenate cells and beauty, creating a youthful glow from within. Our premium collagen soups are thick, creamy and undeniably rich in flavour, created for maximum nutrition and enjoyment.



The creamy, Milky colour of our authentic collagen soup is derived from richness of premium chicken bones boiled in Japanese spring water over 10 hours.



No added ingredients, all-natural flavourful collagen soup served in a smooth, silky pudding form.



With Vitamin A, B1, B2 and iron, our nutrient-rich collagen soup is one of Japan's oldest beauty secret for great benefits inside and out.



SHARING HOTPOT

鍋



Signature Tori Chankonabe

鶏ちゃんこ鍋 (看板メニュー)

for 4 pax

Jitori chicken (500gm), housemade chicken tsukune, Beijing cabbage, Japanese mizuna, shimeji mushroom, Japanese glass noodles, pressed tofu, carrot, Japanese leeks, beansprout special silver, mochi kinchaku (4 pcs)

\$58

for 2 pax

Jitori chicken (250gm), housemade chicken tsukune, Beijing cabbage, Japanese mizuna, shimeji mushroom, Japanese glass noodles, pressed tofu, carrot, Japanese leeks, beansprout special silver, mochi kinchaku (2pcs)

\$30

All ingredients are non-interchangeable.



Dipping Sauce

Yuzu Ponzu, Goma Sauce, Garlic Karamiso



Buta Motsu Chankonabe 豚もつちゃんこ鍋

for 4 pax

Pork stomach (150gm), pork large intestines (150gm), pork tendon (100gm), iberico pork tsukune, Beijing cabbage, chives, Japanese glass noodles, Japanese leeks, fresh garlic slices, chopped fried garlic, roasted sesame seeds, Japanese dry chilli

\$65

for 2 pax

Pork stomach (80gm), pork large intestines (80gm), pork tendon (50gm), iberico pork tsukune, Beijing cabbage, chives, Japanese glass noodles, Japanese leeks, fresh garlic slices, chopped fried garlic, roasted sesame seeds, Japanese dry chilli

\$35

All ingredients are non-interchangeable.



Kaisen Chankonabe

海鮮ちゃんこ鍋

for 4 pax

Tiger prawns (4pcs), salmon (4 slices), Hokkaido scallops (4 pcs), white clams (12pcs), long cabbage, Japanese mizuna, shiitake mushroom, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot

\$75

for 2 pax

Tiger prawns (2pcs), salmon (2 slices), Hokkaido scallops (2 pcs), white clams (6 pcs), long cabbage, Japanese mizuna, shiitake mushroom, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot

\$39

All ingredients are non-interchangeable.



INDIVIDUAL HOTPOT

一人鍋



\$16.8



Chicken Nabe Set

鶏鍋セット

Jitori chicken, housemade chicken tsukune, long cabbage, Japanese mizuna, shiitake mushroom, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot



\$25



Kaisen Nabe Set

海鮮鍋セット

Tiger prawn, salmon slices, Hokkaido scallop, asari clam, mungo ika slice, long cabbage, Japanese mizuna, shiitake mushroom, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot



\$23.8



Hokkaido Pork Nabe Set

北海道豚鍋セット

Hokkaido pork collar, Hokkaido pork belly, iberico pork tsukune, long cabbage, Japanese mizuna, shiitake mushroom, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot



\$39.8



Miyazaki Wagyu Nabe Set

宮崎和牛鍋セット

A4/A5 Miyazaki wagyu (100gm), long cabbage, Japanese mizuna, shiitake mushroom, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot

No. 1 Champion Miyazaki wagyu - consecutive 4-time winner of Japan's prestigious *National Wagyu Award*



\$14.8



Vegetables Nabe Set

野菜鍋セット

Long cabbage, Japanese mizuna, shiitake mushroom, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot, pressed tofu, frozen yuba, lotus root

Choice of Soup Base



Bonito Dashi
かつおだし



Chicken Collagen
鶏コラーゲン
+\$3



Pork Collagen
豚コラーゲン
+\$3



Sukiyaki Nabe
すきやき鍋



Karamiso
辛味噌
+\$1.5



Kombu Dashi
昆布だし
+\$2

One complimentary soup refill, additional soup refills are chargeable.

ADD-ONS

追加具材

Vegetables & Others

追加 (野菜他)



Baby Spinach
ベビーほうれん草

\$5



Long Cabbage
白菜

\$4



Beijing Cabbage
キャベツ

\$4



Roll Cabbage
ロールキャベツ

\$6

Cabbage roll with minced chicken



Lotus Root
レンコン

\$3



Garlic Chives
ニラ

\$3



Japanese Yuba
湯葉

\$6.8



Carrot
人参

\$3



White Corn
ホワイトコーン

\$5



Enoki Mushroom
えのき

\$3



Shimeji Mushroom
しめじ

\$3



Shiitake Mushroom
しいたけ

\$3



Beansprout Special Silver
もやし

\$3



Pressed Tofu
豆腐

\$3



Japanese Mizuna
水菜
Japanese mustard greens

\$4



Japanese Leek
長ねぎ

\$3



Shinoda Maki
信田巻
Rolled deep-fried tofu skin with assorted vegetables

\$6.8



Shirataki Maki
しらたき
Knotted konnyaku noodles

\$6

Vegetables & Others

追加 (野菜他)



Mochi Kinchaku
もち巾着
Tofu skin moneybag stuffed with Japanese mochi - a symbol of good fortune

\$6.8



Chikuwa
ちくわ
Traditional Japanese fishcake made from fish surimi

\$6



Hanpen
はんぺん
Traditional Japanese fishcake made from white fish and sweet potato

\$6



Kani Stick
かにかま
Japanese crabmeat stick

\$6



Japanese Egg
日本の卵

\$1.8

Assorted Vegetable Set (2-3 pax)

野菜セット

Long cabbage, mizuna, shimeji mushroom, enoki mushroom, Japanese glass noodles, Japanese leeks, carrot, shiitake mushroom



\$12



Japanese Congee Set
雑炊セット

\$4

Steamed rice, Okinawa egg, white pepper & spring onion - Japanese zousui style

Meat & Innards

追加 (肉)



Hokkaido Pork Collar
100gm
北海道豚肩ロース

\$9



Hokkaido Pork Belly
100gm
北海道豚バラ

\$9



Miyazaki Wagyu Sirloin
100gm
宮崎和牛サーロイン

\$30



Jitori (Half Chicken)
500gm
地鶏

\$12



Pork Stomach
100gm
豚肚

\$4.8



Pork Large Intestines
100gm
豚腸

\$4.8



Pork Tendon
100gm
豚脚筋

\$7



Housemade Chicken Tsukune
120gm
鶏つくね

\$7



Iberico Pork Tsukune
120gm
イベリコ豚つくね

\$7

Seafood

追加 (海鮮)



Tiger Prawns (3pcs)
ブラックタイガー

\$12



Salmon (4pcs)
80gm
サーモン

\$10



Hokkaido Scallops (4pcs)
北海道ほたて

\$15



Monko Ika
Squid
イカ

\$13



White Clams
ハマグリ

\$5

Noodles & Rice

追加 (麺、米)



Inaniwa Udon
稲庭うどん

\$5.8



Himokawa Udon
ひもかわうどん
Signature flat & wide udon noodles

\$6.8



Japanese Glass Noodles
はるさめ

\$3.8



Japanese White Rice
日本米

\$2

Prices are subject to service charge and prevailing GST. Pictures are for illustrative purposes only.

RECOMMENDED

DIRECT IMPORT FROM JAPAN

DIRECT IMPORT FROM JAPAN

VEGETARIAN-FRIENDLY

KIDS-FRIENDLY



KAMAMESHI SET

釜飯セット

Served with appetiser of the day, asari clear soup and mini chawanmushi



\$28

Assorted Premium Seafood

プレミアム海鮮

Tiger prawn, salmon, ikura, Hokkaido scallop, asari clam, kani claw, shiitake mushroom, enoki, ginkgo nut, snow peas



\$15

Sansai & Nametake

山菜&なめ茸

Sansai, nametake, shiitake mushroom, enoki mushroom, ginkgo nut, snow peas

Served with appetiser of the day, clear soup and kuro edamame



\$14

Assorted Vegetables

野菜

Lotus root, bamboo shoot, carrot, sansai, kaiware, shiitake mushroom, enoki mushroom, ginkgo nut, snow peas

Served with appetiser of the day, clear soup and kuro edamame



\$25

Zuwai Kani, Hotate & Ikura

ズワイガニ、ホタテ、いくら

Zuwai gani flakes, baby hotate, ikura, shiitake mushroom, enoki mushroom, ginkgo nut, snow peas



\$23

Hotate, Sansai & Ikura

ホタテ、山菜、いくら

Baby hotate, sansai, ikura, shiitake mushroom, enoki mushroom, ginkgo nut, snow peas

HOW TO ENJOY OUR KAMAMESHI

Let your choice of kamameshi simmer and steam for 2-3 mins in the pot with the lid on. Enjoy our delightful accompaniments in the meantime. After a few minutes, open the lid and mix well before eating.



\$39

Miyazaki Wagyu Truffle & Ikura

宮崎和牛 トリュフ&いくら

A4/A5 Miyazaki wagyu sirloin steak, burdock, kaiware, ikura, shiitake mushroom, enoki mushroom, ginkgo nut, snow peas, spring onion, onsen egg, truffle slices, truffle wafu sauce

No. 1 Champion Miyazaki wagyu - consecutive 4-time winner of Japan's prestigious *National Wagyu Award*.



\$15

Sumibi Oyako with Gobou

炭火鶏とごぼう

Chicken, burdock, shiitake mushroom, enoki mushroom, ginkgo nut, snow peas, spring onion, Japanese egg, housemade sauce



\$18

Aburi Buta Kakuni

炙り豚角煮

Buta kakuni, burdock, baby spinach, shiitake mushroom, enoki mushroom, ginkgo nut, spring onion, onsen egg (served separately)



\$25

Unagi Kabayaki

鰻の蒲焼

Unagi, kinshi tamago, shiitake mushroom, enoki mushroom, ginkgo nut, kaiware, unagi sauce, sansho powder



\$23

Salmon Shioyaki with Ikura

鮭の塩焼きといくら

Salmon, ikura, lotus root, bamboo shoot, carrot, shiitake mushroom, enoki mushroom, ginkgo nut, snow peas, kaiware



SIDES

サイドディッシュ



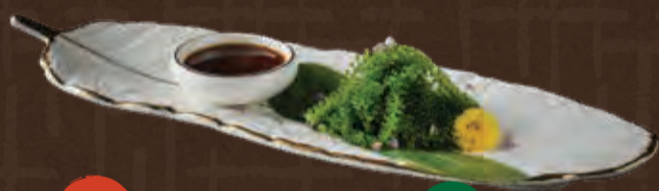
\$8.5



Black & Red Chicken Karaage

ブラック&レッド鶏唐揚げ

Smoked teriyaki & karamiso glaze on top of chicken karaage



\$12



Umibudo

海ぶどう

Sea grapes served with housemade ponzu sauce



\$7



Mozuku Su

もずく酢

Okinawa seaweed served with shiquasa jelly drizzled with Japanese sweet vinegar



\$9.8



Ankimo Ponzu

あん肝ポン酢

Monkfish liver in ponzu sauce



\$7.5



Truffle Fries

トリュフフライ

French fries with truffle sauce



\$5.8



Kuro Edamame

黒枝豆

High quality Tamba Sasayama black edamame with a sweet and rich taste



\$7.8

Amaebi Karaage

甘エビの唐揚げ

Crispy deep fried sweet shrimps



\$7.5

Satsuma Age Cheese Stick

薩摩揚げのチーズスティック

Fried Japanese fish cake with cheese



\$7.5

Satsuma Age Takoyaki

薩摩揚げたこ焼き

Fried Japanese fish cake takoyaki



\$4.8

Tako Wasabi

たこわさ

Seasoned octopus in wasabi sauce



\$5.8

Spicy Cold Tofu

スパイシー冷奴

Cold tofu topped with crunchy garlic chilli oil, whitebait, Japanese ginger and spring onions



\$4.5

Yasai Stick Tantan Ae

野菜スティック坦々和え

Radish, cucumber, cherry tomato, carrot sticks with housemade beanpaste dip made with bonito, and plant-based chicken & pork



DESSERT

デザート



\$6.8

Matcha Zensai Ice Cream
抹茶ぜんざいアイス



\$3.8

Matcha Ice Cream
抹茶アイス



\$3.8

Goma Ice Cream
ごまアイス



\$4.8

Chestnut Ice Cream
栗アイス



\$3.8

Yuzu Sherbet
ゆずシャーベット

DRINKS

ドリンク

SAKE

酒

Sakari Junmai (720ml) ★

盛 純米

Rice, mushroom and cereal aromas. Nutty flavours with a hint of herb and spice. A slightly lower SMV makes it light on the palate, with a clean finish.

75% polished | SMV +3 | Hyogo

\$75

Kiminoi Honjozo Josen (720ml)

君の井上泉 本醸造

Straw, vanilla and cedar aromas. Flavour forward on the palate with ripe acidity and full ricey sweetness.

62% polished | SMV +2 | Niigata

\$88

Masumi Karakuchi Gold

真澄 辛口 ゴールド

Mild fragrance with a light, mild flavour.

68% polished | SMV +4 | Nagano

720ml

\$78

300ml

\$38

Born Gold Junmai Daiginjyo (720ml)

梵 ゴールド純米大吟醸

Made of highest quality "yamadanishiki" in special Region "A" in Hyogo prefecture for deep taste and fresh aroma. 1-year aged with Namzake (unpasteurised sake) under -10 deg C.

50% polished | SMV +1 | Fukui

\$138

Tomioh Gun no Tsujada Junmai Daiginjyo 720ml

富翁 吟の司 純米大吟醸

Aromatic and dry with a fresh mouthfeel, this premium sake is dedicated to sake lovers.

49% polished | SMV +4 | Kyoto

\$92

Hourai Junmai Ginjyo Kaden Tezukuri

蓬萊 家伝手造り 純米吟醸

Melon, cream cheese and strawberries on the nose with a wonderful rice presence and a silky texture to its flavour that is hard to find elsewhere.

55% polished | SMV +3 | Chubu

1800ml

\$250

720ml

\$120

HOUSEPOUR SAKE

酒

Tomioh Gin No Tsukasa Junmai Daiginjyo ★

富翁 吟の司 純米大吟醸

Brewed with high-quality rice. Fragrant with light rice taste.

300ml (Cold)

\$39

180ml (Cold)

\$30

Hakushika Nadajikomi

白鹿 灘仕込

Slightly dry with a refreshing aftertaste.

300ml (Hot)

\$35

180ml (Hot)

\$25

1800ml (Hot/Cold)

\$199

PLUM WINE

梅酒

Choya Umeshu

チョーヤ梅酒

Traditional Japanese plum liqueur made in Japan

300ml	\$24
180ml	\$16
60ml Glass	\$6

BEER

ビール

Suntory The Premium Malt's

サントリー ザ・プレミアム・モルツ

Pilsner Beer (Half Pint)	\$9
Pilsner Beer (Full Pint)	\$16


Suntory The Premium Malt's


サントリー ザ・プレミアム・モルツ 黒

Black Beer (Half Pint)	\$10
Black Beer (Full Pint)	\$17

HIGHBALL

ハイボール

Jim Beam Highball Sharing Bottle  \$28
Serves up to 3 glasses

Classic  \$9.5
クラシック

Cucumber Lime  \$10
キューカンバーライム

Sakura \$10
サクラ

Matcha \$10
抹茶

Lychee Raspberry \$10
ライチラズベリー

SHOCHU

焼酎

25% ABV

lichiko - Mugi (Barley)

いちちこ 麦焼酎

180ml	\$22
60ml Glass	\$7

HOW TO ENJOY SHOCHU?


Neat (warm/cold), On the rocks, Mizu-wari (watered down), Oyu-wari (hot water)





SHOCHU COCKTAILS

カクテル

Grapefruit Hai  \$8.5

グレープフルーツハイ
Fresh grapefruit juice, shochu, soda

Lemon Hai \$8

柚子レモンハイ
Honey yuzu, shochu, soda

Ume Hai \$8

梅ハイ
Choya umeshu, plum, shochu, soda

Oolong Hai \$8

ウーロンハイ
Oolong tea, shochu, soda

Ryokucha Hai \$8

緑茶ハイ
Matcha, shochu, soda

Watermelon Hai \$8

スイカハイ
Fresh watermelon juice, shochu soda



KORIDASHI

(Japanese Cold Brew Tea)

氷だし

Matcha Lime

抹茶ライム

Cold brew matcha, fresh lime juice

\$5.8

Momotaro ★

ももたろう

Cold brew peach tea, Japanese white peach, strawberry

\$6.8

Earl Grey Lemon

アールグレイレモン

Cold brew earl grey tea, lemon, lime, grapefruit

\$5.8

Cucumber Watermelon \$6.8

キューカンバースイカ

Cold brew green tea, fresh watermelon juice, cucumber syrup

FRUIT JUICES

フルーツジュース

Apple

アップル

\$3.8

Orange

オレンジ

\$3.8

Lime

ライム

\$3.8

Mango

マンゴー

\$3.8

SOFT DRINKS

ソフトドリンク

Coke

コーラ

\$2.8

Coke Zero

コーラゼロ

\$2.8

Sprite

スプライト

\$2.8

Ginger Ale

ジンジャーエール

\$2.8

TEA

お茶

Hot/Iced Genmai Tea (refillable)

玄米茶

\$2

Hot/Iced Yuzu Tea

柚子茶

\$3.8

Oolong Tea (Can)

ウーロン茶

\$2.8

WATER

水

Bottled Water

水

\$2

