

SNACKS & CAVIAR

GILLARDEAU OYSTERS zes stuks - ceviche - zalm-eitjes		36
ENCORE BREAD brood met smeersels		11
EDAMAME zeezout - lichtpikante saus - knoflook - gember		11
SPRING ROLL vegetarisch - chili-knoflooksaus		11
CHICKEN GYOZA kip - soja ponzu		19
DIM SUM HA KAU gestoomd - garnaal - kreeftenolie		16
GREEN BEAN TEMPURA haricots verts - truffelmayonaise		14
OSIETRA CAVIAR blini - crème fraîche - bieslook - eimimosa	10 gram 30 gram	45 90

SASHIMI OUR WAY

SALMON zalm - cress salade - char siu dressing		23
TUNA big eye tuna - tataki - wafu		23
TORO tonijn - smokey soy - bieslook		24
BEEF TATAKI ossenhaas - uienponzu - krokante knoflook		23
SASHIMI DELUXE tonijn - toro - zalm	10 gram Osietra caviar	38 +24

ENCORE TACO'S

SALMON TACO'S zalmtartaar - avocado - masago		22
TUNA TACO'S rode ui - unagi - truffelmayonaise		24
BEEF TACO'S ossenhaas - truffel - parmezaan		24

COLD STARTERS

WAGYU CARPACCIO entrecote - roseval chips - tomaat - truffel		22
GAMBA SPINACH SALAD gamba - knoflook - parmezaan - truffel		25
USUYAKI beef - green bean tempura - truffel		23
SALADE CRAB snowcrab - shiso - gember		27
THE SALMON CLOUD crispy balls - zalm - limoen - avocado		23



BY SIMONIS

HOT STARTERS

CRISPY SQUID inktvis - kung pao - pinda - lente-ui		25
PARMESAN TRUFFLE COQUILLE coquille - truffel - parmezaan		25
SPICY KING CRAB king crab - enoki - lente-ui		35
SESAME PRAWN TOAST gamba - toast - sesam	eendenlever	23 +3

SUSHI

SALMON NIGIRI zalm - truffelteryaki - yuzu dressing		24
BEEF NIGIRI torched ossenhaas - foie gras - unagi		26
SPICY TUNA MAKI tonijn - bieslook - kimchi - komkommer		25
SALMON TORCH VULCANO zalm - rode peper - masago		24
SPICY CHICKEN MAKI kip - atjar - spicy saus		25
ENCORE MAKI noordzeekrab - zalm - miso - jalapeño		28
WAGYU MAKI wagyu beef - green bean - rode ui		29
SHRIMP TEMPURA MAKI dragonroll - garnaal - avocado - unagi		29

TEMPURA

POPCORN SHRIMP tjerggamba - rock shrimp saus - limoen		25
SOFT SHELL TEMPURA krab - wasabimayonaise - masago		24
ONION RINGS ui - jalapeñomayonaise		14
GREEN BEAN TEMPURA haricots verts - truffelmayonaise		14

DESSERT

CHOCOLATE EXPLOSION brownie - chocolade - macarons - chocolade-ijs	TWEE PERSONEN	24
TIRAMISU mascarpone - koffie - cacao		14
ENCORE SUNDAE banaan - pecannoten - karamel		14
CHOCOLATE LAVA CAKE witte chocolade - pistache-ijs		14

SPARERIBS spareribs zonder bot - hoisin-bbqsau - pinda		25
BAZUKA SHRIMP gamba - chili garlic - cashew		26
GARLIC RIBEYE ribeye - wafu saus - krokante knoflook		26
BLACK COD GYOZA cod - shrimp - citrus miso		25

TORO

Bluefin tonijn van Balfegó

THE ROYAL TORO CLOUD crispy balls - toro balfegó - kaviaar - sweet soja		29
TORO MAKI toro balfegó - komkommer - yuzu		29

CRISPY RICE

CRISPY RICE TUNA gebakken nigiri - pittige tonijntartaar		24
CRISPY RICE SALMON gebakken nigiri - zalmtartaar		24
CRISPY RICE AVOCADO gebakken nigiri - chipotle - avocado		19

VEGETARIAN

ASPARAGUS asperge - krokante knoflook - wafu saus		15
CORN SKEWER maïs - miso kruidenboter		15
SPICY TOFU bundelzwam - ketjap - edamame		15
GLAZED MUSHROOMS paddenstoelen - smoked creamy ponzu - eierdooier - pinda		15
SPICY CUCUMBER SALAD crispy chili - knoflook - lente-ui		15

SKEWERS

van onze Japanse robata grill

BLACK TIGER PRAWN gamba - knoflook - spicy lobster-oil		24
CHICKEN kip op de huid - geroosterde satésaus - krokante ui		23
IBÉRICO PORK char siu- hoisin- atjar		24

FISH & SEAFOOD

SEABASS butterfly - kailan - smoky ponzu		35
LOBSTER kreeft - butter - chili-garlic - asperges - cashew		45
SHRIMP FRIED RICE garnaal - knoflook - lente-ui		29
SALMON schotse zalm - courgette tempura - shiso vinaigrette		29
BLACK COD black cod - van de robata - in miso gemarineerd		35

MEAT

van onze houtskooloven

ASIAN STYLE CHICKEN kip - chili-knoflooksaus - fried rice		29
TRUFFLE CHICKEN kip teriyaki - bok choy - wasabi - fried rice		29
ENCORE STEAK 300 GRAM king oyster - asperge - truffeljus - friet		38
CHAR SIU PORK iberico secreto - steamed cabbage - shiitake - fried rice		33
TOURNEDOS ossenhaas - sweet garlic soy - kailan - friet		39
CÔTE DE BOEUF ± 1000 GRAM amerikaans - tomaat - ui - kruidenboter - friet		99
PORTERHOUSE ± 1000 GRAM hollands weiderund - bok choy - uien - sojaboter - friet		99
JAPANESE WAGYU GRADE A5 japans weiderund - lente-ui - garlic soya - fried rice	200 gram 400 gram	150 250

SIDES

STEAMED RICE		4
FRIED RICE		8
NOODLES		8
SALAD		6
FRENCH FRIES		5
TRUFFLE PARMESAN FRIES		9