

SNACKS & CAVIAR

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| GILLARDEAU OYSTERS zes stuks - limoen - passievrucht - jalapeño | | 36 |
| ENCORE BREAD brood met smeersels | | 12 |
| EDAMAME zeezout - licht pikante saus - knoflook - gember | | 12 |
| SPRING ROLL vegetarisch - chili-knoflooksaus | | 11 |
| CHICKEN GYOZA kip - soja ponzu | | 19 |
| DIM SUM HA KAU gestoomd - garnaal - kreeftenolie | | 16 |
| BLACK COD GYOZA cod - shrimp - citrus miso | | 25 |
| OSCJETRA CAVIAR blini - crème fraîche - huisgerookte zalm - eimimosa | 10 gram 30 gram 50 gram | 45 90 150 |

SASHIMI OUR WAY

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| SALMON zalm - yakitori - jalapeño - zalmeitjes | | 23 |
| TUNA bigeye tuna - miso caramel - chili - limoen | | 24 |
| TORO tonijn - zwarte aioli - bieslook | | 24 |
| BEEF TATAKI ossenhaas - uienponzu - krokante knoflook | | 24 |
| WAGYU TATAKI wagyu A5 - wasabi - yuzu vinaigrette | | 59 |
| SASHIMI DELUXE tonijn - toro - zalm | 10 gram Oscietra caviar | 38 +24 |

ENCORE TACO'S

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| SALMON TACO'S zalmtartaar - salsa van avocado | | 23 |
| TUNA TACO'S rode ui - unagi - truffelmayonaise | | 24 |
| BEEF TACO'S ossenhaas - truffel - parmezaan | | 24 |

COLD STARTERS

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| WAGYU CARPACCIO entrecote - nashipeer - krokante ui - soja ponzu | | 22 |
| GAMBA SPINACH SALAD gamba - knoflook - parmezaan - truffel | | 25 |
| USUYAKI beef - green bean tempura - truffel | | 24 |
| CRISPY RICE BEEF SALAD beef - rode curry - crispy chili | | 23 |
| THE SALMON CLOUD crispy balls - zalm - limoen - avocado | | 23 |

ENCORE

BY SIMONIS

HOT STARTERS

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| CRISPY SQUID inktvis - kung pao - pinda - lente-ui | 25 | SPARERIBS spareribs zonder bot - hoisin-bbqsaus - pinda | 25 |
| PARMESAN TRUFFLE COQUILLE coquille - truffel - parmezaan | 25 | BAZUKA SHRIMP gamba - chili garlic - cashew | 26 |
| SPICY KING CRAB king crab - enoki - lente-ui | 35 | GARLIC RIBEYE ribeye - wafu saus - krokante knoflook | 26 |
| SESAME PRAWN TOAST gamba - toast - sesam | 23 +3 | HONEY PEPPER CHICKEN crispy chicken - amandel - sesam - lente-ui | 25 |

SUSHI

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|---|-----------|--|-----------------------------------|
| SALMON NIGIRI zalm - truffel teriyaki - yuzu dressing | 24 | TORO <i>Bluefin tonijn van Balfegó</i> | |
| BEEF NIGIRI torched ossenhaas - foie gras - unagi | 26 | TORO TARTARE toro Balfegó - soja ponzu - avocado | 28 |
| SPICY TUNA MAKI tonijn - bieslook - kimchi - komkommer | 25 | TORO NIGIRI toro Balfegó - soja ponzu | 25 |
| SALMON TORCH VULCANO zalm - rode peper - masago | 24 | | 5 gram Oscietra caviar +12 |
| SPICY CHICKEN MAKI kip - atjar - spicy saus | 25 | | |
| ENCORE MAKI noordzeekrab - ossenhaas - zalmeitjes - komkommer | 28 | | |
| WAGYU MAKI wagyu beef - green bean tempura - ijsbergsla | 29 | | |
| SHRIMP TEMPURA MAKI dragon roll - garnaal - avocado - unagi | 29 | | |

TEMPURA

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| POPCORN SHRIMP tjerggamba - rock shrimp saus - limoen | 25 | ASPARAGUS asperge - krokante knoflook - wafu saus | 15 |
| KING CRAB TEMPURA king crab - ginger lime aioli | 34 | CORN SKEWER maïs - miso kruidenboter | 15 |
| ONION RINGS ui - jalapeñomayonaise | 14 | SPICY TOFU bundelzwam - ketjap - edamame | 15 |
| GREEN BEAN TEMPURA haricots verts - truffelmayonaise | 14 | GLAZED MUSHROOMS paddenstoelen - smoked creamy ponzu - eierdooier - pinda | 15 |
| | | MISO EGGPLANT aubergine - miso - sesam | 14 |

DESSERT

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| CHOCOLATE EXPLOSION <small>TWEE PERSONEN</small> brownie - chocolade - macarons - chocolade-ijs | 24 | DONUT CRÈME BRÛLÉE donut - vanille - vanille-ijs | 15 |
| STRAWBERRIES ROMANOV aardbeien - meringue - vanille-ijs | 15 | CHOCOLATE LAVA CAKE witte chocolade - pistache-ijs | 15 |
| ENCORE SUNDAE banaan - pecannoten - karamel | 15 | EXOTIC FRUIT PLATTER diverse fruitsoorten - sorbetijs | 21 |
| DAME BLANCHE vanille-ijs - warme chocoladesaus | 15 | THE ENCORE GRAND DESSERT combinatie van onze desserts | 109 |

SKEWERS

van onze Japanse robata grill

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| BLACK TIGER PRAWN gamba - knoflook - spicy lobster-oil | 24 |
| CHICKEN kip - yakitori | 23 |
| IBÉRICO PORK char siu - hoisin - atjar | 24 |

FISH & SEAFOOD

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| CHILEAN SEABASS crispy seabass - shiitake ekитай | 35 |
| LOBSTER kreeft - spicy - gegratineerd - asperge - enoki | 45 |
| SHRIMP FRIED RICE garnaal - knoflook - lente-ui | 29 |
| SALMON schotse zalm - gele curry - zoete aardappel tempura | 29 |
| BLACK COD black cod - van de robata - in miso gemarineerd | 35 |

MEAT

van onze houtskooloven

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| ASIAN STYLE CHICKEN kip - chili-knoflooksaus - fried rice | 29 |
| ROASTED CHICKEN kip - satésaus - atjar - fried rice | 29 |
| ENCORE STEAK 300 GRAM king oyster - asperge - truffeljus - friet | 39 |
| CHAR SIU PORK iberico secreto - steamed cabbage - shiitake - fried rice | 35 |
| TOURNEDOS ossenhaas - yakiniku - choi sum - friet | 39 |
| CÔTE DE BOEUF ± 1000 GRAM amerikaans - tomaat - ui - kruidenboter - friet | 109 |
| PORTERHOUSE ± 1000 GRAM hollands weiderund - bok choy - uien - sojaboter - friet | 109 |
| JAPANESE WAGYU GRADE A5 japans weiderund - lente-ui - soy garlic - fried rice | 200 gram 400 gram 150 250 |

SIDES

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| STEAMED RICE | 4 |
| FRIED RICE | 8 |
| SPICY CUCUMBER SALAD | 9 |
| SALAD | 6 |
| FRENCH FRIES | 6 |
| TRUFFLE PARMESAN FRIES | 9 |