

DRAFT BEER

| JAPANESE

<b>Sapporo</b> Founded 1876 in Tokyo, Japan. American Lager style. Light, refreshing with grainy malts and corn aroma.	5%	<b>Kirin ichiban</b> Use only the finest barley malt, premium hops. It has a smooth finish and no bitter aftertaste.	5%	<b>Asahi</b> Founded in Osaka in 1889. A highly attenuated lager without the heavier malt flavors, but a crisp, dry taste.	5%
---	----	---	----	---	----

| IPA

<b>Delirium Tremens</b> Belgian Strong Pale Ale. Its' fine and regular effervescence ensures a fine and stable head. The aftertaste is strong, long-lasting and dry bitter.	8.5%	<b>Lagunitas</b> Rich amber color pour, made with 43 different hops and 65 various malts. Taste heavy, malty, and bitter.	6.2%	<b>Hop Ottn</b> This is a showcase of the bright citrusy aromas, bold grapefruit and pine-like flavors, resin bitterness that hop heads crave.	7%
--	------	--	------	---	----

<b>Union Jack</b> Aggressively hopped West Coast IPA. With stunning citrus and piney aromas along with exceptional dry hop flavors of grapefruit and tangerine.	7%	<b>Space Dust</b> A totally nebular IPA. The hopping is pure starglow energy, with Chinook to bitter, with late and dry additions of Citra and Amarillo.	8.2%	<b>Saint Archer</b> Hop-forward, yet civilized. Bitter but balanced Amarillo and Simcoe ring loud and clear with citrus and tropical notes.	7.2%
--	----	---	------	--	------

| IMPORTED / DOSMETIC

<b>Corona</b> American Adjunct Lager. Also known as Coronita Extra. Outside Mexico, Corona is commonly served with a wedge of lime or lemon in the neck of the bottle to add tartness and flavor.	4.5%	<b>Modelo</b> Mexico- American-Style Lager A rich, full-flavored Pilsner-style lager delivering a refreshing, well-balanced taste and light hop character with a crisp, clean finish.	4.5%	<b>Mango Sequezze</b> German Hefeweizen with loads of mango for a bright and refreshing brew. This new squeeze balances juicy sweetness with a tropical tang.	5.4%
--	------	---	------	--	------

<b>Santa Monica</b> A crisp, refreshing, light, easy-drinking, and surprisingly California blonde ale. Light bodied, silky, and gently carbonated with sweet malt low hop aroma.	4.8%	<b>Stella Artois</b> Stella Artois was originally brewed in Leuven, Belgium. It has a well balanced malt sweetness, crisp hop bitterness and a soft dry finish.	5.2%	<b>Melon Cart</b> This light, crisp Wheat Ale is bursting with Watermelon, Honeydew, and Cantaloupe flavors. Bright and refreshing.	4%
---	------	--	------	--	----

SAKE

<b>Nigori Silky Mild</b> This Sake emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry, and creamy sweet rice custard.	16	<b>Ginjo</b> It is dry, delicate and fruity. It features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard and nutmeg.	18
--	----	--	----

<b>Sake Bomb</b> Celebration drinking game. This is a beer cocktail made by pouring sake into a shot glass then dropping it into a glass of beer.	13	<b>Hot Sake</b> Entry-level of Japanese rice wine with less acidic, but more caramel-like and nutty. It can also be fruity with our options of Mango, Strawberry and Green tea.	8.5
--	----	--	-----

<b>Nigori Lychee</b>	16	<b>Nigori Mango</b>	16	<b>Nigori Coffee</b>	16	<b>Nigori White Peach</b>	16
----------------------	----	---------------------	----	----------------------	----	---------------------------	----

SPIRITS

SHOT | DOUBLE | CHILL | ROCKS | TOP SHELF

<b>WHISKEY</b> Bulleit Rye   Crown Royal   Macallan 12   Jack Daniels Jameson   Knob Creek   Maker's Mark   Iichiko - Japan	<b>RUM</b> Bacardi Superior   Captain Morgan   Malibu   Kraken
---	---

<b>TEQUILA</b> Patron Silver   Sauza Blue   Patron XO   Mezcal	<b>GIN</b> Beefeater   Bombay Sapphire   Hendricks   Tanqueray
---	---

<b>VODKA</b> Titos   Grey Goose   Absolut   Belvedere   Ketel One   Stoli	<b>Premium Collection</b> Macallan 15   Glenfiddich 15   Oban 14
--	---

COCKTAIL

| FEATURES

<b>Diamond Bar</b> Top pick, created locally with natural hibiscus flower and pomegranate juice, lime, and Mexico Sauza.	9	<b>Blossom</b> Fruit flavor. Ground lychee puree, peach vodka top with cranberry juice.	9	<b>Old Fashioned</b> A great classic comes from Louisville, KY. Muddled sugar with angostura bitter, and Bulleit 95.	9
---	---	--	---	---	---

| EXOTIC

<b>Berry and Bubble</b> Berry and Bubble for Beauties. Chilled Smirnoff with strawberry, top with Calpsaldo Pinot Grigio.	11	<b>Grape Drip</b> Spirty-forward. Natural coconut, lime juice, grape pucker and vanilla-infused Vodka.	11	<b>Purple Rain</b> Spirty-forward. New Amsterdam, Sweden, Sauza, and Bacardi run through grenadine and Blue Curacao.	12
--	----	---	----	---	----

<b>Moscow Mule</b> Elevated refreshing. Svedka, Elliott's ginger beer, squeezed lime and smashed mint.	9	<b>Henny Berry</b> The combination of Hennessy's rich fruit and subtle spice. Strawberry adds brightness and refreshment.	12	<b>Mojito</b> Mint sprigs muddled with sugar and fresh lime. Classic with Bacardi silver. Options of Mango, Strawberry, Peach.	10
---	---	--	----	---	----

<b>Long Island Ice Tea</b> Heavy and divisive, boasting a whopping 22% alcohol concentration of liquor lovers.	12	<b>Spicy Mango Margarita</b> This luscious libation is sweet, spicy, and tart with distinguished notes of pineapple, mango, lime, and boozy Vodka.	11
---	----	---	----

| ADVENTURES

<b>Green Thumb</b> Subtle honey-like sweetness and full flavor agave, Titos, lemon, lime, and cucumber.	13	<b>Elderflower Crunch</b> Tiki style with autumn lychees' fragrant flavor. It is an opener of appetite	10	<b>Top Shelf Long Beach</b> Sophisticated and spirty-forward. Premium picks of liquor.	13
--	----	---	----	---	----

| JAPANESE

<b>Blushing Geisha</b> Sweet Kinsen plum wine, Gin, and a splash of aromatic Rose. Elegant and shy.	9	<b>Saketini</b> A portmanteau of Sake and Martini. Hibiscus cold sake, green tea, and Sauza. Help to clean your palate after spicy bites.	9	<b>The Palomino</b> Light and fruity. Coconut, pineapple, fuji apple sake, lemon and cider.	12
--	---	--	---	--	----

MOCKTAILS

Non-Alcohol

<b>Palm Peach</b> California summer special. With Monin peach, orange juice, and fresh cucumber.	5	<b>Virgin Pina Cooler</b> Making nonalcoholic drinks as refreshing, exciting, and cool as any cocktail. Coconut, lychee, and pineapple cubes.	5
---	---	--	---

WINE LIST

<b>RED</b> Pinot Noir - Mark West - California Cabernet Sauvignon - Simi Alexander - California Merlot - 14 Hands - Columbia Valley	10.5	39
--	------	----

<b>SPARKLING - SPLIT</b> Prosecco - LaMarca - Italy	12
--	----

<b>ROSA</b> Rose - Cupcake Vineyards - California White Zinfandel - Beringer - California Shiraz - Cupcake Vineyards - California	8	29
--	---	----

<b>PLUM</b> Plum Wine - Takara - Japan	8	28
---	---	----

ENCORE ARTISTRY ROLLS

<b>6 BY 6 (New)</b> Fried roll top with spicy tuna, spicy crab mix and yellowtail, albacore, salmon and shrimp. Great sampler.	12	<b>DRAGON (New)</b> Crab mix & Flash - Fried breaded shrimp topped with Eel, Avocado, White secret sauce, Unagi & Tobiko.	13
---	----	--	----

<b>RAW ALASKAN (New)</b> Spicy crab mix and yamagobo. Topped fresh salmon, micro cilantro and sushi sauce.	12	<b>POKI YELLOWTAIL (New)</b> Spicy Poki sauce soaks the mix of yamagobo, yellowtail, avocado, spring mix and cucumber, topped with micro cilantro.	12
---	----	---	----

<b>LANGOSTINO</b> California Base, Langostino Mix(squat lobster), Unagi Sauce & Secret Sauce topped with Black Sesame & Green Onion.	13	<b>PHILLY FRIED ROLL(New)</b> Salmon, avocado, cream cheese breaded then fry together Topped with spicy Crab, Fried Shrimp, Chili Sauce.	10.5
---	----	---	------

<b>RAINBOW</b> Crab Mix & Avocado Topped with an assortment of Fish.	12.5	<b>BAKED ALASKAN</b> Crab Mix & Avocado Topped with Salmon, Baked with Unagi & Secret Sauce.	12.5
---	------	---	------

<b>STEAK ROLL</b> Asparagus Tempura, Avocado, topped with Sashimi Prime Steak & Crunchy Fried Onions.	12	<b>CHILI SHRIMP</b> Flash fried Crab mix, Cream Cheese & Avocado Served with Eel Sauce. Topped with Spicy Crab, Fried Shrimp, Chili Sauce.	11
--	----	---	----

<b>FOREIGN ORANGE</b> Shrimp Tempura, Cucumber, Yamagobo top with Spicy Tuna & Spicy Crab Mix, Spicy Aioli, Secret Sauce & Green Onion, Exotic taste.	12	<b>CRISPY CRUNCH</b> Breaded Flash- Fried Shrimp, Cucumber topped with Crunchy Bits Unagi & Secret Sauce.	10.5
--	----	--	------

<b>CRISPY BREADED CALI</b> Flash-fried breaded California Roll, Served with secret sauce.	8	<b>CRISPY HOT TUNA</b> Spicy Tuna Roll deep fried in 2 ways, topped with Unagi Sauce, Spicy Aioli & Mixed Sesame.	10
--	---	--	----

SUSHI DONUT

<b>A. Spicy Crab</b> Cucumber Tuna Spicy Crab	4	<b>B. Land &amp; Sea</b> Salmon Tuna Cucumber	4.5	<b>C. Double Crunchy</b> Crunch Avocado Tuna Spicy Crab	5
--	---	--	-----	---	---

<b>D. Rainbow</b> Avocado Salmon Tuna	4.5	<b>E. Delux</b> Scallops Crunch Spicy Tuna	4	<b>F. Delight</b> Avocado Sesame Crunch	3
--	-----	---	---	--	---

SASHIMI SPREAD

<b>Nigiri Set - 10 pc.</b>	19
----------------------------	----

<b>Sashimi Plus - 12 pc.</b>	20
------------------------------	----

<b>Sashimi Deluxe - 18 pc.</b>	26
--------------------------------	----

<b>Sashimi Adventure - 30 pc.</b>	36
-----------------------------------	----

ENCORE SELECT SASHIMI

<b>TRUFFLE SALMON   12.5</b> Scottish Salmon topped with Yuzupon truffle oil and micro greens.	<b>PEPPERED TUNA CARPACCIO   12.5</b> Seared peppered Red Tuna topped with chive oil, tatak sauce and green onions.
---	--

<b>JALAPENO HAMACHI   12.5</b> Hamachi topped with yuzu ponzu, yuzu kosho, micro green and jalapeno.	<b>SEARED ALBACORE SASHIMI   12.5</b> Seared Albacore topped with tatak sauce, secret sauce, fried onion and green onion.
---	--

NIGIRI 2 PC

<b>Salmon</b>	5	<b>Yellowtail</b>	5	<b>Tuna</b>	5
---------------	---	-------------------	---	-------------	---

<b>Seared Albacore</b>	5	<b>Eel</b>	6	<b>Sweet Shrimp</b>	9
------------------------	---	------------	---	---------------------	---

<b>Scallop</b>	5	<b>Octopus</b>	5	<b>Snapper</b>	5
----------------	---	----------------	---	----------------	---

ENCORE'S BASICS in 2 Styles

CUT ROLL or HAND ROLL

<b>Avocado</b>	4.5	3	<b>Salmon Skin</b>	6	4	<b>Spicy Tuna</b>	7	4.5
----------------	-----	---	--------------------	---	---	-------------------	---	-----

<b>California</b>	6	4	<b>Spider Roll</b>	8	5.2	<b>Philadelphia</b>	6.5	4.2
-------------------	---	---	--------------------	---	-----	---------------------	-----	-----

<b>Cucumber</b>	4	2.6	<b>Veggie Lover</b>	6	4	<b>Shrimp Tempura</b>	8	5.2
-----------------	---	-----	---------------------	---	---	-----------------------	---	-----

APPETIZERS

<b>Hot Chicken Wings</b>	8	<b>Spicy Tuna Tartare</b>	9	<b>Kale Salad</b>	8
--------------------------	---	---------------------------	---	-------------------	---

<b>Crab Cake</b>	9	<b>Seared Dumplings</b>	7	<b>Udon Noodle</b>	7.5
------------------	---	-------------------------	---	--------------------	-----

<b>Zucchini Sticks</b>	7	<b>Edamame   Original   Spicy   Garlic</b>	4		
------------------------	---	--	---	--	--

FRIED RICE

<b>PINEAPPLE FRIED RICE</b> Jumbo Black Tiger shrimps sauteed in flavored butter and curry-hinted vegetable fried rice, serve in a fresh cut of pineapple	17.9	<b>Encore Fried Rice</b> Unlimited Refill with the Purchase of Adult Entree Dine in only	
--	------	---	--

<b>Vegetable Fried Rice</b>	3.5	<b>Chicken Fried Rice</b>	4.5
-----------------------------	-----	---------------------------	-----

HIBACHI

<b>Upgrade New York Steak to Filet Mignon</b>	6 oz.	6.5	<b>9 oz.</b>	16
---	-------	-----	--------------	----

<b>Upgrade Vegetable Fried Rice to Chicken Fried Rice</b>				1.0
---	--	--	--	-----

<b>New York Steak</b>	19	<b>Teppan Shrimp</b>	18
-----------------------	----	----------------------	----

<b>Teppan Chicken</b>	17	<b>Teppan Salmon</b>	18
-----------------------	----	----------------------	----

<b>Chicken Shrimp</b>	23.5	<b>Steak Shrimp</b>	29
-----------------------	------	---------------------	----

<b>Steak Chicken</b>	25	<b>Steak Scallops</b>	31
----------------------	----	-----------------------	----

<b>Steak Lobster</b>	36	<b>Filet Mignon</b>	25.5
----------------------	----	---------------------	------

TERIYAKI

<b>Teriyaki Steak</b>	18	<b>Teriyaki Shrimp</b>	17
-----------------------	----	------------------------	----

<b>Teriyaki Chicken</b>	16.5	<b>Teriyaki Salmon</b>	17
-------------------------	------	------------------------	----

KATSU

<b>Chicken Katsu</b>	16	<b>Shrimp Katsu</b>	16.5
----------------------	----	---------------------	------

TEMPURA SALAD

<b>Lobster Salad</b>	28	<b>Tuna Salad</b>	17
----------------------	----	-------------------	----

NOODLE

<b>Noodle Chicken</b>	16	<b>Noodle Shrimp</b>	17
-----------------------	----	----------------------	----

<b>Noodle Steak</b>	17.5	<b>Yakisoba Chicken</b>	16.5
---------------------	------	-------------------------	------

DESSERT

<b>Japanese Sesame Ball</b>	4	<b>Fried Ice Cream</b>	5	<b>Ice Cream</b> Vanilla Chocolate Green Tea	3
-----------------------------	---	------------------------	---	---	---

Download the Encore Teppan App



www.encoreteppan.com

232525 Palomino Dr. Diamond Bar CA 91765 909-861-8278