

Welcome to

ENCORE SUSHI



OPENING ACT

Edamame <i>w/ sea salt</i>	\$5
Spicy Edamame	\$7
Seaweed Salad	\$8
Cucumber Salad	\$8
Miso Soup <i>steeped overnight</i>	\$5
Sushi Rice Bowl	\$5

Please tell your server about any allergies.
A 3% service charge is added to all checks to help cover rising operating costs. It is not a gratuity.

112 S. Cedros Ave · Solana Beach, CA

SOUND BITES

SALADS

Organic Mixed Green Salad	\$14
Seared Tuna & Avocado*	\$23
Salmon & Avocado*	\$22

Soy mustard or sesame dressing

POKE BOWLS

Rice, seaweed salad, onions, avocado, soy, sesame oil, garlic chips, masago

Tuna*	\$20
Yellowtail*	\$20
Salmon*	\$19
Tofu*	\$17

NEW STYLE SASHIMI — 5 pcs

Yellowtail & Jalapeño*	\$26
Salmon & Avocado*	\$26
Seared Tuna & Avocado*	\$28
Scallop Truffle*	\$28

SUSHI NIGIRI / SASHIMI — 2 pcs / 3 pcs

Bluefin Tuna* <i>Akami</i>	\$15 / \$20
B.F.T. Chu-Toro*	\$18 / \$24
Tuna*	\$14 / \$19
New Zealand King Salmon*	\$16 / \$21
Faroe Islands Salmon*	\$13 / \$17
Yellowtail* <i>Hamachi</i>	\$14 / \$19
Hamachi Belly*	\$17 / \$23
Hokkaido Scallop*	\$15 / \$20
Albacore Tuna*	\$14 / \$19
Sea Urchin* <i>Uni</i>	\$22 / \$29
Ikura* <i>Salmon Roe</i>	\$13 / \$17
Unagi <i>BBQ Eel</i>	\$14 / \$19
A5 Japan Wagyu*	\$25 / \$33
Black Cod*	\$16 / \$21

**Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please tell your server about any allergies.*
A 3% service charge is added to all checks to help cover rising operating costs. It is not a gratuity.

FRESH CUTS

ENCORE* \$25

Seared albacore tuna, real crab, spicy tuna, avocado, serranos, cilantro, garlic, mosh pit sauce, Japanese spices (shichimi togarashi)

RING OF FIRE* \$24

Bluefin tuna, spicy tuna, shrimp tempura, avocado, torched jalapeños, spicy mayo, sweet soy glaze, chili oil, shichimi

BEE-G* \$25

Honey shrimp tempura, fresh tuna, spicy tuna, avocado, hot honey drizzle, crunchies

SOUND CHECK* \$23

Seared scallops, spicy tuna, shrimp tempura, avocado, truffle oil, ponzu, masago

THE CROWD SURFER* \$22

Hamachi (Japanese yellowtail), fresh salmon, krab, avocado, thin slices of jalapeño, thin slices of lemon, sea salt

MARIACHI* \$22

Hamachi, spicy tuna, avocado, serrano peppers, cilantro, spicy mayo

DRUMROLL* \$22

Seared albacore tuna, spicy tuna, shrimp tempura, avocado, spicy mayo, ponzu, garlic chips

SOLSHINE* \$22

Soy paper protein roll · Tuna, yellowtail, salmon, krab, cucumber wrap, ponzu (no rice)

YOGI \$20

Vegan roll · Avocado, cucumber, asparagus, yamagobo, spring mix, ginger

MIC DROP* \$21

Salmon, shrimp tempura, avocado, spicy tuna, fried onions, sweet soy drizzle

**Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please tell your server about any allergies.*

A 3% service charge is added to all checks to help cover rising operating costs. It is not a gratuity.

The Encore is where it gets good.

GREATEST HITS

CLASSIC ROLLS
CUT ROLL / HAND ROLL

Cali Classic	\$12 / \$9
Spicy Tuna*	\$13 / \$10
Salmon & Avocado*	\$15 / \$12
Tuna & Avocado*	\$17 / \$14
Eel & Avocado	\$16 / \$13
Avocado Roll	\$12 / \$9
Avocado & Cucumber Roll	\$13 / \$10
Cucumber Roll	\$12 / \$9

THE B-SIDE

Chicken Teriyaki Bowl	\$17
-----------------------------	------

THE ENCORE

Desserts

CHEESECAKE	\$7
-------------------	------------

Berry compote, crunchy Pocky sticks

MOCHI	\$7
--------------	------------

Strawberry or Green Tea

SOFT DRINKS

Coca-Cola · Coke Zero · Sprite · Dr Pepper	\$4
Pellegrino Sparkling Water	\$4
Japanese Soda · Ramune	\$7

**Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please tell your server about any allergies.*

A 3% service charge is added to all checks to help cover rising operating costs. It is not a gratuity.

THE NIGHT IS YOUNG

WINE ON DRAFT

Roose Bubbly	\$9
Roose Sauvignon Blanc	\$9
Roose Rosé	\$9

WINE BY THE GLASS / BOTTLE

White

Carruth Cellars Sauvignon Blanc, Solana Beach	\$16 / \$40
La Crema Chardonnay, Sonoma Coast	\$13 / \$46
Duckhorn Chardonnay, Napa Valley	\$14 / \$52
Hartford Chardonnay, Russian River Valley	\$58
Rombauer Chardonnay, Carneros	\$22 / \$78

Red

Carruth Cellars Grenache, Solana Beach	\$16 / \$45
Decoy Cabernet Sauvignon, California	\$12 / \$34
Hess Ranches Cabernet Sauvignon, California	\$12 / \$36
Daou Cabernet Sauvignon, Paso Robles	\$14 / \$44
Justin Cabernet Sauvignon, Paso Robles	\$54
Austin Hope Cabernet Sauvignon, Paso Robles	\$98

Sparkling

Veuve Clicquot Brut, Champagne	\$110
--------------------------------------	-------

SAKE

Hot Sake <i>small / large</i>	\$10 / \$16
Cold Sake · Hiro <i>filtered · bottle</i>	\$32

A 3% service charge is added to all checks to help cover rising operating costs. It is not a gratuity.

FOREVER YOUNG

BEER & CIDER ON DRAFT

Japanese Rice Lager · Harland	5.0%	\$8
JuneShine Hard Kombucha	<i>ask your server for today's flavors</i>	\$7
Calidad Mexican-Style Lager	4.5%	\$8
Little Bo Pils, Czech Pilsner · Smog City	4.4%	\$8
MT Pils · Modern Times	5.2%	\$8
Salty Crew Blonde Ale · Coronado	4.5%	\$8
Spring in Okinawa, Yuzu Blonde · Embolden	5.0%	\$8
Cosmic Crisp Cider · 2 Towns	8.0%	\$9
Weekend Vibes IPA · Coronado	6.8%	\$9
West Coast IPA · Harland	7.0%	\$9
Blood Orange IPA · Latitude 33	7.2%	\$9
Orderville Hazy IPA · Modern Times	7.2%	\$9
The Pupil IPA · Societe	7.5%	\$9
Delicious IPA · Stone	7.7%	\$9

BOTTLED BEER

Sapporo	\$6
Asahi	\$6
Sapporo NA <i>non-alcoholic</i>	\$5

A 3% service charge is added to all checks to help cover rising operating costs. It is not a gratuity.