

E · M · P · I · R · E

SOUPS & SALADS

HOT & SOUR SOUP • 10

Mushrooms, tofu, egg, bamboo, chili sesame oil

EGG DROP SOUP (GF) • 10

Sweet corn, chicken, white pepper, scallion & cilantro

LOBSTER MISO SOUP (GF) • 15

Lobster dashi, sake, shiro miso, wakame, tofu, scallion

SEAWEED SALAD* • 10

Kaiso flavored seaweed, cucumber

SPICY AVOCADO SALAD* • 22

Cucumber, spicy aioli, uzu tobiko, crispy kanikama

STARTERS

EDAMAME (GF) • 15

Choice of salted or spicy

SCALLION PANCAKES • 16

Crispy & flaky, sesame dressing, sriracha sour cream, edamame hummus

'SALT & PEPPER' CALAMARI (GF) • 35

Potato starch dusted, fried garlic, toasted sambal oelek, green papaya pickles

'SALT & PEPPER' WINGS (GF) • 25

Crunchy potato starch crust, toasted sambal, crispy garlic, cilantro

VEGETABLE SPRING ROLLS • 16

Crispy fried, chili garlic sauce

CHOPSTICK CHICKEN TERIYAKI (GF) • 22

Green apple teriyaki, sambal chili sauce

KUNG PAO CAULIFLOWER • 20

Crispy tempura batter, sweet and spicy garlic sauce

BEEF TEPPANYAKI* (GF) • 24

Kalbi marinade, crushed cashews, cashew sauce

WAGYU SLIDERS* • 26

Crispy bao buns, mirin pickles, cheddar, red chili, yuzu garlic aioli

HANDMADE DUMPLINGS & DIM SUM

WAGYU TRUFFLE GYOZA • 28

American wagyu beef, black truffle, shiitake mushrooms, #5 soy

RED CHILI PORK WONTONS • 25

Ground pork shoulder, scallion, sweet garlic soy sauce, red chili oil

CRISPY CHICKEN & POTATO WONTONS • 24

Diced chicken, garlic mashed potato, carrot, peas, sweet & sour sauce

SWEET POTATO DUMPLINGS • 20

Edamame, shiitake, scallion, roasted yam, water chestnut, chili garlic sauce

CHICKEN DUMPLINGS • 22

Pan fried, garlic soy sauce

POTSTICKERS • 20

Pork dumplings, caramelized shallots, chili garlic sauce

CORN RANGOONS • 20

Roasted corn, togarashi popcorn, duck sauce

JONAH CRAB RANGOONS • 24

Sweet soy molasses & Chinese plum sauce

LOBSTER RANGOONS • 25

Local lobster, cream cheese, scallions, sweet garlic soy

RICE BITES

AVOCADO • 18

Crispy sushi rice, cilantro, red onion, spicy mayonnaise

BLACKENED TUNA* • 28

Crispy sushi rice, seared bluefin, #5 soy

SPICY SALMON* • 28

Spicy salmon, togarashi special sauce

'FERRIS WHEEL' SUSHI CUPCAKES* • 48

Broiled lobster, sea scallop, crispy sushi rice, spicy garlic butter, marinated uni, tobiko

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MAINS

KOREAN RUBBED PRIME NY STRIP • 55

'Painted Hills' sirloin, chive mashed potatoes, onions, peppers, gochujang sauce

STEAK & FRITES* (GF) • 48

Kalbi skirt steak, thin cut sansho fries, truffle aioli, watercress & endive salad

SESAME BEEF* (GF) • 38

Crispy potato starch flank steak, orange sweet and sour, broccoli florets

SRIRACHA BUTTERMILK CHICKEN • 45

Half chicken, air chilled, sweet chili dip, truffled potatoes

HONG KONG SPICY CHICKEN (GF) • 38

Sweet onion, red chili, cilantro, crispy shallots, jasmine rice

TIK TOK CHICKEN • 34

Water chestnut flour, golden chicken, sweet & spicy sauce

MANGO SALMON* (GF) • 42

Broiled sashimi grade salmon, fresh mango chili salsa, scallion fried rice

CHILEAN SEABASS (GF) • 52

Oven roasted, red chili glaze, chive rice, potato crisps, fried leeks

MAPO TOFU (GF) • 28

Silken Tofu, diced seasonal vegetables, garlic red chili dobanjiang sauce, Szechuan peppercorn oil, jasmine rice
(Add chicken, beef, pork, or shrimp upon request)

NOODLES

BLACK PEPPER CHOW FUN (GF) • 28

Wide cut, rice noodle, broccoli, baby corn, bok choy, bell pepper, onion, celery, black pepper garlic sauce

(Add chicken, beef, pork, or shrimp upon request)

SINGAPORE STREET NOODLES • 32

Madras curry, XO sauce, vegetables, shrimp, scallop, char siu pork

PAD THAI (GF) • 28

Tender chicken, bean sprouts, peanuts, egg, traditional sauce, rice noodles, Thai basil, julienne vegetables

TERIYAKI STEAK NOODLES • 45

Sliced skirt steak, onions, peppers, lo mein noodle, herb salad

FRESH THIN LO MEIN • 28

Wok cooked
Choice of beef, chicken, shrimp, vegetable

RICE

VEGETABLE • 24

Classic wok fried, egg, scallions


HOUSE • 26

Classic wok fried rice, egg, pork, chicken, shrimp, sesame

KIMCHI STEAK* • 42

10oz cubed sirloin, kimchi scallion fried rice, hot garlic oil

FLAMING PINEAPPLE (GF) • 36

Diced beef, applewood bacon, onions, fresh pineapple, served in a
 hollowed pineapple

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RAW*

ALBACORE TUNA TATAKI* (GF) • 24

Yuzu daikon puree

TUNA TRUFFLE SASHIMI* • 26

Blue fin tuna, tempura shiso, shaved truffle

TATAKI BELLY FLIGHT * • 28

Japanese blue fin o-toro, sake, hamachi belly, big eye tuna o-toro

SPECIALTY MAKI*

EMPIRE 'HOUSE' • 28

Spicy tuna, herb cream cheese, sriracha, sweet soy, wasabi tobiko

LOBSTER TEMPURA • 34

New England lobster, cucumber, avocado, celery, soy paper, tempura fried, yuzu aioli

TEMPURA ROCK SHRIMP* • 24

Cucumber, crabstick, hot masago mayonnaise

CRISPY SALMON • 28

Tempura shrimp, cream cheese, cucumber, torched salmon, unagi sauce

SHRIMP TEMPURA FUTO • 27

Four shrimp, avocado, cucumber, tobiko, spicy mayonnaise, unagi sauce

RED DRAGON • 26

Spicy tuna, cucumber, avocado, sriracha, scallion, chili aioli

VIPER • 26

Unagi, sweet potato tempura, avocado, spicy rice crisp

STEAK BOMB • 28

Marinated steak, peppers, onion, mushroom, cotija, mozzarella, #5 soy, kewpie mayonnaise, fried shallots

THE SEAPORT (GF) • 34

Spicy lobster salad, tuna and salmon sashimi top, potato crisps, balsamic molasses, wasabi mayonnaise

NIGIRI + SASHIMI + 3*

BLUE FIN BELLY • 22

BABY YELLOWTAIL • 16

RED CORAL SHRIMP • 18

BLUE FIN • 13

YELLOW TAIL JACK • 12

SALMON ROE • 10

SEA URCHIN • 32

JAPANESE SEA SCALLOP • 22

FAROE ISLANDS SALMON • 12

PICKLED MACKEREL • 10

BROILED FRESHWATER EEL • 12

TRADITIONAL MAKI*

SPICY TUNA • 14

SPICY SALMON • 13

CALIFORNIA TOBIKO • 12

PHILADELPHIA (GF) • 12

SALMON (GF) • 12

TUNA (GF) • 13

CUCUMBER (GF) • 7

AVOCADO (GF) • 8

OMAKASE PLATTER* 75 / PERSON

Our sushi chef's finest
selection of fresh sashimi,
nigiri & maki

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PARTY DRINKS

SHIPWRECKED • 175

Don Julio Reposado, Thyme Infused Chartreuse, Kumquat, Pineapple and Hidden Treasures...

THE BIG KAHUNA • 95

Grey Goose, Fresh Watermelon Punch and Caliwater Cactus Water Served in an Oversized Watermelon

SPICY GUAVA MARGARITA • 36

Lobos 1707 Joven, Pink Guava, Jalapeño

PINEAPPLE MAI TAI FOR TWO • 36

Choice of White Mai Tai or Empire's Classic Mai Tai, Served in a Frozen Pineapple

MARTINIS

THE LYCHEE • 20

Grey Goose, Nagomi Lychee, Fresh Lime, Sparkling Rosé

HOT IN HERRE • 20

Ghost Pepper Tequila, Basil Liquor, Yuzu Caviar


RED BERRY • 20

Ciroc Red Berry, Fresh Lime, Passion Fruit, Sparkling Rosé

APRICOT CUCUMBER MARTINI • 20

Gold Apricot Vodka, Muddled Cucumber, Passion Fruit, Fresh Lime

THE 23 MARTINI • 20

The Cincoro Espresso Martini 
Cincoro Blanco, Chilled Espresso & Mr. Black

COCKTAILS

SHANGHAI STREET SANGRIA • 17 SINGLE / 54 CARAFE

Traditional Red Sangria with Branson VSOP and Grey Goose Strawberry & Lemongrass

CLASSIC MAI TAI • 18

Bacardi 8, Branson VSOP, Orgeat, Lime, Pineapple, Ron Zacapa Float

ROYAL AKUMA • 20

Patron Silver, Yuzu, Cassis & Ginger Beer

CLOUD 9 • 20

Hendrick's Neptunia, Green Tea, Thyme Infused Chartreuse, Yuzu

PEACH MAI TAI • 18

Ketel One Peach & Orange Blossom, Aperol, Lime, Pineapple, Grand Marnier

RYE TAI • 18

Bulleit Rye, Howler Head, Orgeat, Lime, Bitters

KYURI CRUSH • 18

Tito's, Fresh Cucumber, St. Germain, Ginger & Lime Caliwater

EMPEROR'S MULE • 18

Ketel One, Cold Pressed Lime, Ginger Beer

BOURBON ENDING'S • 17

Woodford Reserve, Orgeat, Lime, Bitters, Ginger Beer

OPIUM DREAM • 20

Haku Vodka, Aperol, Pink Guava & Tropical Red Bull

WINE BY THE GLASS

SPARKLING

PROSECCO, SANTA MARINA, ITA • 17

BRUT ROSÉ, MAISON MARCEL, CA • 18

BRUT, BELAIRE GOLD 187 ML, FRA • 29

WHITE + ROSÉ

ROSÉ MAISON MARCEL, FRA • 16

SAUVIGNON BLANC, MAISON MARCEL
"OCEAN BOUND", FRA • 16

CHARDONNAY, SONOMA CUTRER, CA • 16

PINOT GRIGIO, LUMINA, ITA • 14

PINOT BLANC
DOMAINE SCHLUMBERGER, FRA • 15

RED

PINOT NOIR, MEIOMI, CA • 16

RED BLEND, MAISON MARCEL
"FRENCH VELVET", FRA • 16

MALBEC, TERRAZAS, ARGENTINA • 16

CABERNET SAUVIGNON, SIMI, CA • 16

SAKE

TENTAKA KUNI, JUNMAI GINJO
"HAWK IN THE HEAVENS" • 15

NO WARSUREMONO, YAMAHAI JUNMAI
"FORGOTTEN JAPANESE SPIRIT" • 16

YAMAGATA HONTEN, JUNMAI GINJO
"KAORI" • 15

SOTO, JUNMAI DAIGINJO
"NIGHT NINJA" • 17

TOZAI, NIGORI "SNOW MAIDEN" • 17

SAKE FLIGHT CHOICE OF 3 • 39

BEER

DRAFT

CISCO ROTATING TAP • \$MKT

CLOWN SHOES "RAINBOWS ARE REAL" HAZY IPA • 10

FIDDLEHEAD "SECOND FIDDLE" DOUBLE IPA • 12

KONA BIG WAVE • 10

KIRIN • 10

SAM ADAMS BOSTON LAGER • 9

SAM ADAMS SEASONAL • 9

STELLA ARTOIS • 10

BOTTLE

BUD/BUD LIGHT • 9

CORONA • 10

DEZO SPIKED WATER • 10

HEINEKEN \$10 / HEINEKEN 0.0 • 9

HIGH NOON • 12

LORD HOBO BOOMSAUCE • 12

MICHELOB ULTRA • 9

SAPPORO (22 OZ) • 15

TRULY SPIKED SELTZER • 9

VIVA TEQUILA SELTZER • 10

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D E S S E R T

TRIPLE CHOCOLATE CAKE \$22

Chocolate cake, dark chocolate ganache, chocolate miso pudding,
chocolate French macaron

BLACK CHERRY CUBE \$20

Frozen white chocolate black cherry mousse, black cherry sauce,
roasted whitechocolate shortbread crumble

FRIED ICE CREAM SUNDAE \$20

Vanilla chocolate swirl ice cream, mango
marshmallow, whipped cream, hot fudge

COCONUT MANGO BAKED ALASKA \$22

Vanilla coconut cake with coconut ice cream and torched meringue
passion fruit, and freshberries

HAZELNUT ALMOND DACQUOISE \$23

Hazelnut almond meringue cake, gianduja tahini ganache,
hazelnut buttercream, grand marnier sauce (GF)

DARK CHOCOLATE TORTE \$20

Flourless chocolate cake, caramel, raspberry coulis,
raspberry sorbet, vanilla meringue (GF DF)

LIQUID DESSERT

PISTACHIO MARTINI \$20

Amaretto,
Baileys,
Frangelico,
Splash of
Blue Curaçao

COCONUT ESPRESSO MARTINI or choice of classic Espresso Martini \$20

Stoli Vanilla,
Coconut Cream,
Mr Black, Espresso

ICED MATCHA LATTE \$20

Green Tea Pocky
Stoli Vanilla,
Matcha Tea,
Condensed Milk

SIPPING SELECTIONS

SCOTCH

Balvenie 12 \$24
Balvenie 14 \$28
Dewars
White Label \$16
Glenlivet 12 \$22
Glenfiddich 12 \$18
Glenfiddich 15 \$26
Glenmorangie 10 \$18
Johnnie Walker
Black \$17
Johnnie Walker
Blue \$62
Johnnie Walker
Gold \$22
Macallan 12 \$32
Macallan
Rare Cask \$75
Oban 14 \$32

CORDIALS

Aperol \$16
Amaretto
Disaronno \$16
Bailey's \$16
Grand Marnier \$17
Frangelico \$16
Mr Black \$16
Mozart
Chocolate \$15

WHISKEY

Basil Hayden \$17
Bookers Bourbon \$28
Bulleit Rye \$17
Crown Royal \$17
Howler \$17
Jack Daniel's \$16
Jack Honey \$16
Jameson \$17
Suntory Toki \$19
Knob Creek
Bourbon \$17
Knob Creek Rye \$17
Maker's Mark \$17
Woodford
Reserve \$17
Yamazaki 12 \$49

COGNAC

Branson VSOP \$22
D'usse \$17
Hennessy VS \$17
Hennessy VSOP \$31
Hennessy XO \$68
Remy Martin Louis XIII
\$325 (1oz) \$575 (2oz)
The Last Drop
Cognac \$352

TEQUILA

1800 Coconut \$17
Avión Silver \$16
Casamigos
Blanco \$18
Casamigos
Reposado \$19
Casamigos Añejo \$20
Cincoro Blanco \$17
Cincoro
Reposado \$29
Cincoro Añejo \$45
Don Julio Blanco \$18
Don Julio
Reposado \$19
Don Julio 1942 \$50
Dos Hombres
Mezcal \$19
Ghost \$17
Lobos Joven \$17
Lobos Reposado \$19
Lobos Extra Añejo \$43
Patrón Añejo \$23
Patrón El Cielo \$46
Patrón Platinum \$62
Patrón Reposado \$20
Patrón Silver \$18