

E · M · P · I · R · E

SOUPS & SALADS

HOT & SOUR SOUP • 12

Mushroom, tofu, egg, bamboo, chili sesame oil

EGG DROP SOUP (GF) • 12

Sweet corn, chicken, white pepper, scallion & cilantro

LOBSTER MISO SOUP (GF) • 16

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

SEAWEED SALAD* • 12

Kaiso flavored seaweed, cucumber

SPICY AVOCADO SALAD* • 24

Cucumber, spicy aioli, yuzu tobiko, crispy kanikama

STARTERS

EDAMAME (GF) • 15

Choice of salted or spicy

SCALLION PANCAKES • 18

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

'SALT & PEPPER' CALAMARI (GF) • 35

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

'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) • 23

Green apple teriyaki, sambal chili sauce

KUNG PAO CAULIFLOWER • 22

Crispy tempura batter, sweet and spicy garlic sauce

BEEF TEPPANYAKI* (GF) • 26

Kalbi marinade, crushed cashew, cashew sauce

WAGYU SLIDERS* • 28

Crispy bao bun, mirin pickle, cheddar, red chili, yuzu garlic aioli

HANDMADE DUMPLINGS & DIM SUM

WAGYU TRUFFLE GYOZA • 30

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

RED CHILI PORK WONTONS • 26

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

CRISPY CHICKEN & POTATO WONTONS • 25

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

SWEET POTATO DUMPLINGS • 21

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

CHICKEN DUMPLINGS • 23

Pan fried, garlic soy sauce

POTSTICKERS • 21

Pork dumplings, caramelized shallot, chili garlic sauce

CORN RANGOONS • 20

Roasted corn, togarashi popcorn, duck sauce

JONAH CRAB RANGOONS • 24

Sweet soy molasses & Chinese plum sauce

LOBSTER RANGOONS • 26

Local lobster, cream cheese, scallion, sweet garlic soy

RICE BITES

AVOCADO (GF) • 20

Crispy sushi rice, cilantro, red onion, spicy mayonnaise

BLACKENED TUNA* • 30

Crispy sushi rice, seared bluefin, #5 soy

SPICY SALMON* • 28

Spicy salmon, togarashi special sauce

'FERRIS WHEEL' SUSHI CUPCAKES* • 55

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

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MAINS

KOREAN RUBBED PRIME NY STRIP • 58

'Painted Hills' sirloin, chive mashed potatoes, onion, bell pepper, gochujang sauce

STEAK & FRITES* (GF) • 50

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

SESAME BEEF* (GF) • 40

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 shallot, jasmine rice

TIK TOK CHICKEN • 34

Water chestnut flour, golden chicken, sweet & spicy sauce

MANGO SALMON* (GF) • 45

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

CHILEAN SEABASS (GF) • 53

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

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 • 35

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

PAD THAI (GF) • 28

Tender chicken, bean sprout, peanut, egg, traditional sauce, rice noodle, Thai basil, julienne vegetables

TERIYAKI STEAK NOODLES • 48

Sliced skirt steak, onion, bell pepper, lo mein noodle, herb salad

FRESH THIN LO MEIN • 28

Wok cooked
Choice of beef, chicken, shrimp, vegetables

RICE

VEGETABLE (GF) • 25

Classic wok fried, egg, seasonal vegetables


HOUSE • 28

Classic wok fried, egg, pork, chicken, shrimp

KIMCHI STEAK* (GF) • 45

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

FLAMING PINEAPPLE (GF) • 40

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

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RAW*

ALBACORE TUNA TATAKI* (GF) • 25

Yuzu daikon puree

HAWAIIAN POKÉ BOWL* • 28

Tuna, salmon, yellowtail, avocado, cucumber, sushi rice, spicy macadamia

TATAKI BELLY FLIGHT* • 28

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

SPECIALTY MAKI*

EMPIRE HOUSE • 29

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

LOBSTER TEMPURA • 36

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

TEMPURA ROCK SHRIMP* • 25

Cucumber, crabstick, hot masago mayonnaise

CRISPY SALMON • 29

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

SHRIMP TEMPURA FUTO • 28

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

RED DRAGON • 27

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

VIPER • 27

Unagi, sweet potato tempura, avocado, spicy rice crisp

STEAK BOMB • 29

Marinated steak, bell pepper, onion, mushroom, cotija, mozzarella, #5 soy, kewpie mayonnaise, fried shallot

THE SEAPORT (GF) • 36

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

NIGIRI + SASHIMI + 3*

BLUE FIN BELLY • 25

BABY YELLOWTAIL • 17

RED CORAL SHRIMP • 19

BLUE FIN • 14

YELLOW TAIL JACK • 13

SALMON ROE • 12

SEA URCHIN • 32

JAPANESE SEA SCALLOP • 23

FAROE ISLANDS SALMON • 13

PICKLED MACKEREL • 12

BROILED FRESHWATER EEL • 13

TRADITIONAL MAKI*

SPICY TUNA • 15

SPICY SALMON • 14

CALIFORNIA TOBIKO • 13

PHILADELPHIA (GF) • 13

SALMON (GF) • 13

TUNA (GF) • 14

CUCUMBER (GF) • 8

AVOCADO (GF) • 9

OMAKASE PLATTER* 85 / 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

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COGNAC

Branson VSOP.....	\$300	Hennessy VSOP.....	\$500
D'usse VSOP.....	\$350	Hennessy XO.....	\$800
Hennessy VS.....	\$350	Remy Martin Louis XIII.....	\$6,000

GIN

Bombay	\$300	Hendrick's.....	\$350
Bombay Sapphire.....	\$350	Tanqueray.....	\$350

RUM

Bacardi.....	\$350	Captain Morgan.....	\$350
Bacardi 8.....	\$350	Ron Zacapa.....	\$350

WHISKEY

Howler Head.....	\$300	Johnnie Walker Blue.....	\$650
Jameson.....	\$350	Macallan 12.....	\$500
Johnnie Walker Black.....	\$400	Maker's Mark.....	\$350

ENERGY

Red Bull · Sugar Free Red Bull · Tropical Red Bull · Watermelon Red Bull.....\$42/6 Packs

BOTTLED WATER

Fiji.....6/\$42 · 12/\$75

BEER & SELTZER BUCKETS

Mix & Match.....10/\$100

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CHAMPAGNE

Ace of Spades.....\$650	Dom Perignon.....\$788
Ace of Spades Rosé.....\$900	Dom Perignon Rosé.....\$900
Belaire Gold.....\$150	Moët Imperial.....\$200
Belaire Rosé.....\$150	Veuve Clicquot.....\$250
Belaire Gold Magnum.....\$300	50 Cent's "The King" Brut.....\$200
Belaire Rosé Magnum.....\$300	50 Cent's "The King" Rosé.....\$275



"CASE OF ACE"

A BRIEFCASE WITH 3 ACE OF SPADES GOLD • \$1800

VODKA

Belvedere.....\$300	Ketel One.....\$300
Grey Goose.....\$300	Tito's.....\$300
Grey Goose Magnum.....\$450	Tito's Magnum.....\$450

TEQUILA

Casamigos Blanco.....\$350	Don Julio Blanco.....\$350
Casamigos Reposado.....\$450	Don Julio Reposado.....\$400
Casamigos Reposado Magnum.....\$750	Don Julio 1942.....\$600
Cincoro Blanco.....\$300	Don Julio 1942 Magnum.....\$1000
Cincoro Reposado.....\$425	Lobos 1707 Joven.....\$300
Cincoro Anejo.....\$450	Patron El Alto.....\$450
Clase Azul Reposado Magnum.....\$1000	Patrón Silver.....\$300