

# 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

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

## GIN

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

## RUM

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

## WHISKEY

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

## ENERGY

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

## BOTTLED WATER

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Fiji.....6/\$42 · 12/\$75

## BEER & SELTZER BUCKETS

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

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## CHAMPAGNE

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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

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

## TEQUILA

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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