

APPETIZERS

HOT AND SOUR SOUP† \$9
Seasonal Mushrooms, Tofu, Egg, Vegetable Broth,
Bamboo, Chili Sesame Oil

EGG DROP SOUP† \$9
Sweet Corn, Diced Chicken, White Pepper,
Minced Scallion & Cilantro

SALT & PEPPER CHICKEN WINGS† \$22
Crunchy Potato Starch Crust, Toasted Sambal,
Crispy Garlic & Cilantro

CHOPSTICK CHICKEN TERIYAKI†
Four Sticks \$18
Green Apple Teriyaki, Side of Sambal Chili

BEEF TEPPANYAKI†
Four Piece \$19
Kalbi Marinade, Crushed Cashews,
Cashew Sauce

BACON ON BACON† \$18
Applewood Bacon Wrapped Pork Belly,
Demerara Sugar Brulée

POT STICKERS
Six Piece \$18 - Twelve Piece \$32
Traditional Pork Dumpling, Caramelized Shallots,
Housemade Chili Garlic Sauce

HANDMADE CHICKEN DUMPLINGS
Eight Piece \$18 - Sixteen Piece \$32
Housemade, Pan Fried, Garlic Soy, Crispy Shallots

SCALLION PANCAKES
Six Piece \$14
Crispy & Flaky, Sesame Dressing, Sriracha Sour Cream.
Edamame Hummus

TWO WAY RANGOONS
Six Piece \$18 - Twelve Piece \$32
Lobster Rangoons & Jonah Crab Rangoons,
Sweet Soy Molasses & Chinese Plum Sauce

STEAMED EDAMAME† \$10 • SPICY EDAMAME† \$12
Seas Salt, Miso Aioli

'SALT & PEPPER' CALAMARI† \$28
Fried Garlic, Toasted Sambal Oelek,
Green Papaya Pickles

SPICY SALMON 'RICE BITES'*
Three Piece \$16 - Six Piece \$27
Seared Sushi Rice, Spicy Salmon Topping,
Togarashi Special Sauce

SUSHI CUPCAKES*
Four Piece \$32 - Eight Piece Ferris Wheel \$60
Broiled Lobster & Sea Scallop, Pressed Sushi Rice,
Spicy Garlic Butter, Marinated Uni

TUNA TARTARE* \$22
Mustard, Miso, Champagne Dressing, Crispy Wonton Chips,
Soy Pickled Cucumbers



*This item served raw or undercooked. †Gluten free as prepared. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform the server of any food allergies prior to ordering.

E · M · P · I · R · E

MAINS

ALASKAN BLACK COD† \$42

Sake Soy Glaze, Baby Bok Choy, White Miso, Edamame Vinaigrette

BROILED SALMON MANGO† \$35

Sashimi-Grade Salmon, Fresh Mango Chili Salsa, Scallion Fried Rice

TIK TOK CHICKEN† \$29

Water Chestnut Flour, Golden Chicken, Sweet & Spicy Sauce

#7 CHICKEN \$32

Marinated Chicken Breast, Hoisin, Fermented Bean Paste, Tahini, Peanut Butter, Red Chili, 5 Spice, Crispy Noodles

KOREAN RUBBED NY STRIP†* \$48

‘Painted Hills’ Sirloin, Chive Mashed Potatoes, Onions, Peppers, Gochujang Sauce

EMPIRE STEAK & FRITES*† Ten Ounce \$39

Kalbi Skirt Steak, Thin Cut Sansho Fries, Truffle Aioli, Watercress & Endive Salad

SESAME BEEF \$32

Crispy Potato Starched Flank Steak, Orange Sweet and Sour, Broccoli Florets

MAPO TOFU \$24

Silken Tofu, Diced Seasonal Vegetables, Garlic Red Chili Doubanjiang Sauce, Szechuan Peppercorn Oil, Jasmin Rice
(Add Chicken, Beef, Pork, Or Shrimp Upon Request)

KIMCHI STEAK FRIED RICE \$35

10oz. Cubed Sirloin, Kimchi Scallion Fried Rice, Hot Garlic Oil

SINGAPORE STREET NOODLES \$28

Madras Curry, XO Sauce, Vegetables, Shrimp, Scallop, Char Siu Pork

PAD THAI† \$26

Tender Chicken, Bean Sprouts, Peanuts, Egg, Traditional Sauce, Rice Noodles, Thai Basil, Julienne Vegetable

HOUSE RICE \$25

Classic Wok Fried Rice, Egg, Pork, Chicken, Shrimp, Sesame

FRESH THIN LO MEIN \$26

Wok Cooked
Choice of: Beef, Chicken, Shrimp, Vegetable

SUSHI

OMAKASE PLATTER* \$95

Our Sushi Chef’s Selection of Sashimi, Nigiri, and Maki

---- MAKI* ----

**HOUSE SPICY SALMON* \$11 · PHILADELPHIA*† \$10 · CALIFORNIA, TOBIKO* \$10
SPICY TUNA* \$12 · AVOCADO† \$6 · SALMON*† \$10 · TUNA*† \$11**

---- SPECIALTY MAKI* ----

EMPIRE ‘HOUSE’ MAKI* Ten Piece \$25

Spicy Tuna, Herb Cream Cheese, Sriracha Sweet Soy, Wasabi Tobiko

RED DRAGON ROLL* \$22

Blue Fin Tuna, Cucumber, Avocado, Daikon Sprouts, Spicy Mayonnaise, Tempura Bits

CRISPY SALMON ROLL* \$24

Tempura Shrimp, Cream Cheese, Cucumber, Torched Salmon, Unagi Sauce

TEMPURA ROCK SHRIMP ROLL* \$20

Cucumber, Crabstick, Hot Masago Mayo

SHRIMP TEMPURA FUTO* \$22

Four Shrimp, Avocado, Cucumber

---- NIGIRI + SASHIMI† (+\$3) ----

**SALMON \$9 · TORCHED SALMON \$10 · TUNA \$11 · TORO \$17
YELLOWTAIL \$10 · IKURA \$9 · MACKEREL \$8**

DESSERTS

Please ask server for today’s selections

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PARTY DRINKS

THE BIG KAHUNA \$85

Grey Goose, Fresh Watermelon Punch,
Mint & Ginger

MEGA MULE \$85

Seasonal Moscow Mule. Ask Your Server
For Today's Selection

GOLDEN SCORPION BOWL \$68

Bacardi Limon, Bumbu, Yellow Red Bull,
Tropical Juices, Branson VSOP Grande

SPICY GUAVA MARGARITA \$29

Lobos 1707 Joven, Pink Guava & Lime,
Jalapeños, Frozen Cantaloupe Ice

PINEAPPLE MAI TAI FOR TWO \$29

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

MARTINIS

APRICOT CUCUMBER MARTINI \$18

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

THAI BENGAL \$18

Absolut Citron, St. Germain, Thai Basil, Lemon

ASIAN PEAR \$18

Grey Goose La Poire, Fresh Lime, Ginger, Pear Sake

RED BERRY \$18

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

THE LYCHEE \$18

Grey Goose, Lychee, Sparkling Brut

COCKTAILS

SAKURA BLOSSOM SANGRIA

\$16 Single / \$44 Carafe

Lumina Pinot Grigio, Absolut Citron, Pavan,
Barrows Ginger, Truly Wild Berry, Lemon

CLASSIC MAI TAI \$16

Bacardi 8, Orgeat, Lime, Pineapple,
Diplomatico float

ROYAL AKUMA \$16

Patron Silver, Fresh Lime,
Cassis & Ginger Beer

CLOUD 9 \$16

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

PEACH MAI TAI \$16

Ketel One Peach & Orange Blossom,
Aperol, Lime, Pineapple, Cointreau

RYE TAI \$16

Bulleit Rye, Orgeat, Orange Curaçao, Lime

KYURI CRUSH \$16

Tito's, Fresh Cucumber, St. Germain, Lime

EMPEROR'S MULE \$16

Ketel One, Empire's Lime-Agave,
Ginger Beer

BOURBON ENDINGS \$16

Woodford Reserve, Orgeat, Lime,
Bitters, Ginger Beer

OPIUM DREAM \$16

Absolut Elyx, Aperol, Fresh Lime,
Pink Giava and Tropical Red Bull

MIDNIGHT IN PARIS \$20

Hennessy VSOP, Tamarind & Fresh Lime

BEER

---- DRAFT ----

ALLAGASH WHITE \$9

FIDDLEHEAD "SECOND FIDDLE" DOUBLE IPA \$10

GOOSE ISLAND NEXT COAST IPA \$10

KONA BIG WAVE \$9

KIRIN \$9

SAM ADAMS BOSTON LAGER \$8

SAM ADAMS SEASONAL \$9

STELLA ARTOIS \$8

---- BOTTLE ----

ANGRY ORCHARD \$9

BUD / BUD LIGHT \$8

CORONA \$9

HEINEKEN \$9

HEINEKEN 0.0 \$8

HITACHINO WHITE ALE \$12

LORD HOBO BOOMSAUCE \$12

MICHELOB ULTRA PURE GOLD ORGANIC \$8

SAPPORO LIGHT \$9

SAPPORO CAN (22OZ) \$15

TRULY SPIKED SELTZER \$8

WINE BY THE GLASS

---- SPARKLING ----

PROSECCO, RUFFINO, ITALY \$16

BRUT ROSÉ, CHANDON, CALIFORNIA \$17

---- WHITE + ROSÉ ----

CLOUD CHASER ROSÉ

France - \$15 · 9oz - \$19

RIESLING, KUNG FU GIRL

Washington 6oz - \$13 · 9oz - \$17

SAUVIGNON BLANC, KIM CRAWFORD

New Zealand 6oz - \$15 · 9oz - \$19

PINOT GRIGIO, LUMINA

Italy 6oz - \$13 · 9oz - \$17

CHARDONNAY, ROBERT MONDAVI

California 6oz - \$15 · 9oz - \$19

---- RED ----

PINOT NOIR, MEIOMI

California 6oz - \$15 · 9oz - \$19

CABERNET SAUVIGNON, UNSHACKLED BY PRISONER

California 6oz - \$15 · 9oz - \$19

RED BLEND, MODUS

Italy 6oz - \$15 · 9oz - \$19

MALBEC, TERRAZAS

Argentina 6oz \$13 · 9oz - \$17

---- SAKE ----

TENTAKA KUNI, JUNMAI GINJO

"Hawk in the Heavens" \$12

NO WARSUREMONO, YAMAHAI JUNMAI

"Forgotten Japanese Spirit" \$13

YAMAGATA HONTEN, JUNMAI GINJO

"Kaori" \$13

KONTEKI, DAIGINJO "Tears Of Dawn" \$15

TOZAI, NIGORI "Snow Maiden" \$15

SAKE FLIGHT Choice of 3 \$34

E · M · P · I · R · E

WINE BY THE BOTTLE

---- CHAMPAGNE ----

MÖET IMPERIAL
Champagne, France \$300

MÖET IMPERIAL ROSÉ
Champagne, France \$350

VEUVE CLICQUOT
Champagne, France \$325

VEUVE CLICQUOT MAGNUM
Champagne, France \$500

ACE OF SPADES
Champagne, France \$800

ACE OF SPADES ROSÉ
Champagne, France \$1000

BILLECARTE SALMON
Champagne, France \$160

BILLECARTE SALMON ROSÉ
Champagne, France \$200

BELAIRE ROSÉ
Burgundy, France \$250

BELAIRE GOLD
Burgundy, France \$250

BELAIRE LUXE
Burgundy, France \$250

BELAIRE GOLD MAGNUM
Burgundy, France \$400

LE CHEMIN DU ROI BRUT
Burgundy, France \$400

LE CHEMIN DU ROI ROSÉ
Burgundy, France \$500

---- WHITE + ROSÉ ----

ROSÉ, CLOUD CHASER
Provence, FR \$54

RIESLING, RAVINES DRY
New York, NY \$78

GRUNER VELTLINER, BRANDL
Kamptal, Austria \$56

**SAUVIGNON BLANC,
SILVERADO “MILLER RANCH”**
Napa, CA \$62

SAUVIGNON BLANC, MERRY EDWARDS
Sonoma, CA \$115

**CHÂTEAUNEUF-DU-PAPE,
DOMAINE DU VIEUX LAZARET**
Burgundy, France \$95

CHABLIS, GRAND RÉGNARD
Burgundy France \$126

CHARDONNAY, DELOACH
Russian River Valley, CA \$62

CHARDONNAY, JORDAN
Russian River Valley, CA \$78

SANCERRE, PASCAL JOLIVET
Loire Valley, France \$80

**CHARDONNAY,
NICKEL & NICKEL “TRUCHARD”**
Napa, CA \$130

**CHASSAGNE MONTRACHET
MAISON LOUIS LATOUR**
Burgundy, France \$192

**CHASSAGNE MONTRACHET,
DOMAINE GAGNARD PREMIER CRU**
Burgundy, France \$300

---- RED ----

PINOT NOIR, CENTER OF EFFORT
Edna Valley, CA \$108

**PINOT NOIR,
DOMAINE SERENE
“EVENSTAD RESERVE”**
Williamette, OR \$210

PINOT NOIR, PENNER ASH
Williamette, OR \$130

**PINOT NOIR, DOMAINE SERENE
“EVENSTAD RESERVE” 1.5L**
Williamette, OR \$445

PETITE SYRAH, STAGS LEAP
Napa, CA \$115

MERLOT, KEN FORRESTER
Western Cape, South Africa \$58

MALBEC, CATENA “ALTA”
Mendoza, Argentina \$140

DELOACH ZINFANDEL
Sonoma, CA \$64

ZINFANDEL, HARTFORD
Russian River Valley, CA \$165

BLEND, QUINTESSA
Napa, CA \$425

CABERNET FRANC, LANG & REED
North Coast, CA \$77

CABERNET SAUVIGNON, DECOY
Sonoma, CA \$65

CABERNET SAUVIGNON, MOUNT VEEDER
Napa, CA \$80

CABERNET SAUVIGNON, NEWTON UNFILTERED
Napa, CA \$95

CABERNET SAUVIGNON, GROTH
Napa, CA \$175

**CABERNET SAUVIGNON,
HEITZ CELLARS “MARTHA’S VINEYARD”**
Napa, CA \$525

**CABERNET SAUVIGNON,
CAYMUS “SPECIAL SELECTION” 1.5L**
Napa, CA \$895

---- SAKE ----

JUNMAI DAIGINJO

WAKATAKE “Demon Slayer” 720ml \$110

KONTEKI “Tears of Dawn” 300ml \$44

JUNMAI GINJO

TENTAKA KUNI
“Hawk in the Heavens” 300ml \$33

YAMAGATA HONTEN “Kaori” 300ml \$37

YAMAHAI JUNMAI, NO WARSUREMONO
“Forgotten Japanese Spirit” 300ml \$40

SPARKLING

FUKUCHO JUNMAI
“Seaside” Sparkling 500ml \$77

NIGORI (UNFILTERED)

RIHAKU “Dreamy Clouds” 720ml \$72

TOZAI “Snow Maiden” 300ml \$30

E·M·P·I·R·E
SUSHI
UNLIMITED

MONDAYS • 5PM
\$32 PER PERSON

SPICY TUNA ROLL

Tempura Bits
& Spicy Mayo

'ROCK ROLL'

Fried Rock Shrimp,
Hot Masago

RED DRAGON

House Favorite, Sriracha,
Spicy Tuna Flavors

EMPIRE HOUSE MAKI

Spicy Tuna, Herb Cream Cheese,
Sriracha Sweet Soy,
Wasabi Tobiko

SALMON MANGO

Fresh Mango,
Fried Shallots

CALIFORNIA ROLL

Kanikama, Cucumber,
Avocado, Tobiko

**HAMACHI
TARTARE ROLL**

Minced Hamachi, Osaki Soy,
Yuzu Tobiko

GOBO

Cucumber Avocado
& Yamagobo

**SPICY SALMON
'RICE BITES'**

Seared Sushi Rice,
Spicy Salmon Topping

CRAB 'RICE BITES'

Seared Sushi Rice,
Crabmeat, Fuji Apple

ENDLESS E·M·P·I·R·E

\$42/PERSON
ORDER. EAT. REPEAT.
EVERY TUESDAY

APPETIZERS

HOT & SOUR SOUP
EGG DROP SOUP
BEEF TEPPANYAKI
CHICKEN TERIYAKI
SCALLION PANCAKE
POTSTICKERS
TWO WAY RANGOONS
SEAWEED SALAD

MAINS

HALF ORDER
SESAME BEEF
TIK TOK CHICKEN
SINGAPORE STREET NOODLES
FRIED RICE
PAD THAI

MAKI

HALF ORDER
ROCK SHRIMP ROLL
EMPIRE HOUSE MAKI
SPICY SALMON
CALIFORNIA ROLL
SPICY TUNA
CUCUMBER AVOCADO