

BEGINNINGS

IMPERIA HOUSE EDAMAME 4⁹⁵
FRESNO CHILES, LEMON ESSENCE,
SERVED WARM

CHILLED EDAMAME 3⁹⁵
SEA SALT

MISO SOUP 3⁹⁵
TOFU, WAKAME, SCALLIONS

EMPRESS JADE SALAD 7⁹⁵
GINGER PLUM DRESSING

SPICY BAKED AVOCADO 7⁹⁵
KANI KAMA SALAD, WHITE CHEDDAR, TOBIKO

SMOKED SQUID SALAD 5⁹⁵
JAPANESE MOUNTAIN VEGETABLES

SEAWEED SALAD 3⁹⁵
SESAME MARINATED

DIM SUM

BUTTERY EDAMAME POTSTICKERS 8⁹⁵
WASABI VINAIGRETTE

FIRECRACKER SHRIMP 8⁹⁵
SWEET LIME CHILI

AVOCADO RANGOON 7⁹⁵
KANI KAMA, CREAM CHEESE,
DYNAMITE SAUCE

KUNG PAO CHICKEN LOLLIPOPS 9⁹⁵
SHISO PINEAPPLE RELISH

BALINESE VEGETABLE SAMOSAS 6⁹⁵
MANGO CHUTNEY

CRISPY PEKING DUCK SPRING ROLLS 7⁵⁰
SWEET AND SOUR SOY SAUCE

PORK AND ASIAN PEAR SHIU MAI 9⁹⁵
SOY SHERRY SAUCE

SUGAR CANE DUCK KABOBS 9⁹⁵
SPICED PEANUT SAUCE

SCALLION PANCAKE 9⁹⁵
SHREDDED HOISIN DUCK

SMALL PLATES

HOT ROCK ISHIYAKI
SMOKED PONZU, HERB BUTTER

WAGYU BEEF 15⁹⁵
SEA SCALLOPS 15⁹⁵

CHICKEN DUMPLINGS 8⁹⁵
SHIITAKE GINGER BROTH

YUZU CRUSTED OYSTERS 11⁹⁵
CANDIED HIJIKI SALAD, WASABI CRÈME

MISO JUMBO LUMP CRAB CAKE 14⁹⁵
KIMCHI TARTAR SAUCE

FRESH ATLANTIC SEA SCALLOPS 12⁹⁵
MISO CURED BACON, 5-SPICED ASIAN PEAR

STICKY ALMOND SHRIMP 13⁹⁵
SWEET HONEY GLAZE,
SICHUAN CANDIED ALMONDS

SEABASS KUSHIYAKI SKEWERS 12⁹⁵
ASIAN VEGETABLE NAMASU

BIG EYE POKE 14⁹⁵
TUNA, AVOCADO MOUSSE, WHITE CHOCOLATE

LOBSTER AND SHRIMP WONTON SOUP 13⁹⁵
CRYSTAL BROTH

RIBEYE ROLL 11⁹⁵
GINGERBEER BBQ, JALAPEÑO MISO CRUMBLE

NOODLES AND RICE

PEKING DUCK LO MEIN 13⁹⁵
ORANGE HOISIN SAUCE, CRISPY DUCK SKIN

BEEF TENDERLOIN CHOW FUN 19⁹⁵
CHINESE BROAD NOODLES

CRISPY DOUBLE PAN-FRIED NOODLES 14⁹⁵
ANGUS BEEF, STRAW MUSHROOMS,
SHISHITO PEPPERS

IMPERIA PAD THAI
FLAT RICE NOODLE WITH
SWEET AND SPICY TAMARIND SAUCE

LOBSTER AND SHRIMP 27⁹⁵

CHICKEN 18⁹⁵

TOFU 15⁹⁵

DRAGON RIB FRIED RICE 10⁹⁵
YUZU FRIZZLED ONIONS

IMPERIA 10 TREASURES FRIED RICE 10⁹⁵
CHICKEN, BEEF, SHRIMP, DUCK AND 6 OTHER
TREASURES

PINEAPPLE FRIED RICE 8⁹⁵
BROWN RICE, GRILLED MAUI PINEAPPLE

VEGETABLE LO MEIN 7⁹⁵
GOLD MOUNTAIN SOY

IMPERIA HOUSE SPECIALTIES

IMPERIA DRAGON RIB 28⁹⁵
YUZU FRIZZLED ONIONS

THAI TOFU CLAY POT 18⁹⁵
CHIANG MAI COCONUT CURRY

SICHUAN SALT & PEPPER SHRIMP 18⁹⁵
WOK TOSSED WITH THAI CHILIES,
CRISPY GARLIC

MISO LACQUERED CHILEAN SEABASS 28⁹⁵
WOK TOSSED BOK CHOY, TOFU

KOREAN RIBEYE 28⁹⁵
WOK FLASHED VEGETABLE

GINGER CRUSTED FILET 29⁹⁵
ROASTED SHIITAKE MUSHROOMS,
SICHUAN FRIES

PEKING DUCK FOR TWO
TRADITIONAL BEIJING ROAST DUCK
SERVED WITH SCALLIONS, CUCUMBERS,
HOISIN SAUCE AND ASIAN CREPES
23⁹⁵ PER PERSON

ACCOMPANIMENTS

WOK TOSSED VEGETABLES 6⁹⁵

BUTTER POACHED LOBSTER MASH 11⁹⁵

CHINESE GAI-LAN BROCCOLI 5⁹⁵

HOT & SOUR JAPANESE EGGPLANT 6⁹⁵

HOUSEMADE KIMCHI TRIO 5⁹⁵

STEAMED JASMINE RICE 1⁹⁵

STEAMED THAI BROWN RICE 1⁹⁵

CONSUMER INFORMATION

- There is a risk associated with consuming raw animal protein, please take this into consideration.
Some of our dishes do contain nuts and nut oils, if you have an allergy please alert your server.

No separate checks please | for your convenience a 20% gratuity is added to parties of 6 or more.

MAKIMONO ❀ *specialty rolls*

DOUBLE DRAGON 12⁹⁵

IMPERIA DRAGON RIB BEEF ROLL TOPPED WITH UNAGI AND TSUME SAUCE. DUSTED WITH SANSHO

ZEBRA · *shima uma* 14⁹⁵

HAMACHI, AVOCADO, CUCUMBER AND CHIVES AND SQUID INK TEMPURA FLAKES. WITH WHITE CHOCOLATE PEPPER SAUCE

RED DEVIL · *aka oni* 12⁹⁵

SPICY MARINATED TUNA ROLLED WITH BLACK SUSHI RICE AND ROASTED RED BELL PEPPERS. TOPPED WITH SPICY MAYO AND WHITE ANGEL SAUCE

A HOT MESS 11⁹⁵

SNOW CRAB, LOBSTER AND SHRIMP SERVED OVER HONEY AVOCADO ROLL AND BAKED

4138 · *yonjuuichi-sanjuubachi* 14⁹⁵

TEMPURA SHRIMP AND AVOCADO, TOPPED WITH SEARED TUNA AND SALMON. WITH SPICY PEANUT SAUCE. HOOK 'EM.

HAMACHI-POTLE 12⁹⁵

SNOWCRAB, TEMPURA ASPARAGUS, AVOCADO TOPPED WITH YELLOWTAIL. WITH CHIPOTLE MAYO

BANK 10⁹⁵

UNAGI AND CREAM CHEESE ROLL, LIGHTLY FRIED IN CILANTRO TEMPURA. WITH SPICY TERIYAKI SAUCE

BUDDHA-LICIOUS 9⁹⁵

CUCUMBER, AVOCADO, SHIITAKE, INARI TOFU, SPROUTS, AND TEMPURA ASPARAGUS. WITH SESAME TOFU PUREE

CAJUN REAUXLL 12⁹⁵

TEMPURA CRAWFISH, AVOCADO, TOPPED WITH CAJUN CRAB SALAD AND SWEET CITRUS SAUCE

PABLO ESCOLAR 14⁹⁵

ESCOLAR, CUCUMBER, AVOCADO, AND ROASTED JAPANESE EGGPLANT, ROLLED IN TEMPURA FLAKES WITH SPICY VINAIGRETTE

HOUSE ROLLS ❀

• SPICY TUNA 9⁹⁵

SPICY MIXED TUNA WITH CUCUMBER, AVOCADO, CHIVES

• Q-CUMBER 6⁹⁵

JAPANESE CUCUMBER, FURIKAKE, SHISO AIOLI AND SUMISO

• SHRIMP TEMPURA 9⁹⁵

CUCUMBER, AVOCADO, ROASTED GARLIC AND TENSUYU SAUCE

• SPIDER 10⁹⁵

SOFT SHELL CRAB, CUCUMBER, KAIWARE SPROUTS, MASAGO

• CALIFORNIA 7⁹⁵

SNOWCRAB, CUCUMBER, AVOCADO

• SPICY SALMON 10⁹⁵

SPICY MINCED SALMON WITH CUCUMBER, AVOCADO, CHIVES

• SALMON SKIN 7⁹⁵

BBQ SALMON SKIN, PICKLED OKRA, YAMA GOBO, SHISO, KAIWARE

- designates happy hour items

NIGIRI ❀ SASHIMI

nigiri ❀ ONE PIECE

sashimi ❀ THREE | FIVE PIECES

• TUNA · <i>maguro</i>	3 ⁵⁰	9 14
FATTY TUNA · <i>bluefin o-toro</i>		Market Price
• YELLOWTAIL · <i>hamachi</i>	3 ²⁵	9 13
BABY YELLOWTAIL · <i>kona kanpachi</i>	3 ⁹⁵	10 16
• SALMON · <i>sake</i>	2 ⁷⁵	7 11
FATTY SALMON · <i>sake toro</i>	3 ⁷⁵	10 15
• JAPANESE MACKEREL · <i>aji</i>	3 ⁷⁵	10 15
• ESCOLAR · <i>abura bouzu</i>	3 ²⁵	9 13
• ALBACORE · <i>bincho</i>	2 ⁹⁵	8 13
"KOBE" BEEF · <i>wagyu</i>	4 ⁹⁵	13 20
• FRESHWATER EEL · <i>unagi</i>	2 ⁹⁵	8 12
• RED SNAPPER · <i>madai</i>	3 ⁵⁰	9 14
• SEA URCHIN ROE · <i>uni</i>	4 ⁵⁰	12 18
• SALMON ROE · <i>ikura</i>	3 ⁷⁵	10 15
• BLACK TIGER SHRIMP · <i>ebi</i>	2 ⁵⁰	6 9
• SURF CLAM · <i>hokkigai</i>	2 ⁵⁰	6 9
• SALTWATER EEL · <i>anago</i>	3 ²⁵	7 13
SPOTTED PRAWN · <i>botan ebi</i>	4 ⁷⁵	12 19
• SQUID · <i>ika</i>	2 ⁵⁰	6 9
• OCTOPUS · <i>tako</i>	2 ⁵⁰	6 9
• JAPANESE SCALLOP · <i>botategai</i>	3 ⁹⁵	9 14
• OMELETTE · <i>tamago</i>	1 ⁹⁵	5 8

SASHIMI COMBINATION 24⁹⁵

TWO PIECES OF EACH:

TUNA, SALMON, YELLOWTAIL, ESCOLAR, AND ALBACORE

SPECIALTY SASHIMI ❀

SASHIMI SALAD 13⁹⁵

SEARED TUNA AND ALBACORE WITH MESCLUN GREENS AND FUJI APPLE AND CARROT DRESSING

HAMACHI POPO 15⁹⁵

YELLOWTAIL, THINLY SLICED FRESNO PEPPERS, YUZU AND POPO SAUCE

SAKE SUMI 13⁹⁵

SALMON WITH WASABI CREME, LIME SUMISO AND LEMON ZEST

KANPACHI PESTO 14⁹⁵

BABY YELLOWTAIL, SPICY KOREAN PESTO AND SMOKED SEA SALT

IMPERIA SUZUKE 15⁹⁵

CEVICHE STYLE MARINATED SASHIMI, WITH FRESH LIME JUICE, TOMATOES, CILANTRO, CHILIS AND SLICED ASIAN PEARS

OMAKASE ❀ *chef's choice*

SMALL (3 courses) 49⁹⁵

LARGE (5 courses) 89⁹⁵

NIGIRI (10 pieces) 34⁹⁵

VEGETARIAN (5 pieces) 24⁹⁵