



SALADS

add chicken, beef, shrimp or tofu skewer 4.25

IMPERIAL PALACE SALAD napa cabbage, daikon, carrots, asian pears, orange segments, toasted almonds, tangerine vinaigrette 6.95

SALAD TRIO sampling of salads: seaweed, house-made cucumber and kimchi 5.95

PAPAYA & MANGO fresh fruit is tossed with cilantro-lime dressing and herbs, over house salad blend and garnished with sesame crunch 7.95

CITRUS PEPPERCORN CRUSTED TUNA seared sashimi grade ahi over peanut dressed soba noodles and house salad blend 9.50

SOUP BOWLS

SHANGHAI fresh egg noodles, diced chicken, baby bok choy, carrots, bamboo shoots, chicken broth 10.50

THAI HOT & SOUR duck meat in chicken broth, straw and shitake mushrooms, rice stick noodles, scallion, chilies, lemongrass, basil, cilantro 9.95 🍲

TOKYO udon noodles, lobster meat, zen choy, scallions in white miso broth garnished with nori flake 9.95

PHO choice of chicken or beef in broth, rice stick noodles. garnished with cilantro, basil, lime, mung bean sprouts, hoisin, sriracha 10.95



(STARTERS)

WONTON CHIPS served with three sauces:
thai mango, plum and hoisin 4.25

CRISP COCONUT CALAMARI over napa cabbage,
thai mango sauce for dipping 7.95


EGGROLLS vegetarian eggrolls,
hoisin and chinese hot mustard sauces 5.95

BAO char siu pork buns, steamed and drizzled with
pure toasted sesame oil 6.95

DUCK POTSTICKERS seared, paired with plum & citrus soy 6.95

LETTUCE WRAPS chicken or tofu in slightly spiced coconut sauce.
served with bean sprouts, cilantro, carrots, chopped peanuts,
mirin soaked cucumber and red lettuce leaves 8.95

EDAMAME finished your way:
spicy togarashi seasoning or salted 4.95

SUBSTITUTIONS SUBJECT TO ALA PRICING .  ON THE SPICY SIDE
ALL MODIFICATIONS CHARGED ALA CARTE. PRICING DOES NOT INCLUDE
5% ASHLAND MEALS TAX. LIMIT 2 CREDIT CARDS PER TABLE. PARTIES OF 6 OR MORE ARE
SUBJECT TO AN 18% GRATUITY. MANY DISHES CONTAIN PEANUT OIL. MENU SUBJECT TO CHANGE.

HOUSE SPECIALTIES

CRISPY EGGPLANT thin-sliced thai eggplant and diced tofu with zen choy, basil and hoisin sauce. side of brown rice 10.50

LO MEIN seared scallops and shrimp over a lo mein of lobster, chili peppers and scallion 16.95 🍴

MONGOLIAN BEEF SHORT RIBS braised, until fall-off-the-bone tender. served over fried glass noodles and a side with house kimchi 14.95

VIETNAMESE FISH & CHIPS tempura battered basa, sweet potato fries, asian slaw, sweet coriander sauce 12.95

CURRIES

add chicken, beef, shrimp or tofu skewer 4.25

BANGKOK sliced thai eggplant and kai-lan in coconut red curry, cilantro, jasmine rice 9.95 🍴

PHNOM PENH thin cut beef, wide rice noodles, sugar peas and bamboo shoots in our spicy green curry broth. topped with fresh bean sprouts and cilantro 11.95 🍴

PUMPKIN CURRY sweet potatoes, red bell peppers, shitake mushrooms, served with jasmine rice 10.95 🍴

CLASSICS

PHUKET SHRIMP wide rice noodles,
peanut sauce, topped with roasted peanuts,
cilantro, mung beans sprouts, lime 13.95

CASHEW CHICKEN a classic dish of sugar peas,
red chilies, garlic, scallion and water chestnuts with
a side of jasmine rice 11.95 🍴

MOO SHU DUCK mandarin-style pancakes filled with
hoisin glazed shredded duck and mixed vegetables,
side of plum sauce 13.95

SICHUAN NOODLES fresh wheat noodles, beef,
garlic, ginger, scallion, carrot, chilies wokked in
sichuan sauce 12.95 🍴

OSAKA a stir-fry of napa cabbage, bamboo shoots,
baby corn, red bell pepper, zen choy with teriyaki sauce
and jasmine rice 8.95 add chicken, beef or shrimp 4.25

BEIJING FRIED RICE our version of fried rice includes:
edamame beans, carrots, chinese sausage, egg, scallions,
soy sauce, jasmine rice 7.95 add chicken, beef or shrimp 4.25

TANGERINE CHICKEN mar far-style with tangerine sauce,
scallion, fresh orange slices
and jasmine rice on the side 11.50

DESSERTS

MOCHI three traditional japanese confections, filled with ice cream: green tea, strawberry and mango 5.95

SESAME CHOCOLATE CAKE warm, soft-centered chocolate cake topped with 5-spice ice cream 6.25

ICE CREAM your choice of vanilla candied ginger, green tea or tangerine sorbet 4.25

BANANA-JACKFRUIT SPRING ROLLS served warm over vanilla ginger ice cream, garnished with caramel and coconut 5.95

LOOSE LEAF TEA

GREEN "Gunpowder"
OOLONG "Five Dragon Mountain"
BLACK "Assam"
ROOBIOS "Red Mango" decaf
2.50

COFFEE

regular or decaf 2.75