



Located on the Plaza -
Across from Lithia Park

FREE DELIVERY • CARRY-OUT

Open for Lunch and Dinner
Every Day 11:30a.m. - 9:00p.m.

21 WINBURN WAY ASHLAND, OR 97520
WWW.SESAMEASIANKITCHEN.COM
PH. 541.482.0119

SOUP BOWLS

THAI HOT & SOUR straw & shiitake mushrooms, confit duck, rice stick noodles, scallion, chilies, cilantro 14.50 **GF**

BEEF PHO thin sliced flank steak, house-made broth, rice stick noodles, garnished with cilantro, basil, lime, mung bean sprouts, chilies, hoisin, honey sriracha 12.95 **GF**

HOT POT shrimp, lemongrass, kafir lime, coconut milk, straw mushrooms, shitake mushrooms, scallion, thai stock, fresh chilies, chicken stock, lime 15.75 **GF**

SIDES

WOKKED broccoli or bok choy 5.75

RICE jasmine or brown 3.25

HOUSE-MADE SAUCES thai mango, gochujang, papaya sauce, ponzu, sweet chili, sweet corriander, , tangerine .75

KIMCHEE, SEAWEED, CUCUMBER SALAD
or **SIDE SALAD** 5.75

SWEET POTATO fries 4.95

RED ITEMS ARE ON THE SPICY SIDE

*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCT

GLUTEN FREE or **VEGAN** Option Available

MANY DISHES CONTAIN PEANUT OIL AND SESAME SEEDS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(STARTERS)

WOKKED EDAMAME spicy togarashi seasoning
or pink himalayan salt 5.75 **GF VG**

PEIKING BAO steamed bun, shredded marinated
duck, pickled ginger & cucumber,
plum sauce 8.75 (3ea)

LOBSTER SPRING ROLL crisp filled roll, lobster,
cream cheese, scallion, ponzu & sweet
chili sauce 8.50 (3ea)

CRISP COCONUT CALAMARI over napa cabbage,
thai mango sauce for dipping 11.50

LETTUCE WRAPS chicken or tofu, red leaf lettuce
leaves, cilantro, bean sprouts, peanuts,
carrots 12.00 **GF VG**

POTSTICKERS seared pork dumpling, plum
sauce 8.50 (5ea)

VEGGIE SUMMER ROLL lettuce, carrot,
bean sprout, rice noodles, cucumber,
peanuts & peanut sauce 8.25 **GF VG**

(SALADS)

IMPERIAL PALACE SALAD napa cabbage,
daikon, carrots, fuji apple, orange segments,
toasted almonds, scallion, tangerine vinaigrette
with choice chicken, shrimp 14.50 or
tofu skewer 13.50 **GF VG**

SOBA & AHI citrus seared sashimi, peanut
dressed buckwheat noodles, napa cabbage,
carrot, scallion 15.75*

TROPICS SALAD papaya, mango and pineapple
tossed in cilantro-lime dressing, served over blend of
chopped kale, broccoli, kohlrabi, radicchio, brussels
sprouts, garnish of apples, almonds 10.95 **GF VG**

LUNCH FAVORITES

Served from 11:30 - 4:00

VIETNAMESE FISH & CHIPS tempura alaskan true cod, sweet potato fries, asian slaw, corriander sauce 14.50

STONE RICE BOWL our version of bimimbap crispy rice, bok choy, shiitakes, kimchee, pickled cucumber, bean sprouts, fried egg, scallions, korean chili paste, tofu 15.95* natural flank steak or shrimp 17.95* add brown rice 1.00 NO SUBSTITUTIONS **GF VG**

KOBE BACON BURGER american kobe burger, white cheddar, sliced onion, bacon, kimchee, brioche bun, mayonnaise, sweet potato fries or side salad 15.25*

FISH TACOS crispy fried cod, corn tortillas, cabbage, carrots, mango salsa, sriracha aioli, cilantro 12.95 (3ea)

GOCHUJANG BEEF TACOS korean chili paste, napa cabbage, cilantro, yuzu aioli, flour tortilla 13.50 (3ea)

DINNER SPECIALTIES

BANG BANG SHRIMP tempura shrimp, onion, red bell pepper, scallion, carrot, chilies, garlic, ginger, papaya sweet chili sauce, pickled cucumber & ginger, jasmine rice 16.75

MAHI MAHI marinated 6oz filet, fresh herbs, wokked snow peas, carrot medallions, red bell pepper, over mango-coconut sticky rice, papaya sauce 18.95 **GF**

STONE RICE BOWL our version of bimimbap crispy rice, bok choy, shiitakes, kimchee, pickled cucumber, bean sprouts, fried egg, scallions, korean chili paste, tofu 15.95* natural flank steak or shrimp 17.95* add brown rice 1.00 NO SUBSTITUTIONS **GF VG**

KOBE BACON BURGER american kobe burger, white cheddar, sliced onion, bacon, side kimchee, brioche bun, mayo, sweet potato fries or side salad 15.25*

PORK RIBS papaya glazed, power slaw dressed in vinaigrette, sweet potato fries 17.75

SMOKED DUCK black tea smoked duck breast, glazed with plum sauce, scallion pancakes, grilled bok choy, pickled cucumber and ginger 18.25

NOODLE DISHES

Add a side salad 5.25 wokked vegetable for 5.75

PAD THAI confit duck, fresh chilies, sunny-side-up egg, peanuts, scallion, crispy onion, rice stick noodles, bean sprouts 16.75* **VG**

DRAGON NOODLES broccoli, fresh herbs, chilies, green curry, wide rice noodles, bean sprouts, lime, choose chicken or tofu 15.75
shrimp 16.75 **GF VG**

SICHUAN BEEF teriyaki beef, bok choy, carrots, scallion, dried chilies, garlic, ginger, stirfry wheat noodles 16.75

TERIYAKI CHICKEN glazed & grilled chicken, napa cabbage, carrots, soba noodles 14.50

PHUKET SHRIMP wide rice noodles, slightly spiced peanut sauce with roasted peanuts, cilantro, mung bean sprouts, lime 16.75 **GF VG**

RICE DISHES

BANGKOK PORK marinated pork, red curry sauce, bamboo shoots, broccoli, bean sprouts, peanuts, basil, jasmine rice 14.50 **GF**

TANGERINE CHICKEN battered chicken, mandarin slices, tangerine sauce, scallion, jasmine rice 15.50

EGGPLANT CURRY fried eggplant, scallions, garlic, ginger, diced tomatoes, yellow curry, topped with fresh mint & peanuts, jasmine or brown rice 15.25 **GF VG**

CASHEW CHICKEN a classic dish of snap peas, red chilies, garlic, scallion and water chestnuts, jasmine rice 14.50

HONEY WALNUT SHRIMP tempura fried shrimp, scallions, candied walnuts, honey glaze, jasmine rice 16.75

BEVERAGES

Coconut THAI Iced TEA - Classic black tea topped with coconut milk, with a raw sugared rim 3.95 refill 1.50

LEMONGRASS Cooler - A spritzed lemonade with a hint of sweet lemongrass 3.95 refill 1.50

Organic KOMBUCHA Strawberry Lemonade or Asian Pear & Ginger 3.95

All Natural FEVER-TREE GINGER Beer or **TONIC water** 2.95

Shirley TEMPLE or **ROY Rogers** 3.75

SAN Pellgrino 500ml 3.00

Ginger Ale, Iced Tea, Coke, Diet Coke, Sprite, Sweet Green Tea 3.00 (free refills)

DESSERTS

SOFT SERVE

coconut custard or strawberry lemon sorbet 4.25

MOCHI

three traditional japanese confections, filled with ice cream: green tea, strawberry and mango 6.25

CHERRY BLOSSOM CHEESECAKE

fried cheesecake roll, basil-ginger cherry sauce, whipped cream 6.95

SESAME CHOCOLATE CAKE

warm, soft-centered chocolate cake topped with coconut ice cream 7.25