



EMPIRE

## YAKITORI

**Yakitori** is grilled chicken skewers, using all parts of the chicken. **Kushiyaki** is grilled meats and vegetables. Here at Empire we use both types and all of them are designed to be shared. We glaze some of our Yakitori with our house made **Tare** (Yakitori sauce) and others are seasoned simply with **Shio** (sea salt). All skewers come in pairs accompanied with a traditional sauce and sesame cabbage salad.

**Our fish is locally sourced daily.**

Kawa	Chicken skin	4	G
Momo	Chicken thigh with Tare	7	
Hatsu	Chicken heart with Tare	7	
Tsukune	Chicken mince balls with Tare & egg yolk	7	
Sasami	Chicken fillet with plum sauce	7	G
Gyuniku	Beef sirloin with smoked chilli kelp	14	G
Buta	Wakame Pork belly with sweet miso	10	G
Lamb	Rump with rosemary and red wine miso	12	
Ebi	Yuan prawn with chilli mayo	12	
Hotate	Scallop with wasabi mayo	12	
Shiojake	Salted Ora king salmon with lemon	12	G
Kinoko	Mushroom with Tare	7	V
Yaki Onigiri	Rice ball with miso	7	GV
Broccoli	Served with sesame sauce	5	V

## IZAKAYA

All of our dishes are designed to be shared and enjoyed by your whole table, much like Spanish tapas. Please order as many dishes and as often as you wish. The food will come out as it is ready so it is served to you in its perfect state.

The dishes are designed for you to savour every bite and enjoy the umami flavours. When you order your first round of drinks you will be given an **Oshibori** to clean your hands and some complimentary **Otoshi**.

Steamed rice		3	GV
Miso soup with tofu and wakame		3	G
Edamame beans with sea salt		7	GV
Goma Wakame - Spicy seaweed salad		7	
Gyoza - Pork, garlic and chive with gyoza sauce		12	
Agedashi - Crispy tofu with ginger, scallion and dashi shouyu		10	V
Takoyaki - Octopus balls with Empire sauce and mayo		10	
Okonomiyaki - Pancake with Empire sauce and mayo		12	
Karaage - Crispy chicken with Yurinchi sauce and mayo		16	
Tempura	- Vegetables	14	V
	- Fish	16	
	- Prawn, Fish and Vegetable	18	
Chefs Special Sushi		POA	
Fresh Sashimi Platter - the best from the market today		POA	G

## NEW STYLE

These are not quite traditional but enable the kitchen to have a little fun. These dishes can be enjoyed shared with your table, or indulge in one just for yourself.

Maple, sansho and black pepper chicken wings		14	
Crispy wasabi squid with parmesan and Yuzu Qp		16	
Ora king salmon with umeshu jelly, toasted rice, apple wasabi and shiso		18	G
Soft shell crab with Japanese sweet chilli and crispy potato		16	
Ocean beef tataki with egg miso, garlic chips, edamame and capers		16	G

## DESSERTS

Soba and Miso Cookies - perfect with Sencha		6	
Selection of homemade Ice Cream - Matcha, Adzuki and Yuzu		10	
Black sesame panna cotta with pineapple granita and honey		12	

G = Gluten Free (Gluten Free sauce available)

V = Vegetarian (with veg. sauce or without sauce)

\* The majority of our menu can be prepared Dairy Free.  
Please ask our staff for guidance.

