

## COLD DISHES

### Chilled Edamame

Refreshing edamame with lemon juice and Maldon salt. 5

### Edamame Hummus

Creamy edamame hummus with nutty chili oil, ginger lime salt and wonton crisps. 6

### Imperia House Salad

Boston bibb lettuce, green onion, fried Shiitake mushrooms with goma shoyu vinaigrette. 7

### Smoked Ika Sansai *Squid Salad*

Marinated squid, garlic, shallots, with fresh herbs and lime juice served in a bibb lettuce cup. 7

### Kaiso Sarada *Seaweed Salad*

Marinated seaweed with sesame. 6

### Lump Crab Salad

Lump crab with Kaffir rice chips, black radish and seasonal tropical fruit. 14

### Sunomono Salad

Japanese cucumber marinated with yuzu ponzu and truffle oil. 8

- Hotate Scallop + 4
- Surf Clam + 3
- Spicy Octopus + 4

### Hot Rock Ishiyaki

A sizzling hot rock with your choice of certified Angus steak or fresh scallop with Nori herb butter and house ponzu.  
| Scallops 12 • Angus steak 14 |

## SUSHI / SASHIMI

	1pc	3/5pc
Tuna – Maguro	3	9/13
Uni – Sea Urchin	4	
Yellowtail – Hamachi	3	9/12
Fatty Yellowtail – Hama Toro	4	12/15
Fatty Salmon – Sake Toro	3	9/14
Japanese Mackerel – Saba	– Market –	
Escolar – Abura Bouzu	3	8/12
Albacore – Bincho	3	8/12
Angus Steak – Suteki	3	9/13
Freshwater Eel – Unagi	4	10/15
Red Snapper – Tai	3	9/14
Salmon Roe – Ikura	4	
Black Tiger Shrimp – Ebi	3	8/11
Surf Clam – Hokkigai	3	7/10
Spotted Prawn –Botan Ebi	5	14/19
Squid – Ika	2	6/9
Octopus – Tako	2	6/9
Spicy Scallop – Pirikara Hotategai	3	
Scallop – Hotate	4	12/17

### Sashimi / Sushi Selection

2 pc each: Tuna, Salmon, Yellowtail, Escolar, and Albacore.  
| Sashimi 27 • Sushi 28 |

## HOT DISHES

### Imperia House Edamame

Wok tossed edamame with lemon zest, togarashi, fresh chilies and Maldon salt. 6

### Steamed Edamame

Edamame steamed with lemon juice and Maldon salt. 5

### Miso Soup

Dashi and white miso broth with tofu, dried wakame seaweed and scallions. 4

### Pork Belly Steamed Buns

Tender braised pork belly, hoisin glazed and grilled, served in a soft steambun with Napa slaw, fresh green apple and Fresno peppers. 9

### Umi Kushi Ishiyaki Skewers

Flakey whitefish skewers marinated in yakimiso with namasu and green onions. 15

### Ika Tempura Calamari

Crispy fried calamari with lemon spritz and yuzu remoulade. 11

### Kakiage Fries

Crispy sweet potato fries with yuzu remoulade. 7

### Crab and Avocado Rangoons

Crab and avocado with whipped cream cheese tucked inside crispy wontons with dynamite aioli. 9

### Crispy Firecracker Shrimp

Chicken-stuffed shrimp spring rolls with bibb lettuce and sweet chili sauce. 10

### Sun-blazed Shishitos

Wok sautéed shishito peppers glazed in ponzu and sesame. 5

### Ocha Zuke Soup

Grilled salmon with fragrant jasmine rice with kaiware sprouts, green onions, umaboshi, rice croutons in green tea dashi. 8

### Imperia Pad Thai

Sweet, sour and spicy pad thai with flat rice noodles, fresh vegetables, peanuts and lime. 13 Veg • 15 Chicken

### Imperia 10 Treasures Fried Rice

Chicken, shrimp, beef, duck and fresh vegetables married together in fried rice. 12

### Sweet and Spicy Chicken Lollipops

Chicken leg lollipop, roasted and glazed with a sweet/spicy chili sauce. Served with pineapple relish. 10

### Lo Mein

Lo mein noodles, fresh vegetables and herbs tossed in sweet and tangy soy sauce. 9 Veg • 11 Chicken

### Wok Tossed Vegetables

Assortment of seasonal vegetables and herbs stir fried in sweet and tangy soy sauce. 7

### Buttery Edamame Potstickers

Edamame potstickers sautéed in Nori brown butter until golden brown. Served on top of Napa slaw and togarashi. 8

## OMAKASE

In Japanese, omakase means to entrust. Our chef chooses his freshest ingredients on hand to create a truly memorable 3 to 5 course meal.

• Small 3 course 50

• Large 5 course 90

• Nigiri 10 pc – 40

\*Please allow additional time during peak hours.

## CHEFS’ SPECIALTIES

### Buta Karubi *Pork Ribs*

Tender, Thai glazed pork ribs with Asian slaw and fragrant rice. 18

### Thai Sake *Salmon*

Crispy skin-on salmon with Thai-marinated plum tomato and herb riata. 15

### Janguru Kare *Jungle Curry*

Sweet and spicy jungle curry with sautéed vegetables and fragrant rice with chicken. 13

### Kinoko to Suteki *Steak and Mushrooms*

Tender Angus beef basted with brown butter and tamari with pickled and sautéed seasonal mushrooms and lobster zu. 16

### Piman to Hotate *Scallops*

Pan-seared sea scallops and roasted cauliflower with bell pepper zu, black vinegar gastrique and crispy leeks. 15

### “Peking-style” Duck

Crispy Peking duck served with Asian crepes and traditional garnish of Napa slaw and Chinese cucumber and hoisin sauce.  
Half 18 • Whole 36

## SPECIALTY SASHIMI DISHES

### Hamachi Popo

Yellowtail sashimi, marinated red onion and cucumber in port wine ponzu sauce, topped with paper thin Fresno peppers. 14

### Sake Sumi

Salmon sashimi with cilantro, yuzu infused tobiko and lemon zest on top of wasabi Crème fraîche. 12

### Sāfā no Maguro *Surfer’s Tuna*

Chopped tuna tartare with sweet wasabi avocado marinated in nattsu and sesame soy. 13

### “Lime In Da Coconut” Scallop

Coconut kaffir scallop with the essence of kaffir, lemongrass, served with fresh avocado and herbs. 10

### Red, White and Bleu

Red snapper sashimi on top of bacon & apple marmalade, white soy vinaigrette with whipped bleu cheese. 13

### Ponzu Scheme

Sesame seared tuna, citrus marinated tomatoes, crispy leeks and ponzu with balsamic gastrique. 13

### Jessica Albacore

Albacore sashimi in ponzu with roasted Fresno peppers, cilantro and crispy garlic. 11

## SPECIALTY ROLLS

### Red Devil *Aka Oni*

Chili marinated Tuna, cucumber & roasted red bell peppers rolled in black sushi rice topped with red beet tempura flakes.  
Served with spicy mayo and white angle sauce. 13

### A Hot Mess

Snow crab and shrimp atop a honey and avocado roll. Topped with Dynamite sauce and Kochijyan butter. Served baked. 13

### 4:38 *Yonjuuichi-Sanjuuhachi*

Tempura shrimp and avocado, topped with seared tuna and salmon. Served with spicy peanut sauce. 15 - HOOK ‘EM!

### Hamachi-potle

Snow crab, Cilantro-tempura asparagus and avocado roll topped with yellowtail. Served with chipotle mayo. 13

### Bank

Unagi and cream cheese roll lightly fried in cilantro-tempura batter. With spicy teriyaki. 11

### Buddha-licious *Vegetarian*

Cucumber, avocado, marinated shitakes, Inari, Kaiware sprouts and cilantro-tempura asparagus roll, served with silken tofu purée. 10

### Pablo Escolar

Escolar, cucmber, avocado and cilantro rolled in sweet lime tempura flakes topped with roasted miso eggplant served with thai style mignette. 14

### Hang Loose

Escolar, macerated pineapple, avocado roll topped with hamachi. Served with brown sugar soy and yuzu citrus puree. 14

### Cajun Reauxll

Crawfish and avocado roll topped with cajun crab salad with sweet citrus sauce. 12

### Tuna Mango Tango

Chili marinated tuna and cucumber roll topped with salmon and avocado topped with mango-lychee salsa, serrano chilies and paprika. 13

### Lump Crab Summer Roll

Sweet lump crab rolled in rice paper with lettuce pickled carrot bean sprouts and orchid served with Asian sesame vinaigrette. 10

## HOUSE ROLLS

### Spicy Roll

Choice of spicy marinated tuna, salmon or yellowtail rolled with avocado and cucumber. 9

### Kappa Maki Cucumber

Japanese cucumber, fresh shiso, shiso furikake with sumiso. 7

### Shrimp Tempura

Classic tempura shrimp with cucmber, avocado, roast garlic and masago served with umadashi dipping sauce. 10

### Spider Roll

Soft shell crab, cucumber, kaiware sprouts and masago rolled futomaki style. 11

### California Roll

Snow crab and kanikama mix with avocado and cucumbers. 7

### Salmon Skin

Grilled salmon skin rolled futomaki style with masago, cucumber, fresh shiso, and kaiware. 8



Executive Chef | Ian Kokkeler

310 Colorado St.  
Austin, TX 78701

(512) 472-6770

@ImperiaAustin

facebook.com/imperiaaustin

“At Imperia Asian Kitchen, our menu has been thoughtfully crafted with emphasis on the very best local, seasonal, and sustainable ingredients perfectly harmonized to create authentic Asian offerings and highly eclectic chef specialties. Our philosophy is one of balance and progress - we are constantly seeking new ways to delight our guests, as well as adhere to our code of moral responsibility to the environment, as we honor the items that nourish us all. We are very proud to share this experience with you, our honored guests. Please enjoy.”

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

DESSERTS

**Tempura Fried Ice Cream**  
Tempura fried ice cream drizzled with chocolate ganache and caramel sauce with roasted nuts. 9

**Fortune Cookie**  
*Imperia's giant fortune cookie.*  
White and dark chocolate Chantilly crème served with fresh seasonal berries. 9

**Dazed and Confused Cookie**  
House-made, half-baked chocolate chip cookie served hot out of the oven with vanilla bean ice cream. 7

**Yum Yum Flourless Chocolate Cake**  
Delicate flourless chocolate cake served with chocolate ganache, vanilla bean ice cream, whipped cream and fresh berries. 7

**Thai Sticky Banana Cake**  
Warm banana cake presented in banana leaves, served with a brown butter caramel sauce and vanilla bean ice cream. 7

•

Book Your Next Event  
(512) 47-Party  
(512) 477-2789  
events@47party.com

•



PREMIUM COLD SAKE

SPARKLING

**Zipang** (250ml) effervescent, sweet, and bright 12

NIGORI

**Dreamy Clouds** crisp and fruity 78  
**Pearl** hints of banana, smooth, sweet 47  
**Snow Maiden** fresh fruit, clean rice, mellow 59  
**Nigori** tart, creamy 18  
**Ty Ku Coconut** nigori 70

JUNMAI

**Black and Gold** melon, citrus, sweet 48  
**Ban Ryu** 65

JUNMAI GINJO

**Bride of the Fox** nutty, clean, melon, anise 69  
**Southern Beauty** aromatic, honeydew, plums 89  
**Star-filled Sky** rich and dry 69  
**Wandering Poet** bright, balanced, taste of honey 85  
**Ty Ku Black** dry, balanced and fragrant 62  
**Yuki No Bosha** light & fruity notes of peach & strawberry 85  
**Dewatsuru Habataki** slightly dry, with a crisp minerality and clean finish 91

JUNMAI DAIGINJO

**Divine Droplets** deep flavor, intensely smooth 117  
**Horin** ultra premium, fruity, mild and balanced 98  
**Ty Ku White** premium, notes of banana and vanilla 150

HONJOZO

**Hideyoshi Namacho** notes of baked bread, nuts and lychee 37

NAMAGENSHU

**Minato Harbor** mushroom, rice, and minerals. 87

INFUSED HOT SAKE

	Sm	Lg
<b>Japanese Mojito</b> lime and shiso	4	8
<b>Almond Joy</b> espresso and almond	4	8
<b>Green Dragon</b> apple liqueur	4	8
<b>Honeycomb</b> honey liqueur	4	8
<b>Lychee</b> lychee liqueur	4	8
<b>Sake Hurricane</b> passion fruit	4	8
<b>Fuzzy Sake</b> peach and mandarin	4	8

JAPANESE WHISKY

<b>Taketsuru</b> 12yr	14
<b>Yoichi</b> single malt 15yr	18
<b>Hakushu</b> 12y	14
<b>Hibiki</b> 12yr	15
<b>Yamazaki</b> single malt 18yr	35

limited availability

SPECIALITY COCKTAILS

**Imperia Bubble Bath Martini**  
42 Below Vodka, Cointreau, pineapple juice, cranberry, and topped with Prima Perla Prosecco 11

**Raspberry Lychee Martini**  
Stoli Raspberry Vodka, Soho Lychee liqueur, Triple Sec 10

**Asian Pear Martini**  
Grey Goose La Poire, melon liqueur, and sweet & sour 10

**Ginger Margarita**  
Herradura tequila, ginger syrup, agave liqueur, muddled ginger 10

**Strawberry Basil Lemonade Martini**  
Smirnoff Citrus Vodka, Smirnoff Strawberry Vodka, lemon juice, Strawberry puree, basil 9

**Imperia Pearl Martini**  
Grey Goose Vodka, Mamakawa Pearl sake, & hot sake 11

**Wasabi Bloody Mary**  
Grey Goose vodka, wasabi, spiced up and served on the rocks 10

**Ginger Mojito**  
Bacardi rum, house made ginger syrup, fresh lime and mint 10

**Cucumber Stiletto Martini**  
Tyku Soju, vodka, St. Germain, muddled cucumber, splash of fresh lime juice 11

**Blazing Passion Martini**  
Veev Acai vodka, passion fruit puree, muddled fresh fresno pepper, fresh lime juice 11

**The Jade Martini**  
UV Sweet Green Tea Vodka, Simple Syrup and fresh lime 10

**Kung Fu Cosmopolitan**  
Stoli Orange Vodka, Ginger Syrup, Fresh lime juice, cranberry 10

WINES BY THE BOTTLE

<b>Prosecco</b> Prima Perla - Italy	49
<b>Champagne</b> Veuve Clicquot “Yellow Label” - France	120
<b>Champagne</b> Perrier-Jouet “fleur” - France	208
<b>Champagne</b> Dom Perignon- France	315

WHITE

<b>Sauvignon Blanc</b> Duckhorn - Napa	60
<b>Sauvignon Blanc</b> Oyster Bay - New Zealand	32
<b>Pinot Grigio</b> Santa Margherita - Italy	65
<b>Chenin Blanc</b> Viognier Pine Ridge - Clarksburg	40
<b>Viognier</b> Zaca Mesa - California	56
<b>Viognier</b> Darioush - Napa	78
<b>Riesling</b> Essence - Germany	36
<b>Chardonnay</b> Sonoma Cutrer - Russian River	60
<b>Soave</b> Monte Tondo - Italy	50
<b>Sauvignon Blanc</b> Verdillac - France	37

RED

<b>Pinot Noir</b> Erath Willamette - Oregon	48
<b>Pinot Noir</b> Domaine Carneros - Carneros	60
<b>Pinot Noir</b> Flowers - Sonoma County	111
<b>Pinot Noir</b> Domaine Drouhin - Laurene Valley	130
<b>Merlot</b> Markham - Napa	60
<b>Shiraz</b> Darioush - Napa	78
<b>Cabernet Sauvignon</b> Darioush - Napa	182
<b>Cabernet Sauvignon</b> Rubicon - Rutheford	245
<b>Cabernet Sauvignon</b> Darius II - Napa	334

WINES BY THE GLASS

SPARKLING

**Prosecco** Prima Perla- Italy 8

WHITE

<b>Pinot Grigio</b> Bollini Veneto - Italy	8
<b>Vino Verde</b> Aveleda - Portugal	8
<b>Soave</b> Monte Tondo - Italy	10
<b>Sauvignon Blanc</b> Verdillac - France	7
<b>Sauvignon Blanc</b> Oyster Bay - New Zealand	9
<b>Chenin Blanc</b> Viognier Pine Ridge - Clarksburg	8
<b>Chardonnay</b> Sonoma Cutrer - Russian River	13

ROSE

**Pinot Noir Blanc** Belle Glos - California 11

RED

<b>Pinot Noir</b> Darcie Kent - California	8
<b>Pinot Noir</b> Erath Willamette - Oregon	12
<b>Tempranillo</b> Palacios Remondo Vendemia	9
<b>Sangiovese</b> Ferrari Carano “siena” - Sonoma	12
<b>Zinfandel</b> Ravenswood Lodi - California	9
<b>Cabernet Sauvignon</b> Duckhorn “Decoy” - Napa	15