

## (STARTERS)

**STEAMED EDAMAME** spicy togarashi or pink himalayan salt  
5.95 GF VG

**BROCCOLI TEMPURA** ponzu sauce 7.95 VG

**BAO** steamed bun, honey sriracha pork, chopped  
peanuts 8.95 (3ea)

**CRISP COCONUT CALAMARI** over asian slaw, sweet chili  
sauce for dipping 11.95

**DUCK POTSTICKERS** seared dumpling, mandarin dipping  
sauce 8.95 (5ea)

**VEGGIE EGGROLLS** sweet chili sauce 6.25 (2ea) VG

## HOUSE FAVORITES

**VIETNAMESE FISH & CHIPS** tempura alaskan true cod, sweet  
potato fries, gingered asian slaw, chili yuzu aioli 14.95

**STONE RICE BOWL** our version of bimimbap crispy rice, bok  
choy, shiitakes, kimchi, pickled cucumber, bean sprouts,  
fried egg, scallions, korean chili paste, tofu 16.50  
braised short rib 17.95\* NO SUBSTITUTIONS GF VG

**KOBE BACON BURGER** american kobe burger, white cheddar,  
sliced onion, bacon, kimchi, brioche bun, yuzu aioli,  
sweet potato fries 15.75\* sub side salad +1

**CHICKEN WRAPS** napa leaves, seasoned diced chicken,  
pickled cumpers, bean sprouts, carrots, peanut sauce,  
crushed peanuts tofu 13.50 chicken 14.25 GF

**SHRIMP TACOS** coconut crusted shrimp, red cabbage, carrots,  
yuzu aioli, mango pico de gallo, toasted coconut,  
flying fish roe 13.95 (5ea)

21 Winburn Way Ashland, Oregon 97520 541.482.0119  
www.sesameasiankitchen.com



We are making  
best efforts on  
all levels to  
keep you and our  
staff safe. We  
are offering  
paper menus and  
we encourage you  
to share a copy.

To minimize  
contact, our we  
will clear and  
sanitize your  
table only after  
you have enjoyed  
your meal and  
left the  
premises.

We are grateful  
for your  
patronage &  
patience and most  
importantly your  
support of local  
small business!

## (SALADS)

**IMPERIAL PALACE SALAD** napa cabbage, carrots, fuji apple, orange  
segments, toasted almonds, scallion, tangerine vinaigrette,  
choose chicken or shrimp 14.95 tofu 13.95 GF VG

**POKE BOWL** marinated ahi, wakame, avocado, carrots, edamame  
beans, pickled ginger, tobiko, short grain rice 14.75\* GF

## RICE DISHES

**BANGKOK PORK** braised pork, red curry sauce, bamboo shoots,  
broccoli, bean sprouts, peanuts, fresh herbs, rice 15.50 GF

**TANGERINE CHICKEN** battered chicken, mandarin slices, tangerine  
sauce, scallion, rice 15.95

**CASHEW CHICKEN** a classic dish of snap peas, water chestnuts,  
oyster sauce, rice 14.95

## NOODLE DISHES

**PAD THAI** confit duck, fresh chilies, sunny-side-up egg, peanuts,  
scallion, crispy onion, rice noodles, bean sprouts 16.95\*

**DRAGON NOODLES** green curry, broccoli, fresh herbs, chilies,  
rice noodles, bean sprouts, lime, choose tofu 15.95 chicken 16.95 GF VG

**MANGO SHRIMP** rice noodles, slightly spiced mango chili sauce, kafir  
lime, coconut, roasted peanuts, mung bean sprouts, lime 17.75 GF

## (SIDES)

salad, kimchi, seaweed salad or cucumber salad 5.75

wokked bok choy or broccoli 5.95

extra rice 3.00 sweet potato fries 5.95

RED ITEMS ARE ON THE SPICY SIDE GLUTEN FREE or VEGAN

\*CONTAINS RAW OR UNDERCOOKED FOOD PRODUCT , Consuming raw or under-cooked  
meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## SAKE

JUNMAI-SHU Sho Chiku Bai 5.75  
Medium Dry, Well-Balanced - Served Warm

NIGORI Tamano Hikari 7.50/40  
Slightly Filtered, Creamy, Pairs with Hearty Meat Dishes

JUNMAI GINJO Kikusui "Chrysanthemum Mist"  
Dry Premium, Mandarin Overtones, Banana, Cantaloupe  
19.00 (300ml)

## WINE

MIMOSA Solieil, NM 7 (375ml)  
Sparkling Pineapple

PROSECCO Pasqua, Italy 8 (187ml)  
Dry, Pleasantly Fruity, Hints of Almond & Citrus

UMESHU Choya, Japan 4 (50ml)  
Plum Wine, Sweet Tart, Notes of Almond

ROSÉ Vine + Yard, Ashland 6.75/28  
Pressed from Tempranillo, Strawberry Nose, Dry, Good Acidity

PINOT GRIS Vine + Yard, Ashland 6.75/28  
Hints of Stone Fruit, Defined Minerality, Crisp, Clean Through Finish

ALBARIÑO Abacela, Rogue Valley, OR 26  
Delicate Spanish Grape, Floral & Citrus Aromas, Refreshing Acidity

SAV BLANC Weisinger Family Winery, Ashland 32  
Gooseberry, Lychee on the Nose, Star Fruit, Pomelo,  
Lush Texture, Fresh Acidity, Crisp and Dry

CHARDONNAY True Myth, Edna Vly, CA 8.50/33  
Tropical Fruit, Mineral Undertones, Vanilla Bean, Toasty Oak

PINOT NOIR Elk Cove, Willamette Vly 38  
Blackberry, Candied Orange Scent, Vibrant, Long Spicy Finish

TEMPRANILLO Vine + Yard, Ashland 8.50/33  
Great Cherry, Red Plum, Warm Vanilla, Excellent Tannins



## HAND-CRAFTED COCKTAILS

LEMONGRASS MARGARITA lunazul blanco tequila, lemongrass syrup, lime 9.50 milagro tequila +2.00

THE PERFECT G & T crater lake gin, fresh citrus, star anise, fever tree tonic on the side 10.00 bombay sapphire +1.50

MANGO-RITA blended mango, lunazul blanco tequila, lime, chili rim 9.75 milagro tequila +2.00

YEAR OF THE MULE ginger beer, lime, choose rum or vodka 8.50

UME ROYALE bombay sapphire, plum wine, sweet vermouth, powdered plum rim 8.00

## BEER & CIDER

Coconut Porter  
Maui Brewing Co, HI 5.00 (12oz)  
Pineapple Cider  
Ace, OR 5.00 (12oz)

## ON DRAFT

Breakside Mexican Lager 6.50  
Ninkasi Prismatic, IPA 6.50  
Boneyard, Blood Orange Pale Ale 6.50

## HOT BEVERAGES

LOOSE LEAF TEA CHOICES Gun Powder Green,  
Jasmine, Earl Grey, Roobios Chai 3.00

COFFEE brewed to order 2.95 (refill .75)

## NON-ALCOHOLIC

Coconut THAI Iced TEA - Classic black tea topped with  
coconut milk, raw sugared rim 4.95 refill 1.50

All Natural SLUSHIE rotating flavors 4.00

Organic draft KOMBUCHA GT Trilogy 3.95

FEVER-TREE GINGER Beer or TONIC water 3.75

Shirley TEMPLE or ROY Rogers 3.95

SAN Pellgrino 500ml 3.00

Ginger Ale, Iced Tea, Coke, Diet Coke, Sprite 3.00 free refills

## (SWEETS)

SESAME CHOCOLATE CAKE  
warm, soft-centered chocolate cake,  
vanilla ice cream, 7.25 GF

MOCHI  
traditional japanese confections, filled  
with ice cream: green tea, strawberry,  
mango 6.95 GF

PINEAPPLE UPSIDE DOWN CAKE  
drizzled with caramel 6.95