

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

MOJITO light rum, fresh mint, lime, soda water 9.25

KIMCHI BLOODY MARY smirnoff, spiced tomato juice, togarashi salted rim, veggie garnish 9.00 ketel one +2.00

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

HOT BEVERAGES

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

COFFEE brewed to order 2.95 (refill .75)

WINE

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

ON DRAFT

Sapporo 5.75

Breakside Brewery, IPA 6.50

Boneyard, Blood Orange Pale Ale 6.50

Hop Valley Lager 6.00

BEER, CIDER & MEAD

Cucumber Berliner Weissbier, Oakshire Brewing 5.00 (12 oz)

Coconut Porter, Maui Brewing Co, HI 5.00 (12oz)

Wildflower Mead, Nectar Creek, OR 5.00 (12oz)

Pineapple Cider, Ace, OR 5.00 (12oz)

NON-ALCOHOLIC

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

BUTTERFLY WING TEA - Passionfruit Iced Tea 4.75

All Natural SLUSHIE rotating flavors 4.00

Organic KOMBUCHA Asian Pear & Ginger 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

Martinelli APPLE JUICE 3.00

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)

JUNMAI GINJO Takasago "Taisetsu"
Brewed in igloos of Hokkaido, Dry, Sweet Aroma
16.00 (300ml)



Proudly participating in "Straws on Demand"



WOKKED EDAMAME spicy togarashi or salt 5.95 **GF VG**

SHRIMP CEVICHE shrimp, mango, cucumber, avocado, red onion, red pepper, passion fruit, lime, sriracha seasoned wonton chips 9.95

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**

CHICKEN SATAY lemongrass marinade, peanut sauce 8.95

BAO steamed bun, kahlua pork, pineapple, chopped peanuts 8.95 (3ea)

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

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

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

VEGETARIAN CURRY thai eggplant, broccoli, potatoes, carrots, pineapple, bamboo shoots, peanut curry, rice 14.75 **VG**

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, sesame bun, yuzu aioli, sweet potato fries 15.75* sub side salad +1

LEMONGRASS LETTUCE WRAPS lettuce leaves, pickled cucumbers, 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)

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**

PHUKET SHRIMP rice noodles, slightly spiced peanut sauce, roasted peanuts, cilantro, mung bean sprouts, lime 17.75

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

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

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

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