

LILLIE'S

NOODLES • ASIAN CUISINE • SUSHI

SMALL PLATES

COLD JELLYFISH \$18

EDAMAME \$7

KANI SALAD \$9

POT STICKERS \$14

SOY VINEGAR SAUCE

SHRIMP TEMPURA \$14

MIRIN SAUCE

CRISPY DYNAMITE SHRIMP \$16

SPICY MAYONNAISE

CHICKEN WINGS \$19

TEMPURA BATTERED IN GARLIC
SEASONING AND DEEP FRIED

VEGETABLE SPRING ROLLS \$12

SWEET & SOUR DUCK SAUCE

SOUPS

SEAFOOD SOUP \$15

SHRIMP, SCALLOP, WHITE EGG, TOFU

SUNDUBU \$22

KOREAN CHILI PASTE BASE WITH CALAMARI,
SCALLOPS, SHRIMP, KIMCHI & TOFU

WONTON EGG NOODLE \$15

SHRIMP & PORK STUFFED WONTON,
EGG NOODLES & SEASONAL VEGETABLE

RICE & VEGETABLES

HOUSE FRIED RICE \$14

BEEF, PORK, CHICKEN,
VEGETABLES & KIMCHI

\$3 upcharge for shrimp option

CRAB FRIED RICE \$28

CRABMEAT & SCALLIONS

KIM CHEE FRIED RICE \$12

VEGETABLE OF THE DAY \$18

KIMCHI \$9

WOK ENTREES

GENERAL TSO'S CHICKEN \$23

CRISPY FRIED CHICKEN, SPICY GARLIC
SAUCE & BROCCOLI

SWEET & SOUR CHICKEN \$23

TRADITIONALLY PREPARED,
BELL PEPPERS & PINEAPPLE

BEEF & BROCCOLI \$24

STIR FRIED WITH GARLIC & GINGER
IN AN OYSTER SAUCE

PEPPER STEAK \$24

STIR FRIED WITH BELL PEPPERS AND
ONIONS IN A LIGHT OYSTER SAUCE

HAPPY FAMILY \$26

STIR FRIED BBQ PORK, CHICKEN,
SHRIMP & MIXED VEGETABLES

CHEF'S SPECIALTY

STEW CURRY BEEF BRISKET \$24

WITH POTATO AND WHITE RICE

CHILEAN SEA BASS \$48

STEAMED OR PAN FRIED

KALBI KOREAN SHORT RIB \$30

WOK - FRIED NOODLES

STIR FRIED LO MEIN \$18

BEEF, CHICKEN, OR SHRIMP

\$3 upcharge for shrimp or beef option

STIR FRIED PAD THAI \$18

CHICKEN, PORK OR VEGETABLES

WITH A PEANUT TOPPING

\$3 upcharge for shrimp or beef option

STIR FRIED BEEF CHOW FUN \$23

BEAN SPROUTS & SCALLIONS

HONG KONG CRISPY NOODLES \$25

SHRIMP, SCALLOPS & SQUID

WITH CHINESE MIXED VEGETABLES

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SUSHI ROLLS

CALIFORNIA ROLL \$11

SPICY TUNA ROLL \$13

PHILLY ROLL \$11

SHRIMP TEMPURA \$14

EEL & CUCUMBER ROLL \$14

VEGETABLE ROLL \$10

SPECIALTY ROLLS

LILLIE'S ROLL \$16

SPICY TUNA, AVOCADO & EEL SAUCE

YUM YUM BABE \$19

SHRIMP TEMPURA, CRAB MIX, CUCUMBER,
SPICY SALMON, AVOCADO & SPICY PONZU SAUCE

DRAGON \$18

KANI KAMA, CREAM CHEESE, CUCUMBER,
MASAGO, TUNA & AVOCADO

SEX ON THE BEACH \$17

CALIFORNIA ROLL, SPICY TUNA, JALAPEÑOS,
& SPICY YUMMY SAUCE

STOP, DROP & ROLL \$18

TEMPURA SHRIMP, AVOCADO, SPICY MAYO,
TOPPED WITH KANI & EEL SAUCE

KAMIKAZE \$18

SHRIMP TEMPURA, CREAM CHEESE, JALAPENO,
KANI KAMA, WASABI TOBIKO, SRIRACHA
& DRIED SHALLOTS

DESSERT

GREEN TEA GELATO \$8

RED BEAN GELATO \$8

MOCHI ICE CREAM \$8

ASSORTED FLAVORS

BEER

Asahi Super Dry, Japan	7.5
Kirin Ichiban, Japan	7.5
Kirin Ichiban Light, Japan	7.5
Sapporo, Japan	7.5
Sapporo Reserve 22 oz., Japan	8.25
Tsingtao, China	7.5
Bud Light, USA	6.5
Budweiser, USA	6.5
Corona, Mexico	7.5
Coors Light, USA	6.5
Heineken, Holland	7.5
Michelob Ultra, USA	7
Miller Lite, USA	6.5
Stella Artois, Belgium	8
Soju, Korea Classic or Grapefruit	12

COLD SAKE

	Glass	Bottle
Junmai (Clean & Well Structured)		
• Hiro 'Red'		34 (300ml)
• Tozai 'Living Jewel'	12	36 (720ml)
Kimoto Junmai (Special) Full, complex & rich		
• Akita Seishu Shuzo		62 (720ml)
Junmai Ginjo (Premium) Silky, fruity & light		
• Hiro 'Blue'		43 (300ml)
• Rihaku 'Wondering Poet'		38 (300ml)
• Kanbara 'Bride of the Fox'	22	66 (720ml)
Junmai Daiginjo (Super Premium) Fragrant, pure, delicate & complex		
• Horin		38 (300ml)
• Takatenjin 'Soul of the Sensei'		60 (720ml)
Junmai Nigori (Unfiltered) Semi-sweet, refreshing flavor		
• Tozai 'Snow Maiden'		30 (300ml)
• Dreamy Clouds		38 (300ml)
• Dewatsuru		58 (720ml)
Sparkling (Naturally Carbonated) Sweet & refreshingly light		
• Zipang		28 (250ml)
• HouHouShu		34 (300ml)

HOT SAKE

Gekkeikan 6

WINE SELECTIONS

	Glass	Bottle
Korbel Brut Sparkling	11	
Martini & Rossi		
Asti Spumante	11	43
Veuve Clicquot Brut 'Yellow Label'		100
Sterling Pinot Grigio	9	35
Pine Ridge Chenin Blanc - Viognier	10	39
Coppola 'Director's Cut' Chardonnay	10	39
Provenance Sauvignon Blanc	9	35
Cakebread Sauvignon Blanc	16	63
Jacob's Creek Riesling	9	35
Cono Sur Pinot Noir	9	35
Casa Lapostolle Merlot	8	31
Terrazas Cabernet Sauvignon	10	39
Jordan Cabernet Sauvignon		110
Takara Plum	8	31

COCKTAILS & MARTINIS

Green Tea Time

Tito's Handmade Vodka,
house sour mix, sake, green tea,
pineapple juice

11

Malibu Mango

Malibu Mango Rum,
DeKuyper Triple Sec, house sour mix,
orange & lime juices,
fresh mint, club soda

10

Dragon Kick

Jose Cuervo Gold Tequila,
Cointreau Orange Liqueur,
agave nectar, fresh raspberries
& jalapeño, lime juice

11

Kimono Kiwi

Malibu Coconut Rum,
Midori Melon Liqueur,
Stolichnaya Vodka,
fresh kiwi, Sprite

11

Pamatini

Pama Pomegranate Liqueur,
Tito's Handmade Vodka, cranberry
& lime juices

13

Jeju Sunset

Malibu Coconut Rum,
DeKuyper Peach Schnapps,
cranberry, orange & pineapple juices

11