

SUSHI & SASHIMI

	Nigiri	Sashimi
Tuna (Maguro)	9	13
Yellowtail (Hamachi)	9	13
Salmon (Sake)	8	11
Imported Shrimp (Ebi)	8	11
Crabmeat (Kani)	10	15
Salmon Egg (Ikura)	8	13
Octopus (Tako)	10	15
Peppered Tuna (Maguro)	12	17
White Tuna (Escolar)	12	15
Masago	9	13

SUSHI ROLLS

	Hand Roll	Cut Roll
California	10	13
Spider	14	17
Caterpillar	12	15
Spicy Tuna	12	15
Vegetable	8	11
Rainbow	16	19
Tuna	11	15
Yellowtail	12	15
Spicy Salmon	12	15
Imported Shrimp Tempura	14	17
Crunchy	12	15
Philly	12	15

SUSHI SAMPLERS

Nigiri 26

Two of each: Tuna, octopus & salmon

Sashimi 34

Two of each: Tuna, salmon, imported shrimp, squid, octopus & yellowtail

Sushi Sampler 39

Four pieces of each roll:
The Nugget, Philly, Hamachi & California

SPECIALTY ROLLS

The Nugget 19

Baked roll of crab mix, cream cheese & cucumber, scallops, spicy mayo, green onions, & avocado

Lillie's 17

Spicy tuna, avocado & eel sauce

Shaggy Dog 20

Imported shrimp tempura, cream cheese & jalapeños with crab mix & eel sauce

Yum Yum Babe 21

Imported shrimp tempura, crab mix & cucumber with spicy salmon, avocado, spicy mayo & Sriracha

Dragon 20

Jumbo lump crab, cream cheese, tuna & avocado

Lucky 19

Imported shrimp tempura, cream cheese, cucumber, crab mix, tuna, masago, eel sauce, spicy mayo & Sriracha

Sex On The Beach 19

California Roll with spicy tuna, jalapeños, spicy mayo & Sriracha

Hawaiian 18

Imported shrimp tempura, cream cheese, fresh mango, toasted coconut flakes, avocado & sweet chili

Godzilla 22

Fresh tuna, imported shrimp tempura, blue crab mix, cream cheese, cucumber & avocado with eel & spicy chili sauce, spicy mayo, masago

Bayou Bernard 20

Crunchy soft-shell crab & cucumber, spicy tuna, crab mix & eel sauce

Super Rainbow 19

Imported shrimp tempura, cucumber, escolar, ebi shrimp, salmon, tuna, eel sauce & avocado

LILLIE'S

NOODLES • ASIAN CUISINE • SUSHI

SMALL PLATES

Edamame 8

Sea salt or spicy garlic sauce

Egg Rolls 11

Imported shrimp, minced pork, vermicelli, leaf lettuce & fish sauce

Crab Cakes 20

Asian-style jumbo lump crab cakes with spicy mayo, cilantro & fresh ginger

Pot Stickers 14

Pan-fried pork dumplings, served with ponzu dipping sauce

Crab Rangoon 13

Blue crab & cream cheese wontons, sweet garlic chili & spicy plum sauce

Avocado & Tuna Tartare 16

Marinated spicy tuna, avocado, spun carrots & shrimp chips

Crispy Dynamite Shrimp 14

Crispy imported shrimp, deep-fried, spicy mayo

Shrimp Tempura 15

Crispy imported shrimp with sweet garlic chili sauce

Muc Rang Muoi 15

Salt & pepper calamari with bell peppers, onions & jalapeños

Banh Bao 7

Vietnamese steamed bun, Chinese sausage, onions & hard-boiled egg

SOUPS, SALADS & MORE

Egg Drop 10

Tempered egg, scallions

Hot & Sour 10

Chicken broth, bamboo shoots, mushrooms, tofu, dark soy & egg

Wonton 10

Pork dumplings, chicken broth & fresh seasonal vegetables

Miso 9

Tofu, seaweed & scallions

Sup Cua 10

Crab soup with quail eggs

Banh Mi Thit 11

Traditional Vietnamese bánh mi, French bread

House Salad With Ginger Dressing 10

Iceberg lettuce, cucumbers, carrots & julienne tomatoes

Goi Tom Thai Lan 17

Shrimp, fresh mint, basil, cilantro, onions, lemongrass, house spicy vinaigrette, roasted peanuts & fried shallots

Marinated Seaweed Salad 10

Sliced cucumber, carrots & sesame soy ginger marinade

RICE & VEGETABLES

House-Fried Rice 16

Choice of chicken, beef, pork, shrimp, vegetables or combination

Com Chien Thap Cam 17

Vietnamese combination fried rice

Stir Fried Assorted Vegetables 12

Seasonal vegetables tossed in our light garlic brown sauce

Stir Fried Tofu 12

Available in your choice of black pepper oyster sauce or our traditional General Tso's sauce

Broccoli 10

Sautéed in choice of garlic brown sauce or garlic white sauce

Steamed Rice 6

SPECIALTIES

Com Thit Nuong 17

Charbroiled, marinated boneless pork chop

Chilean Sea Bass 40

Seared Chilean sea bass, jumbo lump crabmeat, sweet Thai reduction & tempura-fried haricot verts

Bo Luc Lac 19

Shaken beef, iceberg lettuce, cucumbers & tomatoes

Tom Rang Muoi 20

Salt & pepper shrimp, bell peppers, onions & jalapeños

Ginger Lobster 44

Stir-fried lobster, fresh ginger & oyster sauce

Ca Chien 50

Fried whole fish served with jalapeño soy
Subject to availability

Ca Hap 40

Steamed whole fish served with ginger soy
Subject to availability

NOODLE BOWLS

Vietnamese Pho 15

Rice noodles, beef balls, brisket & rare beef with assorted vegetables

Bun Thit Nuong Cha Gio 16

Charbroiled, marinated boneless pork chop with egg rolls, vermicelli noodles, iceberg lettuce, seasonal herbs, roasted peanuts, fried shallots, sautéed green onions & cilantro

Spicy Seafood Udon Noodle 18

Shrimp & scallops with seasonal vegetables

Vegetable Noodle Soup 13

Thin egg noodles, seasonal vegetables

Wonton Noodle Soup 15

Pork dumplings, chicken broth, fresh seasonal vegetables & egg noodles

WOK ENTRÉES

Served with Steamed Rice

Sweet & Sour Chicken 17

Traditionally prepared with bell peppers & pineapple

General Tso's Chicken 17

Crispy fried chicken, spicy garlic sauce & broccoli

Happy Family 25

Stir-fried BBQ pork, chicken, shrimp & mixed vegetables

XO Shrimp 28

Stir-fried jumbo shrimp, XO sauce

Beef & Broccoli 20

Stir-fried with garlic & ginger in oyster sauce

Kung Pao Chicken 20

Marinated chicken, vegetables, chili peppers & peanuts in a Kung Pao sauce

Mongolian Beef 20

Tender sliced flank steak, green scallions & white onions, wok fried in a light Mongolian sauce

Orange Beef Or Chicken 20

Slices of marinated beef or chicken deep fried in an orange tangy sauce

WOK - FRIED NOODLES

Lillie's Pan Fried Noodles 22

Beef, pork, shrimp, & chicken tossed in a savory brown sauce & crispy noodles
Try our soft version - Lo Mein!

Stir-Fried Lo Mein Noodles 20

Choice of chicken, beef, pork, shrimp, vegetables or combination

Stir-Fried Pad Thai 21

Choice of chicken, beef, pork, shrimp, vegetables or combination

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

WINE

	GLASS	BOTTLE
Maschio Prosecco (187ml)	9	
Mionetto Moscato Dolce (187ml)	11	
Chandon Sparkling Brut (187ml)	15	
Kim Crawford Sauvignon Blanc	10	39
Bex Riesling	8	31
Kris 'Artist Cuvee' Pinot Grigio	8	31
Four Vines 'Naked' Chardonnay	9	35
Sonoma-Cutrer Chardonnay	14	55
Chateau Ferry Lacombe 'Mira' Rosé	9	35
Josh Cellars Cabernet Sauvignon	10	39
Decoy by Duckhorn Cabernet	15	59
Grayson Merlot	8	31
Coppola 'Votre Santé' Pinot Noir	10	39
The Paring Red Blend	15	59
Fu-Ki Plum Wine	8	31

BEER

Goose Island IPA, USA	Miller Lite, USA
Blue Moon Belgian White, Colorado	Shiner Bock, Shiner, TX
Bud Light, USA	Yuengling, USA
Coors Light, USA	Asahi Super Dry, Japan
Corona Extra, Mexico	Kirin Ichiban, Japan
Dos Equis, Mexico	Lucky Buddha, China
Heineken, Holland	Sapporo, Japan
Michelob Ultra, USA	Tsingtao, China

SAKE

	GLASS	BOTTLE
Sho Chiku Bai 'Classic' Junmai	6	12
Junmai Ginjo - (Premium)		
Shimizu-No-Mai 'Pure Dawn'- SMV +3	12	23
Manabito 'Kimoto'- SMV +5		45
Daiginjo & Junmai Daiginjo - Fragrant, pure, delicate & complex		
Momokawa 'G Joy'- SMV +4	14	27
Gekkeikan 'Horin'- SMV +2		30
Nigori		
Hakutsuru 'Sayuri'- SMV -11		18
Gekkeikan - SMV -23		15
Nama		
Sho Chiku Bai Junmai - SMV +5		9
Sparkling		
Ozeki, Hana Awaka - SMV -60		18
Flavored		
Moonstone Plum - SMV -88	9	35
Moonstone Asian Pear - SMV -8	12	47

COCKTAILS

13

Orange Blossom

Haku vodka, dry sake, Pavan orange blossom liqueur, cherry blossom

Day Lily

Effen yuzu vodka, Dekuyper orange liqueur, apricot nectar, fresh sour mix, cucumber wheel, hibiscus flower

Gin Yuzu Sparkler

Roku gin, Monin yuzu puree, fresh lemon juice, simple syrup, club soda, grapefruit, mint

Osaka Old Fashioned

Suntory toki whiskey, Demerara syrup, cherry dark vanilla bitters, angostura bitters, luxardo cherries

East Meets Manhattan

Knob creek bourbon, Suntory Toki whiskey, amaro lucano, angostura bitters topped with dehydrated orange wheel

Effen Good Time

Effen yuzu vodka, Dekuyper ginger liqueur, green tea simple syrup, fresh grapefruit juice, fresh lime juice, cucumber

Tea Service

Suntory Toki whiskey, green tea simple syrup, fresh lemon juice, mint, thyme

Garden Party

Effen yuzu vodka, green tea simple syrup, fresh lime juice, mint, cucumber

HAPPY HOUR

MONDAY - FRIDAY

4PM - 7PM

3

HOT SAKE

Sho Chiku Bai

DOMESTIC BOTTLED BEER

Bud Light • Coors Light
Michelob Ultra • Miller Lite
Shiner Bock

5

SMALL PLATES

Edamame Tossed in Sea Salt
Egg Rolls (2) Sweet Garlic Chili Sauce
Pot Stickers (3) Ponzu Dipping Sauce

IMPORTED BOTTLED BEER

Kirin Ichiban, Japan
Sapporo, Japan
Corona Extra, Mexico
Tsingtao, China

6

SELECT HOUSE WINES

Cabernet Sauvignon • Merlot
Chardonnay • White Zinfandel

SUSHI ROLLS

Spicy Tuna Roll • Salmon (Sake)
California Roll • Philly Roll
Yellowtail (Hamachi)

7

SPECIALTY MARTINIS AND COCKTAILS

Red Dragon

Pearl Blueberry Vodka, Fresh Lime Juice, Raspberry Purée, Fever Tree Ginger Ale

Cherry Blossom

Absolut Vodka, Lychee Liqueur, Cranberry Juice

Rising Sun

Grey Goose Vodka, Fresh Strawberries, Cranberry Juice, House Sour Mix

Geisha

Skyy Vodka, Chambord Raspberry Liqueur, PAMA Pomegranate Liqueur, Pomegranate Juice

9

SPECIALTY SUSHI ROLLS

Lillie's • Vieux Carre • Hawaiian
Sex on the Beach