

# LILLIE'S

NOODLES • ASIAN CUISINE • SUSHI

## SMALL PLATES

**COLD JELLYFISH \$18**

**EDAMAME \$8**

**KANI SALAD \$9**

**POT STICKERS \$14**

SOY VINEGAR SAUCE

**SHRIMP TEMPURA \$15**

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 \$25**

STIR FRIED WITH GARLIC & GINGER  
IN AN OYSTER SAUCE

**PEPPER STEAK \$25**

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