

WINE SELECTIONS

	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 Sauvignon	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	6
Blue Moon Belgian White, Colorado	6
Bud Light, USA	5
Coors Light, USA	5
Corona Extra, Mexico	6
Dos Equis, Mexico	6
Heineken, Holland	6
Michelob Ultra, USA	5.5
Miller Lite, USA	5
Shiner Bock, Shiner, TX	5.5
Yuengling, USA	6

Asahi Super Dry, Japan	6
Kirin Ichiban, Japan	6
Lucky Buddha, China	7
Sapporo, Japan	7
Tsingtao, China	6

SAKE

	Glass	Bottle
Junmai Ginjo - Silky, fruity & light		
Shimizu-No-Mai 'Pure Dawn'- SMV +3	12	(300ml) 23
Manabito 'Kimoto'- SMV +5		(300ml) 45
Daiginjo & Junmai Daiginjo - Fragrant, pure, delicate & complex		
Momokawa 'G Joy'- SMV +4	14	(300ml) 27
Gekkeikan 'Horin'- SMV +2		(300ml) 30
Nigori - Unfiltered, fruity & sweeter		
Hakutsuru 'Sayuri'- SMV -11		(300ml) 18
Gekkeikan - SMV -23		(300ml) 15
Nama - Unique, light & mild		
Sho Chiku Bai Junmai - SMV +5		(187ml) 9
Sparkling - Sweet & refreshingly light		
Ozeki, Hana Awaka - SMV -60		(250ml) 18
Flavored - Junmai sake infused with exotic Asian flavors		
Moonstone Plum - SMV -88	9	(750ml) 35
Moonstone Asian Pear - SMV -8	12	(750ml) 47
Sho Chiku Bai 'Classic' Junmai - SMV +3 HOT	6	(tokkuri) 12

EXOTIC SIPS

Red Dragon 12

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

Cucumber Mint Martini 11

Hangar One Kaffir Lime Vodka, Fresh Cucumber,
Muddled Mint, Simple Syrup

Rising Sun 12

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

Geisha 11

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

Mango Mojito 12

Cruzan Mango Rum, DeKuyper Triple Sec, House Sour Mix,
Fresh Orange & Lime Juices, Mint, Club Soda

Sparkling Rose Sangria 12

Lillet Rouge Apertif, Hendrick's Gin,
Ruby Red Grapefruit Juice,
Monin Rose Syrup, Maschio Prosecco

SUSHI & SASHIMI

	Nigiri	Sashimi
Tuna (Maguro)	8	12
Yellowtail (Hamachi)	8	12
Salmon (Sake)	7	10
Shrimp (Ebi)	7	10
Fresh Water Eel (Unagi)	7	10
Flying Fish Egg (Tobiko)	8	11
Squid (Ika)	7	10
Crabmeat (Kani)	9	14
Salmon Egg (Ikura)	7	11
Octopus (Tako)	9	14
Peppered Tuna (Maguro)	11	16
Tomago	8	12
White Tuna (Escolar)	11	14
Mackerel	8	11
Masago	8	11

SUSHI ROLLS

	Hand Roll	Cut Roll
California	9	11
Spider	13	16
Caterpillar	11	14
Spicy Tuna	11	14
Vegetable	7	10
Rainbow	15	18
Tuna	10	13
Eel & Cucumber	10	13
Yellowtail	11	14
Spicy Salmon	11	14
Shrimp Tempura	13	16
Crunchy	11	14
Crawfish	10	13
Philly	11	14

SUSHI SAMPLERS

Nigiri 24

Two of each: Tuna, octopus & salmon

Sashimi 32

Two of each: Tuna, salmon, shrimp, eel, octopus & yellowtail

Sushi Sampler 37

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

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.

SPECIALTY ROLLS

The Nugget	18
Baked roll of crab mix, cream cheese & cucumber, scallops, spicy mayo, green onions, & avocado	
Lillie's	15
Spicy tuna, avocado & eel sauce	
Shaggy Dog	19
Shrimp tempura, cream cheese & jalapeños with crab mix & eel sauce	
Yum Yum Babe	20
Shrimp tempura, crab mix & cucumber with spicy salmon, avocado, spicy mayo & Sriracha	
Dragon	19
Jumbo lump crab, cream cheese, tuna & avocado	
Lucky	18
Shrimp tempura, cream cheese, cucumber, crab mix, tuna, masago, eel sauce, spicy mayo & Sriracha	
Sex on the Beach	17
California Roll with spicy tuna, jalapeños, spicy mayo & Sriracha	
Hawaiian	16
Shrimp tempura, cream cheese, fresh mango, toasted coconut flakes, avocado & sweet chili	
Godzilla	21
Fresh tuna, shrimp tempura, blue crab mix, cream cheese, cucumber & avocado with eel & spicy chili sauce, spicy mayo, masago	
Bayou Bernard	18
Crunchy soft-shell crab & cucumber, spicy tuna, crab mix & eel sauce	
Super Rainbow	18
Shrimp tempura, cucumber, escolar, ebi shrimp, salmon, tuna, eel sauce & avocado	

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

SMALL PLATES

Edamame 6

Sea salt or spicy garlic sauce

Togarashi Calamari 14

Deep-fried calamari, caramelized onions & jalapeños, sweet Thai sauce

Egg Rolls 10

Shrimp & pork, green leaf lettuce, vermicelli noodles & fish sauce

Bánh Mi Thit 9

Traditional Vietnamese bánh mi, French bread

Crab Cakes 14

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

Pot Stickers 12

Pan-fried pork dumplings, served with ponzu dipping sauce

Crab Rangoon 11

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

Avocado & Tuna Tartare 15

Marinated spicy tuna, avocado, spun carrots & shrimp chips

Crispy Dynamite Shrimp 12

Deep-fried, spicy mayo

Shrimp Tempura 13

Lollipop-style, sweet garlic chili

Muc Rang Muoi 14

Salt & pepper calamari with bell peppers, onions & jalapeños

Banh Bao 5

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

Vegetable Gyoza 11

With Ponzu dipping sauce

Char Siu Bao 6

Cantonese steamed barbecue-pork bun

SOUPS & SALADS

Egg Drop 9

Tempered egg, scallions

Hot & Sour 8

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

Wonton 9

Pork dumplings, chicken broth & fresh seasonal vegetables

Miso 8

Tofu, seaweed & scallions

Bo Kho 12

Vietnamese-style with stew beef & carrots

Sup Cua 9

Crab soup with quail eggs

Thit Kho 12

Vietnamese braised pork & eggs

Congee 12

Rice porridge popular in Asian cuisine with choice of beef or chicken garnished with green onions & cilantro.

Add Blue Crabmeat 2

House Salad with Ginger Dressing 8

Iceberg lettuce, cucumbers, carrots & julienne tomatoes

Goi Tom Thai Lan 13

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

Marinated Seaweed Salad 8

Sliced cucumber & carrots in sesame soy ginger marinade

NOODLE BOWLS

Vietnamese Pho 13

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

Bun Thit Nuong Cha Gio 15

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 16

Shrimp & scallops with seasonal vegetables

Vegetable Noodle Soup 11

Thin egg noodles, seasonal vegetables

Wonton Noodle Soup 13

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

Add Duck 5

WOK ENTRÉES

Served with steamed rice

Sweet & Sour Chicken 15

Traditionally-prepared with bell peppers & pineapple

General Tso's Chicken 15

Crispy-fried chicken with broccoli & spicy garlic sauce

Happy Family 21

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

XO Shrimp 24

Stir-fried jumbo shrimp, XO sauce

Beef & Broccoli 19

Stir-fried with garlic & ginger in oyster sauce

Kung Pao Chicken 18

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

Mongolian Beef 18

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

Orange Beef or Chicken 19

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

WOK - FRIED NOODLES

Lillie's Pan Fried Noodles 18

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

Stir-Fried Lo Mein Noodles 16

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

Stir-Fried Beef Chow Fun 17

Chow fun noodles, bean sprout & dark mushroom soy

Stir-Fried Pad Thai 17

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

SPECIALTIES

Com Thit Nuong 15
Charbroiled, marinated boneless pork chop

Tom Xao Cai 19
Shrimp stir-fry, seasonal vegetables

Chilean Sea Bass 38
Seared Chilean sea bass, jumbo lump crabmeat, sweet Thai reduction & tempura-fried haricot verts

Bo Luc Lac 17
Shaken beef, iceberg lettuce, cucumbers & tomatoes

Roasted Duck Whole 42 Half 28
Hoisin & marinated duck sauce served with steamed buns

Tom Rang Muoi 16
Salt & pepper shrimp, bell peppers, onions & jalapeños

Spicy Curry Chicken 16
Chicken curry lemongrass

Ginger Lobster 42
Stir-fried lobster, fresh ginger & oyster sauce

Ca Chien 45
Fried whole fish served with jalapeño soy
Subject to availability

Ca Hap 39
Steamed whole fish served with ginger soy
Subject to availability

RICE & VEGETABLES

House-Fried Rice 12
Choice of chicken, beef, pork, shrimp, vegetables or combination

Com Chien Thap Cam 15
Vietnamese combination fried rice

Stir Fried Assorted Vegetables 10
Seasonal vegetables tossed in our light garlic brown sauce

Stir Fried Tofu 10
Available in your choice of black pepper oyster sauce or our traditional General Tso's sauce

Broccolini 8
Sautéed in choice of garlic brown sauce or garlic white sauce

XO String Beans 9

Steamed Rice 5