**Lillie's Noodles *Asian Cuisine *Sushi**

**SUSHI & SASHIMI**

<table>
<thead>
<tr>
<th>Nigiri</th>
<th>Sashimi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna (Maguro)</td>
<td>8</td>
</tr>
<tr>
<td>Yellowtail (Hamachi)</td>
<td>8</td>
</tr>
<tr>
<td>Salmon (Sake)</td>
<td>7</td>
</tr>
<tr>
<td>Imported Shrimp (Ebi)</td>
<td>7</td>
</tr>
<tr>
<td>Flying Fish Egg (Tobiko)</td>
<td>8</td>
</tr>
<tr>
<td>Squid (Kani)</td>
<td>7</td>
</tr>
<tr>
<td>Crabmeat (Kani)</td>
<td>9</td>
</tr>
<tr>
<td>White Tuna (Escal)</td>
<td>11</td>
</tr>
<tr>
<td>Magoese</td>
<td>8</td>
</tr>
</tbody>
</table>

**SUSHI ROLLS**

- **Hand Roll**
  - California
  - 9
- **Cut Roll**
  - 12
- **Sashimi**
  - 13
- **Catfish**
  - 11
- **Spicy Tuna**
  - 11
- **Vegetable**
  - 7
- **Rainbow**
  - 15
- **Tuna**
  - 10
- **Yellowtail**
  - 11
- **Spicy Salmon**
  - 11
- **Imported Shrimp Tempura**
  - 13
- **Crunchy**
  - 11
- **Flaki**
  - 11

**SUSHI SAMPLERS**

- **Nigiri**
  - 25
  - Two of each: tuna, octopus & salmon
- **Sashimi**
  - 33
  - Two of each: tuna, salmon, imported shrimp, squid, octopus & yellowtail
- **Sushi Sampler**
  - 38
  - Four pieces of each roll: The Nugget, Flaki, Hamachi & California

**SPECIALTY ROLLS**

- **The Nugget**
  - Baked roll of crab mix, cream cheese & cucumber, scallops, spicy mayo, green onions, & avocado
- **Lillie's**
  - 16
  - Spicy tuna, avocado & eel sauce
- **Shaggy Dog**
  - 19
  - Imported shrimp tempura, cream cheese & jalapenos with crab mix & eel sauce
- **Yum Yum Babi**
  - 20
  - Sweet & Spicy Chicken, with mixed vegetables
- **Dragon**
  - 19
  - Jumbo lump crab, cream cheese, tuna & avocado
- **Lucky 8**
  - 18
  - Imported shrimp tempura, cream cheese, cucumber, crab mix, tuna, masago, eel sauce, spicy mayo & Sriracha
- **Sea On The Beach**
  - 18
  - California Roll with spicy tuna, jalapenos, spicy mayo & Sriracha
- **Hawaiian**
  - 17
  - Imported shrimp tempura, cream cheese, fresh mango, roasted coconut flakes, avocado & sweet chili sauce
- **Podzilla**
  - 21
  - Fresh tuna, imported shrimp tempura, blue crab mix, cream cheese, cucumber & avocado with eel & spicy chili sauce
- **Bigu Yum**
  - 19
  - Crunchyashi shell crab & cucumber, spicy tuna, crab mix & eel sauce
- **Super Rainbow**
  - 18
  - Imported shrimp tempura, cucumber, escallop, ebi shrimp, salmon, tuna, eel sauce & avocado

**RICE & VEGETABLES**

- **House-Fried Rice**
  - 15
  - Choice of chicken, beef, pork, shrimp, vegetables or combination
- **Com Chien Thao Cam**
  - 16
  - Vietnamese combination fried rice
- **Stir-Fried Assorted Vegetables**
  - 11
  - Seasonal vegetables tossed in our light garlic brown sauce
- **Stir-Fried Tofu**
  - 11
  - Available in your choice of black pepper oyster sauce or our traditional General Tso's sauce
- **Broccoli**
  - 9
  - Sauteed in choice of garlic brown sauce or garlic white sauce
- **Steamed Rice**
  - 5

**SPLASHES**

- **Edamame**
  - Sea salt or spicy garlic sauce
- **Togarashi Calamari**
  - Deep-fried calamari, cameron onions & jalapenos, sweet chili sauce
- **Egg Rolls**
  - Imported Shrimp, minced pork, vermicelli, lettuce & fish sauce
- **Crab Cakes**
  - Asian-style jumbo lump crab cakes with spicy mayo, cilantro & fresh ginger
- **Pot Stickers**
  - Pan-fried pork dumplings, served with ponzu dipping sauce
- **Crab Rangoon**
  - Blue crab & cream cheese wontons, sweet garlic chili & spicy plum sauce
- **Avocado & Tuna Tartare**
  - Marinated spicy tuna, avocado, spin carrots & shrimp chips
- **Shrimp Tempura**
  - Crispy imported shrimp with sweet garlic chili sauce
- **Moo Rang Mio**
  - 14
  - Salt & pepper calamari with bell peppers, onions & jalapenos
- **Thao Bo**
  - Vietnamese traditional bun, Chinese sausage, onions & hard-boiled egg
- **Char Suo Bo**
  - Cantonese steamed barbecue pork bun
- **Beef or Chicken Satay**
  - Grilled, served with a peanut dipping sauce

**SOUPS, SALADS & MORE**

- **Stir-Fried Pad Thai**
  - 20
  - Choice of chicken, beef, pork, shrimp, vegetables or combination

**SPECIALS**

- **Com Thit Nuong**
  - 16
  - Charbroiled marinated balsamic pork chop
- **Tom Xao Ca**
  - 21
  - Shrimp stir-fry, seasonal vegetables
- **Chilean Sea Bass**
  - 39
  - Seared Chilean sea bass, jumbo lump crabmeat, sweet chili reduction & tempura-fried haricots verts
- **Bo Luc Lac**
  - 18
  - Shaken beef, iceberg lettuce, cucumbers & tomatoes
- **Tom Rang Mu**
  - 19
  - Salt & pepper shrimp, bell peppers, onions & jalapenos
- **Spicy Curry Chicken**
  - 17
  - Chicken curry, lemongrass & fresh lemon grass
- **Ginger Lobster**
  - 43
  - Stir-fried lobster, fresh ginger & oyster sauce

**NOODLE BOWLS**

- **Vietnamese Pho**
  - 14
  - Rice noodles, beef broth, bristle & rare beef with assorted vegetables
- **Bun Thit Nuong Chao Gia**
  - 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**
  - 17
  - Shrimp & scallops with seasonal vegetables
- **Veggie Udon Noodle**
  - 12
  - Tofu, noodles, seasonal vegetables & egg noodles

**WOK ENTRES**

- **Wonton Noodle**
  - 14
  - Pork dumplings, chicken broth, fresh seasonal vegetables & egg noodles
- **Served with Steamed Rice**
- **Sweet & Sour Chicken**
  - 16
  - Traditionally prepared with bell peppers & pineapple
- **General Tao’s Chicken**
  - 16
  - Crispy fried chicken, spicy garlic sauce & broccoli
- **Happy Family**
  - 24
  - Stir-fried BBQ pork, chil, shrimp & mixed vegetables
- **XO Shrimp**
  - 27
  - Stir-fried jumbo shrimp, XO sauce
- **Beef & Broccoli**
  - 19
  - Stir-fried with garlic & ginger in oyster sauce
- **Kung Pao Chicken**
  - 19
  - Marinated chicken, vegetables, peppers & peanuts in a Kung Pao sauce
- **Mongolian Beef**
  - 19
  - 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**
  - 21
  - Beef, pork, shrimp & chicken tossed in a soy brown sauce & crispier noodles
  - Try our soft version – Lo Mein!
- **Stir-Fried Lo Mein Noodles**
  - 19
  - Choice of chicken, beef, pork, shrimp, vegetables or combination
- **Stir-Fried Pad Thai**
  - 20
  - Choice of chicken, beef, pork, shrimp, vegetables or combination

**WE ARE HAPPY TO HAVE YOU JOIN US IN OUR DINING ROOM ONCE AGAIN. PLEASE KNOW THAT WE ARE LIMITED ON SEATING CAPACITY DUE TO SOCIAL DISTANCING GUIDELINES. WE APPRECIATE YOUR UNDERSTANDING AND PATIENCE AS WE ARE OFFERING A LIMITED MENU WITH LIMITED STAFFING, IN ORDER TO ALLOW US TO SERVE AS MANY VISITORS THAT ARE EXCITED TO JOIN US FOR DINE IN. WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE TO APPROXIMATELY ONE HOUR DURING BUSY PERIODS.**

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 illnesses of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

**THAT ARE EXCITED TO JOIN US FOR DINE IN, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE TO APPROXIMATELY ONE HOUR DURING BUSY PERIODS.**

**DINE IN**

**CAlinks**

**CA Hap**

**CA Chans**

- 39
  - Steamed whole fish served with ginger soy sauce Subject to availability

**SUBJECT TO AVAILABILITY**

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**WINE**

<table>
<thead>
<tr>
<th>Glass Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maschio Prosecco (187ml)</td>
<td>9</td>
</tr>
<tr>
<td>Mionetto Moscato Dolce (187ml)</td>
<td>11</td>
</tr>
<tr>
<td>Chandon Sparkling Brut (187ml)</td>
<td>15</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>10 39</td>
</tr>
<tr>
<td>Beer Riesling</td>
<td>8 31</td>
</tr>
<tr>
<td>Kris Artist Cuvee Pinot Grigio</td>
<td>8 31</td>
</tr>
<tr>
<td>Four Vines 'Naked' Chardonnay</td>
<td>9 35</td>
</tr>
<tr>
<td>Sandman-Cuter Chardonnay</td>
<td>14 55</td>
</tr>
<tr>
<td>Chateau Pierre Lacombe 'Vira' Rosé</td>
<td>9 35</td>
</tr>
<tr>
<td>Josh Cellars Cabernet Sauvignon</td>
<td>10 39</td>
</tr>
<tr>
<td>Decoy by Duckhorn Cabernet</td>
<td>15 59</td>
</tr>
<tr>
<td>Grayson Merlot</td>
<td>8 31</td>
</tr>
<tr>
<td>Coppola 'Vine Sante' Pinot Noir</td>
<td>10 39</td>
</tr>
<tr>
<td>The Paring Red Blend</td>
<td>15 59</td>
</tr>
<tr>
<td>Fu-Ki Plum Wine</td>
<td>8 31</td>
</tr>
</tbody>
</table>

**BEER**

- Goose Island IPA, USA
- Blue Moon Belgian White, Colorado
- Bud Light, USA
- Coors Light, USA
- Corona Extra, Mexico
- Das Equis, Mexico
- Heineken, Holland
- Michelob Ultra, USA
- Miller Lite, USA
- Shiner Bock, Shiner, TX
- Yuengling, USA

**SAKE**

<table>
<thead>
<tr>
<th>Glass Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sho Chiku Bai 'Classic' Junmai</td>
<td>6 12</td>
</tr>
<tr>
<td>Junmai Ginjo - (Premium)</td>
<td>12 23</td>
</tr>
<tr>
<td>Shimizuzu-No-Mai 'Pure Dawn' - SMV +3</td>
<td>14 27</td>
</tr>
<tr>
<td>Manabito 'Kimoto' - SMV +5</td>
<td>14 27</td>
</tr>
<tr>
<td>Daiginjo &amp; Junmai Daiginjo - Fragrant, pure, delicate &amp; complex</td>
<td>14 27</td>
</tr>
<tr>
<td>Momokawa 'G Joy' - SMV +4</td>
<td>14 27</td>
</tr>
<tr>
<td>Gekkeikan 'Horin' - SMV +2</td>
<td>14 27</td>
</tr>
<tr>
<td>Hakutsuru 'Sayuri' - SMV -11</td>
<td>14 27</td>
</tr>
<tr>
<td>Gekkeikan - SMV -23</td>
<td>14 27</td>
</tr>
<tr>
<td>Nigori</td>
<td>14 27</td>
</tr>
<tr>
<td>Sho Chiku Bai Junmai - SMV +5</td>
<td>14 27</td>
</tr>
<tr>
<td>Sparkling</td>
<td>14 27</td>
</tr>
<tr>
<td>Ozeki, Hana Awaka - SMV -60</td>
<td>14 27</td>
</tr>
<tr>
<td>Moonstone Plum - SMV -88</td>
<td>14 27</td>
</tr>
<tr>
<td>Moonstone Asian Pear - SMV -88</td>
<td>14 27</td>
</tr>
</tbody>
</table>

**COCKTAILS**

- **Orange Blossom**
  Hakau 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, Momin 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 Tiki 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 Tiki 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**

**HOT SAKE**
Sho Chiku Bai

**DOMESTIC BOTTLED BEER**
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Shiner Bock

**IMPORTED BOTTLED BEER**
- Kirin Ichiban
- Sapporo
- Corona Extra
- Mexico
- Tsingtao

**SUSHI ROLLS**
- Spicy Tuna Roll • Salmon (Sake)
- California Roll • Philly Roll
- Yellowtail (Hamachi)

**SELECT HOUSE WINES**
- Cabernet Sauvignon • Merlot
- Chardonnay • White Zinfandel

**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, Chambrad Raspberry Liqueur, PAMA Pomegranate Liqueur, Pomegranate Juice

**SPECIALTY SUSHI ROLLS**
- Lillie's • Vieux Carre • Hawaiian
- Sex on the Beach