

INTROS

- TUNA BELLY TARTARE | 25**
sustainable bluefin fatty tuna . ponzu sauce
fried garlic . shallots . lotus roots . scallion
- HAMACHI CRUDO | 5pc 22**
hamachi . ponzu . avocado mousse . pickled fresnos
arare . yukari
- WAKAME SEAWEED SALAD | 8**
dark green leafy seaweed . sesame seeds
- FRIED BRUSSELS | 12**
almond . cashew . korean BBQ . honey mustard
- GYOZA PORK DUMPLINGS | 5pc 15**
scallion . dashi soy

SLICED CHAR SIU PORK | 15
marinated & smoked . blistered shishitos
japanese BBQ sauce

- EDAMAME | 7**
citrus salt | **MAKE THEM STING +3**
gochugaru . house soy . crispy garlic . spicy gal chili oil
- STREET CORN | 12**
fried garlic . fried shallot . yuzu miso . soy mint aioli
- SPICY TEMPURA SHRIMP | 18**
sriracha aioli . chive

CRAB RANGOON CHEESE KATSU STICKS | 4pc 15
mozzarella crab mix . panko crusted . tiki sauce

- TEMPURA VEGETABLES | 14**
seasonal vegetable
- EGG ROLLS | 3pc 12**
flavorful veggies . pork belly . tiki sauce
- KARAAGE CHICKEN BITES | 15**
crispy fried chicken . pickles . honey mustard . lemon
- BLISTERED SHISHITOS | 10**
house soy . chili-lime sea salt . lemon . honey mustard

- ROBATA**
- BANG-BANG CHICKEN ROBATA 1pc 10 | 2pc 18**
sriracha aioli
- BEEF TENDERLOIN ROBATA 1pc 12 | 2pc 20**
tare
- CHILI SHRIMP ROBATA 1pc 10 | 2pc 18**
yuzu miso aioli
- PORK BELLY ROBATA 1pc 10 | 2pc 18**
shishito . tare
- SAUSAGE ROBATA 1pc 10 | 2pc 18**
smoked jalapeño cheddar sausage
shishito pepper . slaw . tiki sauce
- LOBSTER TAIL ROBATA | 28**
char-grilled . gochujang miso . lime
garlic . hibachi butter . shallot crispies



- PORK BELLY | 14**
pickles . scallions . honey glaze
- STICKY SHRIMP | 14**
fried . korean BBQ . sesame seeds
- YAKITORI SHRIMP | 14**
fresno peppers . cilantro . radish . sriracha aioli
- CHICKEN | 14**
fresno . cilantro . radish . tigerlily steak sauce.
- FILET | 16**
crispy shallots . garlic . chives . radish . garlic truffle aioli
- SAUSAGE | 14**
sesame slaw . fresno peppers . tiki sauce

TIGER NOODLES

RAMEN

- CREAMY TONKOTSU BOWL | 26**
pork broth . chopped pork . seared pork belly
soy marinated jammy egg . togarashi
pho veggies . narutomaki
- RED CURRY DUMPLING BOWL | 25**
roasted chicken coconut curry broth . ramen
(4) pork dumplings . crispy garlic & shallots
marinated jammy egg . fresno peppers
- ROASTED CHICKEN SHOYU BOWL | 25**
chicken broth . ramen . hibachi chicken
pho veggies . soy marinated jammy egg
narutomaki
- SHOYU PORK BOWL | 26**
chicken broth . ramen . seared pork belly
chopped pork . hibachi chicken . pho veggies
jammy egg . scallions . nori . narutomaki

SOUPS & GREENS

- MISO SOUP | 6**
house tofu . wakame . enoki
- DYNAMITE CHICKEN SALAD | 19**
grilled bang-bang chicken . crisp veggies
roasted peanuts with wonton strips
fresh lime & avocado . peanut dressing
- CARROT GINGER SALAD | 6**
romaine . cucumber . tomato
carrot-ginger dressing
- WASABI CAESAR | 12**
romaine . napa . shaved asiago . wonton crisps
wasabi caesar dressing . daikon lettuce
- AHI TUNA SALAD | 22**
avocado . cashews . jammy shoyu egg . peppers
pickled red onion . crispy wontons . edamame .
carrots ginger vinaigrette



HIBACHI MAINS

fresh grilled zucchini . onions . mushrooms . broccoli . carrots

CHOICE OF SIDE | choose one

FRIED RICE ■ YAKI SOBA NOODLES ■ STEAMED RICE

- HIBACHI VEGETABLE | 28**
zucchini . onion . broccoli
mushrooms . teppanyaki sauce
- NEW YORK STRIP | 48**
angus strip loin . garlic butter
- HIBACHI STEAK TIPS | 35**
teriyaki & garlic butter
- SEARED 6oz FILET | 48**
teppanyaki sauce
- BANG-BANG CHICKEN | 29**
spicy sriracha marinade
- HIBACHI CHICKEN | 28**
thai marinade
- HIBACHI SHRIMP | 32**
dry rubbed . garlic . chili lime seasoning
- SPICY SHRIMP | 33**
chile crisp . shishitos
- SESAME SEARED AHI TUNA | 33**
seared . sesame . ponzu

HIBACHI COMBINATIONS

- STEAK & CHICKEN | 40**
steak tips . chicken
- SURF & TURF | 40**
steak tips . shrimp
- ROCKSTAR | 48**
chicken . shrimp . steak tips

TIGERLILY PRIME ENTRÈES

- YAKI SOBA | 17**
napa cabbage . carrots . peppers . onions
shiitaki . bok choy . yaki soba noodles
- BBQ BRISKET RICE BOWL | 22**
pickled red onions . cilantro . japanese BBQ
chili peanuts . jalapeños . scallions
steamed rice . fried egg
- SEARED AHI TUNA | 34**
bok choy . wasabi mashed potatoes
- FRIED RICE | 17**
carrot . bok choy . shiitake . onion . egg
- FILET MIGNON | 50**
6oz filet . wasabi mashed potatoes
seasonal veggies
- KATSU CURRY | 19**
chicken . carrots . potatoes . japanese curry
- substitute:**
for lion's mane katsu to make it vegan
- SWEET SOY CEDAR SALMON | 32**
cured faroe island salmon . fried rice
seasonal veggies

- VEGAN VEGETARIAN SPICY DINE-IN ONLY



GENERAL MANAGER
BRIAN KRAMER JR.

EXECUTIVE CHEF
CHEF BRUCE ALLEN

EXECUTIVE SUSHI CHEF
CHEF NOEL CABRERA

202. SHOW RESPECT FOR
ALL LIVING THINGS.

TLD251121

SUSHI LIST

NIGIRIZUSHI

CHEF'S SELECTED NIGIRI

ABURI TORO | 2pc 16

fatty tuna . oroshi daikon . lemon zest . chives . torched

ABURI SAKE | 2pc 14

salmon . ikura . battera kombu . scallion . torched

SHIRO SUGI | 2pc 15

chef's choice seasonal fish . wa-yakume

A5 & HOTATE | 2pc 20

A5 wagyu . scallop . fried shiso . fried garlic . egg . fried shallots

AKAMI TO TORO | 2pc 14

sustainable bluefin tuna loin . otoro . chives . sesame oil

TORO TO CAVIAR | 2pc 18

faty tuna . siberian caviar

MAKIMONO

CLASSIC ROLLS

AAC ROLL | 8pc 8

asparagus . cucumber . avocado

SALMON AVO ROLL | 8pc 11

salmon . avocado

TUNA AVO ROLL | 8pc 12

bluefin tuna . avocado

SHRIMP TEMPURA ROLL | 8pc 12

tempura shrimp . cucumber

PHILLY ROLL | 8pc 12

smoked salmon . cream cheese . cucumber

CALIFORNIA ROLL | 8pc 10

krab sticks . cucumber . avocado

SPICY TUNA ROLL | 8pc 12

blufin tuna . spicy aioli

SPICY SALMON ROLL | 8pc 11

salmon . spicy aioli

EEL-CUCUMBER ROLL | 8pc 14

MAKIMONO SUSHI ROLLS

SHIKOTSU ROLL | 8pc 36

A5 waygu . brown butter & miso bone marrow . avocado
cucumber . shallots . garlic . shiso . egg

RAINBOW ROLL | 8pc 22

unagi . sake . akami . hamachi . snow crab . avocado

TAKI ROLL | 8pc 11

salmon . avocado . kewpie . spicy taki crunch

DOUBLE TROUBLE ROLL | 8pc 15

shrimp tempura . avocado . garlic aioli . spicy aioli

RED DRAGON | 8pc 20

shrimp tempura . avocado . cream cheese . blufin akami
spicy aioli . eel sauce . sriracha .

HAMA - PENO ROLL | 8pc 15

hamachi . cucumber . jalapeño . jalapeño honey vinaigrette

DRAGON ROLL | 8pc 20

unagi . snow crab . cucumber . avocado . pikachu crunch

MAI TIKI ROLL | 8pc 16

ebi sushi . cucumber . shredded coconut . tobiko . avocado
spicy aioli . flambé

CHRIS P. CRUNCHY ROLL | 6pc 25

spicy tuna . spicy aioli . eel sauce . arare . chives . fried garlic shalots
avocado mousse . panko fried rice

TIGERLILY ROLL | 8pc 22

salmon . cucumber . ikura . tempura shrimp . torched

SAKE TRIO ROLL | 8pc 15

salmon skin . salmon . ikura . avocado . pikachu crunch
cucumber . eel sauce

CALIFORNIA DELUXE ROLL | 5pc 17

snow crab . cucumber . avocado . pikachu crunch
yuzu miso aioli

OTORO TARTARE ROLL | 8pc 22

blufin tuna . avocado . cucumber . otoro tartare . fried lotus root

ROCK N ROLL | 5pc 18

blufin tuna . cream cheese . avocado . krab stick . spicy aioli
tempura fried

SLO ROLL | 8pc 14

kanpyo . cucumber . asparagus . bell pepper . avocado . plum aioli

VEGAN

VEGETARIAN

SPICY

DINE-IN ONLY

TIGERLILY

231

MAI TIKI DRINKS

MAI TAI | 13

flor de cana extra seco . dark rum . dry curacao . orgeat and fresh lime

PAINKILLER | 14

pusser's rum . appleton signature . pineapple
orange and coconut cream

PINEAPPLE TIKI MARGARITA | 16

koloa kaua'i dark rum . blanco tequila . curacao
orgeat . pineapple & lime

JAPANESE MILK BREAD SANDOS

SERVED WITH CHILE FRIES

MAI TIKI BURGER | 19

half pound . velveeta . kimchi . arugula . garlic aioli . yuzu tamari aioli

TIGERLILY CHEESEBURGER | 19

half pound chargrilled . muenster . shishito . sriracha aioli . garlic aioli . arugula . house pickles

BIG KAHUNA SANDO | 22

beef brisket . pulled pork & char siu pork . japanese BBQ sauce . pickled onions . sesame slaw

CRISPY CHICKEN KATSU SANDO | 17

chicken katsu . sesame slaw . kewpie . pickles . sriracha hot honey

OAK SMOKED BEEF BRISKET SANDO | 20

radish . cucumbers . peanuts . pickled red onions . tare BBQ

STICKY PORK SANDO | 17

smoked pork . korean BBQ . pickled onions . shishito . napa cabbage

HAM & SWISS SANDO | 17

rock & rye glazed ham , pickles , lettuce , tomatoes , bacon aioli

LION'S MANE KATSU SANDO | 17

sriracha hot honey . sesame slaw

HIBACHI LOBSTER ROLL SANDO | 29

hibachi lobster tail . kewpie . lemon garlic butter . chives . dill

CHEF'S SEASONAL

NIGIRI | 70 [OR] SASHIMI | 80

NIGIRI 10 DRESSED PIECES | SASHIMI 8 TYPES OF FISH

NIGIRI ON RICE | 1pc

SASHIMI | 2pc

AKAMI | 7/10

bluefin tuna loin

CHUTORO | 8/11

med. fatty bluefin belly

OTORO | 9/12

fatty bluefin belly

HAMACHI | 4/7

yellowtail

MADAI | 6/9

japanese sea bream

SHIMA AJI | 7/10

striped jack

HIRAME | 6/9

flounder

SAKE | 5/8

salmon

SABA | 4/7

mackerel

BAJA UNI | 13/26

purple sea urchin

IKURA | 8/16

marinated salmon roe

AJI | 6/9

horse mackerel

UNAGI | 5/8

BBQ freshwater eel

TAMAGO | 5/8

sweet omelet

HOTATE | 6/9

japanese scallop

BOTAN EBI | 8/16

spot prawn

TIGERLILY HOURS

MONDAY | CLOSED > TUESDAY - THURSDAY | 4:00 - 10:00PM > FRIDAY | 4:00 - 11:00PM

WEEKEND BRUNCH | SAT & SUN - 10:00AM - 3:00PM

SATURDAY > BRUNCH | 10:00AM - 3:00PM > SUSHI ONLY | 3:00 - 4:00PM > DINNER | 4:00 - 11:00PM

SUNDAY > BRUNCH | 10:00AM - 3:00PM > SUSHI ONLY | 3:00 - 4:00PM > DINNER | 4:00 - 9:00PM

ALLERGY ALERT: We cannot guarantee an allergen-free kitchen or the ingredients we receive from vendors. Please ask for a manager, only a manager can advise on what we can safely accommodate. ++ ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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