



GOURMET GARDEN
CHINESE & JAPANESE CUISINE

White Wine

Chardonnay	Glass	Bottle
Chardonnay St. Clement		36
Chardonnay Cakebread, Napa		53
Bonterra Chardonnay Mendocina, California (must try) Organic	7.95	28
Chardonnay Clos Du Bois	8.95	35
Chardonnay Kendall Jackson	8.95	35

Sauvignon Blanc

Monkey Bay Marlborough, New Zealand	7.95	29
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Other Significant Whites

Pinot Grigio Mezza Corona, Italy	6.95	25
Beringer White Zinfandel, California	5.95	23
Pouilly Fuisse Louis Jadot, France		43

Red Wine

Cabernet Sauvignon	Glass	Bottle
Cabernet Cellar 8	6.95	26
Cabernet J Lohr	8.95	34
Cabernet Joseph Carr	8.95	39
Cabernet Hess Collection, Napa		80
Santa Rita, Chile (must try) Organic	7.95	28

Merlot

Merlot forest ville, California	6.95	25
Merlot Clos Du Bois	8.95	35
Merlot Rodney Strong, Sonoma		35

Pinot Noir

Pinot Noir Hahn	7.95	26
Pinot Noir Angeline		30

Other Significant Red

Shiraz Jacob Creek, Australia	7.25	26
Malbec, Budini, Argentina	7.25	26

Plum Wine

Choya Plum Wine <i>California</i>	8.50	
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Champagne & Sparkling

Domaine Chandon Brut, California	(S) 10.95	
Roederer Estate, Brut <i>California</i>	49.00	

Polynesian Drinks

Mai Tai (must try)	8.75
Pineapple Passion	8.75
Scorpion Bowl	for one 8.95 for two 15.95 for three 23.95

Martinis

Asian Pear Martini	8.95
<i>Absolut pears, pear liqueur.</i>	
Key Lime Martini	8.95
<i>Stoli vanilla apple packer, midori splashes of fresh lime juice and shake with cream.</i>	
Triple Play	8.95
<i>Stoli ohranj, stoli razberi, stoli strasberi, pineapple, grapefruit and orange juices.</i>	
The Cosmopolitan	8.95
<i>Abosolut Citron, Cointreau, fresh lime juice and a splash of cranberry juice.</i>	
GG White or Red Sangria	8.95
<i>Gewurztraminer or dry red wine blended with triple sec, fresh fruit and a variety of juices, topped with champagne.</i>	
Pink Grapefruit	8.95
<i>Absolute ruby red, splashes of cranberry and grapefruit juices.</i>	

Premium Sake

Selections (300ml per bottle)

Junmai Ginjo	14.50
<i>Balanced aromas and mild sweetness envelope the senses.</i>	
Wandering Poet	29.00
<i>Flavorful and distinctly wine-like, with plenty of flavor and a clean finish.</i>	
Dreamy Clouds	28.00
<i>Aromas of rice and ripe, red plums with a slightly fruity flavor on the finish.</i>	
Diving Droplets	45.00
<i>Wonderfully subtle, complex and precise. It's made inside an igloo!</i>	
Bride of the Fox	30.00
<i>Juicy and intense. Flavors of citrus, melon, herbs and spices. Plenty of character.</i>	
Hawk in the Heavens	28.00
<i>A mature well-rounded flavor with a settled fragrance. Dry but with an underlying richness.</i>	
Moon on the Water	28.00
<i>Conveys lovely fullness without the weight. Rich and soft in the mouth.</i>	

Beer

Budweiser	4.95
Bud Light	4.95
Heineken	4.95
Samuel Adams	4.95
Samuel Adams Seasonal	4.95
Blue Moon	4.95
Amstel Light	4.95
Corona	4.95
Guinness	4.95
Tsingtao	5.50
Kirin	5.50
Sapporo	9.95
Michelob Ultra	4.95
Coors Light	4.95
Miller Lite	4.95





Appetizers

1	Edamame		5.95
	<i>Steamed soy bean with sea salt</i>		
2	Vegetable Spring Roll		4.95
3	Egg Roll		4.95
4	Shu Mai (steamed or fried)		4.95
5	Peking Ravioli (steamed or fried)		7.50
6	Fried Shrimp		8.95
7	Salt & Pepper Soft Shell Crab	12.95	
8	Chicken Wing		9.50
9	Chicken Fingers		8.95
10	Crab Rangoon		7.95
11	Spicy Tuna Rangoon		9.95
12	Chicken Teriyaki		8.95
13	Beef Teriyaki		9.25
14	Boneless Rib		9.50
15	Barbecued Spare Ribs		9.95
16	Salted & Pepper Calamari		11.95
17	Salted & Pepper Shrimp		12.95
18	Phil's Amazing Special		11.95
	<i>Tuna, salmon, white fish and avocado in tempura batter with sweet and sour sauce</i>		
19	Chicken Lettuce Wrap		11.95
20	Shrimp Lettuce Wrap		12.95
21	Scallop and Crab Stick Lettuce Wrap		12.95
22	Scallion Pancake		4.95
23	Pu Pu Platter	for 1	10.95
		for 2	20.95
	<i>Egg roll, crab Rangoon, fried shrimp, chicken wings, chicken fingers, beef teriyaki and bonless ribs</i>		
24	Thai Ribs		11.95
25	Peking Duck	half	19.95
		whole	39.95
26	Pork Gyoza (Japanese dumpling)		5.95
27	Oysters	before 5pm	after 5pm
	half dozen	6.00	12.00
	one dozen	12.00	24.00
28	Hamachi-kama		9.50
29	Vegetable Dumpling		4.95
30	Squid Hokkaiyaki		9.95

Salad

31	Spicy Seafood Salad	8.95
32	Avocado Salad	7.95
33	Seaweed Salad	6.50
34	Lobster Salad	13.95
35	Grilled Salmon Organic Salad	10.95
	<i>Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.</i>	
36	Grilled Tuna Organic Salad	10.95
	<i>Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.</i>	
37	Mix Green Salad	5.95

Soup

		Sm.	Lg.
41	Wonton Soup	3.50	4.95
42	Miso Soup	3.50	4.95
43	Chicken Noodle Soup	3.95	4.95
44	Hot and Sour Soup	3.50	4.95
45	Chicken Rice Soup	3.95	4.95

Entrée

Served with vegetable

51	Pan-Seared Scallop (teriyaki sauce)	21.95
52	Pan-Seared Shrimp (teriyaki sauce)	16.95
53	Pan-Seared Steak Sammy Style	19.95
	<i>With pepper onion mushroom sauce</i>	
54	Pan-Seared Salmon (teriyaki sauce)	19.95
55	Pan-Seared Chilean Sea Bass (teriyaki sauce)	23.95

For Health Conscious People

Gluten Free

Served with White Rice / Brown Rice

131	Gluten Free	
	Ginger Scallion Chicken	13.50
132	Gluten Free	
	Spicy Chicken With Peapod	13.50



GOURMET GARDEN
CHINESE & JAPANESE CUISINE

Chef's Special

Lunch served with white rice.

(Brown rice is available upon request)

	Lunch	Dinner
61 Mango Chicken <i>White meat chicken stir-fried with fresh mango, pepper. In fresh mango sauce.</i>	9.95	12.95
62 General Gao Chicken 🌶️	9.95	12.95
63 Gong Bao Chicken 🌶️	9.95	12.95
64 Chicken with Mix Vegetables	9.95	12.95
65 Ginger Chicken	9.95	12.95
66 Orange Beef	9.95	12.95
67 Orange Chicken	9.95	12.95
68 Sesame Chicken	9.95	12.95
69 Beef with Broccoli	9.95	12.95
70 Ginger Beef	9.95	12.95
71 Beef with Pepper Onion	9.95	12.95
72 Sesame Beef	9.95	12.95
73 Yuen Yang Spicy Beef 🌶️ <i>In a hot pepper sauce, served on bed of string bean</i>	9.95	12.95
74 General Gao Shrimp	10.95	14.95
75 Hong Kong Shrimp 🌶️ <i>With black bean sauce & bean</i>	10.95	14.95
76 Imperial Couple 🌶️ <i>Shrimp and scallop, snow peapods ginger scallions</i>	11.95	15.95
77 Shang Hai Duck 🌶️ <i>Roasted duck stir-fried with snow peapods, black mushroom in Shanghai spicy sauce.</i>	11.95	13.95
78 Shrimp in Lobster Sauce	10.95	14.95
79 Shrimp with Ginger Scallion Sauce	10.95	14.95
80 Summer Shrimp <i>With white creamy pineapple sauce</i>	10.95	14.95
81 Three Delight <i>Chicken, beef, shrimp and vegetable with tasty brown sauce</i>	10.95	14.95
82 Crystal Scallop <i>Fresh large scallops, snow peapods, carrots & black mushrooms stir-fried in a light sauce, just a hint of garlic & ginger.</i>	11.95	14.95
83 Soft Shell Crab with Ginger Scallion Sauce	13.95	16.95
84 Hong Kong Chicken with String Bean 🌶️	9.95	12.95

Core Value

We sell the highest quality food available.



Vegetarian

Sautéed, steamed option is available upon request

91 Broccoli	10.95
92 Chinese Baby Bok Choy	10.95
93 String Bean 🌶️	10.95
94 Vegetable Delight	10.95
95 Eggplant 🌶️ (in garlic sauce)	10.95
96 Ginger Tofu	10.95
97 Family Style Tofu	10.95

Diet Selection

101 Steamed Vegetable & Tofu	10.95
102 Steamed Chicken with Vegetables	12.95
103 Steamed Shrimp with Vegetables	14.95

Old Time Favorites

105 Chicken Chow Mein	10.95
106 Pork Egg Foo Yong	10.95

Noodles

	Lunch	Dinner
108 Chicken Pad Thai	8.95	11.50
109 Shrimp Pad Thai	8.95	11.95
110 Tofu Pad Thai	8.95	11.50
112 Chicken & Shrimp Pad Thai	8.95	11.95
113 Chicken Lo Mein	7.95	9.95
114 Shrimp Lo Mein	7.95	9.95
115 Beef Lo Mein	7.95	9.95
116 Vegetable Lo Mein	7.95	9.95

For people who cannot eat wheat, any lomein meal can be made with rice noodle.

Fried Rice

Brown rice option is available upon request

	Lunch	Dinner
119 Pork Fried Rice	7.95	9.95
120 Chicken Fried Rice	7.95	9.95
121 Shrimp Fried Rice	7.95	9.95
122 Vegetable Fried Rice	7.95	9.95
123 Duck Fried Rice		9.95
124 House Fried Rice	7.95	9.95
125 Steamed Rice	Sm 1.75	Lg 2.75
126 Brown Rice	Sm 2.00	Lg 2.95
127 Healthy Akai Rice	Sm 5.00	Lg 8.95

🌶️ indicates spicy

* We only use all natural /organic white chicken

Before placing your order, please inform your server if a person in your party has a food allergy.

Low Carb Appetizers

From Sushi Bar

141	Naruto (<i>Cucumber Roll</i>) <i>Crab stick, flying fish roe & avocado rolled with thin slice cucumber.</i>	8.15
142	Eel-Avocado Naruto	8.95
143	Spicy Salmon Naruto	8.95
144	Spicy Tuna Naruto	8.95
145	Spicy Yellow Tail Naruto	8.95
146	Esther Special	10.50
147	Kenny Cucumber Hand Roll <i>Spicy tuna rolled with thin sliced cucumber.</i>	9.15
148	Libby Torch Salmon Special	12.95
149	Sashimi Appertizer <i>Assorted filets of raw fish.</i>	10.50
150	Torch Salmon with Spicy Miso-Ginger	9.50
151	Tuna Tataki <i>Lightly boiled, topped with scallions, served with chef's special sauce.</i>	9.15
152	White Escolar Tuna Tataki	9.15
153	Kobe Beef Carpaccio	M/P
154	Octopus Carpaccio	9.95

Sushi Combo

161	Sushi cook combo <i>Chef's choice of cooked sushi.</i>	17.95
162	Sushi plate <i>Chef's choice of assorted raw fish filets on seasoned sushi rice.</i>	17.95
163	Sushi deluxe	20.95
164	Sashimi plate <i>Chef's choice of assorted raw fish filets.</i>	20.95
165	Sashimi deluxe	25.95
166	Makimono combo <i>Spicy tuna maki, California maki & crazy maki.</i>	17.95
167	Party boat for 2 <i>Nigiri sushi, assorted makimono & sashimi.</i>	50.95
168	Party boat for 3-4 <i>Nigiri sushi, assorted makimono & sashimi.</i>	90.95
169	Party boat for 6 <i>Nigiri sushi, assorted makimono & sashimi.</i>	129.95

Akai Rice

Strongly recommended, good for your health. Contains no sugar.

56 times more fiber than regular rice, easy to digest, helps to clean (detoxify) the colon. Lower blood sugar levels, reduces water weight and bloating. Great for Sushi, Maki, etc.

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Ishiyaki

(hot stone grill)

Tuna (6 pcs)	11.95
Toro (5 pcs)	M/P
Salmon (6 pcs)	11.95
Kobe Beef (6 pcs)	M/P
Yellowtail (6 pcs)	11.95
White Escolar Tuna (6 pcs)	11.95
Fish Combo <i>Tuna(2) salmon (2) yellowtail (2) white escolar tuna (2)</i>	14.95
Steak	10.95



Sushi A La Carte

Sushi order 2 pcs; Sashimi order 3 pcs.

Brown rice 50¢ extra per order. Akai rice \$1.25 extra per order.

We only use organic sushi rice.

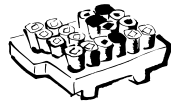
	<i>sushi</i>	<i>sashimi</i>
Ebi (<i>Shrimp</i>)	4.70	6.70
Ika * (<i>Squid</i>)	4.15	6.15
Inari (<i>Tofu</i>)	3.15	5.15
Kanikama (<i>Crab stick</i>)	4.15	6.15
Saba * (♣) (<i>Mackerel</i>)	4.15	6.15
Ikura * (<i>Salmon roe</i>)	5.15	7.15
Ikura with Quail Egg *	6.15	8.15
Sake * (<i>Salmon</i>)	5.95	7.95
Hotategai * (<i>Scallop</i>)	5.95	7.95
Smoked Salmon	5.75	7.70
Hokkigai * (<i>Surf clam</i>)	4.70	6.70
Suzuki * (<i>Bass</i>)	4.15	6.15
Tako (<i>Octopus</i>)	4.15	6.15
Tamago (<i>Egg</i>)	4.15	6.15
Tobiko * (<i>Flying fish roe</i>)	4.70	6.70
Tobiko with Quail Egg *	5.15	7.15
Toro * (♣) (<i>Fatty tuna</i>)	16.95	19.95
Maguro * (♣) (<i>Tuna</i>)	5.95	7.95
Unagi (<i>Grilled eel</i>)	5.95	7.95
Uni * (<i>Sea urchin</i>)	7.15	9.15
White Escolar Tuna	5.95	7.95
Hamachi * (<i>Yellowtail</i>)	5.95	7.95



Ⓜ * Consuming raw or uncooked fish, seafood, or meat may increase the chances of foodborne illness.

Makimono

Brown rice maki 50¢,
Akai rice \$1.25 extra/order



Kappa Maki 4.50
Cucumber

Oshinko Maki 3.95
Pickled radish

Avocado Maki 4.50

Idaho Maki 5.45
Sweet potato tempura

Avocado-Cucumber Maki 4.95



Una-Avo Maki 6.70
Grilled eel & avocado

Una-Kyu Maki 6.70
Grilled eel & cucumber

Futo Maki 7.15
Egg, crab stick & vegetables

Fashion Maki 8.45
Grilled eel, avocado,
cream cheese & flying fish roe

Scorpion Maki 11.15
Grilled eel, avocado, flying fish roe,
covered with shrimp

Caterpillar Maki 11.95
Grilled eel, avocado,
cucumber, flying fish roe,
rolled in the shape of a caterpillar

Salmon Skin Maki 4.95
Salmon skin, scallions & cucumber

Fancy Maki 7.15
Salmon skin, avocado, cucumber,
salmon roe & scallions with bonito flakes

Rising Sun Maki 8.95
Fried salmon, avocado,
flying fish roe & scallions

California Maki 6.95
Crab stick, cucumber & flying fish roe

Crazy Maki 9.95
Shrimp tempura, avocado, cucumber,
tobiko & spicy mayo

House Dragon Maki 11.95
Shrimp tempura, crab stick,
topped with eel, avocado & tobiko

Spider Maki 12.15
Deep-fried soft shell crab, avocado,
cucumber, tobiko & spicy mayo

Snow Mountain Maki 12.95
Shrimp tempura inside top with crab stick

Lobster Maki 13.95
Lobster, mango, asparagus

Alaskan Maki 6.95
Salmon, avocado, cucumber & scallions

Christmas Maki 13.95
Shrimp tempura, avocado, tuna

Hawaii Maki 10.95
Spicy tuna wrapped with avocado
& mayo in rice nori

Lenny Roll Maki 6.15
Salmon, cream cheese,
cucumber & scallions

Negihama Maki 5.45
Yellowtail & scallion

New Wave Maki 15.95
Spicy tuna inside, yellowtail, salmon,
avocado outside. Tempura crumb with
3 kinds of special sauce on top

Philadelphia Maki 6.95
Smoked salmon, cream cheese,
cucumber & scallions

Pink Lady Maki 15.15
Spicy seafood, asparagus, mango
with chef's special sauce

Rainbow Maki 12.15

Red Dragon Maki 13.15
Shrimp tempura, spicy tuna

Rock And Roll Maki 18.20
Spicy scallop inside, lobster salad
outside, topped with black tobiko,
red tobiko, wasabi tobiko

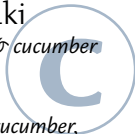
Salmon Maki 5.45

Spicy Salmon Maki 6.45

Spicy Tuna Maki 6.95

Spicy Yellowtail Maki 6.15

Tekka Maki 5.70
Tuna roll



(C) = COOKED (R) = RAW (V) = VEGETABLE

Note: We sell premier grade wild caught fish available.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase risk of foodborne illness.



Special Menu



Visit Our Other Award Winning Locations



Vinnin Square
430 Paradise Road
Swampscott, MA

Hingham
48 Whiting Street
Hingham, MA

Cobbs Corner
95 Washington Street
Canton, MA

Celebrate your party in



GOURMET GARDEN
CHINESE & JAPANESE CUISINE

Corporate Meetings (Parties), Graduation Parties, Holidays, Rehearsal Dinners,
Birthdays, Anniversaries, Special Occasions, etc.

Gift Certificate & Catering Services Available.

THREE EASY STEPS FOR YOUR CATERING:

1. Please call 978.969.2868 or email to GourmetGardenBeverly@gmail.com;
2. Simply tell our manager your budget;
3. That's it! We will take care of the rest!

We do catering for all occasions,
even our sushi chef could
prepare sushi in your home.
Please inquire within...



Rent Sushi Boat or Catering Equipment
at zero cost if you order from us.
(deposit is required)

