

# Drink

<b>White Wine</b>		
<b>Chardonnay</b>	Glass	Bottle
Chardonnay St. Clement		38
Bonterra Chardonnay Mendocina, California (must try) <b>Organic</b>	8.45	30
Chardonnay Clos Du Bois	9.45	38
Chardonnay Kendall Jackson	9.45	38

<b>Sauvignon Blanc</b>		
Monkey Bay Marlborough, New Zealand	8.45	32

<b>Other Significant Whites</b>		
Pinot Grigio Mezza Corona, Italy	7.45	27
Beringer White Zinfandel, California	6.45	25

<b>Red Wine</b>		
<b>Cabernet Sauvignon</b>		
Cabernet Cellar 8	7.45	29
Cabernet J Lohr	9.45	37
Cabernet Joseph Carr	9.45	39

<b>Merlot</b>		
Merlot forest ville, California	7.45	27
Merlot Clos Du Bois	9.45	38

<b>Pinot Noir</b>		
Pinot Noir Hahn	9.00	35
Pinot Noir Angeline		32

<b>Other Significant Red</b>		
Shiraz Jacob Creek, Australia	7.75	28
Malbec, Budini, Argentina	7.75	28

<b>Polynesian Drinks</b>		
Mai Tai		9.25
Pineapple Passion		9.25
Scorpion Bowl	For One 9.45	For Two 16.45
		For Three 24.45

<b>Premium Sake Selections</b> (300ml per bottle)		
<b>Junmai Ginjo</b>		15
<i>Balanced aromas and mild sweetness envelope the senses.</i>		
<b>Wandering Poet</b>		30
<i>Flavorful and distinctly wine-like, with plenty of flavor and a clean finish.</i>		
<b>Dreamy Clouds</b>		29
<i>Aromas of rice and ripe, red plums with a slightly fruity flavor on the finish.</i>		
<b>Bride of the Fox</b>		31
<i>Juicy and intense. Flavors of citrus, melon, herbs and spices. Plenty of character.</i>		
<b>Hawk in the Heavens</b>		29
<i>A mature well-rounded flavor with a settled fragrance. Dry but with an underlying richness.</i>		
<b>Moon on the Water</b>		29
<i>Conveys lovely fullness without the weight. Rich and soft in the mouth.</i>		


<b>Beer</b>		
Budweiser	5.20	Guinness 5.20
Bud Light	5.20	Tsingtao 5.75
Heineken	5.20	Kirin 5.75
Samuel Adams	5.20	Sapporo 10.20
Samuel Adams Seasonal	5.20	Michelob Ultra 5.20
Blue Moon	5.20	Coor Light 5.20
Amstel Light	5.20	Miller Lite 5.20
Corona	5.20	Harpoon IPA 5.20

# Chinese

0 Trans Fat  
No MSG  
All Appetizers are Freshly Made

## Appetizers

1 Edamame		6.95
<i>Steamed soy bean with sea salt</i>		
2 Vegetable Spring Roll		5.95
3 Egg Roll		5.95
4 Shu Mai (steamed or fried)		5.95
5 Peking Ravioli (steamed or fried)		8.50
6 Fried Shrimp		9.95
7 Salt & Pepper Soft Shell Crab		13.95
8 Chicken Wing		10.50
9 Chicken Fingers		9.95
10 Crab Rangoon		8.95
11 Spicy Tuna Rangoon		10.95
12 Chicken Teriyaki		9.95
13 Beef Teriyaki		10.50
14 Boneless Rib		10.50
15 Barbecued Spare Ribs		10.95
16 Salted & Pepper Calamari		12.95
17 Salted & Pepper Shrimp		13.95
18 Phil's Amazing Special		12.95
<i>Tuna, salmon, white fish and avocado in tempura batter with sweet and sour sauce</i>		
19 Chicken Lettuce Wrap (must try)		12.95
20 Shrimp Lettuce Wrap		13.95
21 Vegetable Tempura		7.95
22 Scallion Pancake		5.95
23 Pu Pu Platter	For 1 11.95	For 2 21.95
<i>Egg roll, crab rangoon, fried shrimp, chicken wings, chicken fingers, beef teriyaki and boneless ribs</i>		
24 Thai Ribs		12.95
25 Peking Duck	Half 20.95	Whole 40.95
26 Pork Gyoza (Japanese dumpling)		6.95
27 Oysters	before 5pm 6.25	after 5pm 12.25
	One Dozen 12.25	24.25
28 Hamachi-kama		10.50
29 Vegetable Dumpling		5.95
30 Squid/Scallop Hokkaiyaki		10.95

 Indicates spicy

**Core Value**  
We serve the highest quality food available.

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

Fine Chinese Cuisine & more

## Salad

31 Spicy Seafood Salad		9.95
32 Avocado Salad		8.95
33 Seaweed Salad		7.50
34 Lobster Salad		14.95
35 Grilled Salmon Organic Salad		11.95
<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		11.95
<i>Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.</i>		
37 Mixed Greens Salad		6.95

## Soup

	Small	Large
41 Wonton Soup	4.25	5.95
42 Miso Soup	7.25	5.95
43 Chicken Noodle Soup	4.70	5.95
44 Hot and Sour Soup	4.25	5.95
45 Chicken Rice Soup	4.70	5.95

## Entrée

<i>Served with vegetable</i>		
51 Pan-Seared Scallop (teriyaki sauce)		24.45
52 Pan-Seared Shrimp (teriyaki sauce)		19.45
53 Pan-Seared Steak Sammy Style		22.45
<i>With pepper onion mushroom sauce</i>		
54 Pan-Seared Salmon (teriyaki sauce)		22.45
55 Pan-Seared Chilean Sea Bass		27.45
<i>(teriyaki sauce)</i>		

## Vegetarian

<i>Sautéed, steamed option is available upon request</i>		
91 Broccoli		11.70
92 Chinese Baby Bok Choy		11.70
93 String Bean 		11.70
94 Vegetable Delight		11.70
95 Eggplant  (in garlic sauce)		11.70
96 Ginger Tofu		11.70
97 Family Style Tofu		11.70

## Diet Selection

101 Steamed Vegetable & Tofu		11.95
102 Steamed Chicken with Vegetables		13.95
103 Steamed Shrimp with Vegetables		15.95

## Old Time Favorites

105 Chicken Chow Mein		11.95
106 Pork Egg Foo Yong		11.95

## Moo Shi

135 Moo Shi Chicken		11.95
136 Moo Shi Beef		11.95
137 Moo Shi Shrimp		11.95
138 Moo Shi Vegetable		11.95

**Health**  
Starts from Organic & Natural Food  
(No growth hormone, no antibiotics)

**NEW** We only use white meat organic chicken.

## Chef's Special

Lunch served with white rice. (Brown rice is available upon request; pork fried rice extra \$1.00)

61 Mango Chicken (must try)	10.45	13.45
<i>White meat chicken stir-fried with fresh mango, pepper. In fresh mango sauce.</i>		
62 General Gao Chicken  (must try)	10.45	14.20
63 Gong Bao Chicken 	10.45	14.20
64 Chicken with Mixed Vegetables	10.45	14.20
65 Ginger Chicken	10.45	14.20
66 Orange Beef	10.45	14.20
67 Orange Chicken	10.45	14.20
68 Sesame Chicken	10.45	14.20
69 Beef with Broccoli	10.45	14.20
70 Ginger Beef	10.45	14.20
71 Beef with Pepper Onion	10.45	14.20
72 Sesame Beef	10.45	14.20
73 Yuen Yang Spicy Beef 	10.45	14.20
<i>In a hot pepper sauce, served on bed of string bean</i>		
74 General Gao Shrimp (must try)	11.45	16.45
75 Hong Kong Shrimp 	11.45	16.45
<i>With black bean sauce &amp; bean</i>		
76 Imperial Couple 	12.45	17.20
<i>Shrimp and scallop, snow peapods and ginger scallions</i>		
77 Shang Hai Duck 	12.45	16.45
<i>Roasted duck stir-fried with snow peapods, black mushroom in Shanghai spicy sauce.</i>		
78 Shrimp in Lobster Sauce	11.45	16.45
79 Shrimp w. Ginger Scallion Sauce	11.45	16.45
80 Summer Shrimp (must try)	11.45	16.45
<i>With white creamy pineapple sauce</i>		
81 Three Delight	11.45	16.45
<i>Chicken, beef, shrimp and vegetable with tasty brown sauce</i>		
82 Crystal Scallop	12.45	16.45
<i>Fresh large scallops, snow peapods, carrots &amp; black mushrooms stir-fried in a light sauce, just a hint of garlic &amp; ginger.</i>		
83 Soft Shell Crab with Ginger Scallion Sauce	14.45	18.20
84 Hong Kong Chicken with String Bean 	10.45	14.20

## For Health Conscious People

<b>Gluten Free</b>	
<i>Served with White Rice / Brown Rice</i>	
Gluten Free Ginger Scallion Chicken	14.50
Gluten Free Spicy Organic Chicken (with peapods)	14.50

## Noodles






	Lunch	Dinner
108 Chicken Pad Thai	9.45	12.25
109 Shrimp Pad Thai	9.45	12.70
110 Tofu Pad Thai	9.45	12.25
111 Chicken & Shrimp Pad Thai	9.45	12.70
112 Chicken Lo Mein	8.70	10.95
113 Shrimp Lo Mein	8.70	10.95
114 Beef Lo Mein	8.70	10.95
115 Vegetable Lo Mein	8.70	10.95

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

## Fried Rice

	Lunch	Dinner
<i>Brown rice option is available upon request</i>		
119 Pork Fried Rice	8.70	10.70
120 Chicken Fried Rice	8.70	10.70
121 Shrimp Fried Rice	8.70	10.70
122 Vegetable Fried Rice	8.70	10.70
123 Duck Fried Rice		10.70
124 House Fried Rice	8.70	10.70
125 Steamed Rice	Sm 2.75	Lg 3.50
126 Brown Rice	Sm 2.75	Lg 3.70
127 Healthy Akai Rice	Sm 5.75	Lg 9.70

## Lunch Special Combo

<i>Served daily from 11:30 am to 4:00 pm</i>		
<i>All lunch served with choice of white rice, brown rice, or pork fried rice</i>		
C1 Egg Roll, Boneless Spare Ribs		8.95
C2 Boneless Spare Ribs, Beef Teriyaki		8.95
C3 Beef Teriyaki, Chicken Wings		8.95
C4 Boneless Spare Ribs, Fried Shrimp		8.95
C5 Chicken Fingers, Boneless Spare Ribs		8.95
C6 Chicken Fingers, Beef Teriyaki		8.95
C7 Moo Goo Gai Pan, Chicken Fingers		8.95
C8 Chicken Wings, Fried Jumbo Shrimps		8.95
C9 Beef Teriyaki, Fried Jumbo Shrimps		8.95
C10 Chicken Chow Mein, Boneless Ribs		8.95
C11 Pork Egg Foo Yong, Chicken Fingers		8.95
C12 Pork Egg Foo Yong, Boneless Ribs		8.95
C13 Shrimp with lobster Sauce		9.95
C14 Beef with Peppers		9.95
C15 Beef with Broccoli		9.95
C16 Hunan Vegetables 		8.95
C17 Hunan Beef 		9.95
C18 Hunan Chicken 		9.95
C19 Yu Hisang Vegetables 		8.95
C20 Yu Hisang Eggplant 		8.95
C21 Yu Hisang Chicken 		9.95
C22 Yu Hisang Beef 		9.95
C23 Beef with vegetables		9.95
C24 Gong Bao Chicken 		9.95
C25 Three Delights		9.95
C26 General Gao's Chicken 		9.95
H1 Steam Chicken Vegetables		9.95
H2 Steam Shrimp Vegetables		9.95
H3 Steam Mixed Vegetables		8.95

## Low Carb Appetizers From Sushi Bar

- 141 **Naruto** (Cucumber Roll) 8.90  
*Crab stick, flying fish roe & avocado rolled with thin slice cucumber.*
- 142 **Eel-Avocado Naruto** 9.70
- 143 **Spicy Salmon Naruto** 9.70
- 144 **Spicy Tuna Naruto** 9.70
- 145 **Spicy Yellowtail Naruto** 9.70
- 146 **Esther Special** 11.25
- 147 **Kenny Cucumber Hand Roll** 9.90  
*Spicy tuna rolled with thin sliced cucumber.*
- 148 **Libby Torch Salmon Special** 13.70
- 149 **Sashimi Appetizer** 11.25  
*Assorted filets of raw fish.*
- 150 **Torch Salmon with Spicy Miso-Ginger** 10.25
- 151 **Tuna Tataki** 9.90  
*Lightly boiled, topped with scallions, served with chef's special sauce.*
- 152 **White Escolar Tuna Tataki** 9.90
- 153 **Kobe Beef Carpaccio** M/P
- 154 **Octopus Carpaccio** 10.70

## Sushi Combo

- 161 **Sushi Cook Combo** 19.45  
*Chef's choice of cooked sushi.*
- 162 **Sushi Plate** 19.45  
*Chef's choice of assorted raw fish filets on seasoned sushi rice.*
- 163 **Sushi Deluxe** 22.45
- 164 **Sashimi Plate** 22.45  
*Chef's choice of assorted raw fish filets.*
- 165 **Sashimi Deluxe** 27.45
- 166 **Makimono Dombo** 19.45  
*Spicy tuna maki, California maki & crazy maki.*
- 167 **Party Boat for 2** 59.45  
*Nigiri sushi, assorted makimono & sashimi.*
- 168 **Party Boat for 3-4** 99.45  
*Nigiri sushi, assorted makimono & sashimi.*
- 169 **Party Boat for 6** 136.45  
*Nigiri sushi, assorted makimono & sashimi.*

## Ishiyaki (hot stone grill)

- Tuna** (6 pcs) 12.70
- Toro** (5 pcs) M/P
- Salmon** (6 pcs) 12.70
- Kobe Beef** (6 pcs) M/P
- Yellowtail** (6 pcs) 12.70
- White Escolar Tuna** (6 pcs) 12.70
- Fish Combo** 15.70  
*Tuna(2) salmon (2) yellowtail (2) white escolar tuna (2)*
- Steak** 11.70

## New Maki

- Mexican Roll \*** 11.50  
*Spicy tuna, avocado wrapped with tabasco sauce, scallion & tobiko on top*
- Ocean Maki \*** 12.95  
*Soybean sheet & salmon sashimi wrapped tuna avocado & honey wasabi sauce, crunch*
- Spicy Tuna Tempura Roll** 13.95  
*Fresh raw yellow fin tuna seasoned with avocado, spicy mayo wrapped in nori & fried tempura style served with eel sauce & spicy mayo*
- Garden Roll** 10.25  
*Enoki mushroom asparagus, cucumber, tomato, avocado on top, served with sweet & sour sauce*
- Eastern Maki \*** 12.95  
*Tuna & salmon rolled with fresh green & tobiko in rice nori with spicy mayo sauce*
- Double Match Maki \*** 13.95  
*Sweet potato tempura, fresh pineapple covered with torched salmon & shredded sweet potato, served with wasabi mayo sauce*
- Special Protein Roll \*** 13.95  
*Spicy crabmeat with avocado and cucumber, topped with yellow fin tuna and salmon, served with Japanese wasabi, yummy dressing*
- Kiss the Fire \*** 13.95  
*Spicy salmon roll jalapeno pepper, tapped with white tuna & yellow fin tuna*
- Patriots Maki \*** 14.95  
*Fried sweet potato, avocado, scallions covered by salmon & miso sauce torch, topped with black flying fish roe*
- Ebi Mango Maki** 13.95  
*Cooked shrimp, mango tempura crumb with house special spicy sauce, rolled with mango on the top*
- Volcano Maki \*** 13.95  
*Baked scallop crabstick, flying fish roe, enoki & shiitake mushroom mixed with mayo on a spicy tuna maki*
- Sunset Blvd Maki (must try)** 16.95  
*Shrimp tempura, avocado inside, topped with king crab meat and crab stick and mango with chef's special sauce*

Seafood is a source of high-quality protein, vitamins, and minerals, which can be an important part of a balanced diet. However pregnant women, women of child bearing age, and children under the age of 12 are advised to not eat the following marine fish:  
Swordfish Shark Tilefish King Mackerel  
Canned tuna and tuna steaks should be limited.

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

- Una-Avo Maki** 7.45  
*Grilled eel & avocado*
- Una-Kyu Maki** 7.45  
*Grilled eel & cucumber*
- Futo Maki** 7.90  
*Egg, crab stick & vegetables*
- Fashion Maki** 9.20  
*Grilled eel, avocado, cream cheese & flying fish roe*
- Scorpion Maki** 11.90  
*Grilled eel, avocado, flying fish roe, covered with shrimp*
- Caterpillar Maki** 12.70  
*Grilled eel, avocado, cucumber, flying fish roe, rolled in the shape of a caterpillar*
- Salmon Skin Maki** 5.70  
*Salmon skin, scallions & cucumber*
- Fancy Maki** 7.90  
*Salmon skin, avocado, cucumber, salmon roe & scallions with bonito flakes*
- Rising Sun Maki** 9.70  
*Fried salmon, avocado, flying fish roe & scallions*
- California Maki** 7.70  
*Crab stick, cucumber, avocado & flying fish roe*
- Crazy Maki** 10.70  
*Shrimp tempura, avocado, cucumber, tobiko & spicy mayo*
- House Dragon Maki** 12.70  
*Shrimp tempura, crab stick, topped with eel, avocado & tobiko*
- Spider Maki** 12.90  
*Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo*
- Snow Mountain Maki** 13.70  
*Shrimp tempura inside topped with crab stick*
- Lobster Maki** 14.70  
*Lobster, mango, asparagus*
- Kappa Maki** *Cucumber* 5.25
- Oshinko Maki** *Pickled radish* 4.70
- Avocado Maki** 5.25
- Idaho Maki** *Sweet potato tempura* 6.10
- Avocado-Cucumber Maki** 5.70
- Alaskan Maki** 7.70  
*Salmon, avocado, cucumber & scallions*
- Christmas Maki** *Shrimp tempura, avocado, tuna* 14.70
- Hawaii Maki** 11.70  
*Spicy tuna wrapped with avocado & mayo in rice nori*
- Lenny Roll Maki** 6.90  
*Salmon, cream cheese, cucumber & scallions*
- Negihama Maki** *Yellowtail & scallion* 6.20
- New Wave Maki** 16.70  
*Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top*
- Philadelphia Maki** 7.70  
*Smoked salmon, cream cheese, cucumber & scallions*
- Pink Lady Maki** 15.90  
*Spicy seafood, asparagus, mango with chef's special sauce*
- Rainbow Maki** 12.90  
*Crab stick, cucumber & flying fish roe top with white fish, salmon, avocado*
- Red Dragon Maki** *Shrimp tempura, spicy tuna* 13.90
- Rock And Roll Maki** 18.95  
*Spicy scallop inside, lobster salad outside, topped with black tobiko, red tobiko, wasabi tobiko*
- Salmon Maki** 6.20
- Spicy Salmon Maki** 7.20
- Spicy Tuna Maki** 7.70
- Spicy Yellowtail Maki** 6.90
- Tekka Maki** *Tuna roll* 6.45

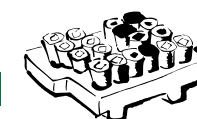
## Sushi A La Carte

Sushi order 2 pcs; Sashimi order 3 pcs.  
Brown rice 50¢ extra per order. Akai rice \$1.25 extra per order.

	sushi	sashimi
<b>Ebi</b> (Shrimp)	5.45	7.45
<b>Ika*</b> (Squid)	4.90	6.90
<b>Inari</b> (Tofu)	3.90	5.90
<b>Kanikama</b> (Crab stick)	4.90	6.90
<b>Saba*</b> (Mackerel)	4.90	6.90
<b>Ikura*</b> (Salmon roe)	5.90	7.90
<b>Ikura with Quail Egg*</b>	6.90	8.90
<b>Sake*</b> (Salmon)	6.70	8.70
<b>Hotategai*</b> (Scallop)	6.70	8.70
<b>Smoked Salmon</b>	6.50	8.55
<b>Hokkigai*</b> (Surf clam)	5.45	7.45

Note: We sell premier grade wild caught fish available.

We only use organic sushi rice.



	sushi	sashimi
<b>Suzuki*</b> (Bass)	4.90	6.90
<b>Tako</b> (Octopus)	4.90	6.90
<b>Tamago</b> (Egg)	4.90	6.90
<b>Tobiko*</b> (Flying fish roe)	5.45	7.45
<b>Tobiko with Quail Egg*</b>	5.65	7.90
<b>Toro*</b> (Fatty tuna)	17.70	20.70
<b>Maguro*</b> (Tuna)	6.70	8.70
<b>Unagi</b> (Grilled eel)	6.70	8.70
<b>Uni*</b> (Sea urchin)	7.90	9.90
<b>White Escolar Tuna</b>	6.70	8.70
<b>Hamachi*</b> (Yellowtail)	6.70	8.70

Ⓥ = Vegetable Roll Ⓡ = Raw Fish Roll Ⓢ = Cooked Roll



**GOURMET GARDEN**

CHINESE • SUSHI • LOUNGE

★ We provide organic macrobiotic friendly cuisine using all organic and local ingredients when available with NO chemicals such as chemical seasonings and harmful food additives.

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F. 978.969.6194

**HOURS**  
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