Drink

White Wine
Chardonnay 8.45
Domaine Chandon, California (must try) 8.50
Domaine Chandon, California (must try) Organic 8.50
Chardonnay Chou des Bois 9.45
Chardonnay Kendall Jackson 9.45

Sauvignon Blanc
Monkey Bay Marlborough, New Zealand 8.45

Other Significant Whites
Pinto Grigio Meza Correia, Italy 7.45
Beringer White Zinfandel, California 6.45

Red Wine
Cabernet Sauvignon
Cabernet Cellar B 7.45
Cabernet 7 Laps 9.45
Cabernet Joseph Carr 9.50

Merlot
Merlot forest ville, California 7.45
Merlot Cles Da Box 9.45

Pinot Noir
Pinot Noir Hols 9.00
Pinot Noe Aragone 3.20

Other Significant Red
Shire Jacob Brook, Australis 7.75
Malbec, Bordons, Argentina 7.75

Polynesian Drinks
Mai Tai 9.25
Pineapple Passion 9.25
Scooper Bowl For One 8.45
For Two 14.85
For Three 24.45

Premium Sale Selections
Jama Crepe 1.5
Balanced flavors and mild sweetness complements the sauces.

Wandering Tree 30
Flavory and subtly sweet with hint of flourish and a clean finish.

Dreamy Cloud 29
Aroma of fruit notes and spice hint, lightly spiced and a clean finish.

Bride of the Fox 31
Juicy and intense, flavors of citrus, tangerine, herbs and spices. Plenty of body.

Flask in the Heavens 29
A together well rounded flavor with a subtle finish.

Moon on the Water 29
Crisp and light with a smooth finish.

Beef
Badaviner 5.20
Guinness 5.20
Bad Light 5.20
Tuague 5.75
Heineken 5.20
Kirk 5.75
Samuel Adams 5.20
Sapporo 10.20
Samuel Adams 5.20
Adams 5.20
Seasonal 5.20
Sears 5.20
Blue Moon 5.20
Miller Lite 5.20
Annual Light 5.20
Marshon IPA 5.20
Corona 5.20

Chinese

Appetizers

1 Edamaame 6.95
Steamed soy bean with sea salt
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 10.95
9 Chicken Tenders 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
Tuna, salmon, white fish and avocado or tempura batter with sweet and sour sauce
19 Chicken Lettuce Wrap (must try) 12.95
20 Shrimp Lettuce Wrap 13.95
21 Vegetable Tempurra 7.95
22 Scallion Pancake 5.95
23 Pu Pu Platter For 1 11.95
For 2 21.95
24 Egg roll, crab rangoon, fried shrimp, chicken wings, chicken fingers, beef teriyaki and boneless ribs
25 Thai Ribs 12.95
26 Peking Duck 1/2 20.95
Whole 40.95
27 Pork Gyosa (japanese dumpling) 6.95
28 Oysters before 5pm after 5pm 12.95
Half Dozen 6.25
Whole Dozen 12.25
29 Hamachi-kama 10.50
30 Vegetable Dumpling 5.95
31 Squid/Scallops Hokkaido 10.95

Salad

32 Spicy Seafood Salad 9.95
33 Avocado Salad 8.95
34 Seaweed Salad 7.50
35 Lobster Salad 14.95
36 Grilled Salmon Organic Salad 11.95
37 Grilled Tuna Organic Salad 11.95
38 Mixed Greens Salad 6.95

Soup

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

Entrée Served with vegetable

51 Pan-Seared Scallops (teriyaki sauce) 24.45
52 Pan-Seared Shrimp (teriyaki sauce) 19.45
53 Pan-Seared Steak Sammy Style With pepper onion mushroom sauce 22.45
54 Pan-Seared Salmon (teriyaki sauce) 22.45
55 Pan-Seared Chiletan Sea Bass (teriyaki sauce) 27.45

Vegetarian Sautéed, steamed option is available upon request

90 Broccoli 11.70
91 Chinese Baby Bok Choy 11.70
92 String Bean 11.70
93 Vegetable Delight 11.70
94 Eggplant 11.70
95 Ginger Sauce 11.70
96 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

Sauce

For Health Conscious People

Gluten Free
Gluten Free Non-Gluten Free Rice / Brown Rice
Gluten Free Ginger Scallion Chicken 14.50
Gluten Free Spicy Organic Chicken (with peanuts) 14.50

Specials

For those who cannot eat wheat, any lo mein meal can be made with rice noodle.

Fried Rice

Brown rice option is available upon request

119 Pork Fried Rice 8.70
120 Chicken Fried Rice 8.70
121 Shrimp Fried Rice 8.70
122 Vegetable Fried Rice 8.70
123 Duck Fried Rice 10.70
124 House Fried Rice 8.70
125 Steamed Rice 2.75
126 Brown Rice 2.75
127 Healthy Akai Rice 5.75

Dinner

For Health Conscious People

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

Lunch Special Combo

Served daily from 11:30 am to 4:00 pm
All lunch served with choice of white rice, brown rice, or nori fried rice.

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 Shrimp 8.95
C9 Beef Teriyaki, Fried Jumbo Shrimp 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 9.95
C17 Hunan Beef 9.95
C18 Hunan Chicken 9.95
C19 Hu Isiang Vegetables 9.95
C20 Hu Isiang Beef 9.95
C21 Hu Isiang Chicken 9.95
C22 Hu Isiang Beef 9.95
C23 Beef with Peppers 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 9.95
Low Carb Appetizers
From Sushi Bar
141. Naruto (Cucumber Roll) 8.90
Crab stick, flying fish roe & asparagus rolled with white miso 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 slice avocado.
148. Libby Torch Salmon Special 13.70
149. Sashimi Appetizer 11.25
Assorted files of raw fish.
150. Torch Salmon with Spicy Miso-Ginger 10.25
151. Tuna Tataki 9.90
Lightly bathed, topped with scallions, served with chef’s special sauce.
152. White Escular 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 rolls.
162. Sushi Plate 19.45
Chef’s choice of assorted raw fish files on seasoned sushi rice.
163. Sushi Deluxe 22.45
164. Sashimi Plate 22.45
165. Sashimi Deluxe 27.45
166. Makimono Dumbo 19.45
Spicy tuna maki, California maki & crazy maki.
167. Party Boy for 2 59.45
 Niger rolls, essential makimono & salmon.
168. Party Boy for 3-4 99.45
Niger rolls, essential makimono & salmon.
169. Party Boy for 6 136.45
Niger rolls, essential makimono & salmon.
Ishiyaki
(hot stone grill)
170. Tuna (6 pcs) 12.70
171. Toro (5 pcs) M/P
172. Salmon (6 pcs) 12.70
173. Kobe Beef (6 pcs) M/P
174. Yellowtail (6 pcs) 12.70
175. White Escular Tuna (6 pcs) 12.70
Fish Combo
176. Tuna (2) salmon (2) yellowtail (2) white asparagus tuna (2) 15.70
177. Steak 11.70

New Maki
Mexican Roll * 11.50
Spicy tuna, avocado wrapped with tequila sauce, scallions & tobiko on top.
Ocean Maki * 12.95
Soy sauce & sesame seasoned tuna avocado & honey mustard sauce, crunch.
Spicy Tuna Tempura Roll 13.95
Fresh raw yellow for tuna seasoned with spicy, crispy, crispy tuna with slaw & tempura style served with sake sauce & spicy mayo
Garden Roll 10.25
Eel, 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 rolls with spicy mayo sauce
Double Match Maki * 13.95
Sweet potato tempura, fresh prosciutto covered with toasted salmon & shredded sweet potato, served with wasabi mayo sauce
Special Protein Roll * 13.95
Spicy crab meat with avocado & cucumber, topped with yellow fin tuna & tempura, served with Japanese wasabi, yummy dressing
Kiss the Fire * 13.95
Spicy salmon roll, plaited paper, topped with white tuna & yellow fin tuna
Patricks Maki * 14.95
Fried sweet potato, avocado, seasoned cucumber covered with spicy sauce, crunchy tempura, served with black flying fish, roe
Ebi Mango Maki 13.95
Crab stick, mango tempura crunch with house special spicy, served with mango on the top
Volcano Maki * 13.95
Baked scallop crabstick, flying fish roe, crab & shrimp mushroom mixed with mayo in a spicy tuna maki
Sunset Blvd Maki (must try) 16.95
Shrimp tempura, avocado inside, topped with long tail crab and shack stick and mango with chef’s special sauce

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
Fusion 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 rice & seaweed flakes with & seaweed flakes
Rising Sun Maki 9.70
Fried salmon, avocado, flying fish roe & seaweed flakes
California Maki 7.70
Corned beef, cucumber, avocado & flying fish roe
Crazy Maki 10.70
Shrimp tempura, avocado, cucumber, tobiko & spicy mayo
Kyo House Dragon Maki 12.70
Shrimp tempura, crab stick, topped with 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, mango, scallions & cucumber
Caterpillar Maki 14.70
Shrimp tempura inside topped with crab stick, Lobster, mango, scallions & cucumber

Sushi A La Carte
Sushi order 2 pcs, Sashimi order 3 pcs.
Brown rice 50% extra for order, Akai rice $1.25 extra per order.
Ebi (Shrimp) 5.45 7.45
Ikra (Salmon) 4.90 6.90
Inari (Tofu) 3.90 5.90
Kanikama (Cock stick) 4.90 6.90
Saba** (Mackerel) 4.90 6.90
Ikura* (Salmon) 5.90 7.90
Ikura with Quail Egg* 6.90 8.90
Sake* (Salmon) 6.70 8.70
Hotategai* (Scallop) 6.70 8.70
Smoked Salmon 6.50 8.55
Hokkigai* (Clam) 5.45 7.45

Kappa Maki Cucumber 5.25
Osishoko 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 & seaweed
Christmas Maki Shrimp tempura, avocado, tuna 14.70
Hawaii Maki 11.70
Spicy tuna wrapped with avocado & mango in rice roll
Lenny Roll Maki 6.90
Salmon, cream cheese, cucumber & seaweed
Negahama Maki Yellowtail & seaweed 6.20
New Wave Maki 16.70
Spicy tuna mix, yellowtail, salmon, avocado outside.
Tempura crumb with 3 kinds of special sauce on top
Philadelphia Maki 7.70
Smoked salmon, cream cheese, cucumber & seaweed
Pink Lady Maki 15.90
Spicy seafood, avocado, 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 salad mix, 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 6.45

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

We only use organic sushi rice

- Vegetable Roll
- Raw Fish Roll
- Crocked Roll

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Online Ordering
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GourmetGardenBeverly.com

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