



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

Sauvignon Blanc

Monkey Bay Marlborough, New Zealand	7.75	29
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Other Significant Whites

Pinot Grigio Mezza Corona, Italy	6.75	25
Beringer White Zinfandel, California	5.95	23
Riesling Beringer, Napa	6.75	25
Santa Margarita Pinot Grigio		41
Pouilly Fuisse Louis Jadot, France		43
Brumaio, Pinot Grigio, Marches Organic	7.95	28
Nativa, Sauvignon Blanc, Chile Organic	7.95	28

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		56
Nativa, Cabernet Sauvignon, Chile (must try) Organic	7.95	28

Merlot

Merlot forest ville, California	6.75	25
Merlot Clos Du Bois	8.95	35
Merlot Rodney Strong, Sonoma		35
Merlot Shafer, Napa		51

Pinot Noir

Pinot Noir Hahn	6.95	26
Pinot Noir Angeline		30

Other Significant Red

Shiraz Jacob Creek, Australia	6.95	26
Malbec, Budini, Argentina	6.95	26

Plum Wine

Choya Plum Wine California		7.95
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Champagne & Sparkling

Domaine Chandon Brut, California	(S) 8.95	
Piper Heidsieck, Brut France	18.00	
<i>Single serving, 187ml</i>		
Roederer Estate, Brut California		49.00

Polynesian Drinks

Mai Tai	7.75
Pineapple Passion	7.75
Scorpion Bowl	for two 15.25 for one 8.25

Martinis

Asian Pear Martini	8.75
<i>Absolut pears, pear liqueur, garnished with fresh Asian pear.</i>	
Key Lime Martini	8.75
<i>Stoli vanilla apple packer, midori splashes of fresh lime juice and shake with cream.</i>	
Triple Play	8.75
<i>Stoli ohranj, stoli razberi, stoli strasberi, pineapple, grapefruit and orange juices.</i>	
Pomegranate Margarita	8.75
<i>Jose cuervo gold, grand marnier, pomegranate juice and fresh sour mix.</i>	
GG White or Red Sangria	8.75
<i>Gewurztraminer or dry red wine blended with triple sec, fresh fruit and a variety of juices, topped with champagne.</i>	
Pink Grapefruit	8.75
<i>Absolute ruby red, splashes of cranberry and grapefruit juices.</i>	

Premium Sake Selections

(300ml per bottle)

Junmai Ginjo	13.50
<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>	
Pride of the Village	30.00
<i>Highly aromatic nose of lime, apple, pear, strawberry and licorice. Juicy!</i>	
Moon on the Water	28.00
<i>Conveys lovely fullness without the weight. Rich and soft in the mouth.</i>	

Beer

Budweiser	4.20
Bud Light	4.50
Heineken	4.50
Samuel Adams	4.50
Samuel Adams Seasonal	4.50
Blue Moon	4.50
Amstel Light	4.50
Corona	4.50
Guinness	4.50
Tsingtao	4.75
Kirin	4.75
Sapporo	9.20
Michelob Ulte	4.50
Coor Light	4.50





GOURMET GARDEN
CHINESE & JAPANESE CUISINE

Hibachi

Health
Starts from Organic
& Natural Food

Served with Salad, Grilled Vegetables, Shrimp Appetizer and Organic White Rice, Healthy Akai Rice, Vegetable Fried Rice or Brown Rice

1. Organic Teriyaki Chicken
(No growth hormone, no antibiotics)
2. Sirloin Steak
3. Hibachi Shrimp
4. Bonsai Scallops
5. Filet mignon
6. Lobster Tails *(Maine)*
7. Grill Salmon
8. Chilean Sea Bass
(Spicy lemon sauce)
9. Calamari

(From 1 to 9) Choose One \$21
(Organic teriyaki chicken \$19.95)
Combo of:

Two \$24, Three \$27, Four \$30, Five \$33

Kid Size (Under 10 Years Only)

Combo of:

One \$9, Two \$12, Three \$15, Four \$18

House Special

10. Grill Mixed Vegetables 14.95
11. Kobe Beef Market Price



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.



Side Orders

Sirloin Steak	8.95
Filet Mignon	12.95
Organic Chicken	7.95
Scallops	8.95
Shrimp	8.95
Grilled Salmon	8.95
Lobster	12.95
Chilean Sea Bass	12.95
Calamari	8.95
Broccoli	5.25
Mushroom	4.75
Zucchini	4.95
Mixed Vegetables	5.95

Core Value

We sell the highest quality food available.



GOURMET GARDEN
CHINESE & JAPANESE CUISINE

{Appetizers From Sushi Bar}

Live Oyster	½ Doz. 1 Doz.	MP
GG Tuna Salsa 🍣 <i>(Signature dish) Tuna, mango, avocado, tobikko, chives with chef special sauce.</i>		10.50
Tuna Tataki <i>Seared tuna in aji amarillo sauce.</i>		8.95
White Escolar Tuna Tataki		8.95
Sashimi Appetizer 🍣 <i>Assorted filets of raw fish.</i>		9.95
Libby's Baked Salmon Roll <i>Crab stick and tobiko wrapped in thinly sliced salmon, seared with eel, spicy mayo sauce.</i>		12.95
Yellowtail Usuzukuri <i>With yuzu sauce</i>		11.75
Seaweed Salad		5.95
Avocados Salad		6.95
Spicy Seafood Salad		7.95
Spicy Scallop Tartar <i>(Signature dish)</i>		12.95
Tuna Endive <i>(Signature dish)</i> <i>Seared spicy tuna with mango salsa topped with a yuzu sauce in endive wrap (3 pcs)</i>		9.50
Octopus Carpaccio <i>with Yuzu Mojo (Signature dish)</i>		10.95
Kobe Beef Carpaccio		MP

Low Carb

Naruto <i>(Low carb)</i> <i>Crab stick, flying fish roe & avocado rolled with thin slice cucumber.</i>		7.95
Cucumber Naruto Roll <i>(Low carb)</i> • Eel Avocado • Spicy Tuna • Spicy Scallop • Spicy Salmon • Spicy Yellowtail		8.75

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

Core Value

We care about communities & our environment

{Appetizers From Kitchen}

Miso Soup		3.25
Edamame		5.75
Shumai <i>(Steamed or fried)</i>		5.25
Gyoza <i>(Steamed or fried)</i>		5.25
Spicy Tuna Tempura		10.95
GG Vegetable Spring Roll		4.95
Vegetable Tempura		5.75
Shrimp Tempura		6.95
Chicken Satay (3)		6.95
Tiger Eyes <i>Grilled whole squid, stuffed with smoked salmon.</i>		8.95
Hamachi-Kama <i>Grilled & lightly salted yellowtail collar, served with chef's special sauce.</i>		8.95
Diamond Shrimp (2) <i>(must try)</i> <i>Crab stick, octopus, tobiko, mixed with chef special sauce, on the bed of shrimp, grilled to perfection.</i>		7.50
Agedashi Tofu <i>Deep-fried tofu in light ponzu sauce.</i>		3.95
Scallop Hokaiyaki <i>Baked on half shell.</i>		9.50
Hokkaiyaki Combo <i>(must try)</i> <i>Baked scallops & squid with crab stick, mushrooms & flying fish roe.</i>		9.50
Soft Shell Crab <i>Deep-fried soft shell crab, served with chef's special sauce.</i>		8.25
Phil's Amazing Special <i>Tuna, salmon, white fish avocado, dipped in tempura batter, fried with amazing chef's special sauce.</i>		11.95



Makimono

Brown rice maki \$1, Akai rice \$1.25 extra/order

VEGETABLE MAKI

1. Organic Kappa Maki (Cucumber) 4.50
2. Organic Avocado Maki 4.50
3. Oshinko Maki (Pickled radish) 3.75
4. Idaho Maki (Sweet potato tempura) 5.25
5. Umeshiso Maki (Plum & cucumber) 3.25

COOKED MAKI

7. Unakyu Maki (Grilled eel & cucumber) 6.50
8. Una-Avo (Grilled eel & avocado) 6.50
9. Futo Maki (Egg, crab stick & vegetables) 6.95
10. Fashion Maki 8.25
(Grilled eel, avocado, cream cheese & flying fish roe)
11. Scorpion Maki 10.95
(Grilled eel, avocado, flying fish roe, covered with shrimp)
12. Caterpillar Maki 11.95
(Grilled eel, avocado, cucumber, flying fish roe, rolled in the shape of a caterpillar)
13. Salmon Skin Maki 4.95
(Salmon skin, scallions & cucumber)
14. Fancy Maki (Salmon skin, avocado, cucumber, salmon roe & scallions with bonito flakes) 6.95
15. Rising Sun Maki 8.95
(Fried salmon, avocado, flying fish roe & scallions)
16. California Maki 6.75
(Crab stick, cucumber & flying fish roe)
17. Crazy Maki (Shrimp tempura, avocado, cucumber, tobiko & spicy mayo) 9.95
18. House Dragon Maki (Shrimp tempura, crab stick, topped with eel, avocado & tobiko) 12.95
19. Spider Maki (Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo) 11.95
20. Snow Mountain Maki (Shrimp tempura inside top w/ king crab meat & crab stick) 12.95
21. Lobster Maki 13.95

UNCOOKED MAKI

22. Negihama Maki* (Yellowtail & scallion) 5.25
23. Spicy Yellowtail Maki* 5.95
24. Tekka Maki* (Tuna roll) 5.75
25. Spicy Tuna Maki* 6.95
26. Salmon Maki* 5.25
27. Spicy Salmon Maki* 6.25
28. Alaskan Maki* 6.95
(Salmon, avocado, cucumber & scallions)
29. Philadelphia Maki* 6.95
(Smoked salmon, cream cheese, cucumber & scallions)
30. Lenny Roll* 6.25
(Salmon, cream cheese, cucumber & scallions)
31. Rainbow Maki 11.95
32. Christmas Maki (must try) 13.95
33. Negi Toro Maki 9.95
34. Fly Dragon (Shrimp tempura, spicy tuna) 12.95
35. Pink Lady Maki (Spicy seafood, asparagus, mango with chef's special sauce) 14.95
36. New Wave Maki (must try) 15.00
(Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top)
37. Rock & Roll 18.00
(Spicy scallop inside, lobster salad outside, topped with black tobiko, red tobiko, wasabi tobiko)
38. Celtic Maki (Salmon, tuna, yellowtail, avocado & shrimp wrapped with green rice paper) 13.25
39. Red Sox Maki (Spicy tuna maki topped with tuna, eel mixed with tempura flake and scallion) 12.95
40. Hawaii Maki* 10.95
(Spicy tuna wrapped with avocado & mayo in rice nori)

C = COOKED
R = RAW
V = VEGETABLE

Ishiyaki

(hot stone grill)

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|---|-------|
| Tuna (6 pcs) | 11.95 |
| Toro (5 pcs) | MP |
| Salmon (6 pcs) | 11.95 |
| Kobe Beef (6 pcs) | 16.95 |
| Yellowtail (6 pcs) | 11.95 |
| White Escolar Tuna (6 pcs) | 11.95 |
| Fish Combo | 14.95 |
| <i>Tuna(2) salmon (2)
white escolar tuna (2)
yellowtail (2)</i> | |



Sushi A La Carte

Sushi order 2 pcs; Sashimi order 3 pcs.

Brown rice \$1 extra per order. Akai rice \$1.25 extra per order.

We only use organic sushi rice.

	sushi	sashimi
1. Ebi (Shrimp)	4.50	6.50
2. Tamago (Egg)	3.95	5.95
3. Kanikama (Crab stick)	3.95	5.95
4. Tako (Octopus)	3.95	5.95
5. Unagi (Grilled eel)	5.95	7.95
6. Smoked Salmon	5.50	7.50
7. Inari (Tofu)	2.95	4.95
8. Saba* (Mackerel)	3.95	5.95
9. Ika* (Squid)	3.95	5.95
10. Suzuki* (Bass)	3.95	5.95
11. Sake* (Salmon)	5.95	7.95
12. Maguro* (Tuna)	5.95	7.95
13. Hamachi* (Yellowtail)	5.95	7.95
14. Hokkigai* (Surf clam)	4.50	6.50
15. Hotategai* (Scallop)	6.95	8.95
16. Tobiko* (Flying fish roe)	4.50	6.50
17. Ikura* (Salmon roe)	4.95	6.95
18. Uni* (Sea urchin)	6.95	8.95
19. Tobiko with Quail Egg*	4.95	6.95
20. Ikura with Quail Egg*	5.95	7.95
21. Uni with Quail Egg*	6.95	8.95
22. Toro* (Fatty tuna)	MP	MP
23. White Escolar Tuna	5.95	7.95

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.

R 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.

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