

White Wine

	Glass	Bottle
White Zinfandel, Beringer <i>California</i>	5.95	22.50
Pinot Grigio, Campanile <i>Friuli, Italy</i>	7.25	25.00
Pinot Grigio, Angelini <i>Veneto, Italy</i>	7.25	25.00
Pinot Gris Reserve, Trimbach <i>Alsace, France</i>		40.00
Sauvignon Blanc, Cypress <i>California</i>	7.25	25.00
Riesling, J. Lohr <i>California</i>		28.00
Chardonnay, Domaine St. George <i>California</i>	7.25	25.00
Chardonnay, Cypress <i>California</i>		26.00
Chardonnay, J. Lohr <i>California</i>		
(half bottle)	17.00	32.00

Plum Wine

Choya Plum Wine <i>California</i>	7.95
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Red Wine

Pinot Noir, Salmon Creek <i>California</i>	7.25	27.00
Côtes-du-Rhône, Jean-Luc Columbo <i>Rhone, France</i>		28.00
Shiraz, The Wishing Tree <i>Australia</i>		27.50
Merlot, Domaine St. George <i>California</i>	7.25	25.00
Merlot, Beringer Founders' Estate <i>California</i>		29.00
Merlot, Forestville <i>California</i>	7.25	25.00
Zinfandel, Cellar No. 8 <i>California</i>		26.00
Cabernet Sauvignon, Cypress <i>California</i>	7.25	25.00
Cabernet Sauvignon, J. Lohr <i>Poso Robles, California</i>		36.00
Cabernet Sauvignon, Estella <i>California</i>	7.25	26.00

Champagne & Sparkling

Korbel, Brut <i>California</i> Single serving, 187ml	9.95
Piper Heidsieck, Brut <i>France</i> Single serving, 187ml	18.00
Roederer Estate, Brut <i>California</i>	49.00

Polynesian Drinks

Mai Tai	7.50
Pineapple Passion	7.50
Scorpion Bowl	for two 14.75 for one 7.95

Martinis

Champagne Dream Martini <i>Cointreau, papam & oj topped with champagne</i>	8.25
Kiss & Tell Martini <i>X-rated vodka, amaretto, cranberry juice</i>	8.25
Hula Tini <i>Amaretto, dark creme de cacao, pineapple juice, cream</i>	8.25
St. Valentine <i>Sake infused vodka, bloody mary mix (order extra spicy)</i>	8.25
The Cosmopolitan <i>Abosolut Citron Cointreau, fresh lime juice and a splash of cranberry juice.</i>	7.95
Lemon Drop Martini <i>Smirnoff Vodka and Limoncello Liqueur garnished with a lime juice</i>	7.95
Ginerbread Martini <i>Gingerbread liquer, butterscotch, caramel godiva</i>	8.25
Caramello Tini <i>Kahlua, white & dark creme de cacao, godiva caramel & white chocolate</i>	8.25

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, Bud Light or Miller Lite	4.25
Sam Adams or Coors Light	4.50
Corona Extra Mexico	4.50
Tsing Tao China	4.95
Heineken or Amstel Light Holland	4.75
Kirin Ichi-Ban Japan	4.95
Sapporo Draft Japan	22 oz. 7.50
Orion Japan	22 oz. 7.95

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 (\$3 extra)
5.

Filet mignon (\$3 extra)
6.

Lobster Tails (Maine) (\$3 extra)
7.

Grill Salmon
8.

Chilean Sea Bass (\$3 extra)

(Spicy lemon sauce)
9.

Calamari

(From 1 to 9) Choose One \$22.50
(Organic teriyaki chicken \$20.95)
Choice of:
Two \$27, Three \$31, Four \$35, Five \$39

Kid Size (Under 10 Years Only)

(not served with shrimp appetizer)

Choice of: One \$11, Two \$15, Three \$20

House Special

10.

Grill Mixed Vegetables

15.95
11.

Kobe Beef

Market Price

Akai Rice

(Contains wheat)
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	10.95
Filet Mignon	16.95
Organic Chicken	8.95
Scallops	10.95
Shrimp	9.95
Grilled Salmon	9.95
Lobster	16.95
Chilean Sea Bass	16.95
Calamari	9.95
Broccoli	6.25
Mushroom	5.75
Zucchini	5.95
Mixed Vegetables	6.95

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

Core Value

We sell the highest quality food available.





GOURMET GARDEN
STEAK & SUSHI

{Appetizers From Sushi Bar}

Live Oyster	½ Doz. 1 Doz.	MP
GG Tuna Salsa 		10.50
<i>(Signature dish) Tuna, mango, avocado, jalapeno, tobikko, chives with mustard-miso sauce.</i>		
Tuna Tataki		8.95
<i>Seared tuna in aji amarillo sauce.</i>		
White Tuna Tataki		8.95
Sashimi Appetizer 		9.95
<i>Assorted filets of raw fish.</i>		
Libby's Baked Salmon Roll		12.95
<i>Crab stick and tobiko wrapped in thinly sliced salmon, seared with eel, spicy mayo sauce.</i>		
Yellowtail Usuzukuri <i>With yuzu sauce</i>		11.75
Alaskan King Crab Tempura		MP
<i>With aji amarillo sauce.</i>		
Seaweed Salad		5.95
Avocados Salad		7.95
Spicy Seafood Salad		9.25
Spicy Scallop Tartar <i>(Signature dish)</i>		12.95
Tuna Endive <i>(Signature dish)</i>		9.50
<i>Seared spicy tuna with mango salsa topped with a yuzu sauce in endive wrap (3 pcs)</i>		
Octopus Carpaccio		
with Yuzu Mojo <i>(Signature dish)</i>		10.95
Kobe Beef Carpaccio		MP

Low Carb

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

{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
Beef Negimaki	8.95
<i>Grilled thin sliced sirloin steak rolled with cheese, scallions, coated with teriyaki sauce.</i>	
Vegetable Tempura	5.25
Shrimp Tempura	6.95
Chicken Satay (3)	6.95
Tiger Eyes	8.95
<i>Grilled whole squid, stuffed with smoked salmon.</i>	
Hamachi-Kama	8.95
<i>Grilled & lightly salted yellowtail collar, served with chef's special sauce.</i>	
Diamond Shrimp (2) <i>(must try)</i>	7.50
<i>Crab stick, octopus, tobiko, mixed with chef special sauce, on the bed of shrimp, grilled to perfection.</i>	
Agedashi Tofu	3.95
<i>Deep-fried tofu in light ponzu sauce.</i>	
Scallop Hokaiyaki	9.50
<i>Baked on half shell.</i>	
Hokkaiyaki Combo <i>(must try)</i>	9.50
<i>Baked scallops & squid with crab stick, mushrooms & flying fish roe.</i>	
Soft Shell Crab	8.25
<i>Deep-fried soft shell crab, served with chef's special sauce.</i>	
Phil's Amazing Special	11.95
<i>Tuna, salmon, white fish avocado, dipped in tempura batter, fried with amazing chef's special sauce.</i>	



Core Value

We care about communities & our environment



GOURMET GARDEN
STEAK & SUSHI

Sushi a la Carte

Health

Starts from Organic
& Natural Food

Each order 2 pieces

Sashimi (3 pieces) is \$2.00 extra

Only use organic sushi rice

Ebi (shrimp)	4.50
Tamago (egg)	3.95
Kanikama (crab stick)	3.95
Tako (octopus)	3.95
Unagi (grilled eel)	5.95
Smoked Salmon	5.50
Inari (tofu)	3.95
Saba (mackerel)	3.95
Ika (squid)	3.95
Suzuki (bass)	3.95
Sake (salmon)	5.95
Maguro (tuna)	5.95
Hamachi (yellow tail)	5.95
Hokkigai (surf clam)	4.50
Hotategai (scallop)	4.95
Tobiko (flying fish roe)	4.95
Ikura (salmon roe)	4.95
Uni (sea urchin)	6.95
Tobiko with Quail Egg	4.95
Ikura with Quail Egg	5.95
Uni with Quail Egg	6.95
Toro (fatty tuna)	MP
White Tuna	5.95
Tai (Red Snapper)	4.50
Ama-Ebi (Sweet Shrimp)	7.95
Alaska King Crab Sushi	MP



 = COOKED

 = RAW

 = VEGETABLE



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Makimono (Rice Roll or Hand Roll)

Only use organic sushi rice

Kappa Maki	4.50
Avocado Maki	4.50
Idaho Maki Sweet potato tempura.	5.25
Garden Roll Lettuce, asparagus, carrot, cucumber & spicy mayo.	5.25
Tropical Fruit Maki Mango, avocado, coconut flake & papaya.	5.25
Mixed Greens Roll Avocado, sweet potato, tofu, lettuce, green soybean wrap, topped with yuzu mayo.	6.25
Negihama Maki Yellowtail and scallion.	5.25
Spicy Yellowtail Maki	5.95
Tekka Maki	5.50
Spicy Tuna Maki	6.75
Spicy Scallop Maki	8.95
Salmon Maki	5.25
Spicy Salmon Maki	6.25
Alaskan Maki Salmon, avocado, cucumber.	6.75
Philadelphia Maki Smoked salmon, cream cheese, cucumber & scallion.	6.75
Lenny Roll Salmon, cream cheese, cucumber & scallion.	5.95
Rainbow Maki	11.95
Christmas Maki Shrimp tempura, tuna and avocado.	13.75
Boston Maki Salmon, cucumber, avocado, lettuce, tobiko & mayo	6.95
Salmon Skin Maki Salmon skin, avocado, cucumber, salmon roe & scallion	4.95
Unakyu Maki Grilled eel & cucumber.	6.50
Una-avo Maki Grilled eel & avocado.	6.50
Fashion Maki Grilled eel, avocado, cream cheese & flying fish roe.	8.25
Scorpion Maki Grilled eel, avocado, flying fish roe, covered with shrimp.	10.95
Caterpillar Maki Grilled eel, avocado, cucumber, flying fish roe, rolled in caterpillar shape.	11.95
Rising Sun Maki Fried salmon, avocado, flying fish roe and scallion.	8.95
California Maki Crab stick, cucumber & flying fish roe.	6.75
Crazy Maki Shrimp tempura, avocado, cucumber, tobiko & spicy mayo.	9.95
House Dragon Maki Shrimp tempura, crab stick, topped with eel, avocado & tobiko.	11.95
Spider Maki Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo.	11.95
Volcano Maki Crab stick, tobiko, avocado and cucumber toasted with spicy mayo.	7.95
Snow Mountain Shrimp tempura, king crab, tobiko, scallion.	13.95



GOURMET GARDEN
STEAK & SUSHI



We only use organic sushi rice. **NEW**

Special Makimono

Una-coco Maki	7.95
<i>Eel, coconut, mango, avocado.</i>	
Lobster Maki	MP
<i>Lobster, asparagus, mango, avocado with homemade sauce.</i>	
Caribbean Maki	7.95
<i>Mango, avocado, yellowtail.</i>	
Amazon Monster Maki	12.95
<i>king crab, avocado, cucumber, cress, unagi.</i>	
Spicy Tuna Tortilla Maki 🍣	13.95
<i>Spicy tuna, avocado, cress, mango, chives.</i>	
Amazon Black Forest Maki	7.25
<i>Unagi, sweet potato, black tobiko.</i>	
GG Maki 🍣	13.50
<i>Shrimp tempura, papaya, topped with spicy tuna, coconut flake.</i>	
New Wave Maki	15.00
<i>Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top.</i>	
Midnight Maki	14.95
<i>White tuna, jalapeno, shrimp tempura, black tobiko.</i>	
Triple Maki	14.95
<i>Salmon, tuna, yellowtail, soybean wrap.</i>	
Rock & Roll	18.00
<i>Spicy scallop inside, lobster salad outside, topped with black tobiko, red tobiko, wasabi tobiko.</i>	
Pink Lady Maki	14.95
<i>Spicy seafood, asparagus, mango with chef's special sauce.</i>	

Sushi Combo

Sushi Cook Combo	16.95
<i>Chef's choice of cooked sushi.</i>	
Sushi Plate 🍣	16.95
<i>Chef's choice of assorted sushi.</i>	
Sushi Deluxe 🍣	19.95
Maki Combo 🍣	16.95
<i>Spicy tuna-maki, California maki & futo maki.</i>	
Sushi & Sashimi Combo 🍣	31.95
Sashimi Deluxe 🍣	24.95
<i>Chef's choice of assorted raw fish filets.</i>	
GG Sampler (for 2) 🍣	49.95
<i>Sushi, sashimi, maki combo.</i>	
Party Boat (for 3-4) 🍣	89.95
<i>Sushi, sashimi, maki combo.</i>	
Vegetarian Combo	29.00
<i>Avocado maki, oshinko maki, Umeshiso maki, sweet potato tempura maki, cucumber maki, futo maki, tamago sushi, bean curd sushi.</i>	

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GOURMET GARDEN
STEAK & SUSHI

Lunch Special

Served from 11:30am – 2:30pm Monday through Sunday.

{Lunch Box}

Served with egg drop soup or hot & sour soup, salad or fruit and rice.

Tidbit 1	7.95
Chicken teriyaki, egg roll, chicken finger	
Tidbit 2	7.95
Boneless ribs, chicken wings, chicken teriyaki	
Tidbit 3	7.95
Crab rangoon, spring roll, chicken teriyaki	
Grilled Salmon Teriyaki	8.95
Shrimp & Vegetables Tempura	9.95
General Gao Chicken 🌶️	8.25
Mango Chicken	8.25
Paradise Chicken 🌶️	8.25
Chicken Katsu	8.25
Beef with Pepper & Onion	8.25
Crispy Aromatic Shrimp	8.95
Unagi Bento	9.95

{from Sushi Bar}

Served with miso soup and house salad.

1.	GG Lunch Sampler	10.95
	Choose One Maki:	
	Philadelphia Maki	California Maki
	Spicy Tuna Maki	Fashion Maki
	Chef's Choice of Nigiri Sushi	
2.	Makimono Lunch Combo	10.95
	Choose Two Makis:	
	California Maki	Spicy Tuna Maki
	Una-avo Maki	America Maki
	Alaskan Maki	Crunchy Maki
	Tuna Avocado Maki	Foto Maki
	Spicy Yellowtail Maki	Kappa Maki
	Philadelphia Maki	Tekka Maki
	Spicy Salmon Maki	Idaho Maki
	Asparagus Maki	Avocado Maki
	Salmon Maki	
	Salmon Skin Maki	Garden Roll
	Avocado-cucumber Maki	
3.	Sushi & Sashimi Lunch	13.95

🌶️ indicates spicy

{From Hibachi}

Served with salad & rice.

1. Sirloin Steak
 2. Teriyaki Chicken
 3. Hibachi Shrimp
 4. Salmon
 5. Calamari
- Choose One \$11 Two \$13 Three \$15



Celebrate your party in



GOURMET GARDEN
STEAK & SUSHI

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

Gift Certificate & Catering Services Available.