



Appetizers

1.	Phil’s Amazing Special <i>Must Try!</i> Tuna, salmon, white fish, crab stick, avocado, dipped in tempura batter, fried with amazing chef’s special sauce	16
2.	Organic Edamame Boiled & lightly salted green soybeans with sea salt	8
3.	Vegetable Tempura (Appetizer)	10
4.	Shrimp Tempura (Appetizer)	11
5.	Satay Chicken Teriyaki (3) Grilled chicken teriyaki with Japanese satay sauce	10
6.	Diamond Shrimp (2) <i>Must Try!</i> Crab stick, octopus, tobiko, mixed with chef special sauce, on the bed of shrimp, grilled to perfection	11
7.	Gyoza Pan-fried meat and vegetable ravioli	8
8.	Japanese Mini Shumai Deep-fried shrimp ravioli	8
9.	Soft Shell Crab (Appetizer) Deep-fried soft shell crab, served with chef’s special sauce	12
10.	Hamachi-Kama Grilled & lightly salted yellowtail collar, served with chef’s special sauce	13
11.	Tiger Eyes Grilled whole squid, stuffed with smoked salmon	13
12.	Scallop-Hokkaiyaki <i>Must Try!</i> Baked scallops with crab stick, mushrooms & flying fish roe	13
13.	Squid-Hokkaiyaki Baked squid with crab stick, mushrooms & flying fish roe	12
14.	Hokkaiyaki Combo <i>Must Try!</i> Baked scallops & squid with crab stick, mushrooms & flying fish roe	13
15.	Agedashi-Tofu Fried tofu dipped in tasty light fish broth, topped with scallions	8
16.	Spicy Edamame  	9

Appetizers from Sushi Bar

1.	Sashimi Appetizers* Assorted filets of raw fish	15
2.	Tuna Tataki* <i>Must Try!</i> Lightly boiled, topped w/ scallions, served w/ chef’s special sauce	13
3.	Kenny Hand Roll* Spicy tuna rolled with thin sliced cucumber	13
4.	White Escolar Tuna Tataki	12.5
5.	Kate’s Special Seaweed, seafood & salmon	16
6.	Grilled Salmon or Tuna or Yellowtail with Chef Special Sauce delicious!	13
7.	Libby’s Baked Salmon Roll <i>Must Try!</i>	17
8.	Octopus Carpaccio	13
9.	Kobe Beef Carpaccio	21

Salad

1.	Mixed Greens	9
2.	Seaweed Salad	10
3.	Avocado Salad	11
4.	Spicy Seafood Salad 	11
5.	Tuna Organic Salad  Seared rare tuna with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing	13
6.	Salmon Organic Salad  Seared rare salmon with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing	13

Low Carb

Naruto (Low Carb) Crab stick, flying fish roe & avocado rolled with thin sliced cucumber	11
Cucumber Naruto Roll (Low Carb) • Eel Avocado • Spicy Tuna • Scallop • Spicy Salmon • Spicy Yellowtail	12


Entrees

1.	Vegetable Tempura	17
2.	Shrimp & Vegetables Tempura	21

Sushi Combo
















Chirashi Assorted fresh fish and vegetable over bed rice	23
Tekka-Don	22
Unaju-Don (eel)	25
Cooked Sushi Combo Chef’s choice of cooked sushi	23
Sushi Plate* (13 pcs) Chef’s choice of assorted raw fish filets on seasoned sushi rice	26
Sushi Deluxe* (16 pcs)	29
Makimono Combo* Spicy tuna maki, California maki & crazy maki	25
Sashimi Plate* (15 pcs) Chef’s choice of assorted raw fish filets	30
Sashimi Deluxe* (18 pcs)	34
Sushi & Sashimi Combo (22 pcs)	39
Party Boat for 2* (40 pcs.) Nigiri sushi, assorted makimono & sashimi	72
Party Boat for 4* (64 pcs.) Nigiri sushi, assorted makimono & sashimi	110
Party Boat for 6* (96 pcs.) Nigiri sushi, assorted	150

Makimono

Brown rice maki \$1.00, Akai rice \$1.75 extra/order		 = Vegetable Roll
VEGETABLE MAKI		 = Cooked Roll
		 = Raw Fish Roll
1.	Organic Kappa Maki (Cucumber)	8
2.	Oshinko Maki (Pickled radish)	7
3.	Organic Avocado Maki	8
4.	Idaho Maki (Sweet potato tempura)	8
5.	Umeshiso Maki (Plum & cucumber)	6
6.	Avocado Cucumber Maki	8
COOKED MAKI		
7.	Unakyu Maki Grilled eel & cucumber	10
8.	Una-Avo Grilled eel & avocado	10
9.	Futo Maki Egg, crab stick & vegetables	10
10.	Fashion Maki Grilled eel, avocado, cream cheese & flying fish roe	11
11.	Scorpion Maki Grilled eel, avocado, flying fish roe, covered with shrimp	14
12.	Caterpillar Maki Grilled eel, avo, cuc, flying fish roe, rolled in the shape of a caterpillar	15
13.	Salmon Skin Maki Salmon skin, scallions & cucumber	8
14.	Fancy Maki Salmon skin, avocado, cucumber, salmon roe & scallions with bonito flakes	10
15.	Rising Sun Maki Fried salmon, avocado, flying fish roe & scallions	12
16.	California Maki Crab stick, cucumber & flying fish roe	10
17.	Crazy Maki <i>Must Try!</i> Shrimp tempura, avocado, cucumber, tobiko & spicy mayo	13
18.	House Dragon Maki Shrimp tempura, crab stick, topped with eel, avocado & tobiko	16
19.	Spider Maki Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo	15
20.	Snow Mountain Maki <i>Must Try!</i> Shrimp tempura inside top with crab stick	16
21.	Lobster Maki	17
22.	Sunset Blvd Maki <i>Must Try!</i> Shrimp tempura, avocado inside, topped with king crab meat and crab stick and mango with chef’s special sauce	19
UNCOOKED MAKI		
23.	Negihama Maki* Yellowtail & scallion	8
24.	Spicy Yellowtail Maki*	9
25.	Tekka Maki* Tuna roll	9
26.	Spicy Tuna Maki* 	11
27.	Salmon Maki*	8
28.	Spicy Salmon Maki*	9
29.	Alaskan Maki* Salmon, avocado, cucumber & scallions	10
30.	Philadelphia Maki* Smoked salmon, cream cheese, cucumber & scallions	10
31.	Lenny Roll* Salmon, cream cheese, cucumber & scallions	10
32.	Rainbow Maki	15
33.	Christmas Maki <i>Must Try!</i>	17
34.	Negi Toro Maki	13
35.	Fly Dragon Shrimp tempura, spicy tuna	16
36.	Pink Lady Maki Spicy seafood, asparagus, mango with chef’s special sauce	18
37.	New Wave Maki <i>Must Try!</i> Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top	19
38.	Rock & Roll Spicy scallop inside, lobster salad outside topped with black tobiko, red tobiko, wasabi tobiko	21
39.	Celtic Maki Salmon, tuna, yellowtail, avocado & shrimp wrapped with green rice paper	17
40.	Red Sox Maki Spicy tuna maki topped w/ tuna, eel mixed with tempura flake & scallion	16
41.	Hawaii Maki* Spicy tuna wrapped with avocado & mayo in rice nori	14
42.	Mexican Roll Spicy tuna, avocado wrapped with tabasco sauce, scallion & tobiko on top	13
43.	Kiss the Fire Spicy salmon roll, jalapeno pepper, topped w/ white tuna & yellow fin tuna	16
44.	Special Protein Roll Spicy crabmeat with avocado and cucumber, topped with tuna and salmon, served with Japanese wasabi, yummy dressing	16
45.	Fumi Maki White tuna tempura & avocado topped with yellowtail, spicy tuna, mango sauce & rice seasoning	17

Sushi A La Carte

Sushi order 2 pcs; Sashimi order 3 pcs.
Brown rice \$1.5 extra per order. Akai rice \$2 extra per order.

		SUSHI	SASHIMI		SUSHI	SASHIMI
1	Ebi (Shrimp)	8	10	13	Hamachi  (Yellowtail)	9 11
2	Tamago (Egg)	7	9	14	Hokkigai  (Surf clam)	8 10
3	Kanikama (Crab stick)	7	9	15	Hotategai  (Scallop)	10 12
4	Tako (Octopus)	7	9	16	Tobiko  (Flying fish roe)	8 10
5	Unagi (Grilled eel)	9	11	17	Ikura  (Salmon roe)	8 10
6	Smoked Salmon	9	11	18	Uni  (Sea urchin)	12 14
7	Inari (Tofu)	6	8	19	Tobiko w/ Quail Egg 	8 10
8	Saba  (Mackerel)	7	9	20	Ikura with Quail Egg 	9 11
9	Ika  (Squid)	7	9	21	Uni with Quail Egg 	9 11
10	Suzuki  (Bass)	7	9	22	Toro  (Fatty tuna)	MP MP
11	Sake  (Salmon)	9	11	23	White Escolar Tuna	9 11
12	Maguro  (Tuna)	10	12			

Canton 2023.11



GOURMET GARDEN
CHINESE • SUSHI • LOUNGE

White Wine

Chardonnay

	GLASS	BOTTLE
Chardonnay St. Clement		39
Chardonnay Cakebread, Napa		60
Bonterra Chardonnay Mendocina, <i>California (must try) Organic</i>	10	31
Chardonnay Clos Du Bois	11	39
Chardonnay Kendall Jackson	11	39

Sauvignon Blanc

Monkey Bay Marlborough, <i>New Zealand</i>	10	33
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Other Significant Whites

Pinot Grigio Mezza Corona, <i>Italy</i>	9	28
Beringer White Zinfandel, <i>California</i>	8	26
Pouilly Fuisse Louis Jadot, <i>France</i>		47

Red Wine

Cabernet Sauvignon

Cabernet Cellar 8	9	30
Cabernet J Lohr	11	38
Cabernet Joseph Carr	11	40

Merlot

Merlot forest ville, <i>Califorinia</i>	9	28
Merlot Clos Du Bois	11	39
Merlot Rodney Strong, <i>Sonoma</i>		39

Pinot Noir

Pinot Noir Hahn	10	36
Pinot Noir Angeline		33

Other Significant Red

Shiraz Jacob Creek, <i>Australia</i>	9.5	29
Malbec, Budini, <i>Argentina</i>	9.5	29

Plum Wine

Choya Plum Wine, <i>Japan</i>	(glass)	10
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Champagne & Sparkling

Domaine Chandon Brut, <i>Califorinia</i>	(S)	13
Roederer Estate, Brut, <i>Califorinia</i>		51

Polynesian Drinks

Mai Tai <i>Must Try!</i>		11
Pineapple Passion		11
Scorpion Bowl	for one 11	for two 18

Martinis

Asian Pear Martini Absolut pears, pear liqueur.	12
Key Lime Martini Stoli vanilla apple packer, midori splashes of fresh lime juice and shake with cream.	12

Triple Play Stoli ohranj, stoli razberi, stoli strasberi, pineapple, grapefruit and orange juices.	12
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Pomegranate Margarita Jose cuervo gold, grand marnier, pomegranate juice and fresh sour mix.	12
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GG White or Red Sangria Gewurztraminer or dry red wine blended with triple sec, fresh fruit and a variety of juices, topped with champagne.	12
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Pink Grapefruit Absolute ruby red, splashes of cranberry and grapefruit juices.	12
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Sneaky Lychee Grey goose, lychee liqueur, Chambord, lychee fruit.	15
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Prosecco Cosmo Cazadores tequila, lemon juice, cranberry juice, topped with prosecco.	13
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Premium Sake Selections (300ml per bottle)

Junmai Ginjo Balanced aromas and mild sweetness envelope the senses.	18
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Wandering Poet Flavorful and distinctly wine-like, with plenty of flavor and a clean finish.	33
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Dreamy Clouds Aromas of rice and ripe, red plums with a slightly fruity flavor on the finish.	31
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Bride of the Fox Juicy and intense. Flavors of citrus, melon, herbs and spices. Plenty of character.	34
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Hawk in the Heavens A mature well-rounded flavor with a settled fragrance. Dry but with an underlying richness.	31
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Moon on the Water Conveys lovely fullness without the weight. Rich and soft in the mouth.	31
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Beer

Budweiser	6
Bud Light	6
Heineken	6
Samuel Adams	6
Samuel Adams Seasonal	6
Blue Moon	6
Amstel Light	6
Corona	6
Guinness	6
Tsingtao	7
Kirin	7
Sapporo	12
Michelob Ultrre	6
Coor Light	6
Miller Lite	6
Harpoon IPA	6



Online Order

Appetizers

A1	Egg Roll ⁽²⁾	7.5
A2	Vegetable Spring Roll ⁽²⁾	7.5
A3	Vegetable Tempura	8.5
A4	Peking Ravioli ⁽⁶⁾ ^(steamed or fried)	10.5
A5	Shu Mai ⁽⁶⁾	8.5
A7	Chicken Wings	13.5
A8	Chicken Fingers	12.5
A9	Beef or Chicken Teriyaki ⁽⁵⁾	13.5
A10	Crab Rangoon	11.5
A11	Barbecued Spare Ribs ⁽⁵⁾	13.5
A12	Boneless Spare Ribs	12.5
A13	Scallion Pancake	8.5
A14	Pu Pu Platter ^{for 1} 15.5 ^{for 2} 26.5 <small>Egg roll, chicken wings, chicken fingers, beef teriyaki, fried shrimp, bonelessspare ribs.</small>	
A15	Kid’s Happy Combo ^{Chicken fingers (4), beef teriyaki (1), crab rangoon (4)}	12.5
A16	Thai Ribs ⁽⁵⁾	14.5
A17	Korean Pork Dumpling	10.5
A18	Shrimp & Vegetable Tempura	10.5
A19	Fresh Vietnamese Spring Roll ^(not fried)	9.5
A20	Fried Shrimp	11.5

Soup

	SM	REG
S1	Hot & Sour Soup 🍲	6.5 8.5
S2	Chicken Noodle Soup	6.5 9.5
	Chicken Rice Soup	6.5 9.5
S3	Vegetable Noodle Soup	6.5 8.5
S4	Miso Soup	6.5 8.5
S5	Wonton Soup	6.5 8.5
S6	Spinach Tofu Soup	^{for 2} 10.5
S7	Egg Drop Soup	6.5 8.5

Thai Stir-Fried Dishes

Served with fresh vegetables and rices or noodles.

Choice of Sauce

Spicy Sichuan 🍲 Spicy Basil 🍲
Black Bean Ginger & Scallion

Thai Curry

Choice of Noodle or Rice

Egg Noodle ^(Contains wheat)

Pan-fried Noodle Rice Noodle

White Rice Brown Rice

Sd1	Vegetables	17
Sd2	Tofu	17
Sd3	Chicken	17
Sd4	Beef	19
Sd5	Shrimp	19
Sd6	Seafood <small>Shrimp, calamari, scallops</small>	20
Sd7	House Special <small>Chicken, beef, shrimp</small>	20

For Health Conscious People

Gluten Free

Served with White Rice / Brown Rice

Gluten Free Ginger Scallion Chicken	17
Gluten Free Spicy Organic Chicken ^(with peapods)	17

Diet Selection

^{Prepared without oil & sauce}

Ds1	Steamed Vegetables & Tofu	13
Ds2	Steamed Organic Chicken with Mixed Vegetables	15
Ds3	Steamed Shrimp with Mixed Vegetables	19
Ds4	Steamed Seafood with Mixed Vegetables	19
Ds5	Grilled Organic Chicken with Vegetables	16

Old Time Favorites

Cd1	Chow Mein or Chop Suey ^{Choice of vegetable, chicken, beef, pork or shrimp.}	12
Cd2	Egg Foo Yong ^{Choice of vegetable, chicken, beef, pork or shrimp.}	12

Poultry

P1	Organic Sweet & Sour Chicken	14
P2	Organic Chicken Lettuce with Pine Nuts ^{Must-Try!} ^{Chicken wrapped with lettuce. Best recommended for appetizer.}	16
P3	Organic Chicken with Mixed Vegetables	16
P4	Organic Chicken with Broccoli or Pea Pods	16
P5	Organic Ginger Chicken	16
P6	Organic Chicken with Red Ginger in Plum Wine Sauce 🍲 ^{Must-Try!} ^(Malaysia Style)	16
P8	Organic Chicken with Black Bean Sauce	16
P9	Organic Yuen-Yang Spicy Chicken	16
P10	Organic Sesame Chicken	16
P11	Organic Basil Chicken	16
P12	Gong Bao Chicken 🍲 ^{Must-Try!}	16
P13	Organic Paradise Chicken 🍲 ^{White meat chicken with pepper, peapods & black mushroom. (spicy Szechuan sauce)}	16
P14	Organic Mango Chicken ^{White meat chicken stir-fried with fresh mango, pepper. In fresh mango sauce.}	16
P15	Organic General Gao’s Chicken 🍲	17
P16	Organic Chicken with Eggplant	16
P17	Shanghai Boneless Duck 🍲 ^{Must-Try!} ^{Roasted duck stir-fried with snow peapods, black mushroom & baby corn in Shanghai spicy sauce.}	18
P18	Organic Salt & Pepper Chicken	16
P19	Orange Chicken	16.5

Peking Duck

Tender Long Island duck, marinated in a unique sauce & expertly roasted to achieve a moist meat and crispy skin served with scallion wrapped in a pancake.

Peking Duck	^{Half} Market Price	^{Whole} Market Price
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🍲 indicates spicy 🦞 Raw

Beef

B1	Beef with Pepper & Onion	17
B2	Beef with Broccoli or Pea Pods	17
B3	Beef Mushroom Chow Yoke	17
B4	Ginger Beef ^{Must-Try!}	17
B5	Gong Bao Beef 🍲 ^(With peanut)	17
B6	Orange Flavored Beef 🍲	18
B7	Sesame Beef 🍲	17
B8	Yuen-Yang Spicy Beef 🍲 ^{Must-Try!} ^{In a hot pepper sauce, served on a bed of string beans.}	17
B9	Happy Family ^{A family of beef, chicken, shrimp, scallops & vegetables blended & stir-fried in a delicate brown sauce.}	20
B10	Crispy Beef 🍲 ^{A crispy dish served with an unusually tasty sauce topped with scallions.}	19
B11	Mongolian Beef ^{NEW}	19

Seafood

Sf1	General Gao’s Shrimp	19
Sf2	Shrimp with Pine Nuts ^{Must-Try!} ^{Shrimp wrapped with lettuce. Best recommend for appetizer.}	19
Sf3	Shrimp with Mixed Vegetables	19
Sf4	Ginger Shrimp	19
Sf5	Shrimp in Lobster Sauce	19
Sf6	Salt & Pepper Shrimp 🍲	19
Sf7	Hong Kong Shrimp with Black Bean Sauce	19
Sf8	Five Stars Shrimp ^{Must-Try!} ^{Five-flavored shrimp dish with a hint of sweet & sour.}	19
Sf9	Seafood Delight ^{Shrimp, scallops, squid sauteed with white seafood sauce.}	19
Sf10	Summer Shrimp ^{Must-Try!}	19
Sf11	Crispy Aromatic Shrimp	19
Sf12	Shrimp with Ginger & Scallion ^{Must-Try!}	19
Sf13	Imperial Couple 🍲 ^{Must-Try!} ^{Shrimp and scallops sauteed with ginger & scallion garnished with peapods.}	19
Sf14	Crystal Scallops ^{Fresh large scallops, snow peapods, carrots & black mushrooms stir-fried in a light sauce, just a hint of garlic & ginger.}	19
Sf15	Salt & Pepper Calamari 🍲	17
Sf16	Salt and Pepper Scallop	19
Sf17	Lobster Sauce 🍲	14
Sf18	Lobster ^{Choice of salt & pepper, ginger & scallion or Cantonese style.}	29

Vegetarian

^{Sauteed or steamed}

V1	Broccoli	14
V2	Spinach	14
V3	Chinese Bok Choy	14
V4	String Bean	14
V5	Vegetable Delight	14
V6	Eggplant in Garlic Sauce	14
V7	House Crispy Tofu	14
V8	Family Style Tofu 🍲	14

Reminder:

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

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

Fried Rice

^{Choice of white rice or brown rice.}

R1	Fried Rice ^{Choice of chicken, beef, pork, shrimp, tofu or veggies}	11
R2	Basil Fried Rice ^{With choice of chicken, beef, pork, shrimp, tofu or veggies}	12
R3	Duck Fried Rice	13
R4	Spinach Fried Rice	10
R5	House Fried Rice ^{Chicken, ham, shrimp}	11
R6	Steamed Rice	4
R7	Brown Rice	5
R8	Healthy Akai Rice ^(sugar free, fiber plus)	7
R9	Fried Akai Rice ^{With choice of chicken, beef, pork, shrimp, tofu or veggies}	12

Noodles & Moo Shi

N1	Pad Thai ^{Choice of chicken, shrimp or chicken & shrimp}	15
N2	Crispy Pad Thai with Chicken & Shrimp	14
N3	Spicy Tofu Pad Thai 🍲	14
N4	Lo Mein ^(Contains wheat) ^{Choice of vegetable, chicken, beef, pork or shrimp}	12

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

N5	Rice Noodle ^{Choice of vegetable, chicken, beef, pork or shrimp}	13
N6	House Rice Noodle ^(w/ chicken, beef & shrimp) ^(with chicken, beef & shrimp)	14
N7	Chow Foon ^(Flat rice noodle) ^{Chow foon with choice of chicken, beef, pork or shrimp.}	15
N8	Moo Shi ^{Served with pancakes} ^{Choice of vegetable, beef, shrimp or chicken.}	14

Lunch Special

Served daily 11:30am – 4:00pm. Served with pork fried rice.

C1	Egg Roll, Boneless Spare Ribs	12
C2	Boneless Spare Ribs, Beef Teriyaki	12
C3	Beef Teriyaki, Chicken Wings	12
C4	Boneless Spare Ribs, Fried Shrimp	12
C5	Beef with Vegetables	12
C6	Chicken Fingers, Boneless Spare Ribs	12
C7	Chicken Fingers, Beef Teriyaki	12
C8	Moo Goo Gai Pan, Chicken Fingers	12
C9	Chicken Wings, Fried Shrimp	12
C10	Beef Teriyaki, Fried Shrimp	12
C11	Chicken Chow Mein, Boneless Ribs	12
C12	Pork Egg Foo Yong, Chicken Fingers	12
C13	Pork Egg Foo Yong, Boneless Ribs	12
C15	Shrimp with Lobster Sauce	14
C16	Beef with Peppers	12
C17	Beef with Broccoli	12
C18	Hunan Vegetables 🍲	12
C19	Hunan Beef 🍲	12
C20	Hunan Chicken 🍲	12
C21	Yu Hsiang Vegetables 🍲	12
C22	Yu Hsiang Eggplant 🍲	12
C23	Yu Hsiang Chicken 🍲	12
C24	Yu Hsiang Beef 🍲	12
C25	Gong Bao Chicken 🍲	12
C26	Three Delights ^{Chicken, beef and shrimp stir-fried with assorted veggies}	13
C27	Steamed Organic Chicken ^{with Vegetable}	12
C28	General Gao’s Chicken 🍲	13
C29	Chicken with Broccoli	12