



GOURMET GARDEN
CHINESE-HIBACHI-SUSHI-LOUNGE

White Wine

Chardonnay

	Glass	Bottle
Chardonnay St. Clement		36
Chardonnay Cakebread, Napa		53
Bonterra Chardonnay Mendocina, California (must try) Organic	5.95	28
Chardonnay Clos Du Bois	7.95	35
Chardonnay Kendall Jackson	7.95	35

Sauvignon Blanc

Monkey Bay Marlborough, New Zealand	7.95	29
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Other Significant Whites

Pinot Grigio Mezza Corona, Italy	6.95	25
Beringer White Zinfandel, California	5.95	23
Pouilly Fuisse Louis Jadot, France		43

Red Wine

Cabernet Sauvignon

	Glass	Bottle
Cabernet Cellar 8	6.95	26
Cabernet J Lohr	7.95	34
Cabernet Joseph Carr	7.95	39
Cabernet Hess Collection, Napa		80
Santa Rita, Chile (must try) Organic	7.95	28

Merlot

Merlot forest ville, California	6.95	25
Merlot Clos Du Bois	7.95	35
Merlot Rodney Strong, Sonoma		35

Pinot Noir

Pinot Noir Hahn	6.95	26
Pinot Noir Angeline		30

Other Significant Red

Shiraz Jacob Creek, Australia	7.25	26
Malbec, Budini, Argentina	7.25	26

Plum Wine

Choya Plum Wine California	7.95	
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Champagne & Sparkling

Domaine Chandon Brut, California	(S) 10.95	
Roederer Estate, Brut California		49.00

Polynesian Drinks

Mai Tai (must try)		6.95
Pineapple Passion		6.95
Scorpion Bowl	for one 8.95 for two	15.95
	for three	23.95

Martinis

Asian Pear Martini		7.95
<i>Absolut pears, pear liqueur.</i>		
Key Lime Martini		7.95
<i>Stoli vanilla apple packer, midori splashes of fresh lime juice and shake with cream.</i>		
Triple Play		7.95
<i>Stoli ohranj, stoli razberi, stoli strasberi, pineapple, grapefruit and orange juices.</i>		
The Cosmopolitan		7.95
<i>Abosolut Citron, Cointreau, fresh lime juice and a splash of cranberry juice.</i>		
GG White or Red Sangria		7.95
<i>Gewurztraminer or dry red wine blended with triple sec, fresh fruit and a variety of juices, topped with champagne.</i>		
Pink Grapefruit		7.95
<i>Absolute ruby red, splashes of cranberry and grapefruit juices.</i>		

Premium Sake

Selections (300ml per bottle)

Junmai Ginjo		14.50
<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>		
Moon on the Water		28.00
<i>Conveys lovely fullness without the weight. Rich and soft in the mouth.</i>		

Beer

Budweiser		4.00
Bud Light		4.00
Heineken		4.00
Samuel Adams		4.00
Samuel Adams Seasonal		4.00
Blue Moon		4.00
Amstel Light		4.00
Corona		4.00
Guinness		4.00
Tsingtao		5.50
Kirin		5.50
Sapporo		9.95
Michelob Ultra		4.00
Coors Light		4.00
Miller Lite		4.00





GOURMET GARDEN
CHINESE - HIBACHI - SUSHI - LOUNGE

Hibachi Dinner

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|------|---|-------|
| T1. | House Special Sirloin Steak | 19.95 |
| | <i>(New York cut sirloin steak marinated in special sauce)</i> | |
| T2. | Teriyaki Chicken | 16.95 |
| | <i>(Chicken cooked with sesame & lemon juice)</i> | |
| T3. | Hibachi Shrimp | 18.95 |
| T4. | Bonsai Scallop | 20.95 |
| | <i>(Sea scallop cooked with sesame & teriyaki sauce)</i> | |
| T5. | Hibachi Steak | 19.95 |
| | <i>(New York cut sirloin steak)</i> | |
| T6. | Sukiyaki Steak | 19.95 |
| | <i>(Sliced sirloin steak with scallion in teriyaki sauce)</i> | |
| T7. | Teppanyaki Filet Mignon | 22.95 |
| | <i>(Center cut of filet mignon)</i> | |
| T8. | Teppanyaki Lobster <i>(Two lobster tails)</i> | 27.95 |
| T9. | Calamari Dinner | 18.95 |
| | <i>(Squid grilled with garlic, scallion, salt & pepper)</i> | |
| T10. | Ginji Special <i>(Chicken and shrimp)</i> | 21.95 |
| T11. | Mikado Special <i>(Chicken and steak)</i> | 22.95 |
| T12. | Fuji Special <i>(Steak and shrimp)</i> | 23.95 |
| T13. | Shogun Special <i>(Steak and scallop)</i> | 23.95 |
| T14. | Samerai Special | 26.95 |
| | <i>(Filet mignon and shrimp)</i> | |
| T15. | Hibachi Special | 27.95 |
| | <i>(Chicken, steak and shrimp)</i> | |
| T16. | Kobe King <i>(Steak and lobster)</i> | 27.95 |
| T17. | Sea of Japan | 28.95 |
| | <i>(Shrimp, scallop and lobster)</i> | |
| T18. | Banzai Special | 28.95 |
| | <i>(Salmon fish, scallop and lobster)</i> | |
| T19. | Tokyo Special <i>(Chicken and scallop)</i> | 21.95 |
| T20. | Calamari and Chicken | 20.95 |
| T21. | Vegetable Dinner | 14.95 |
| | <i>(Fresh seasonal vegetable cooked with sesame)</i> | |
| T22. | Tofu with Broccoli | 15.95 |
| T23. | Fantasia Japan | 31.95 |
| | <i>(Filet mignon, chicken and lobster)</i> | |
| T24. | Hibachi Salmon Fish | 22.95 |

Our great tasting food is presented to you as a complete culinary masterpiece.

Begin with crispy salad served with home made ginger dressing.

Followed by shrimp appetizer prepared at your teppanyaki table in front of you by your chef and served with house dipping sauce.

With flashing knives, your chef will slice your entrée into bite-size pieces for your dining pleasure.

Each entrée comes with hibachi vegetables and white rice or fried rice on grill to complete your dinner.



Kid's Meal (12 years or under)

- | | | |
|-----|-------------------------------------|-------|
| K1. | Chicken | 11.95 |
| K2. | Steak <i>(Sliced sirloin steak)</i> | 12.95 |
| K3. | Shrimp | 12.95 |

For our style, every thing will be grilled on hibachi table for your viewing pleasure.

CHICKEN *with teriyaki sauce.*

STEAK *with salt, pepper and soy sauce.*

SEAFOOD *with salt, pepper, lemon, vegetable margarine and soy sauce.*

Core Value

We sell the highest quality food available.



Appetizers

1	Edamame <i>Steamed soy bean with sea salt</i>	5.00
2	Vegetable Spring Roll	3.95
3	Egg Roll	3.95
4	Shu Mai <i>(steamed or fried) (8)</i>	4.95
5	Peking Ravioli <i>(steamed or fried)</i>	7.50
6	Fried Shrimp	8.95
7	Salt & Pepper Soft Shell Crab	12.95
8	Chicken Wing	8.50
9	Chicken Fingers	8.95
10	Crab Rangoon	7.95
11	Spicy Tuna Rangoon	9.95
12	Chicken Teriyaki	7.95
13	Beef Teriyaki	7.95
14	Boneless Rib	9.50
15	Barbecued Spare Ribs	9.95
16	Salted & Pepper Calamari	11.95
17	Salted & Pepper Shrimp	13.95
18	Phil's Amazing Special <i>Tuna, salmon, white fish and avocado in tempura batter with sweet and sour sauce</i>	11.95
19	Organic Chicken Lettuce Wrap with Pinenut <i>(must try)</i>	7.95
20	Shrimp Lettuce Wrap	10.95
21	Vegetable Tempura	6.95
22	Scallion Pancake	4.95
23	Pu Pu Platter	for 1 10.95 for 2 20.95
	<i>Egg roll, crab Rangoon, fried shrimp, chicken wings, chicken fingers, beef teriyaki and bonless ribs</i>	
24	Thai Ribs <i>(sweet & sour flavor)</i>	11.95
25	Salt & Pepper Wings 🌶️	9.50
26	Pork Gyoza <i>(Japanese dumpling)</i>	4.95
27	Oysters	before 5pm after 5pm
	half dozen	6.00 12.00
	one dozen	12.00 24.00
28	Hamachi-kama	9.50
29	Vegetable Dumpling	4.95

Salad

30	Spicy Seafood Salad	8.95
31	Avocado Salad	6.50
32	Seaweed Salad	6.50
33	Lobster Salad	13.95
34	Grilled Salmon Organic Salad <i>Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.</i>	10.95
35	Grilled Tuna Organic Salad <i>Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.</i>	10.95
36	Mix Green Salad	5.95

Soup

		Large
37	Hot and Sour Soup 🌶️	5.95
38	Wonton Soup	5.95
39	Miso Soup	3.95
40	Chicken Noodle Soup	8.50
41	Chicken Rice Soup	8.50
42	Vegetable Noodle Soup	8.25
43	Chinese Seafood Soup <i>(for 2)</i>	10.95
44	Chicken Corn Soup <i>(for 2)</i>	8.95

For Health Conscious People

Gluten Free

Served with White Rice / Brown Rice

73	Gluten Free Ginger Scallion Chicken	13.50
74	Gluten Free Spicy Chicken With Peapod 🌶️	13.50
75	Gluten Free Ginger Scallion Chicken & Mango Chicken	????

Core Value

We sell the highest quality food available.

🌶️ indicates spicy

* We only use all natural /organic white chicken

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



GOURMET GARDEN
CHINESE-HIBACHI-SUSHI-LOUNGE

Low Carb Appetizers

From Sushi Bar

106	Naruto (<i>Cucumber Roll</i>) <i>Crab stick, flying fish roe & avocado rolled with thin slice cucumber.</i>	8.15
107	Eel-Avocado Naruto	8.95
108	Spicy Salmon Naruto	8.95
109	Spicy Tuna Naruto	8.95
110	Spicy Yellow Tail Naruto	8.95
111	Esther Special	10.50
112	Kenny Cucumber Hand Roll <i>Spicy tuna rolled with thin sliced cucumber.</i>	9.15
113	Libby Torch Salmon Special	12.95
114	Sashimi Appertizer <i>Assorted filets of raw fish.</i>	10.50
115	Torch Salmon with Spicy Miso-Ginger	9.50
116	Tuna Tataki <i>Lightly boiled, topped with scallions, served with chef's special sauce.</i>	9.15
117	White Escolar Tuna Tataki	9.15
118	Kobe Beef Carpaccio	M/P
119	Octopus Carpaccio	9.95

Sushi Combo

120	Sushi cook combo <i>Chef's choice of cooked sushi.</i>	17.95
121	Sushi plate <i>Chef's choice of assorted raw fish filets on seasoned sushi rice.</i>	17.95
123	Sushi deluxe	20.95
124	Sashimi plate <i>Chef's choice of assorted raw fish filets.</i>	20.95
125	Sashimi deluxe	25.95
126	Makimono combo <i>Spicy tuna maki, California maki & crazy maki.</i>	15.95
127	Party boat for 2 <i>Nigiri sushi, assorted makimono & sashimi.</i>	50.95
128	Party boat for 3-4 <i>Nigiri sushi, assorted makimono & sashimi.</i>	90.95
129	Party boat for 6 <i>Nigiri sushi, assorted makimono & sashimi.</i>	129.95

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.

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

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

Ishiyaki

(hot stone grill) Dine-in Only

Tuna (6 pcs)	11.95
Toro (5 pcs)	M/P
Salmon (6 pcs)	11.95
Kobe Beef (6 pcs)	M/P
Yellowtail (6 pcs)	11.95
White Escolar Tuna (6 pcs)	11.95
Fish Combo <i>Tuna(2) salmon (2) yellowtail (2) white escolar tuna (2)</i>	14.95
Steak	10.95



Sushi A La Carte

Sushi order 2 pcs; Sashimi order 3 pcs.

Brown rice 50¢ extra per order. Akai rice \$1.00 extra per order.

We only use organic sushi rice.

	<i>sushi</i>	<i>sashimi</i>
Ebi (<i>Shrimp</i>)	4.70	6.70
Ika* (<i>Squid</i>)	4.15	6.15
Inari (<i>Tofu</i>)	3.15	5.15
Kanikama (<i>Crab stick</i>)	4.15	6.15
Saba* [▲] (<i>Mackerel</i>)	4.15	6.15
Ikura* (<i>Salmon roe</i>)	5.15	7.15
Ikura with Quail Egg*	6.15	8.15
Sake* (<i>Salmon</i>)	5.95	7.95
Hotategai* (<i>Scallop</i>)	5.95	7.95
Smoked Salmon	5.75	7.70
Hokkigai* (<i>Surf clam</i>)	4.70	6.70
Suzuki* (<i>Bass</i>)	4.15	6.15
Tako (<i>Octopus</i>)	4.15	6.15
Tamago (<i>Egg</i>)	4.15	6.15
Tobiko* (<i>Flying fish roe</i>)	4.70	6.70
Tobiko with Quail Egg*	5.15	7.15
Toro* [▲] (<i>Fatty tuna</i>)	16.95	19.95
Maguro* [▲] (<i>Tuna</i>)	5.95	7.95
Unagi (<i>Grilled eel</i>)	5.95	7.95
Uni* (<i>Sea urchin</i>)	7.15	9.15
White Escolar Tuna	5.95	7.95
Hamachi* (<i>Yellowtail</i>)	5.95	7.95

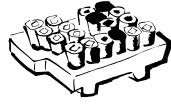
Health

Starts from Organic & Natural Food



Makimono

Brown rice maki 50¢,
Akai rice \$1.00 extra/order



Kappa Maki <i>Cucumber</i>	3.95	Alaskan Maki <i>Salmon, avocado, cucumber & scallions</i>	5.95
Oshinko Maki <i>Pickled radish</i>	3.95	Christmas Maki <i>(must try)</i> <i>Shrimp tempura, avocado, tuna</i>	13.95
Avocado Maki	3.95	Hawaii Maki <i>Spicy tuna wrapped with avocado & mayo in rice nori</i>	10.95
Idaho Maki <i>Sweet potato tempura</i>	3.95	Lenny Roll Maki <i>Salmon, cream cheese, cucumber & scallions</i>	5.95
Avocado-Cucumber Maki	4.95	Negihama Maki <i>Yellowtail & scallion</i>	5.45
<hr/>			
Una-Avo Maki <i>Grilled eel & avocado</i>	6.25	New Wave Maki <i>(must try)</i> <i>Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top</i>	15.95
Una-Kyu Maki <i>Grilled eel & cucumber</i>	6.25	Philadelphia Maki <i>Smoked salmon, cream cheese, cucumber & scallions</i>	6.95
Futo Maki <i>Egg, crab stick & vegetables</i>	6.95	Pink Lady Maki <i>Spicy seafood, asparagus, mango with chef's special sauce</i>	15.15
Fashion Maki <i>Grilled eel, avocado, cream cheese & flying fish roe</i>	7.95	Rainbow Maki <i>Crab stick, cucumber & flying fish roe top with white fish, salmon, avocado</i>	10.95
Scorpion Maki <i>Grilled eel, avocado, flying fish roe, covered with shrimp</i>	11.15	Red Dragon Maki <i>(must try)</i> <i>Shrimp tempura, spicy tuna</i>	11.95
Caterpillar Maki <i>Grilled eel, avocado, cucumber, flying fish roe, rolled in the shape of a caterpillar</i>	11.95	Rock And Roll Maki <i>Spicy scallop inside, lobster salad outside, topped with black tobiko, red tobiko, wasabi tobiko</i>	18.20
Salmon Skin Maki <i>Salmon skin, scallions & cucumber</i>	4.95	Salmon Maki	5.00
Fancy Maki <i>Salmon skin, avocado, cucumber, salmon roe & scallions with bonito flakes</i>	6.95	Spicy Salmon Maki	5.95
Rising Sun Maki <i>Fried salmon, avocado, flying fish roe & scallions</i>	8.95	Spicy Tuna Maki	5.95
California Maki <i>Crab stick, cucumber & flying fish roe</i>	5.95	Spicy Yellowtail Maki	5.95
Crazy Maki <i>(must try)</i> <i>Shrimp tempura, avocado, cucumber, tobiko & spicy mayo</i>	8.95	Tekka Maki <i>Tuna roll</i>	5.00
House Dragon Maki <i>(must try)</i> <i>Shrimp tempura, crab stick, topped with eel, avocado & tobiko</i>	11.00	<hr/>	
Spider Maki <i>Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo</i>	10.00	C = COOKED R = RAW V = VEGETABLE	
Snow Mountain Maki <i>(must try)</i> <i>Shrimp tempura inside top with crab stick</i>	12.95	<div style="background-color: #333; color: white; padding: 5px; text-align: center;"> Note: We sell premier grade wild caught fish available. </div>	
Lobster Maki <i>Lobster, mango, asparagus</i>	13.95	<p>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.</p>	



GOURMET GARDEN
CHINESE-HIBACHI-SUSHI-LOUNGE

Hibachi Lunch

All lunch served from 11:30am to 4:00 pm.
All maki and sushi are also available.
Served with miso soup and white rice.
Fried rice on grill \$1.50 extra

L20. Teriyaki Chicken	8.95
L21. Hibachi Shrimp	9.95
L22. Bonsai Scallop	11.95
L23. Sukiyaki Steak	10.95
L24. Teppanyaki Sirloin Steak	10.95
L25. Teppanyaki Filet Mignon	11.95
L26. Ginji Special (Chicken, shrimp)	10.95
L27. Hibachi Vegetable	8.95
L28. Mikado Special (Chicken, steak)	10.95
L29. Fuji Special (Steak, shrimp)	10.95
L30. Samerai Special (Filet, mignon, shrimp)	12.95
L31. Hibachi Special (Chicken, steak, shrimp)	12.95
L32. Calamari and Chicken	10.95



Sushi Lunch Special

Served from 11:30am – 4:00pm,
all comes with miso soup

S1	Shrimp & Vegetable Tempura Combo	9.95
	<i>4 pcs shrimp and 6 pcs vegetable</i>	
S2	Gourmet Plate	12.95
	<i>3 pcs tuna sushi, 3 pcs sashimi and 1 Californai roll</i>	
S3	Sushi and Sashimi Combo	12.95
	<i>3 pcs tuna sashimi, 6 pcs chef's choice sushi</i>	
S4	Choose Two Makies 9.95 Three Makies 13.95	
	<ul style="list-style-type: none"> <li style="width: 50%;">• Avocado Maki <li style="width: 50%;">• Tuna Maki <li style="width: 50%;">• Tuna Avocado Maki <li style="width: 50%;">• Cucumber Maki <li style="width: 50%;">• Salmon Maki <li style="width: 50%;">• Salmon Avocado Maki <li style="width: 50%;">• Idaho Maki <li style="width: 50%;">• Spicy Tuna Maki <li style="width: 50%;">• Una-Avo Maki <li style="width: 50%;">• Philadelphia Maki <li style="width: 50%;">• Spicy Salmon Maki <li style="width: 50%;">• Fashion Maki <li style="width: 50%;">• California Maki <li style="width: 50%;">• Spicy Yellowtail Maki <li style="width: 50%;">• Shrimp Tempura Maki <li style="width: 50%;">• Alaskan Maki 	
S5	Vegetable Combination (brown rice)	12.95
	<i>2 pcs inari sushi, idaho maki and avocado cucumber maki</i>	

THREE EASY STEPS FOR YOUR CATERING:

1. Please call 774.678.0595
or fax 774.678.0537
or email to GourmetGardenWareham@gmail.com;
2. Simply tell our manager your budget;
3. That's it! We will take care of the rest!

Rent Sushi Boat or Catering Equipment
at zero cost if you order from us.



(deposit is required)

We do catering for all occasions,
even our sushi chef could
prepare sushi in your home.
Please inquire within...



Celebrate your party in



GOURMET GARDEN
CHINESE-HIBACHI-SUSHI-LOUNGE

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

Gift Certificate & Catering Services Available.