

White Wine

Chardonnay	Glass	Bottle
Chardonnay St. Clement		38.00
Chardonnay Cakebread, Napa		55.00
Bonterra Chardonnay Mendocina, California (must try) Organic	8.20	30.00
Chardonnay Clos Du Bois	9.20	37.00
Chardonnay Kendall Jackson	9.20	37.00

Sauvignon Blanc

Monkey Bay Marlborough, New Zealand	9.20	31.00
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Other Significant Whites

Pinot Grigio Mezza Corona, Italy	8.20	27.00
Beringer White Zinfandel, California	8.20	25.00
Pouilly Fuisse Louis Jadot, France		45.00

Red Wine

Cabernet Sauvignon

Cabernet	Glass	Bottle
Cabernet J Lohr	9.20	36.00
Cabernet Joseph Carr	9.20	41.00
Cabernet Hess Collection, Napa		82.00
Santa Rita, Chile (must try) Organic	9.20	30.00

Merlot

Merlot forest ville, California	9.20	27.00
Merlot Clos Du Bois	9.20	37.00
Merlot Rodney Strong, Sonoma		37.00

Pinot Noir

Pinot Noir Hahn	8.50	28.00
Pinot Noir Angeline		32.00

Other Significant Red

Shiraz Jacob Creek, Australia	8.50	28.00
Malbec, Budini, Argentina	8.50	28.00

Plum Wine

Choya Plum Wine, California	9.20	
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GOURMET GARDEN

CHINESE - HIBACHI - SUSHI - LOUNGE

Champagne & Sparkling

Domaine Chandon Brut, California	(S) 12.20
Roederer Estate, Brut California	50.25

Polynesian Drinks

Mai Tai (must try)	9.70
Pineapple Passion	9.70
Scorpion Bowl	for one 10.70 for two 17.70 for three 25.70

Martinis

Asian Pear Martini	10.20
<i>Absolut pears, pear liqueur.</i>	
Key Lime Martini	10.20
<i>Stoli vanilla apple packer, midori splashes of fresh lime juice and shake with cream.</i>	
Triple Play	10.20
<i>Stoli ohranj, stoli razberi, stoli strasberi, pineapple, grapefruit and orange juices.</i>	
The Cosmopolitan	10.20
<i>Abosolut Citron, Cointreau, fresh lime juice and a splash of cranberry juice.</i>	
GG White or Red Sangria	10.20
<i>Gewurztraminer or dry red wine blended with triple sec, fresh fruit and a variety of juices, topped with champagne.</i>	
Pink Grapefruit	10.20
<i>Absolute ruby red, splashes of cranberry and grapefruit juices.</i>	

Premium Sake Selections

(300ml per bottle)

Junmai Ginjo	15.75
<i>Balanced aromas and mild sweetness envelope the senses.</i>	
Wandering Poet	30.25
<i>Flavorful and distinctly wine-like, with plenty of flavor and a clean finish.</i>	
Dreamy Clouds	29.25
<i>Aromas of rice and ripe, red plums with a slightly fruity flavor on the finish.</i>	
Diving Droplets	46.25
<i>Wonderfully subtle, complex and precise. It's made inside an igloo!</i>	
Bride of the Fox	31.25
<i>Juicy and intense. Flavors of citrus, melon, herbs and spices. Plenty of character.</i>	
Hawk in the Heavens	29.25
<i>A mature well-rounded flavor with a settled fragrance. Dry but with an underlying richness.</i>	
Moon on the Water	29.25
<i>Conveys lovely fullness without the weight. Rich and soft in the mouth.</i>	
House Sake	(S) 7.20 (L) 10.20

Beer

Budweiser	5.00
Bud Light	5.00
Heineken	5.00
Samuel Adams	5.00
Samuel Adams Seasonal	5.00
Blue Moon	5.00
Amstel Light	5.00
Corona	5.00
Guinness	5.00
Tsingtao	5.25
Kirin	5.25
Sapporo	10.70
Michelob Ultra	5.00
Coors Light	5.00
Miller Lite	5.00

SUSHI • SASHIMI • MAKIMONO

Sushi A La Carte

Sushi order 2 pcs; Sashimi order 3 pcs.
Brown rice 50¢ extra per order.
Akai rice \$1.25 extra per order.

We only use organic sushi rice.

	sushi	sashimi
Ebi (Shrimp)	6.70	6.70
Ika * (Squid)	6.15	6.15
Inari (Tofu)	5.15	5.15
Kanikama (Crab stick)	6.15	6.15
Saba* (Mackerel)	6.15	6.15
Ikura* (Salmon roe)	7.15	7.15
Ikura with Quail Egg*	8.15	8.15
Sake* (Salmon)	7.95	7.95
Hotategai* (Scallop)	7.95	7.95
Smoked Salmon	7.75	7.75
Hokkigai* (Surf clam)	6.70	6.70
Suzuki* (Bass)	6.15	6.15
Tako (Octopus)	6.15	6.15
Tamago (Egg)	6.15	6.15
Tobiko* (Flying fish roe)	6.70	6.70
Tobiko with Quail Egg*	7.15	7.15
Toro* (Fatty tuna)	18.95	18.95
Maguro* (Tuna)	7.95	7.95
Unagi (Grilled eel)	7.95	7.95
Uni* (Sea urchin)	9.15	9.15
White Escolar Tuna	7.95	7.95
Hamachi* (Yellowtail)	7.95	7.95

Makimono

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

Kappa Maki Cucumber	5.95
Oshinko Maki Pickled radish	5.95
Avocado Maki	5.95
Idaho Maki	5.95
<i>Sweet potato tempura</i>	
Avocado-Cucumber Maki	6.95

(V) = Vegetable Roll

(R) = Raw Fish Roll

(C) = Cooked Roll

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

* 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.

Una-Avo Maki Grilled eel & avocado	8.95	Alaskan Maki	7.95
Una-Kyu Maki Grilled eel & cucumber	8.95	<i>Salmon, avocado, cucumber & scallions</i>	
Futo Maki	8.95	Christmas Maki (must try)	15.95
<i>Egg, crab stick & vegetables</i>		<i>Shrimp tempura, avocado, tuna</i>	
Fashion Maki	9.95	Hawaii Maki	12.95
<i>Grilled eel, avocado, cream cheese & flying fish roe</i>		<i>Spicy tuna wrapped with avocado & mayo in rice nori</i>	
Scorpion Maki	13.15	Lenny Roll Maki	7.95
<i>Grilled eel, avocado, flying fish roe, covered with shrimp</i>		<i>Salmon, cream cheese, cucumber & scallions</i>	
Caterpillar Maki	13.95	Negihama Maki	7.45
<i>Grilled eel, avocado, cucumber, flying fish roe, rolled in the shape of a caterpillar</i>		<i>Yellowtail & scallion</i>	
Salmon Skin Maki	6.95	New Wave Maki (must try)	17.95
Fancy Maki	8.95	<i>Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top</i>	
<i>Salmon skin, avocado, cucumber, salmon roe & scallions with bonito flakes</i>		Philadelphia Maki	8.95
Rising Sun Maki	10.95	<i>Smoked salmon, cream cheese, cucumber & scallions</i>	
<i>Fried salmon, avocado, flying fish roe & scallions</i>		Pink Lady Maki	17.15
California Maki	7.95	<i>Spicy seafood, asparagus, mango with chef's special sauce</i>	
<i>Crab stick, cucumber & flying fish roe</i>		Rainbow Maki	12.95
Crazy Maki (must try)	10.95	<i>Crab stick, cucumber & flying fish roe top with white fish, salmon, avocado</i>	
<i>Shrimp tempura, avocado, cucumber, tobiko & spicy mayo</i>		Red Dragon Maki (must try)	13.95
House Dragon Maki (must try)	13.00	<i>Shrimp tempura, spicy tuna</i>	
<i>Shrimp tempura, crab stick, topped with eel, avocado & tobiko</i>		Rock And Roll Maki	12.20
Spider Maki	12.00	<i>Spicy scallop inside, lobster salad outside, topped with black tobiko, red tobiko, wasabi tobiko</i>	
<i>Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo</i>		Salmon Maki	7.00
Snow Mountain Maki (must try)	14.95	Spicy Salmon Maki	7.95
<i>Shrimp tempura inside top with crab stick</i>		Spicy Tuna Maki	7.95
Lobster Maki	15.95	Spicy Yellowtail Maki	7.95
<i>Lobster, mango, asparagus</i>		Tekka Maki Tuna roll	7.00

Appetizers From Kitchen

1	Edamame Steamed soy bean with sea salt	7.00
2	Vegetable Spring Roll	6.25
3	Egg Roll	6.25
4	Shu Mai (steamed or fried) (8)	6.95
5	Peking Ravioli (steamed or fried)	9.75
6	Fried Shrimp	10.95
7	Salt & Pepper Soft Shell Crab	14.95
8	Chicken Wing	11.50
9	Chicken Fingers	10.95
10	Crab Rangoon	9.95
11	Spicy Tuna Rangoon	11.95
12	Chicken Teriyaki	10.25
13	Beef Teriyaki	10.25
14	Boneless Rib	11.50
15	Barbecued Spare Ribs	12.50
16	Salted & Pepper Calamari	13.95
17	Salted & Pepper Shrimp	15.95
18	Phil's Amazing Special Tuna, salmon, white fish and avocado in tempura batter with sweet & sour sauce	13.95
19	Organic Chicken Lettuce Wrap with Pinenut (must try)	10.95
20	Shrimp Lettuce Wrap	13.95
21	Vegetable Tempura	8.95
22	Scallion Pancake	6.95
23	Pu Pu Platter	for 1 14.00 for 2 24.50
	Egg roll, Crab Rangoon, Fried Shrimp Chicken Wings, Chicken Fingers, Beef Teriyaki and Boneless Ribs	
24	Thai Ribs (sweet & sour flavor)	14.00
25	Salt & Pepper Wings	11.50
26	Pork Gyoza (Japanese dumpling)	7.00
27	Vegetable Dumpling	6.95

Appetizers From Sushi Bar

104	Naruto (Cucumber Roll) Crab stick, flying fish roe & avocado rolled with thin slice cucumber.	9.95
105	Eel-Avocado Naruto	9.95
106	Spicy Salmon Naruto	9.95
107	Spicy Tuna Naruto	9.95
108	Spicy Yellow Tail Naruto	9.95
109	Esther Special Tuna, seaweed and avocado	11.95
110	Kenny Cucumber Hand Roll Spicy tuna rolled with thin sliced cucumber.	10.95
111	Libby Torch Salmon Special	14.95
112	Sashimi Appertizer Assorted filets of raw fish.	11.95
113	Torch Salmon with Spicy Miso-Ginger	10.95
114	Tuna Tataki Lightly boiled, topped with scallions, served with chef's special sauce.	10.95
115	White Escolar Tuna Tataki	10.95
116	Kobe Beef Carpaccio	18.95
117	Octopus Carpaccio	10.95

Salad

30	Spicy Seafood Salad	9.95
31	Avocado Salad	8.75
32	Seaweed Salad	8.75
33	Lobster Salad	15.95
34	Grilled Salmon Organic Salad Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.	12.95
35	Grilled Tuna Organic Salad Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.	12.95
36	Mix Green Salad	7.95

Soup

	Small	Large
37	Hot and Sour Soup	5.50 7.95
38	Wonton Soup	5.50 7.95
39	Miso Soup	4.00 5.95
40	Chicken Noodle Soup	5.95 10.50
41	Chicken Rice Soup	5.95 10.50
42	Vegetable Noodle Soup	5.75 10.25
43	Chinese Seafood Soup (for 2)	12.95
44	Chicken Corn Soup (for 2)	10.95

Vegetarian

Sautéed, steamed option is available upon request

45	Broccoli	11.95
46	Chinese Bok Choy	11.95
47	String Bean	11.95
48	Vegetable Delight	11.95
49	Eggplant (in garlic sauce)	11.95
50	Ginger Tofu	11.95
51	Family Style Tofu	11.95

Diet Selection

52	Steamed Vegetable & Tofu	11.95
53	Steamed Chicken with Vegetables	13.95
54	Steamed Shrimp with Vegetables	15.95

Old Time Favorites

Choice of chicken, beef, shrimp, vegetable or pork

55	Chow Mein or Chop Suey	10.50
56	Egg Foo Yong	10.75
57	Moo Shi	11.95

Noodles

58	Pad Thai Choice of: Chicken, beef, shrimp, tofu or vegetable	13.25
59	Lo Mein Choice of: Pork, chicken, beef, shrimp, tofu or vegetable	10.95
60	House Special Lo Mein	11.75
61	Seafood Lo Mein	12.75
62	Rice Noodle Choice of: Pork, chicken, beef, shrimp, tofu or vegetable	10.95
63	Beef Chow Foon	11.95
64	Singapore Rice Noodle (curry flavor)	11.95

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

Fried Rice

Brown rice option is available upon request

65	Fried Rice Choice of: Chicken, beef, pork, shrimp or vegetable	9.95
66	Duck Fried Rice	10.95
67	House Fried Rice	11.00
68	Pineapple Fried Rice	9.95
69	Basil Chicken Fried Rice	10.95
70	Steamed Rice	3.95 5.50
71	Brown Rice	4.75 5.95
72	Healthy Akai Rice	6.50 10.75

Gluten Free

Served with White Rice / Brown Rice

73	Gluten Free Ginger Scallion Chicken	15.50
74	Gluten Free Spicy Chicken with Peapod	15.50

Entree

75	Mango Chicken White meat chicken stir-fried with fresh mango, pepper. In fresh mango sauce.	14.50
76	General Gao Chicken (must try)	14.50
77	Gong Bao Chicken/Beef	14.50
78	Chicken/Beef with Mixed Vegetables	14.50
79	Ginger Chicken/Beef (must try)	14.50
80	Orange Chicken/Beef	14.50
81	Sesame Chicken/Beef	14.50
82	Chicken/Beef with Broccoli	14.50
83	Chicken/Beef w/ Pepper Onion	14.50
84	Yuen Yang Spicy Chicken/Beef In a hot pepper sauce, served on bed of string bean	14.50
85	General Gao Shrimp (must try)	15.95
86	Hong Kong Shrimp With black bean sauce & bean	15.95
87	Imperial Couple Shrimp and scallop, snow peapods and ginger scallions	16.95
88	Shang Hai Duck Roasted duck stir-fried with snow peapods, black mushroom in Shanghai spicy sauce.	16.70
89	Lobster Sauce	10.50
90	Shrimp in Lobster Sauce	15.95
91	Shrimp w/ Ginger Scallion Sauce	15.95
92	Summer Shrimp (must try) With white creamy pineapple sauce	15.95
93	Three Delight Chicken, beef, shrimp and vegetable with tasty brown sauce	15.95
94	Crystal Scallop Fresh large scallops, snow peapods, carrots & black mushrooms stir-fried in a light sauce, just a hint of garlic & ginger.	15.95
95	Soft Shell Crab with Ginger Scallion Sauce	17.95
96	Hong Kong Chicken with String Bean	14.50
97	Paradise Chicken With pea pods, black mushroom, bell pepper and spicy sauce	14.50
98	Gai Po Lo Mein (for 2)	20.95
99	Sweet & Sour Chicken	14.50
100	Chicken/Beef with Ginger Scallion and Vegetable	14.50
101	Chinese Eggplant with Chicken/Beef	14.50
102	Salted & Peppery Crispy Chicken	14.50
103	Hunan Spicy Chicken/Beef	14.50

Created Your Own Tidbit

T1	Tidbit Choose Three Items : (Lunch only) Spring roll, egg roll, chicken wing, chicken finger, boneless ribs, crab rangoon, fried shrimp, beef teriyaki and chicken teriyaki served with pork fried rice	10.00
T2	Tidbit Choose Four Items : (All day available) spring roll, egg roll, chicken wing, chicken finger, boneless ribs, crab rangoon, fried shrimp, beef teriyaki and chicken teriyaki served with pork fried rice	12.70

Lunch & Dinner Special

Served daily. Served with pork fried rice.
Lunch special from 11:30 am to 4:00 pm
Dinner special from 4:00 pm until closed.
(Added one appetizer : spring roll, egg roll, chicken wing, chicken finger, boneless ribs, crab rangoon \$1.00 extra)

	Lunch	Dinner
C1	Sweet and Sour Chicken	9.75 12.75
C2	Chicken with Vegetable	9.75 12.75
C3	Moo Goo Gai Pan	9.75 12.75
C4	Gong Bao Chicken	9.75 12.75
C5	General Gao Chicken	9.75 12.75
C6	Chicken with Cashew Nuts	9.75 12.75
C7	Beef with Vegetable	9.75 12.75
C8	Beef with Pepper and Onion	9.75 12.75
C9	Beef with Broccoli	9.75 12.75
C10	Hunan Beef	9.75 12.75
C11	Yu Hsiang Beef (garlic sauce)	9.75 12.75
C12	Pork Egg Foo Yong	9.75 12.75
C13	Chicken Chow Mein	9.75 12.75
C14	Chicken Choy Suey	9.75 12.75
C15	Chicken Lo Mein	9.75 12.75
C16	Yu Hsiang Eggplant (garlic sauce)	9.75 12.75
C17	Family Style Tofu	9.75 12.75
C18	Vegetable Delight	9.75 12.75
C19	Shrimp with Vegetable	10.25 13.25
C20	Shrimp with Lobster Sauce	10.25 13.25
C21	Calamari with Black Bean Sauce	10.00 12.75
C22	Steamed Chicken with Vegetable	9.75 12.25
C23	Steamed Shrimp with Vegetable	10.25 13.25
C24	Yu Hsiang Two Delights Garlic sauce (chicken & beef)	10.50 12.75
C25	Three Delights Chicken, beef & shrimp	10.95 12.50

Sushi Lunch Special

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

S1	Shrimp & Vegetable Tempura Combo 4 pcs shrimp and 6 pcs vegetable	11.70
S2	Gourmet Plate 3 pcs tuna sushi, 3 pcs sashimi and 1 California roll	14.70
S3	Sushi and Sashimi Combo 3 pcs tuna sashimi, 6 pcs chef's choice sushi	14.70
S4	Choose: Two Makies Three Makies	11.70 15.70

- Avocado Maki
- Tuna Maki
- Tuna Avocado Maki
- Cucumber Maki
- Salmon Maki
- Salmon Avocado Maki
- Idaho Maki
- Spicy Tuna Maki
- Una-Avo Maki
- Philadelphia Maki
- Spicy Salmon Maki
- Fashion Maki
- California Maki
- Spicy Yellowtail Maki
- Shrimp Tempura Maki
- Alaskan Maki

Sushi Combo

118	Sushi Cook Combo	19.20
119	Sushi Plate 7 pcs chef's choice sushi & 1 maki.	19.20
120	Sushi Deluxe	22.20
121	Sashimi Plate Chef's choice of assorted raw fish filets.	22.20
122	Sashimi Deluxe	27.20
123	Makimono Combo Spicy tuna maki, California maki & crazy maki.	17.20
124	Party Boat for 2 Nigiri sushi, assorted makimono & sashimi.	53.20
125	Party Boat for 3-4 Nigiri sushi, assorted makimono & sashimi.	93.20
126	Party Boat for 6 Nigiri sushi, assorted makimono & sashimi.	132.20
127	Chirashi	17.70

Ishiyaki (hot stone grill) Dine-in Only

Tuna (6 pcs)	13.70
Toro (5 pcs)	23.70
Salmon (6 pcs)	13.70
Kobe Beef (6 pcs)	18.70
Yellowtail (6 pcs)	13.70
White Escolar Tuna (6 pcs)	13.70
Fish Combo	16.70
Tuna(2) salmon (2) yellowtail (2) white escolar tuna (2)	
Steak	13.70

* 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.

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