

White Wine

	Glass	Bottle
Pinot Grigio, Estrella (California)	7.25	20.95
Pinot Grigio, Sterling Vintners (California)		27.95
Riesling, Clean Slate (Germany)	7.25	22.95
Sauvignon Blanc, Sterling Vintners (California)	7.25	22.95
Chardonnay, Jacobs Creek (Australia)	7.25	22.95
Chardonnay, Clos Du Bois	8.25	36.95
Chardonnay, Sonoma Cutter (California) 1/2 bottle	17.50	34.95
Plum Wine, Choya	7.95	

Red Wine

	Glass	Bottle
Pinot Noir, Echelon (California)	7.25	22.95
Shiraz, Jacobs Creek (Australia)	7.25	22.95
Merlot, Jacobs Creek (Australia)	7.25	22.95
Merlot, Echelon (California)		32.95
Cabernet Sauvignon, Jacobs Creek (Australia)	7.25	22.95
Cabernet Sauvignon, J Lohr	8.25	34.95

Beer

Sam Adams (seasonal) (draft)	4.75
Bass (draft)	4.75
Guinness (draft)	4.75
Shock Top (draft)	4.75
Michelob Ultra (draft)	4.75
Stella Artois (draft)	4.75
Bud Light (bottle)	4.75
Budweiser (bottle)	4.75
Amstel Light (bottle)	4.75
Heineken (bottle)	4.75
Sapporo Silver (22oz. can)	7.95
Tsing Tao (bottle)	4.75
Corona (bottle)	4.75

Blush

	Glass	Bottle
White Zinfandel, CK Mondavi (California)	7.25	19.95

Sparkling

Brut, Korbel	Bottle	23.95
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Non Alcoholic

Fruit Punch	3.25
Pina Colada	5.25
Strawberry Pop	5.25

Polynesian Drinks

Mai Tai (must try)	8.50
Beijing Special	8.50
<i>Top shelf, made with Myers's Rum and Bacardi Rum</i>	
Pineapple Passion	8.50
<i>Smirnoff Vodka, Triple Sec and pineapple juice</i>	
Pina Colada (frozen)	8.50
<i>Fresh Pina Colada mix and Rum</i>	
Head Hunter (frozen)	8.50
<i>Fresh Pina Colada mix, rum and Triple Sec</i>	
Scorpion Bowl	(for 1) 8.50 (for 2) 13.95
Gourmet Mojito (must try)	9.00

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>	

Martinis

Lychee Saketini	8.50
<i>Smirnoff Vanilla flavored Vodka, sake and lychee syrup</i>	
The Cosmopolitan	8.50
<i>Smirnoff Citron, Cointreau, fresh lime juice and a splash of cranberry juice</i>	
Apple Martini	8.50
<i>Ketel One and Dekuyper Sour Apple Pucker</i>	
Lemon Drop Martini	8.50
<i>Ketel One Citroen and Sogno di Sorrento Lemoncello</i>	
Mango Madras Martini	8.50
<i>Parrot Bay Mango with cranberry and orange juice</i>	
Mudslide	9.95
<i>Smirnoff Vanilla Vodka, coffee liqueur and cream liqueur</i>	
Purple Kamikaze	8.50
<i>Smirnoff Vodka, Chambord, sour mix and a splash of lime juice</i>	
Peking Palace's Margarita (must try)	8.50
<i>Jose Cuervo Gold, Grand Marnier, mango puree and lime juice</i>	
Parrot Bay Bule Hawaiian	8.50
<i>Parrot Bay Coconut, Blue Curacao and pineapple juice</i>	
Gourmet Garden Pineapple Parrot	8.50
<i>Parrot Bay Pineapple served on the rocks with cranberry juice</i>	

Hibachi Dinner

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

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 to complete your dinner.

(With fried rice on grill \$1.50 extra.)



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.



Special Maki

1. Golden Dragon Maki (8pcs) 19.95
Soft shell crab, spicy tuna and avocado inside, topped with salmon, black tobiko
2. King California Maki (8pcs) 16.95
King crab meat, avocado and cucumber inside. topped with salmon and special sauce
3. Surf and Turf Maki (8pcs) 18.95
Avocado and steak inside, topped with king crab salad
4. Sunset Maki (8pcs) 14.95
Shrimp tempura and tobiko inside, topped with king crab salad and mango
5. Out of Control Maki (8pcs) 12.95
Shrimp tempura, spicy tuna and avocado inside, soy paper rolled with salmon, tuna and white tuna on top
6. Andy Spicy Maki (8pcs) 14.95
Inside spicy tuna, topped with avocado and scallop
7. King Crab Maki (5pcs) 12.95
Inside king crab, crab meat, tofu skin, cucumber, avocado and spicy mango
8. Jimmy Maki (8pcs) 12.95
Spicy scallop inside, topped with tuna and avocado
9. Golden Spicy Maki (8pcs) 14.95
Spicy yellowtail and avocado inside, topped with three kinds of tobiko
10. Fire Volcano Maki (8pcs) 13.95
White fish, salmon and avocado inside, topped with baked scallop and crab meat salad
11. Spicy Seafood Tempura Maki 10.95
Spicy seafood, cucumber, avocado, soy bean wrap
12. New Wave Maki 15.00
Spicy tuna inside, yellowtail, salmon, avocado outside, tempura crumb with special sauce on top

THREE EASY STEPS FOR YOUR CATERING:

1. Please call 508.540.8204
or fax 508.540.8382
or email to GourmetGardenFalmouth@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.

NEW

(deposit is required)

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



* 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.

Note: We sell premier grade wild caught fish available.

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

Hibachi Lunch

All lunch served from 11:30am to 3:00 pm.
All maki and sushi are also available.
Served with miso soup and white rice.
Fried rice on grill \$1.50 extra

H1	Teriyaki Chicken	8.95
H2	Hibachi Shrimp	9.95
H3	Bonsai Scallop	11.95
H4	Sukiyaki Steak	10.95
H5	Teppanyaki Sirloin Steak	10.95
H6	Teppanyaki Filet Mignon	11.95
H7	Ginji Special (Chicken, shrimp)	10.95
H8	Hibachi Vegetable	8.95
H9	Mikado Special (Chicken, steak)	10.95
H10	Fuji Special (Steak, shrimp)	10.95
H11	Samerai Special (Filet, mignon, shrimp)	12.95
H12	Hibachi Special (Chicken, steak, shrimp)	12.95
H13	Calamari and Chicken	10.95



Japanese Style Special

Served with Miso Soup

J1	Sushi Lunch (5 Pieces of sushi, tuna maki)	10.50
J2	Maki Lunch Choice of 2 maki: tuna, salmon, eel, kappa, avocado, oshinko, idaho.	8.95
J3	Sashimi Lunch Tuna, salmon, white fish (7 pieces).	10.50
J4	Sushi & Sashimi Lunch 3 pcs sushi, 5 pcs sashimi, spicy tuna maki	12.95

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Celebrate your party in our restaurant
Corporate Meetings (Parties), Graduation Parties,
Holidays, Rehearsal Dinners, Birthdays,
Anniversaries, Special Occasions, etc.
Gift Certificate & Catering Services Available.