

Japanese

Appetizers

130	Edamame <i>Boiled & lightly salted green soybeans.</i>	4.95
131	Vegetable Tempura (Appetizer)	6.75
132	Shrimp & Vegetable Tempura (Appetizer)	8.25
134	Diamond Shrimp (2) <i>Crab stick, octopus, tobiko, mixed with chef special sauce, on the bed of shrimp, grilled to perfection. (must try)</i>	7.95
135	Gyoza <i>Pan-fried meat and vegetable ravioli.</i>	5.25
136	Japanese Mini Shumai <i>Deep-fried shrimp ravioli.</i>	5.25
137	Hamachi-Kama <i>Grilled & lightly salted yellowtail collar, served with chef's special sauce.</i>	10.25
138	Tiger Eyes <i>Grilled whole squid, stuffed with smoked salmon.</i>	9.50
139	Scallop-Hokkaiyaki (must try) <i>Baked scallops with crab stick, mushrooms & flying fish roe.</i>	9.50
140	Squid-Hokkaiyaki <i>Baked squid with crab stick, mushrooms & flying fish roe.</i>	9.50
141	Hokkaiyaki Combo (must try) <i>Baked scallops & squid with crab stick, mushrooms & flying fish roe.</i>	9.50
142	Agedashi-Tofu <i>Fried tofu dipped in tasty light fish broth, topped with scallions.</i>	4.75
143	House Salad	4.95
144	Seaweed Salad	5.95
145	Avocado Salad	7.50
146	Shrimp Avocado Salad (must try)	9.25

Special Side Order

Kimchi Fried Rice (Homemade) <i>Choice of vegetable, chicken, beef or shrimp</i>	7.95
Kimchi Beef or Chicken <i>Homemade kimchi stir fried with beef or chicken</i>	12.95

Rent Sushi Boat or Catering Equipment
at zero cost if you order from us.
(deposit is required)

Note: We sell premier grade wild caught fish available.

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.

Appetizers from Sushi Bar

147	Sashimi Appetizers * <i>Chef's choice of cooked sushi.</i>	10.95
148	Naruto (must try) <i>Crab stick, flying fish roe & avocado rolled with thin sliced cucumber.</i>	7.50
149	Vegetable Naruto (must try) NEW <i>Avocado rolled with thin sliced cucumber.</i>	7.50
150	Spicy Seafood Salad <i>(must try) Cooked shrimp, octopus and tobiko with chef's spicy sauce.</i>	8.95
151	Ebi-Su <i>Cooked shrimp seasoned in vinegar.</i>	6.95
152	Tako-Su <i>Cooked octopus seasoned in vinegar.</i>	6.95
153	Tuna Tataki * (must try) <i>Lightly boiled, topped with scallions, served with chef's special sauce.</i>	9.95
154	Kenny Hand Roll * <i>Spicy tuna rolled with thin sliced cucumber.</i>	8.95
155	Seafood Naruto <i>Cucumber, spicy tuna, avocado, crab meat, steamed shrimp, spicy mayo, eel sauce.</i>	10.95

Tempura

Include miso soup, salad and rice.
Lightly battered & deep-fried seafood & vegetables.

166	Vegetables	12.50
167	Shrimp & Vegetable Combo	15.50
168	Shrimp (Only)	16.50
169	Deluxe (Seafood & Vegetables)	17.50

Udon Noodles (Stir fried)

170	Vegetable Yaki Udon <i>Noodles with vegetable.</i>	9.95
171	Yaki Udon <i>Noodles with mixed vegetable & chicken.</i>	11.95

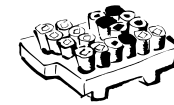
Ishiyaki

(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

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

Nigiri Sushi



172	Sushi Cook Combo <i>Chef's choice of cooked sushi.</i>	17.95
173	Nigiri Plate * <i>Chef's choice of assorted raw fish filets on seasoned sushi rice.</i>	16.95
174	Nigiri Deluxe *	21.95
175	Makimono Combo * <i>Spicy tuna maki, California maki and eel.</i>	16.95
176	Sashimi Plate * <i>Chef's choice of assorted raw fish filets.</i>	21.95
177	Sashimi Deluxe *	26.95
178	Gourmet Sampler (for 2) * <i>Nigiri sushi, assorted makimono and sashimi.</i>	54.95
179	Party Boat (for 3-4) * <i>Nigiri sushi, assorted makimono and sashimi.</i>	89.95
180	Sushi & Sashimi Combo * NEW <i>6 pcs sushi, 6 pcs sashimi, California maki</i>	21.95
181	Chirashi (Assorted raw fish on the bed of rice)	19.95
182	Unajiu (Sliced eel on the bed of rice)	17.95
183	Tekka Don (Sliced fresh tuna on the bed of rice)	17.95
184	Hamachi Don (Sliced yellowtail on the bed of rice)	17.95
185	Salmon Don <i>Sliced fresh salmon on the bed of rice.</i>	16.95

Sushi A La Carte

(Each order 2 pieces)	Sushi	Sashimi
1 Ebi (Shrimp)	4.50	6.50
2 Tamago (Egg)	3.95	5.95
3 Kanikama (Crab stick)	3.95	5.95
4 Tako (Octopus)	4.50	6.50
5 Unagi (Grilled eel)	5.95	7.95
6 Smoked Salmon	5.50	7.50
7 Inari (Tofu Skin)	3.75	5.75
8 Saba * (Mackerel)	4.25	6.25
9 Ika * (Squid)	4.75	6.75
10 Hirame * (White fish)	4.75	6.75
11 Suzuki * (Bass)	4.95	7.25
12 Sake * (Salmon)	5.25	7.25
13 Maguro * (Tuna)	5.95	7.95
14 Hamachi * (Yellowtail)	5.95	7.95
15 Hokkigai * (Surf clam)	5.75	7.75
16 Hotategai * (Scallop)	5.50	7.50
17 Tobiko * (Flying fish roe)	4.95	6.95
18 Ikura * (Salmon roe)	5.25	7.25
19 Uni * (Sea urchin)	6.95	8.95
20 Tobiko with Quail Egg *	5.95	7.95
21 Ikura with Quail Egg *	5.95	7.95
22 Uni with Quail Egg *	7.95	9.95
23 Tai (Red snapper)	4.75	6.75
24 Toro * (Fatty tuna)	MP	MP

V = Vegetable Roll R = Raw Fish Roll C = Cooked Roll

Makimono

186	Kappa Maki (Cucumber)	3.95
187	Oshinko Maki (Pickled radish)	3.95
188	Avocado Maki	4.50
189	Idaho Maki (Sweet potato tempura)	4.95
190	Umeshiso Maki (Plum & cucumber)	4.25
191	Snow Maki NEW <i>(Salmon, white fish, tuna, cucumber, avocado, tobiko & Sasame seed)</i>	14.95
192	House Tuna Maki (must try) <i>(Spicy tuna inside, tuna, avocado and tobiko on top)</i>	12.95
193	Negihama Maki * (Yellowtail & scallion)	5.50
194	Spicy Yellowtail Maki *	6.25
195	Tekka Maki * (Tuna roll)	5.25
196	Spicy Tuna Maki *	6.75
197	Salmon Maki *	5.25
198	Spicy Salmon Maki *	6.25
199	Alaskan Maki * (Salmon, avocado, cucumber & scallions)	6.25
200	Philadelphia Maki * <i>(Smoked salmon, cream cheese, cucumber & scallions)</i>	6.50
201	Lenny Roll * <i>(Salmon, cream cheese, cucumber & scallions)</i>	5.95
202	Rainbow Maki	11.95
203	Kirin Roll (Combination seafood roll)	12.95
204	White Tuna Maki (White tuna with shrimp tempura)	14.95
205	Red Dragon Maki (Shrimp tempura, spicy tuna)	12.95
206	Tuna Avocado Maki	6.75
207	Rising Sun Maki <i>(Fried salmon, avocado, flying fish roe and scallions)</i>	8.95
208	King Crab Maki (must try) NEW <i>(King crab, crab meat, tofu skin, cucumber, avocado & spicy mayo)</i>	11.95
209	Super Maki (must try) <i>(Shrimp tempura, eel, crab meat, avocado, cucumber, tobiko, lettuce and soy bean)</i>	14.95
210	Unakyu Maki (Grilled eel & cucumber)	6.75
211	Una-Avo (Grilled eel & avocado)	6.75
212	Futo Maki (Egg, crab stick & vegetables)	7.50
213	Fashion Maki <i>(Grilled eel, avocado, cream cheese & flying fish roe)</i>	7.50
214	Scorpion Maki <i>(Grilled eel, avocado, flying fish roe, covered with shrimp)</i>	11.95
215	Caterpillar Maki <i>(Grilled eel, avocado, cucumber, flying fish roe, rolled in a shape of a caterpillar)</i>	11.95
216	Salmon Skin Maki <i>(Salmon skin, scallions & cucumber)</i>	6.25
217	Fancy Maki <i>(Salmon skin, cream cheese, avocado, cucumber, salmon roe & scallions with bonito flakes)</i>	7.75
218	California Maki <i>(Crab stick, cucumber, avocado & flying fish roe)</i>	6.50
219	Crazy Maki <i>(Shrimp tempura, avocado, cucumber, tobiko & spicy mayo)</i>	9.95
220	House Dragon Maki <i>(Shrimp tempura, crab stick, topped with eel, avocado & tobiko)</i>	12.95
221	Spider Maki <i>(Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo)</i>	11.50



GOURMET GARDEN
CHINESE-HIBACHI-SUSHI-LOUNGE

美食之家

- #1 NO M.S.G.
- #2 0 TRANS FAT
- #4 NATURAL CHICKEN MEAT (NO GROWTH HORMONE, NO ANTIBIOTICS)

T. 508.540.8204
F. 508.540.8382

452 Main Street
Falmouth, MA 02540

WE DELIVER
(6pm to 9pm daily)

Online Ordering VIA
GourmetGardenFalmouth.com

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