

THREE EASY STEPS FOR YOUR CATERING:

1. Please call 978.774.8588 or email to DanversGourmetGarden@gmail.com;
2. Simply tell our manager your budget;
3. That's it! We will take care of the rest!

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

Celebrate Your Graduation With Us,

Book Your Party Now!

Private Party Room Can Accommodate Parties For 60 People

AKAI RICE
(Multi-Grains, Contains Wheat)
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.

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



- #1 NO M.S.G.
- #2 0 TRANS FAT
- #3 HEALTHY MULTI-GRAINS RICE
- #4 ORGANIC SUSHI RICE/ ORGANIC CHICKEN

Chinese 0 Trans Fat All Appetizers are Freshly Made No MSG

Appetizers

1	Edamame	8
	<i>Steamed soy bean with sea salt</i>	
2	Vegetable Spring Roll	7
3	Egg Roll	7
4	Shu Mai (steamed or fried)	8
5	Peking Ravioli (steamed or fried)	10
7	Salt & Pepper Soft Shell Crab	18
8	Chicken Wing	12
9	Chicken Fingers	11
10	Crab Rangoon	10
11	Spicy Tuna Rangoon	12
12	Chicken Teriyaki	11
13	Beef Teriyaki	13
14	Boneless Rib	13
15	Barbecued Spare Ribs	13
16	Salted & Pepper Calamari	15
17	Salted & Pepper Shrimp	18
18	Phil's Amazing Special	14
	<i>Tuna, salmon, white fish and avocado in tempura batter with sweet and sour sauce</i>	
19	Chicken Lettuce Wrap (must try)	14
20	Shrimp Lettuce Wrap	15
21	Vegetable Tempura	9
22	Scallion Pancake	7
23	Pu Pu Platter	for 1 14 for 2 25
	<i>Egg roll, crab rangoon, chicken wings, chicken fingers, beef teriyaki and boneless ribs</i>	
24	Thai Ribs	14
26	Pork Gyoza (Japanese dumpling)	8
28	Hamachi-kama	12
29	Vegetable Dumpling	7
30	Beef Wrap	15
31	Spicy Edamame	9
32	Salt & Pepper Wings	14
33	Summer Rolls	11

Fine Chinese Cuisine & more

Salad

35	Spicy Seafood Salad	11
36	Avocado Salad	10
37	Seaweed Salad	9
39	Grilled Salmon Organic Salad	13
	<i>Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.</i>	
40	Grilled Tuna Organic Salad	13
	<i>Seared rare with black pepper and toasted sesame seeds, mixed field organic greens, lettuce, cucumber with yuzu citrus dressing.</i>	
41	Mix Green Salad	8

Soup

		Small	Large
50	Wonton Soup	6	7
51	Miso Soup	6	7
52	Chicken Noodle Soup	6	7
53	Hot and Sour Soup	6	7
54	Chicken Rice Soup	6	7
55	Tom Yum Kung Soup		13
	<i>Hot & sour shrimp soup</i>		
56	Udon Noodle Soup		14
	<i>Choice of chicken, beef, pork, seafood or vegetables</i>		

Vegetarian

Sautéed, steamed option is available upon request

91	Broccoli	12
92	Chinese Baby Bok Choy	12
93	String Bean	12
94	Vegetable Delight	12
95	Eggplant (in garlic sauce)	12
96	Ginger Tofu	12
97	Family Style Tofu	12

Moo Shi

135	Choice of Chicken, Beef, Shrimp or Vegetable	13
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Noodles

		Dinner
108	Chicken Pad Thai	13
109	Shrimp Pad Thai	13
110	Tofu Pad Thai	13
112	Chicken & Shrimp Pad Thai	13
113	Chicken Lo Mein	12
114	Shrimp Lo Mein	12
115	Beef Lo Mein	12
116	Vegetable Lo Mein	12
117	Beef Chow Foon	12
118	Oriental Crispy Pad Thai	13
	<i>Angel hair noodles with a combination of chicken, shrimp, vegetables and crushed peanuts</i>	

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

Fried Rice

		Dinner
119	Pork Fried Rice	11
120	Chicken Fried Rice	11
121	Shrimp Fried Rice	11
122	Vegetable Fried Rice	11
123	Duck Fried Rice	11
124	House Fried Rice	11
125	Steamed Rice	Sm 4 Lg 5
126	Brown Rice	Sm 4 Lg 5
127	Healthy Akai Rice	Sm 7 Lg 11

Old Time Favorites

105	Chicken Chow Mein	13
106	Pork Egg Foo Yong	13

Diet Selection

101	Steamed Vegetable & Tofu	13
102	Steamed Chicken with Vegetables	15
103	Steamed Shrimp with Vegetables	17

Chef's Special

61	Mango Chicken (must try)	14
	<i>White meat chicken stir-fried with fresh mango, pepper. In fresh mango sauce.</i>	
62	General Gao Chicken (must try)	14
63	Gong Bao Chicken or Cashew Nuts Chicken	14
64	Chicken with Mixed Vegetables	14
65	Ginger Chicken	14
66	Orange Beef	15
67	Orange Chicken	14
68	Sesame Chicken	14
69	Beef with Broccoli	14
70	Ginger Beef	14
71	Beef with Pepper Onion	14
72	Sesame Beef	15
73	Yuen Yang Spicy Beef	15
	<i>In a hot pepper sauce, served on bed of string bean</i>	
74	Basil Treasure	18
	<i>Chicken, shrimp and scallops with garlic, ginger and pea pods in a translucent sauce</i>	
75	Hong Kong Chicken with String Bean	14
	<i>With black bean sauce</i>	
76	Paradise Chicken	14
77	General Gao Shrimp (must try)	18
78	Hong Kong Shrimp	18
	<i>With black bean sauce & bean</i>	
79	Imperial Couple	18
	<i>Shrimp and scallop, snow peas and ginger scallions</i>	
80	Shang Hai Duck	18
	<i>Roasted duck stir-fried with snow peas, black mushroom in Shanghai spicy sauce.</i>	
81	Shrimp in Lobster Sauce	18
82	Shrimp w. Ginger Scallion Sauce	18
83	Summer Shrimp (must try)	18
	<i>With white creamy pineapple sauce</i>	
84	Three Delight	18
	<i>Chicken, beef, shrimp and vegetable with tasty brown sauce</i>	
85	Crystal Scallop	18
	<i>Fresh large scallops, snow peas, carrots & black mushrooms stir-fried in a light sauce, just a hint of garlic & ginger.</i>	
86	Soft Shell Crab with Ginger Scallion Sauce	18
87	Mermaid Shrimp	18
	<i>Crispy shrimp, sesame seeds, finely ground roasted peanuts, spices and a hint of sweet and sour</i>	

Health
Starts from Organic & Natural Food (No growth hormone, no antibiotics)

Specials (Lunch/Dinner)

*Lunch Special served daily 11:30 am to 3:00 pm
Dinner Special served from 3:00 pm until closed.
(excluding holidays & Sundays) (Take out only)
Served with a choice of Chicken Wings, Vegetable Spring Roll or Crab Rangoon and Pork Fried Rice or White Rice*

		LUNCH	DINNER
A1.	Spring Roll, Boneless Spareribs and Chicken Fingers	11	13
A2.	Chicken Fingers, Beef Skewers and Boneless Spareribs	12	14
A3.	Sweet and Sour Chicken	10	12
A4.	Chicken with Cashew Nuts	11	13
A5.	Kung Pao Chicken with Peanuts	11	13
A6.	General Gau's Chicken	11	13
A7.	Sautéed Chicken with Vegetables	11	13
A8.	Beef with Broccoli	11	13
A9.	Beef with Peppers and Onions	11	13
A10.	Beef in Garlic Sauce	11	13
A11.	Sautéed Shrimp with Vegetables	12	14
A12.	Shrimp in Lobster Sauce	12	14
A13.	Chicken or Beef with String Beans	11	13
A14.	Vegetarian Delight	10	12
A15.	Broccoli in Garlic Sauce	10	12
A16.	Chow Mein	9	11
	<i>Choice of chicken, beef, pork, shrimp or vegetable</i>		
A18.	Lo Mein	9	11
	<i>Choice of chicken, beef, pork, shrimp or vegetable</i>		

NO SUBSTITUTIONS PLEASE

Indicates spicy

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

Core Value
We serve the highest quality food available.

For Health Conscious People

Gluten Free
Served with White Rice

Gluten Free Ginger Scallion Chicken	15
Gluten Free Spicy Organic Chicken (with peapods)	15

Low Carb Appetizers From Sushi Bar

- 141 **Naruto** (Cucumber Roll) 11
Crab stick, flying fish roe & avocado rolled with thin slice cucumber.
- 142 **Eel-Avocado Naruto** 11
- 143 **Spicy Salmon Naruto** 11
- 144 **Spicy Tuna Naruto** 11
- 145 **Spicy Yellowtail Naruto** 11
- 146 **Esther Special** (must try) 13
Tuna, avocado, seaweed and chef's special sauce
- 147 **Kenny Cucumber Hand Roll** 11
Spicy tuna rolled with thin sliced cucumber.
- 148 **Libby Torch Salmon Special** 15
- 149 **Sashimi Appetizer** 13
Assorted filets of raw fish.
- 151 **Tuna Tataki** 11
Lightly boiled, topped with scallions, served with chef's special sauce.
- 152 **White Escolar Tuna Tataki** 11
- 153 **Kobe Beef Carpaccio** MARKET PRICE
- 154 **Octopus Carpaccio** 12
- Sushi Combo**
- 161 **Sushi Cook Combo** 21
Chef's choice of cooked sushi.
- 162 **Sushi Plate** 21
Chef's choice of assorted raw fish filets on seasoned sushi rice.
- 163 **Sushi Deluxe** 26
- 164 **Sashimi Plate** 25
Chef's choice of assorted raw fish filets.
- 165 **Sashimi Deluxe** 28
- 166 **Makimono Combo** 21
Spicy tuna maki, California maki & crazy maki.
- 167 **Party Boat for 2** 56
Nigiri sushi, assorted makimono & sashimi.
- 168 **Party Boat for 3-4** 106
Nigiri sushi, assorted makimono & sashimi.

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

New Maki

- 12 **Mexican Roll ***
Spicy tuna, avocado wrapped with tabasco sauce, scallion & tobiko on top
- 14 **Ocean Maki ***
Soybean sheet & salmon sashimi wrapped tuna avocado & honey wasabi sauce, crunch
- 15 **Spicy Tuna Tempura Roll**
Fresh raw yellow fin tuna seasoned with avocado, spicy mayo wrapped in nori & fried tempura style served with eel sauce & spicy mayo
- 15 **Double Match Maki ***
Sweet potato tempura, fresh pineapple covered with torched salmon & shredded sweet potato, served with wasabi mayo sauce
- 15 **Special Protein Roll ***
Spicy crabmeat with avocado and cucumber, topped with yellow fin tuna and salmon, served with Japanese wasabi, yummy dressing
- 15 **Kiss the Fire ***
Spicy salmon roll jalapeno pepper, topped with white tuna & yellow fin tuna
- 16 **Patriots Maki ***
Fried sweet potato, avocado, scallions covered by salmon & miso sauce torch, topped with black flying fish roe
- 18 **Sunset Blvd Maki** (must try)
Shrimp tempura, avocado inside, topped with king crab meat and crab stick and mango with chef's special sauce
- 13 **Green Dragon Maki**
Spicy shrimp and mango, topped with avocado
- 16 **Red Sox Maki ***
Spicy king crab and mango, topped with tuna
- 15 **Volcano Maki ***
Eel, shrimp, avocado, cucumber topped with spicy tuna, flying fish roe and tempura flake
- 16 **Red Lion Maki ***
Shrimp tempura topped with spicy tuna and multi-color flying fish roe
- 16 **Tiger Maki ***
King crab, avocado, tempura crumb topped with torched salmon and multi-color flying fish roe
- 16 **Two Season Maki ***
Spicy tuna and mango topped with torched white tuna
- 19 **Godzilla Maki**
King crab, avocado, tempura crumb topped with eel and multi-color flying fish roe
- 18 **Celtic Maki**
Spicy king crab, lobster, mango and tempura flake in a soy bean wrap

Makimono

- Brown rice maki 50¢, Akai rice \$1.25 extra/order*
- Una-Avo Maki** 9
Grilled eel & avocado
 - Una-Kyu Maki** 9
Grilled eel & cucumber
 - Futo Maki** 9
Egg, crab stick & vegetables
 - Fashion Maki** 10
Grilled eel, avocado, cream cheese & flying fish roe
 - Scorpion Maki** 13
Grilled eel, avocado, flying fish roe, covered with shrimp
 - Caterpillar Maki** 14
Grilled eel, avocado, cucumber, flying fish roe, rolled in the shape of a caterpillar
 - Salmon Skin Maki** 7
Salmon skin, scallions & cucumber
 - Fancy Maki** 9
Salmon skin, avocado, cucumber, salmon roe & scallions with bonito flakes
 - Rising Sun Maki** 11
Fried salmon, avocado, flying fish roe & scallions
 - California Maki** 9
Crab stick, cucumber, avocado & flying fish roe
 - Crazy Maki** 12
Shrimp tempura, avocado, cucumber, tobiko & spicy mayo
 - House Dragon Maki** 14
Shrimp tempura, crab stick, topped with eel, avocado & tobiko
 - Spider Maki** 14
Deep-fried soft shell crab, avocado, cucumber, tobiko & spicy mayo
 - Snow Mountain Maki** 15
Shrimp tempura inside top with crab stick
 - Lobster Maki** 18
Inside spicy tuna topped with lobster, avocado, tobiko & spicy mayo
 - Kappa Maki** Cucumber 6
 - Oshinko Maki** Pickled radish 6
 - Avocado Maki** 6
 - Idaho Maki** Sweet potato tempura 7
 - Avocado-Cucumber Maki** 7
 - Alaskan Maki** 9
Salmon, avocado, cucumber & scallions
 - Christmas Maki** Shrimp tempura, avocado, tuna 16
 - Hawaii Maki** 13
Spicy tuna wrapped with avocado & mayo in rice nori
 - Lenny Roll Maki** 8
Salmon, cream cheese, cucumber & scallions
 - Negihama Maki** Yellowtail & scallion 7
 - New Wave Maki** 18
Spicy tuna inside, yellowtail, salmon, avocado outside. Tempura crumb with 3 kinds of special sauce on top
 - Philadelphia Maki** 9
Smoked salmon, cream cheese, cucumber & scallions
 - Pink Lady Maki** 17
Spicy seafood, asparagus, mango with chef's special sauce
 - Rainbow Maki** 14
Crab stick, cucumber & flying fish roe top with white fish, salmon, avocado
 - Rock And Roll Maki** 20
Spicy scallop inside, lobster salad outside, topped with black tobiko, red tobiko, wasabi tobiko
 - Salmon Maki** 7
 - Spicy Salmon Maki** 8
 - Spicy Tuna Maki** 9
 - Spicy Yellowtail Maki** 8
 - Tekka Maki** Tuna roll 8

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.

	sushi	sashimi
Ebi (Shrimp)	7	9
Ika* (Squid)	6	8
Inari (Tofu)	5	7
Kanikama (Crab stick)	6	8
Saba* (Mackerel)	6	8
Ikura* (Salmon roe)	7	9
Ikura with Quail Egg*	8	10
Sake* (Salmon)	8	10
Hotategai* (Scallop)	8	10
Smoked Salmon	8	10
Hokkigai* (Surf clam)	7	9

Note: We sell premier grade wild caught fish available.

We only use organic sushi rice.

	sushi	sashimi
Suzuki* (Bass)	6	8
Tako (Octopus)	6	8
Tamago (Egg)	6	8
Tobiko* (Flying fish roe)	7	9
Tobiko with Quail Egg*	7	9
Toro* (Fatty tuna)	19	22
Maguro* (Tuna)	8	10
Unagi (Grilled eel)	8	10
Uni* (Sea urchin)	9	11
White Escolar Tuna	8	10
Hamachi* (Yellowtail)	8	10

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



GOURMET GARDEN
CHINESE • SUSHI • LOUNGE

★ We provide organic macrobiotic friendly cuisine using all organic and local ingredients when available with NO chemicals such as chemical seasonings and harmful food additives.

T. 978.774.8588
F. 978.774.9799

139 Endicott Street
Danvers, MA 01923
(Next to Market Basket)

WE DELIVER
\$3.00 delivery charge, min. order \$20.00 with in 3 mile radius

HOURS:
Sun. - Thur.: 11:30 am - 9:45 pm
Fri. - Sat.: 11:30 am - 10:45 pm

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Online Ordering VIA
gourmetgardendanvers.com

