



The Restaurant at Anderson Japanese Gardens

Autumn

FROM THE FOUNTAIN

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Sierra Mist Free, Mountain Dew, Tropicana Twister Orange Soda, Mug Root Beer or Sobe Lean

2

Brewed Iced Tea or Hot Tea

Jasmine Green Tea

2

CAFÉ SEISHIN

Signature Coffee

Anderson Japanese Garden's Signature Spring/Summer Blend sourced from a local importer

2

Espresso

Fine ground signature coffee blend brewed under pressure to create a pure coffee experience

3

Cappuccino

Rich and full espresso with a touch of creamy steamed milk and added to milk-froth, a European delight

4

Café Latte

Rich and full espresso with a full cup of creamy steamed milk and only a dollop of milk-froth add Ghirardelli caramel creme for a wonderful old world sweetness

4

Breve Latte

We substitute steamed half-and-half for the milk in our house latte, the ultimate comfort beverage

4

Café Au Lait

American style drip-brewed coffee topped with steamed milk and a dollop of milk-froth, easy to love

3

Espresso Macchiato

Rich and full espresso poured through a cup of milk-froth

3

Tuxedo Macchiato

Ghirardelli white chocolate on the bottom, milk chocolate on the top, truly our most decadent coffee beverage. Use caramel instead to create a strong-to-sweet effect

4.5

Café Mocha

A touch of Ghirardelli chocolate added to a traditional café latte creates this well-known favorite; add a touch more sweetness, use white chocolate instead

4.5

Extra Espresso Shot

Add to any beverage

.5

Flavored Syrup Shots

Add to any beverage, choose from: amaretto, butterscotch, butter pecan, coconut, English toffee, hazelnut, raspberry, rum, vanilla or Kahlua. Choose from our Ghirardelli selections: chocolate, white or caramel crème

.5

Hot Brewed Tea

Ask server for selections

2

Fusion recipes utilize a variety of ingredients, which may include nuts and shellfish, please inform your server of any and all food related allergy concerns.

Thank you for allowing us to serve you safely.

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone; especially to the elderly, young children under age four, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

Please note that tables of eight or more will have an automatic gratuity of 18% added.

dinner

SOUPS

Miso Soup

Firm Tofu, shiitake mushroom, nori, miso broth and green onion

Kyo-no Soup

Soup of the Day

cup	5
bowl	6
cup	5
bowl	6

SALADS

Meisan Caesar

Chopped romaine, sliced black olive, shredded parmesan, roma tomato, red onion, crouton

Fresh Kudamono

Mix of fresh seasonal fruits with a touch of mint

Spicy Green Bean and Bacon Salad

Green beans and bacon wok fired with hot chili paste and Asian seasonings, served on a bed of wilted greens

Anderson Japanese Gardens' Signature Autumn Salad

Mixed greens, daikon radish, red bell pepper, carrot, fried rice noodle and mandarin oranges served with a mandarin orange infused balsamic vinaigrette

Wakame Sesame Salad

Seaweed, sesame oil, sesame seeds, cherry tomatoes and carrots

5
5
5
7
7

APPETIZERS

Chicken Negimaki

Tender asparagus and spring onions rolled in strips of chicken, grilled and basted with sweet teriyaki sauce

Tempura Vegetables

Daily selection of fresh vegetables tempura fried and served with miso broth

Teriyaki Beef Skewers

Thin strips of beef marinated in teriyaki sauce and grilled

Five Spice Seared Tuna

Tuna dusted with five spice powder and seared. Served with wakame sesame salad

Salmon and Crab Cakes

Diced bell peppers and onions mixed with Pacific salmon and crab claw meat encrusted with Panko bread crumbs. Topped with a goat cheese ball and sweet wasabi cream sauce

Coconut Shrimp

Four jumbo shrimp encrusted with coconut, served with our signature plum and lingonberry sweet-n-sour sauces

San-Shurui Platter

One of each: chicken negimaki, teriyaki beef, coconut shrimp with tempura onion and asparagus

6
7
8
8
10
10
11

ASIAN FUSION ENTREES

Vegetarian

Signature Mandarin Autumn Salad

Mixed greens, daikon radish, red bell pepper, carrot, fried rice noodle and mandarin oranges served with a mandarin orange infused balsamic vinaigrette; add Yellow-Fin Tuna for \$6

Tiger Striped Vegetable Canneloni

Idaho and sweet potatoes come together to create the shell for an Asian inspired ratatouille; accompanied by sauteed spinach, pumpkin risotto and a sweet-savory balsamic glaze: truly harmonic

13
19

entrees

Poultry

Tatsuta Sesame Chicken

Boneless chicken breast marinated in sake, soy sauce and ginger; potato starch crisp fried with basmati rice, steamed broccoli and sweet sesame sauce

19

Five Spice Duck Breast with Adobo Sauce

Domestic duck breast seasoned and seared, sliced and drizzled with a rich Adobo sauce; served with sweet potato mashed and tempura fried asparagus

23

Mango Cranberry Stuffed Chicken with Mango Ponzu Sauce

7 oz. chicken breast stuffed with a mango and cranberry bread stuffing, served with roasted red potatoes, sauteed vegetables and Mango Ponzu Sauce

20

Pork

Hunan Pork Ala Hot Bob

6 oz. organic pork loin marinated in spicy Hunan sauce, seared, sliced and served with wild mushroom duxell and udon noodles; paired with sauteed mixed vegetables and a spicy Robert sauce.

23

ShangHai Pork

6 oz. organic pork tenderloin marinated in teriyaki sauce, seared and sliced; served with wasabi mashed potatoes and tempura fried asparagus.

22

Beef

Mandarin Orange Beef

8 oz. sirloin marinated in sake and orange juice; grilled, sliced and served with sweet potato mash and sauteed asparagus

27

Asian Steak Diane

Twin 3 oz. Black Angus tenderloin medallions, sauteed with whole grain mustard, shallots, and plum wine; served with pumpkin risotto, sauteed vegetables and complimented by a plum infused demi glace.

33

Certified Black Angus Hire-Niku

Choice of 6 oz. or 8 oz. filet grilled to perfection, with coconut garlic mashed potatoes and steamed asparagus, finished with a sweet teriyaki reduction

6 oz. 31

8 oz. 37

Seafood

Honey Apple Glazed Tasmanian Salmon

8 oz. Tasmanian Salmon filet marinated with honey and apples, seared and presented on top of a bed of celery root puree with mixed honey glazed vegetables

38

Triple Seared Sea Scallops

Three jumbo sea scallops lightly seasoned and seared with olive oil. Each scallop has its own distinct flavor; served with a trio of mashed potatoes and sauteed asparagus

35

Stuffed Filet of Sole

Twin filets filled with crab stuffing, served with steamed basmati rice, sauteed mixed vegetables and complimented by a crab beurre blanc

32

Sesame Encrusted Yellow-Fin Maguro

White and black sesame encrusted Yellow-fin tuna steak seared to a medium rare, served over Thai spiced Chinese Mung bean noodles, stir-fried vegetables and a sesame-ginger vinaigrette

32

Sweet and Sour Tempura Shrimp

Jumbo prawns fried in a traditional tempura batter with basmati rice and stir fry vegetables complemented by grilled pineapple and lingonberry sweet and sour sauce

26

Yakizakana

Catch of the day

market price

HOUSE WHITE GLASS WINES

Oxford Landing Sauvignon Blanc, Eden Valley, South Australia	8
Crisp, Pineapple, Passion Fruit, Tropical, Zesty, Refreshing	
Oxford Landing Viognier, Eden Valley, South Australia	8
Fresh, Rich, Ripe, White Flowers, Musk, Stone, Silky, Lively	
Oxford Landing Chardonnay, Eden Valley, South Australia	8
Rich, Refreshing, Crisp, Tropical Fruits, Nougat, Nutmeg, Zesty	

HOUSE RED GLASS WINES

Oxford Landing Merlot, Eden Valley, South Australia	8
Ripe, Creamy, Vanilla, Mixed Red Berries, Silky Soft Finish, Elegant	
Oxford Landing Grenache Shiraz, Eden Valley, South Australia	8
Full-Bodied, Rich, Spicy, Soft, Strawberry Jam, Blackberry, Leather, Delightful	
Oxford Landing Shiraz, Eden Valley, South Australia	8
Rich, Dark Berries, Chocolate, All Spice, Pepper, Licorice, Smooth	
Oxford Landing Cabernet Sauvignon Shiraz, Eden Valley, South Australia	8
Dark Berry Fruits, Licorice, Vanilla Bean, Cloves, Savory	

☞ Please see Wine List for more selections; Full cocktail service available.

FROM THE BREWERY

Miller Genuine Draft, Miller Lite	3
Budweiser, Bud Light	3
Goose Island 312 Urban Wheat Ale	3
Amstel Light	4
Stella Artois	5
Fat Tire Amber Ale	5
Warsteiner Dunkel	5
Asahi Super Dry	5
Kirin Ichiban	5
Tsing-Tao	5

About The Gardens

This is the thirtieth year of building our garden. Our objective has always been to create a place where our guests will find peace, tranquility, healing, and a renewal of their souls. Every effort has been taken to assure authenticity in the garden design. Master Gardener, Hochi Kurisu, of Portland, Oregon, is responsible for the design and construction, while the original vision for the garden was that of John R. Anderson, a lifelong Rockford resident and local businessman. Construction began in 1978 and has continued steadily - with traditionally built structures, including the tea house, gazebo, fishing deck, guest house, and main gate. In 1998, ownership was transferred to a non-profit corporation with its own governing board of trustees. Our hope is that as you stroll the garden paths you will be uplifted in spirit and find a sense of inner peace as you view each vista along the ponds and waterfalls. Our restaurant was also created to compliment your garden experience, and we invite you to enjoy the various Asian-fusion dishes prepared by our Executive Chef Jason Wheeler.

