



# 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

#### Fresh Juice (4 or 8 oz)

Orange, Cranberry, Apple or Lemonade

(4 oz) 2 (8 oz) 4

### CAFÉ SEISHIN

#### Signature Coffee

Anderson Japanese Garden's Signature Fall/Winter Blend sourced from a local importer

2

#### Espresso

Fine ground signature coffee blend brewed under pressure to create the 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, 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.

.5

Choose from our Ghirardelli selections: chocolate, white chocolate or caramel crème

#### 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.

# lunch

## SOUPS

### **Miso Soup**

Firm tofu, shiitake mushroom, nori, miso broth, green onion

cup 5

### **Kyo-no Soup**

Soup of the day

bowl 6

cup 4

bowl 5

## SALADS

### **Meisan Caesar**

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

4

### **Fresh Kudamono**

Mix of fresh seasonal fruits with a touch of mint

4

### **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

4

### **Anderson Japanese Gardens's 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

6

### **Wakame Sesame Salad**

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

6

## APPETIZERS

### **Eggroll**

Asian vegetable blend. Served with our signature lingonberry sweet-n-sour sauce.

3

### **Edamame**

Soy bean pods served hot or cold

3

### **Tempura**

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

6

### **Alaskan Maki**

Cream cheese, smoked salmon, avocado, cucumber, green onion and caper aioli

8

### **Crab Rangoon (3)**

Surimi crab, cream cheese, sake, green onion, deep fried in a wonton wrap, served with Lingonberry sweet-n-sour sauce

6

## HOT FROM THE EAST

Served with choice of either terra chips, fresh fruit or fries OR for \$1 more choose tempura onion ring or side salad. Guests who choose two sides options will be charged an additional \$2.

### **Yasai Wrap** (Choice of wrap: whole wheat, garlic herb or sundried tomato)

Zucchini, yellow squash, mushroom, tomato, bell peppers, spinach, mixed greens and ranch dressing

7

### **Chicken Caesar Wrap** (Choice of wrap: whole wheat, garlic herb or sundried tomato)

Grilled chicken breast, romaine lettuce, tomato, black olives, parmesan, red onion and caesar dressing

8

### **Tempura Chicken Wrap** (Choice of wrap: whole wheat, garlic herb or sundried tomato)

Tempura fried chicken, lettuce, tomato and ranch dressing

8

### **California Rueben**

Grilled multigrain bread, smoked turkey breast, french dressing, coleslaw and swiss cheese

8

### **BLT Sandwich** (Choice of multigrain, sourdough, or whole wheat breads)

Apple-wood smoked bacon, lettuce, tomato and mayonnaise

7

### **Ham and Cheese Melt** (Choice of multigrain, sourdough, or whole wheat breads)

Thin sliced ham and choice of swiss, cheddar, or american cheese

7

### **Kobe Hamburger**

8-oz American Kobe beef served with lettuce, tomato, pickle and onion on a white bun

11

## COLD FROM THE WEST

(Choice of multigrain, sourdough, or whole wheat breads) Served with choice of either terra chips, fresh fruit or fries OR for \$1 more choose tempura onion ring or side salad. Guests who choose two side options will be charged an additional \$2.

### **Turkey Sandwich**

Sliced smoked turkey, lettuce and tomato

6

### **Tuna Salad Sandwich**

Albacore tuna salad with celery, onion, bell peppers, mayonnaise, lettuce and tomato

6

### **Garden Chicken Salad**

Diced chicken, grapes, leeks, mayonnaise and sour cream served on a large croissant with lettuce and sliced tomato

10

## RICE AND NOODLES

Dishes served without meat. Add choice of tofu, chicken, pork or beef for \$2

### **Japanese Rice Bowl**

Green onion, egg, soy sauce, sake, shiitake mushroom, short grain rice and sesame seeds

7

### **Thai Inspired Rice Bowl**

Green onion, carrots, egg, coconut milk, cilantro, hot chili sauce and toasted coconut

8

### **Chinese Noodle Bowl**

Stir fried noodles, combined with fresh vegetables and served with warm broth

9

### **Thai Inspired Noodle Bowl**

Linguine, green onion, carrots, cilantro, coconut milk, sweet thai chili sauce, curry paste and toasted coconut

9

## ASIAN FUSION ENTREES

### **Tempura Sweet and Sour Chicken**

Strips of chicken breast fried in tempura batter, with basmati rice, stir fried vegetables, grilled pineapple and lingonberry sweet and sour sauce

13

### **Vegetable and Tofu Bowl**

Broccoli, cauliflower, carrot, asparagus, yellow squash, zucchini and tofu lightly seasoned and served with steamed basmati rice

13

### **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

13

### **Tatsuta Sesame Chicken**

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

14

### **Honey Apple Glazed Yellow-Fin Maguro**

Yellow-Fin Tuna marinated with honey and apples, seared and sliced; served with mixed vegetables and steamed basmati rice. Topped with an apple relish

17

### **Asian Barbequed Salmon**

Delicate pieces of pacific salmon dusted with Asian barbeque seasonings seared and served with sweet potato mash and sauteed asparagus. Accented with our signature raspberry hoison barbeque sauce

18

### **Mandarin Orange Beef**

6 oz. sirloin marinated in sake and orange juice. Grilled, sliced and served with wasabi mashed potatoes and sauteed asparagus; complimented by a sweet and spicy orange sauce

21

## HOUSE WHITE GLASS WINES

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

## HOUSE RED GLASS WINES

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

☞ Please see Wine List for more selections.

## 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 transfer 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 created to compliment your garden experience, and we invite you to enjoy the various Asian-fusion dishes prepared by our Executive Chef, Jason Wheeler.

