



DRAGON GARDEN

FAMILY RESTAURANT & *Lounge*

2017

OUR BEGINNINGS

A tradition is born with our first restaurant, blending classic flavors with a modern touch.



2018

LOCAL HEART. GLOBAL VISION.

A second location expands our reach, defining our commitment to 'Local Heart' in everything we do.

2020

ADAPTING & GROWING

Introducing new menus and services, meeting the changing needs of our guests while keeping our core values.



2022

A DECADE OF FUSION. FOUR CORNERS OF FLAVOR.

Five years of culinary innovation, uniting traditions from Eastern and Western cuisines.

TIMELINE COMPLETE



2024

OUR JOURNEY CONTINUES...



CELEBRATE YOUR SPECIAL MOMENTS AT

DRAGON GARDEN FAMILY RESTAURANT

A Place for Celebrations and Timeless Memories

MAKE YOUR OCCASION UNFORGETTABLE
WITH OUR CUSTOM EVENT PACKAGES,
STARTING FROM \$79 PER PERSON.

PERFECT FOR:

- ✿ BABY SHOWERS & BIRTHDAYS
- ✿ ANNIVERSARIES & CORPORATE EVENTS
- ✿ AND ANY OTHER SPECIAL OCCASION
YOU HAVE IN MIND!



216 N Orange St, Glendale, CA

AN 18% SERVICE CHARGE WILL BE ADDED
TO PARTIES OF SIX OR MORE.
ACTUAL DISH PRESENTATION MAY VARY
FROM THE PHOTOS SHOWN IN THE MENU.

Salads



MIDORI SARA

Fresh greens with shrimp, avocado, cucumber, scallion and cherry tomatoes.

21

Please inform your server of any food allergies.

ASIAN SPROUT SALAD

Bean sprouts, carrot, cucumber, leek, snow peas tossed in a light house-made dressing. Crisp, refreshing and lightly savory.

17



PIG EARS

Black and white wood ear mushrooms tossed with cucumber, carrot, Chinese dressing.

18



CHINESE SALAD

Marinated glass noodles tossed with fresh cucumber, carrot, wood ear mushrooms and savory Asian dressing.

18



FYN SE

Glass noodles, cucumbers, carrots, chicken breast tossed with fresh vegetables, herbs and a light savory dressing, finished with aromatic spices for a refreshing and flavorful taste.

19



Please inform your server of any food allergies.



CRISPY EGGPLANT SALAD

Bell pepper, cherry tomato, red onion, cilantro and house dressing

16

BOK CHOY & KING OYSTERS MUSHROOM

Tender bok choy and king oyster mushrooms wok-seared with garlic and savory seasonings.

15

CHINESE CUCUMBER SALAD

Fresh cucumber, daikon radish, sesame seeds, and herbs tossed in a light sesame-soy dressing. Crispy, refreshing and lightly savory.

14

KYOTO SEAWEEED SALAD

Seasoned seaweed, radish, sesame seeds and fresh greens tossed in a savory sesame dressing. Light, refreshing and rich in umami flavor.

12

Soups

DRAGON SOUP

Creamy seafood soup with rich broth and a delicate seafood medley, finished with aromatic seasonings.

26





RAMEN

Japanese noodle soup with rich broth, tender chicken, egg, nori, mushrooms, fresh herbs and soft noodles.

18



TOM YUM TALAY

Shrimp, mussels, calamari and **seafood** medley in a fragrant spicy-sour broth with oysters mushrooms, herbs, coconut milk and fresh citrus notes.

25

TOM YUM GAI

Traditional Thai hot and sour soup with **chicken**, mushrooms, lemon-grass, galangal, kaffir lime leaves and cilantro.

14/22

HOT CHICKEN SOUP

Chicken, shiitake mushrooms, carrots, and wood ear mushrooms, topped with fresh cucumber in a rich savory broth with bold hot and sour flavors.

9/14

MISO SOUP

Traditional Japanese soybean broth with tofu and seaweed.

9/14



Please inform your server of any food allergies.

Starters



SICHUAN SHRIMPS
21



SHRIMP BAO

Crispy sriracha-breaded shrimp, lettuce, glass noodles and lemongrass sauce.

14



CHICKEN BAO

Soft steamed bao buns filled with chicken, fresh lettuce, cucumber, tomatoes tossed with sweet chili.

12



BEEF BAO

Tender beef, lettuce, tomato and black pepper sauce.

13



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MUSSELS IN SPICY SAUCE

Tender mussels simmered in a rich spicy sauce with garlic, herbs and aromatic seasonings.

18



EBI TEMPURA

Lightly battered shrimp, fried to golden perfection. Crispy, delicate and flavorful.

16



CRISPY SHRIMPS

Golden fried shrimp served crispy and hot with savory seasonings.

17



TOM YUM SHRIMP

Crispy shrimp tossed in bold Tom Yum flavors with aromatic herbs and a touch of spice.

22



EDAMAME

Steamed young soybeans lightly seasoned with sea salt.

12



BLISTERED SHISHITO PEPPERS

Fire-blistered Japanese peppers lightly seasoned with sea salt

14



MOZZARELLA STICKS

Golden fried mozzarella cheese sticks.

13



VEGETABLE EGG ROLL

Mixed vegetables wrapped in a crispy wonton shell and fried until golden brown.

12

Please inform your server of any food allergies.



STEAMED GYOZA

Delicate steamed dumplings filled with Pork or Beef or Vegetable

15



FRIED GYOZA

Crispy pan-fried dumplings filled with Pork or Beef or Vegetable

15

Noodles & Rice

MU KAI UDON

Udon noodles stir-fried with mussels, vegetable and savory Asian sauce.

23/34



Please inform your server of any food allergies.



SHRIMP NOODLES

Wok-tossed noodles with shrimp, onions, scallions, bell peppers, carrots and savory Asian seasoning.

20/29



BEEF NOODLES

Tender beef, shiitake mushrooms and carrots tossed with noodles in a savory sauce

19/28



CHICKEN NOODLES

Stir-fried noodles with tender chicken and fresh vegetables.

19/28



NOODLES WITH VEGETABLES

Wok-fried noodles with fresh mixed vegetables, scallions and light savory seasoning.

18/27



BEEF NIU ROU

Sliced beef stir-fried with onions, peppers, shitake mushrooms and noodles in a savory wok sauce.

22/33



FRIED RICE 13

Add Shrimp 4

Add Beef 4

Add Chicken 3

STEAMED RICE

3



NOODLES

5

Please inform your server of any food allergies.

Chicken

LEMON CHICKEN

Crispy chicken tossed in a sweet and tangy lemon glaze with citrus aroma and savory finish.

20/29

ORANGE CHICKEN

Crispy chicken tossed in a sweet and tangy orange glaze with citrus aroma and savory finish.

20/29





**CHICKEN
MUSHROOM**
21/31

**CHICKEN WITH
VEGETABLE**

Chicken stir-fried with carrots, cabbage, wood ear mushrooms and bell peppers in a bold spicy glaze.

20/29



KUNG PAO CHICKEN

Chicken stir-fried with peppers, onions, celery, peanuts and dried chili peppers in a bold spicy glaze.

20/29



Please inform your server of any food allergies.



CHICKEN WITH SHRIMP

Crispy chicken and shrimp tossed in a sweet, sour and spicy sauce with fresh vegetables.

21/31



CHICKEN BROCCOLLI

Tender chicken stir-fried with fresh broccoli and in a rich house-made glaze.

19/28



SPICY CHICKEN

Chicken stir-fried with peppers, onions, wood ear mushrooms

20/29

Pork

PORK WITH VEGETABLE

Tender pork stir-fried with wood ear mushrooms, bell peppers, carrots and cabbage.

20/29



KUNG PAO PORK

Stir-fried pork with bell peppers, peanuts, celery, dried chili peppers and bold Kung Pao sauce.

20/29



SPICY PORK

Tender pork stir-fried with black fungus, bell peppers, and dried chili peppers in a spicy savory sauce.

19/28



PORK BABY BACK RIBS

Perfectly slow-cooked baby back ribs glazed with sweet and sour sauce and finished with sesame seeds.

23

Please inform your server of any food allergies.

Beef

KOREAN SHORT RIBS

Flame-grilled beef short ribs marinated in sweet soy, sesame and Korean spices. Served with kimchi.

28





BEEF WITH EGGPLANT

Tender beef stir-fried with eggplant, scallions and Asian spices in a rich savory sauce.

20/29

BEEF BROCCOLLI

Tender beef stir-fried with fresh broccoli in a savory sauce.

21/31



SPICY BEEF

Tender beef wok-tossed with fresh bell peppers, scallion, chili peppers and spicy house sauce.

22/32



Please inform your server of any food allergies.



BEEF WITH VEGETABLE

Tender beef stir-fried with cabbage, bell peppers, carrots, black fungus and savory house sauce.

21/31

MONGOLIAN BEEF

Sliced beef wok-fired with onions and scallions in a bold sweet soy glaze.

21/31

Poultry



BEIJING DUCK BREAST

Served with Mandarin pancakes,
cucumber, carrots and green onions

34

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QUAIL

Roasted quail served with mushrooms, bok choy and tomatoes

21

Seafood

CASHEW SHRIMP

Shrimp stir-fried with cashews, bell peppers in savory house sauce.

22/32



Please inform your server of any food allergies.

FROG LEGS

Tempura-coated frog legs stir-fried with bok choy, shiitake mushrooms and savory wok spices.

28



SHRIMP WITH PICKLED CUCUMBER

Shrimp stir-fried with pickled cucumber, bell peppers, and black fungus in a light savory sauce.

26



TERIYAKI SHRIMP

Juicy shrimp glazed with teriyaki sauce and stir-fried with fresh vegetables.

25



Please inform your server of any food allergies.



**YELLOW SEA
TILAPIA**
29



GOLDEN POMPANO
27

**SEAFOOD
ROYALE
PLATTER**

Royal and tiger shrimps, octopus, calamari, scallops, mussels, beautifully arranged and served with citrus accents.

M.P.



Side dish

**MANTOU
FRIED**
9



MANTOU
8



FRENCH FRIES
9



**ASIAN SPICED
FRENCH FRIES**
12

Sauces 2

**S.S.S. SAUCE
CHINESE SPICY SAUCE
SWEET & SOUR SAUCE
SPICY MAYO
RED DRAGON SAUCE**

**YUM YUM SAUCE
TERIYAKI SAUCE
GENERAL TSO'S SAUCE
SCHEZWAN SAUCE**



DRAGON GARDEN SET

Philadelphia
Classic, Canada,
California Sake,
Sake Maki, Sake
Nigiri

89

SASHIMI SET

Sake Sashimi,
Sake Kunsei
Sashimi, Tuna
Sashimi, Unagi
Sashimi, Ebi
Sashimi, Sake
Nigiri, Syake
Kunsei Nigiri,
Unagi Nigiri,
Tuna Nigiri,
Ebi Nigiri

95



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

KING DRAGON ROLL

Shrimp tempura, crab meat, unagi, cucumber, avocado

16



RAINBOW ROLL

Crab meat, cucumber, avocado, bluefin tuna, albacore, salmon, yellowtail

18



ORANGE DRAGON

Crab meat, salmon, avocado, spicy garlic sauce, cucumber

19



SNOW ROLL

Red snapper, avocado, cream cheese, eel sauce, jalapeno.

17



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WHITE DRAGON ROLL

Baked red snapper, shrimp tempura, avocado, black tobiko, spicy aioli

17



YUZU ROLL

Albacore, yellowtail, cucumber, avocado, jalapeño.

21



TUNA TANGO ROLL

Bluefin tuna, shrimp tempura, avocado, cucumber, jalapeño, spicy aioli

18



LIME ROLL

Albacore, cucumber, avocado, salmon, jalapeño

17

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RED DRAGON

Crab meat, cucumber, avocado, spicy tuna, special red sauce

19



SIGNATURE A5 WAGYU & CRUNCHY ROLL

Wagyu, shrimp tempura, avocado, cucumber, microgreens, eel sauce, truffle aioli

26



BAKED SUNSET SALMON & CRAB ROLL

Salmon, crab meat, avocado, cucumber, kizami wasabi, eel sauce

17



SALMON HARMONY ROLL

Salmon, shrimp tempura, avocado, eel sauce, black tobiko, baked with spicy aioli

18



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PHILADELPHIA CLASSIC

Salmon, cucumber, cream cheese

19



CANADA

Salmon, eel, avocado, cream cheese, sesame seeds, unagi sauce

22



CALIFORNIA SAKE

Cucumber, avocado, salmon, tobiko

18



LEMON ROLL

Lemon, avocado bluefin tuna, cucumber, spicy garlic sauce, ponzu zeri, Spicy tuna

19

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Nigiri

SAKE NIGIRI

8

UNAGI NIGIRI

7

**WHITEFISH
NIGIRI**

9

**ALBACORE
NIGIRI**

8

**YELLOWTAIL
NIGIRI**

10

**SIGNATURE
A 5 WAGYU**

Truffle, 24k gold

15

TUNA

10

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Sashimi

THE STAR SASHIMI

Tuna, truffle

24

DRAGON EYE SASHIMI

Tuna, Truffle, 24k gold,
quail eggs

28

YELLOWTAIL SPECIAL SASHIMI

23

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SAKE SASHIMI

18



SEA EMBER SASHIMI

19



UNAGI SASHIMI

25



ALBACORE CRISPY ONION

21



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Dessert



**SMALL FRUIT
ASSORTMENT**

36

**BIG FRUIT
ASSORTMENT**

59

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PAVLOVA
19



CRÈME BRÛLÉE
16



CREAM PUFFS
17

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**FRIED ICE
CREAM
VANILLA /CHOCOLATE**
14

**ICE CREAM
VANILLA /CHOCOLATE**
13



NAPOLEON

Layers of delicate puff
pastry filled with rich
pastry cream

23/36

**COCONUT MILK
PUDDING &
MANGO JELLO**
15





MILLE-FEUILLE

Crispy puff pastry layered
with vanilla cream and
seasonal berries

21



CHOCOLATE BUUZA

14 3pcs

22 6pcs



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