

AnShu Asian Cafe

Appetizers

- Edamame 5.5
- Garlic String Beans 6.5
- Seaweed Salad 6
- Shrimp Spring Rolls 6.5
- *Chicken Curry Potstickers 7
- *Vegetable Spring Rolls 3
- *Pork Dumplings 8.5 (Pan-Fried 9.5)
- *Crab Wontons 8
- Appetizer Taster 11.5
(2 of each asterisked appetizers)

Soups

- Miso 3
- Pork Wonton 3.25
- Egg Drop 3
- Hot & Sour 3

Kid's Meals

(12 and younger please)

Each kid's meal is served with one scoop of rice (Brown rice \$1 extra)

- Steamed Pork Dumplings with Broccoli 6.5
- Sesame Chicken with Broccoli 6.5
- Sweet & Sour Chicken 6.5 (onion, green bell pepper, and pineapple)
- Chicken or Tofu LoMein (no sides) 6.5
- Chicken Fried Rice (no sides) 6.5

Please let us know of any Allergies!

Dishes in **RED** are **SPICY**.

Level of spice can also be adjusted up or down to taste.

Dishes in **BLUE** are **Gluten Free**

or request a dish to be **Gluten Free**,

Please tell us when ordering if you need a dish to be **Vegetarian or Vegan**

Wine

White Wine

- Callaway, *Chardonnay*, Central Coast Glass 7 Bottle 28
- Rodney Strong, *Chardonnay*, Sonoma G8.5 B32
- Lunardi, *Pinot Grigio*, Italy G8 B30
- Montevina, *Pinot Grigio*, California G7 B28
- Sea Glass, *Reisling*, California G7 B28
- Matua Valley, *Sauvignon Blanc*, Marlboro G8 B30
- Oyster Bay, *Sauvignon Blanc*, New Zealand G9 B34
- Kinsen Plum Wine, Japan G7 B28

Red Wines

- Main Street, *Cabernet Sauvignon*, California Glass 7 Bottle 28
- Seven Falls, *Cabernet Sauvignon*, Columbia Valley G9.5 B36
- Bogle, *Merlot*, California G7 B28
- Drumheller, *Merlot*, Columbia Valley G8 B30
- Meiomi, *Pinot Noir*, California G10 B40
- Trinity Oaks, *Pinot Noir*, California G7 B28
- Leese Fitch, *Red Blend* G8 B30

Favorite Featured Entrees

Salt and Pepper Flounder

Tempura Fried Flounder cutlets, sautéed with diced onions, chili pepper oil, and a touch of salt, paired with our signature garlic green beans. Lunch 18 Dinner 26
Chicken 14 Lunch 19 Dinner
Shrimp 14 Lunch 21 Dinner

Ginger Salmon

Salmon and fresh ginger, steamed to perfection, topped with scallions and a drizzle of soy sauce, over a bed of steamed mixed vegetables, finished a splash of sizzling hot oil, to blend and seal the flavors into the salmon.
Lunch 17 Dinner 26

Honey Walnut Shrimp

Tempura Fried Jumbo Shrimp served over steamed mixed vegetables, honey glazed walnuts, and our sweet and savory Honey Walnut Sauce on the side. Lunch 15 Dinner 21
Chicken Lunch 14 Dinner 19

Triple Taste Birdnest (Dinner Only) Chicken, Shrimp, Beef, broccoli, carrots, snowpeas, mushrooms, and zucchini tossed with garlic sauce served in a crispy pancake nest. 21

Korean Tender meat stir-fried with zucchini, broccoli, mushrooms, onion, and egg with a sweet and spicy soy-based sauce.
Chicken or Pork 12 Lunch 18 Dinner
Beef or Shrimp 14 Lunch 19 Dinner

Shrimp Hot Pot Shrimp with onion, broccoli, zucchini, mushrooms, carrot, and eggs simmered in a light sauce with a splash of soy and a little spiciness (Dinner Only) 21

Sake & Beer

Hot Sake Small 6 Large 13
Flavored Hot Sake Small 8 Large 17
(Blackberry or Ginger)

Chilled Sakes

Momokawa Pearl (Nigori Genshu)
Glass 10 Bottle 38
Moonstone Asian Pear Glass 10 Bottle 38

Asian Beers

Sapporo (Japan) 5
Tsingtao (China) 5

Craft and Imported Beers

Thomas Creek Red Ale 4
Stella Artois (Belgium) 4
Huger St. IPA 5
Dogfish Head 90 Imperial IPA 7.5
New Belgium 1554 5

Domestic Beers

Yuengling Lager 3.5
Michelob Ultra 3.5
Blue Moon 3.5

Classic Wok Entrees

You may select any meat for these entrees unless otherwise specified.

Sides: Steamed White / Vegetable Fried Rice / Steamed Brown Rice 1

Sesame or **General Tso's Chicken** Broccoli

Sweet & Sour Chicken Lightly batter fried and sauteed with pineapple chunks, onion, and green bell pepper

Yellow or **Red Coconut Curry (\$1 extra)** Onion, green bell pepper, carrot, and snowpeas tossed in our delicious curry sauce with a splash of coconut milk

Garlic String Beans Fresh snapped string beans sauteed with minced garlic

Steamed Mixed Veggies Broccoli, carrot, mushrooms, zucchini, snowpeas, tossed in your choice of sauce: Brown, garlic, Szechuan, White Ginger (\$1 extra), Red Curry (\$1 extra)

Broccoli in Brown Sauce Lots and lots of broccoli in a savory Brown Sauce

BeiJing Broccoli, onion, green bell pepper with a classic Chinese soy based sauce

Mongolian Onions, and scallions in spicy oyster sauce (add sauteed mixed vegetables \$2)

MooShu Egg, shredded cabbage, bamboo shoots, and carrot in a plum and oyster sauce.

~ can be made with chicken, pork (Lunch 10 Dinner 15) or marinated tofu (Lunch 10.5 Dinner 16)

~ can also be made with beef (Lunch 11.5 Dinner 17)

Prices

Entrees are priced according to your choice of Meat (unless specified in the dish)

	Lunch	Dinner
Chicken	8.5	14
Shrimp	9.5	16
Pork	8.5	14
Beef	9.5	16
Marinated Tofu	9.5	15

Grilled Entrees

No Rice, Extra Garlic String Beans: \$3.5 extra

Tofu Kabobs Flavorful marinated tofu skewers served over garlic string beans Lunch 13 Dinner 19

Chicken Kabobs Marinated chicken skewers served over garlic string beans Lunch 13 Dinner 19

Shrimp Kababs Grilled shrimp skewers brushed with our distinctive grill sauce served over garlic string beans Lunch 13 Dinner 19

Grilled Salmon Filet Salmon filets perfectly grilled and served over garlic string beans Lunch 14 Dinner 23

Chicken and Shrimp Kabobs (dinner only) Two each of our chicken and shrimp kabobs served over garlic string beans 19

Stir Fried Noodle Entrees

No sides

Pad Thai Noodles Small flat rice noodles tossed with napa cabbage, onions, carrots, and sautéed egg; topped with crushed peanuts. **It's even better when it's spicy. **Ask your server!**

Singapore Curry Noodles Small thin rice noodles tossed in yellow curry, with napa cabbage, carrots, onion, and sautéed egg. **Ask to make it with **Red Curry** for \$1

Classic Stir-Fried Noodles LoMein style noodles with shredded bamboo shoots, napa cabbage, carrots, onion, and sauteed egg.

MeiFun Noodles Small thin rice noodles tossed with napa cabbage, carrots, onion, sauteed egg, and a little soy sauce

New York Noodles Our marinated grilled chicken tossed with napa cabbage, carrots, onions, egg, soy sauce, vinegar, and garlic Lunch 11 Dinner 16

Stir Fried Rice

Classic Fried Rice Rice stir fried with broccoli, cabbage, carrots, peas, onion, and egg in soy sauce

Deluxe Fried Rice (dinner portion only) Beef, Chicken, Shrimp, AND Pork, stir-fried rice, broccoli, cabbage, carrot, peas, onion, egg, in soy sauce 18

Noodle Soups

(full bowls only)

LoMein or MeiFun Noodle Soup (or with Udon Noodles +1)

LoMein egg noodles or MeiFun rice noodles with napa cabbage, scallions, mushrooms, carrots, and egg in chicken broth
Marinated Tofu, Chicken, or Pork 15
Shrimp or Marinated Beef 16

Korean Noodle Soup Small, flat rice noodles with shrimp, napa cabbage, egg, scallions, mushrooms, carrots, in spicy chicken broth 17

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