




The History of Gu's

Natives of the birthplace of Szechuan cuisine, Chengdu, Szechuan province in southwestern China, Chef Gu, his wife, and his daughter Yvonne Gu bring a combined 90 years of culinary experience to the kitchen. Chef Gu has cooked for a variety of celebrities, including Bill Gates, and was often called upon "to save" struggling Chinese restaurants. With his unique skill set and experience, he has trained numerous chefs in China and the US. Neither Chef Gu nor his wife uses MSG in the preparation of any of the dishes, as the flavors come from the use of high quality ingredients and masterful cooking skills. After closing Gu's Bistro, which quickly became one of Atlanta's favorite Chinese restaurants in 2015, the Gu Family opened Gu's Dumplings in Krog Street Market.

We are back! The Gu family has created another unique dining experience on Buford Highway – Gu's Kitchen. This is different from both Gu's Dumplings and Gu's Bistro. Look for a more casual setting with new Sichuan "Street Food" items, along with some favorites from Gu's Bistro and Gu's Dumplings.

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Szechuan Fun Facts

- Szechuan is located in the southwest part of China and is the second largest province based on land area.
- Szechuan means "Four Rivers".
- The population of Szechuan is over 80 million.
- Szechuan can also be spelled as Sichuan and Szechwan.
- The capital of Szechuan is Chengdu, China's fifth largest city, is home to the Chengdu Panda Base.
- Szechuan is China's leading rice producer.
- Szechuan is surrounded by mountains.
- One of the most destructive earthquakes hit Szechuan in May 2008.
- The largest stone Buddha statue in the world stands in Szechuan at 233 feet tall.
- The most prominent traits of Szechuan cuisine are described by four words: spicy, hot, fresh and fragrant.
- Szechuan cuisine has bold flavors, particularly the pungency and spiciness resulting from liberal use of garlic and chili peppers, as well as the unique flavor of the Szechuan peppercorn.
- Szechuan peppercorns have an intensely fragrant, citrus-like flavor and produces a "tingly-numbing" sensation in the mouth.
- Common preparation techniques in Szechuan cuisine include stir frying, steaming and braising, but a complete list would include more than 20 distinct techniques.

**We will be opening another Gu's
Dumplings location at Halcyon (just
north of Alpharetta) in March 2019!**



Gu's Kitchen




Menu

Authentic Szechuan

Food

4897 Buford Highway Suite 104
Chamblee, GA 30341
Phone: (470) 299-2388
Closed Monday
Open Tuesday-Sunday 10:00am-5:00pm


Email: guskitchenatl@gmail.com
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**Contact us so we can
cater your next event!**


Be sure to check out our Gu's merchandise
and bottled homemade sauces!


Noodles


 **Handmade Sweet and Spicy Thick Noodles** – Handmade thick chewy noodles with homemade sweet sauce and chili oil; sprinkled with toasted sesame seeds. One of the most famous street foods in Chengdu. 10

 **Chengdu Cold Noodles** (Served cold) – Cold egg noodles tossed in a homemade sweet and spicy sauce with robust minced garlic, and bean sprouts; sprinkled with toasted sesame seeds and fresh green onions. 10

 **Dan Dan Noodles** – Warm egg noodles served in a spicy sauce topped with fresh green onions, fresh bok choy, and seasoned ground beef. 10

 **Spicy Dried Beef Noodles** – Warm egg noodles tossed with hot chili peppers, chopped peanuts, spicy ground beef, robust minced garlic, fresh bok choy, and fresh cilantro. 10



 **Chicken Hotpot Noodles** – Warm egg noodles served in a famous Szechuan spicy and numbing Hotpot broth with cubes of chicken and fresh bok choy; sprinkled with fresh green onions. 12

 **Szechuan Beef Noodles** – Warm egg noodles served in a Szechuan stewed beef broth, stewed beef, fresh bok choy, and fresh cilantro. 12

Dumplings


Pick ONE Filling, Sauce, and Size:


Filling: Pork / Chicken /  Vegetable

Sauce:  Zhong Style
(our award-winning famous sweet & spicy sauce)
 Hot and Sour (vinegar and chili oil broth)


Size: Half Order (6 pieces) 7
Full Order (12 pieces) 11

Stir-Fried


 **Ma Po Tofu** – Silky tofu, ground beef, and Chinese leeks sautéed in a homemade spicy black bean paste sauce; sprinkled with numbing Szechuan peppercorn powder. 12

 **Kung Pao Chicken** – Juicy cubes of chicken, sliced garlic, ginger, fresh green onions, dried red chili peppers, numbing Szechuan peppercorns, and roasted peanuts sautéed in Chef Gu's homemade slightly sweet Kung Pao sauce. 15


 **Eggplant with Basil** – Chinese eggplant stir-fried with sliced garlic, ginger, and fresh basil. Simple but tasty! 12

 **Stir-fried String Beans** – String beans stir-fried with little bits of marinated pickled Chinese cabbage, robust minced garlic, and green onions. 12

Braised Chicken Leg – Two braised bone-in tender juicy chicken legs cooked in an assortment of spices and bok choy. A simple yet satisfying flavorful dish! 12

 **Szechuan Spicy Fried Rice** – White rice sautéed with juicy cubes of chicken, pickled Chinese cabbage, scrambled eggs, fresh green onions, and assorted chili peppers. Warning: fire extinguisher might be needed, no returns!! 11


 **Spicy Dried Eggplant** – Battered sticks of crispy eggplant stir-fried with sliced garlic, dried red chili peppers, numbing Szechuan peppercorns, and fresh cilantro. 13


 **Chongqing Spicy Chicken** – Flash fried spicy chicken nuggets sautéed with sliced garlic, ginger, dried red chili peppers, numbing Szechuan peppercorns, and fresh green onions. 15

Sauces


 **Amazing Dumpling Sauce** Side 1.5 / Bottle 10
 **Homemade Chili Oil** Side 1.5 / Bottle 10


Po'Boy Sandwiches


 **Szechuan Chicken Po'Boy** – Delicious lightly breaded fried chicken stir-fried with numbing Szechuan peppercorn powder, chili powder, and fresh cilantro, placed in an 8 inch hoagie roll. Topped with our homemade spicy coleslaw. 10


 **Szechuan Tofu Po'Boy** – Delicious lightly breaded fried tofu stir-fried with numbing Szechuan peppercorn powder, chili powder, and fresh cilantro, placed in an 8 inch hoagie roll. Topped with our homemade spicy coleslaw. 9


Sides


 **Luo Jiang Dried Tofu** (Served cold) – Chewy slivers of tofu in a sweet chili oil sauce; sprinkled with toasted sesame seeds. Beef Jerky? No, it is TOFU! 10

 **Szechuan Potato Wedges** – Battered sticks of crispy potato stir-fried with minced garlic, dried red chili peppers, numbing Szechuan peppercorns, ground cumin, and fresh cilantro. 6

 **Szechuan Spicy Popcorn Chicken** – Lightly breaded and deep fried chicken dusted with Chef Gu's special spice rub. Served with a choice of spicy mayo, honey mustard, or ketchup. 6.5

 **Hot & Sour Soup** – Vinegar, soy sauce, eggs, and pepper based vegetarian soup with crunchy bamboo shoots, silky tofu, and black mushrooms. 16 oz 5

 **Mushrooms & Snow Pea Soup** – Clear vegetarian soup with mushrooms and snow peas. 16 oz 5

 **Spring Rolls** – Two vegetable spring rolls fried then cut in half, with a side of our homemade sweet sauce! 3.5


 **White Rice** 1.5

Drinks

Bubble Tea 4.5
Soda/Ice Tea 3
Organic Hot Tea - Assorted Flavors 3.5

 Hot -    Extremely Hot & Spicy

 Vegetarian

 Vegan Friendly

 Contains Peanuts