

# 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.

**Visit all our Locations!**  
**Krog Street Market @ Atlanta**  
**Halcyon @ Alpharetta**  
**Buford Highway @ Chamblee**



## Gu's Kitchen

### Menu

## Authentic Szechuan

### Food

4897 Buford Highway Suite 104

Chamblee, GA 30341

Phone: (470) 299-2388

Closed Monday

Open Tuesday-Thursday, Sunday 11:00am-8:00pm

Open Friday-Saturday 11:00am-9:00pm

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**Contact us to cater  
your next event!**

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


## Dumplings


 **Zhong Style Dumplings** - Our famous and award-winning water boiled dumplings in our amazing homemade sweet and spicy Zhong sauce with robust minced garlic; sprinkled with toasted sesame seeds and fresh green onions.


Pick **ONE** Filling and Size: Pork / Chicken /  Vegetable


Half Order (6 pieces) 10 Full Order (12 pieces) 15


## 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. Vegan Friendly. 15

 **Chengdu Cold Noodles** (Served cold) - Cold 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. Vegan Friendly. 14


 **Dan Dan Noodles** - Warm noodles served in a spicy and savory sauce topped with fresh green onions, fresh seasonal vegetable, and seasoned ground beef. 14

 **Szechuan Mala Hot Pot Chicken Noodles** - Warm noodles with Szechuan spicy and numbing hot pot sauce, juicy chicken breast and seasonal vegetable; topped with fresh green onions. 15


 **Szechuan Mala Hot Pot Tofu Noodles** - Warm noodles with Szechuan spicy and numbing hot pot sauce, crunchy tofu cubes and seasonal vegetable; topped with fresh green onions. Vegan friendly. 15

 **Chongqing Spicy Chicken Noodles** - Warm noodles with our favorite Chongqing Spicy Chicken, seasonal vegetable, and topped with green onions. Spicy, numbing, and delicious! 15


## Appetizers

 **Szechuan French Fries** - Fried crispy potato stir-fried with minced garlic, dried red chili peppers, ground cumin, and fresh cilantro. Vegan Friendly. 10

**Homemade Crab Rangoon** - Six pieces of homemade wontons stuffed with cream cheese, egg, imitation crab and green onions. Served with a sweet sauce. 10

 **Hot & Sour Soup** - Vinegar, soy sauce, eggs, and pepper based vegetarian soup with crunchy bamboo shoots, silky tofu, and black mushrooms. 16 oz 7

 **Egg Drop Soup** - Egg drop soup flavored with salt and pepper. 16 oz 7

 **Spring Rolls** - Two vegetable spring rolls filled with cabbage, black mushrooms, carrots, and glass noodles, served with our homemade sweet sauce.

Vegetarian and vegan friendly. 4

 **Steamed Jasmine Rice** 2

## Sauces

 **Amazing Dumpling Sauce/ Homemade Chili Oil** Side 2 / Bottle 11

## Drinks

**Black/Jasmine Milk Tea with Tapioca or Lychee Jelly** 6

**Tora Milk Tea with Tapioca or Lychee Jelly** 7

**Fountain Drinks (Free Refills)** 3.5

**Bottled Coke/San Pellegrino/Smartwater** 3.5


**Organic Hot Tea/Sweet Tea/Juices** 3.5


## Stir-Fried (Meats)


(Large enough for most to share)


**Chicken Fried Rice** - Jasmine rice stir-fried with juicy chicken breast, peas, carrots, and scrambled eggs. 15


**Smoked Pork Fried Rice** - Chef Gu's 5-hour smoked pork, stir-fried with Jasmine rice, scrambled eggs, peas, and carrots. 16


 **Szechuan Spicy Fried Rice** - Jasmine rice stir-fried with juicy chicken breast, pickled Chinese cabbage, scrambled eggs, and assorted chili peppers. 15

 **Spicy Shrimp with Garlic and Onions** - Lightly fried shrimp stir-fried with garlic, onions, bell peppers, and chili peppers. 20


 **Kung Pao Chicken** - Juicy chicken breast, sliced garlic, ginger, fresh green onions, dried red chili peppers, numbing Szechuan peppercorns, and roasted peanuts sautéed in Chef Gu's homemade slightly sweet and spicy Kung Pao sauce. 18


 **Chongqing Spicy Chicken** - Flash fried spicy chicken nuggets sautéed with sliced garlic, ginger, dried red chili peppers, numbing Szechuan peppercorns, and fresh green onions. 18


 **Crispy Chicken with Broccoli and Cilantro** - Delicious lightly breaded fried chicken stir-fried with dried red chili peppers, numbing Szechuan peppercorn powder, crunchy broccoli, and fresh cilantro. 18

 **General Tso's Chicken** - Breaded chicken breast, fresh garlic, green onions, dried chili peppers and steamed broccoli stir-fried in a sweet and spicy sauce. 18

**Sesame Chicken** - Breaded chicken breast, fresh garlic, green onions and steamed broccoli stir-fried in a sweet and savory sauce; sprinkled with toasted sesame seeds. 18


 **Szechuan Spicy Curry Chicken** - Juicy chicken breast, bell peppers, white onions, coconut milk, chili peppers, and green onions in a curry sauce. Contains candlenuts. 18


 **Spicy Crispy Beef** - Crispy fried beef stir-fried with sliced robust garlic, aromatic ginger, fresh cilantro, numbing Szechuan peppercorn, and dried red chili peppers. 19


 **Ma Po Tofu** - Silky tofu, ground beef, and Chinese leeks sautéed in a spicy black bean paste sauce; sprinkled with numbing Szechuan peppercorn powder. 16


## Stir-Fried (Vegetables)


(Large enough for most to share)

 **General Tso's Tofu** - Flash fried tofu, fresh garlic, green onions, dried chili peppers and steamed broccoli stir-fried in a sweet and spicy sauce. Vegan friendly. 16

 **Szechuan Spicy Curry Tofu** - Flash fried tofu, bell peppers, white onions, coconut milk, chili peppers, and green onions in a curry sauce. Contains candlenuts. 16

 **Stir-fried String Beans** - String beans stir-fried with little bits of marinated pickled Chinese cabbage, robust minced garlic, and green onions. Vegan Friendly. 15

 **Spicy Dried Eggplant** - Battered sticks of crispy eggplant stir-fried with sliced garlic, dried red chili peppers, numbing Szechuan peppercorns, and fresh cilantro. Vegan Friendly. 16

 **Bok Choy with Black Mushrooms** - Steamed Bok Choy and Black Mushrooms in a light clear sauce. Vegan Friendly. 15

\*No Items Include Side of White Rice\*

\*Maximum of two split checks per table please\*

\*18% gratuity will be applied to groups of 5 or more\*

# Gu's Lunch Combo

(Tuesdays to Fridays 11am-3pm except Holidays)

All dishes come with steamed jasmine rice, no substitutions

## Choose one Entrée:

🥜 Kung Pao Chicken (contains peanuts) 14

🌶️ General Tso's Chicken 14

Sesame Chicken 14

🌶️🌱 General Tso's Tofu 13

🌱 Stir-fried String Beans 13

🥜🌱 Curry Tofu (contains candle nuts) 13

## Choose one Vegetable:

🌱 Broccoli

🌱 String Beans

