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.

Email: guskitchenatl@gmail.com http://www.guskitchen.com



fb.com/guskitchenatl guskitchenatl

@ guskitchen

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

Email: guskitchenatl@gmail.com http://www.guskitchen.com



@ guskitchen

fb.com/guskitchenatl

guskitchenatl

Contact us so we can cater your next event!

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

Dumplings

j 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) 8 Full Order (12 pieces) 13

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. 13
- **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. 12
- Dan Dan Noodles Warm noodles served in a spicy sauce topped with fresh green onions, seasonal vegetable, and seasoned ground beef.
- Spicy Dried Beef Noodles Warm noodles with VERY spicy chili peppers, robust minced garlic and seasonal vegetable; tossed with chopped peanuts, spicy ground beef, and fresh cilantro. 12

Fried Rice

sautéed with juicy cubes of chicken, pickled Chinese cabbage, scrambled eggs, and assorted chili peppers. Warning: fire extinguisher might be needed, no returns!! 13

Curry Chicken Fried Rice – White rice sautéed with juicy cubes of chicken, curry powder, scrambled eggs, and fresh onions. 13

Stir-Fried

(Combos served non-holiday weekdays until 4pm with White Rice and Vegetable of the Day)

Ma Po Tofu – Silky tofu, ground beef, and Chinese leeks sautéed in a spicy black bean paste sauce; sprinkled with numbing Szechuan peppercorn powder. Combo 11 Entree 13

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 and spicy Kung Pao sauce. Combo 12 Entree 16

- ∮ General Tso's Chicken Breaded chicken, fresh garlic, green onions, dried chili peppers and steamed broccoli stir-fried in a sweet and spicy sauce. Combo 12
 Entree 16
- Eggplant with Basil Chinese eggplant stir-fried with sliced garlic, ginger, and fresh basil. Simple but tasty! Combo 11 Entree 13
- with little bits of marinated pickled Chinese cabbage, robust minced garlic, and green onions.

 Combo 11 Entree 13
- Spicy Dried Eggplant Battered sticks of crispy eggplant stir-fried with sliced garlic, dried red chili peppers, numbing Szechuan peppercorns, and fresh cilantro. 14
- **Chongqing Spicy Chicken** Flash fried spicy chicken nuggets sautéed with sliced garlic, ginger, dried red chili peppers, numbing Szechuan peppercorns, and fresh green onions. 16
- ∮ Spicy Crispy Beef − Crispy fried beef stir-fried with sliced robust garlic, aromatic ginger, fresh cilantro, numbing Szechuan peppercorn, and dried red chili peppers. 17

No Items Include Side of White Rice

Po'Boy Sandwiches

- j 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. Served with our homemade spicy coleslaw. 11
- 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. Served with our homemade spicy coleslaw. 10

Sides

- **Szechuan French Fries** Fried crispy potato stir-fried with minced garlic, dried red chili peppers, ground cumin, and fresh cilantro.
- ∮ 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. 7
- Hot & Sour Soup Vinegar, soy sauce, eggs, and pepper based vegetarian soup with crunchy bamboo shoots, silky tofu, and black mushrooms. 16 oz 6
- **Seg Drop Soup** − Egg drop soup flavored with salt and pepper. 16 oz 6
- Spring Rolls Two fried vegetable spring rolls, served with a side of homemade sweet sauce! 3.5
- White Rice 1.5

Sauces

Namazing Dumpling Sauce Side 2 / Bottle 10

Homemade Chili Oil Side 2 / Bottle 10

Drinks

Bubble Tea 5
Soda/Ice Tea (Free Refills) 3.5
San Pellegrino/Smartwater 3.5
Organic Hot Tea/Ice Tea/Juices 3.5