



a-tan

**asian bistro and sushi bar
dinner**

Our first restaurant is located in Memphis, Tennessee and has been a success for over 25 years. A-tan received its name from our mother of 9 children and now there are 6 different restaurants in our family all over the United States. Our location, here in New Braunfels, is a combination of contemporary styling with a hint of tradition. We are infusing classic Japanese foods with other Asian cuisines to offer a unique dining experience.

We hope you enjoy!



a-tan

asian bistro & sushi bar



20% gratuity added to parties of 5 or more
no substitutions on any combinations

appetizer

cool

nigiri sushi

the chefs choice of 7 pieces of sliced raw fish served over rice

a-tan crab cake

jumbo lump crab w/ miso dressing & reduced sweet soy

new style sashimi

thinly sliced yellowtail or tuna w/ ponzu sauce topped with sliced jalapeños

dyno avocado

spicy crawfish w/ crab mix, chopped jalapeño w/ miso dressing & citrus mayo served on a seasoned avocado

fresh shrimp spring roll

shrimp, cilantro, rice noodle & cucumbers, wrapped in a rice paper- served w/ special peanut sauce (2pcs.)

crunchy lobster tower

lobster served with sushi, rice & avocado in an orange zesty chili sauce

crunchy tuna tower

fresh tuna served with sushi, rice & avocado in an orange zesty chili sauce

tuna bon bon - spicy tuna wrapped w/avocado & crunchies served w/ eel sauce & spicy mayo

flaming crispy eggplant - eggplant tempura top with spicy tuna, spicy mayo & eel sauce

hot

edamame

boiled soy beans served with sea salt

sea salt **5** spicy **6** garlic **7**

fried spring roll

golden spring rolls with cabbage, carrots, onions, celery, black mushrooms, and your choice of meat. made fresh to order. shrimp, chicken, or vegetable (2 pcs)

gyoza

pan fried pork dumplings (6 pcs)

a-tan puffs

a creamy krab combination wrapped in a wonton and fried to create a delicious crispy treat (4pcs)

fried softshell crab

lightly battered softshell crab served with ponzu sauce

happy couple

two scallops lightly seared and topped with creamy miso sauce, two pieces of salmon pan fried and topped with chili sauce, and finally two pieces of shrimp served with spicy mayo and eel sauce

fried oysters - lightly battered fried oysters served with tonkatsu sauce

salmon bomb - baked salmon stuffed with crab mix and topped with eel sauce (15-20 min prep.)

fried sweet potatoes

all dinner requests for extra sauce \$1

all ala carte items are available for an extra charge

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

19	 fried squid	8
	lightly battered squid served with spicy mayo	
12	 fried tofu	6
	battered tofu is fried and served with spicy home-made special sauce. served on a hot plate	
17	hot rock	21
	thinly sliced seasoned tenderloin served on a hot rock (wagyu beef) 10-15 min prep.	
12	 thai spicy crunchy shrimp	9
	shrimp deep fried w/ special thai seasonings, served in a glass goblet with a layer of sauce and vegetables	
7		
	 spicy seared tuna wonton	10
	wonton skins are fried to a crisp then topped with spicy tuna. the tuna is finished with a torch to create a light char	
16		
	shiitake crawfish wonton	10
17	crispy wontons w/ shiitake mushrooms,crawfish, finished w/ spicy mayo & scallions	
15	grilled yellowtail cheek	13
	we serve the best part of our yellowtail cheek and slowly bake in a light seasoning (15-20 min prep.)	
11	sauteed vegetables	6
	sauteed broccoli and mushrooms pan fried and seasoned	
	chicken teriyaki	8
	choice cuts of chicken teriyaki seasoned and served	
	soup - crunchy noodles additional \$1	
7	clear	4
	chicken broth with mushrooms, crunchies and green onion	
6	miso	4
	soy bean paste broth with tofu, seaweed and green onion	
7		
	chicken egg drop	5
	creamy chicken broth with egg, chicken and green onion	
14		
	 hot and sour	5
	tofu and pork with assorted vegetables in a chicken based broth seasoned with crushed red peppers and vinegar	
12		
9		
11		
5		

 = spicy item

tempura

a traditional japanese deep fry with a light and crispy taste
create your own tempura combination by selecting from
the items below:

**mushroom, broccoli, cauliflower, onion,
sweet potato, green pepper, or carrot**
(2 pieces per order) \$2 per item

shiitake, eggplant, zucchini, tofu, or asparagus
(2 pieces per order) \$3 per item

calamari, krab, shrimp, or scallop
(2 pieces per order) \$4 per item

salad

house salad

romaine lettuce, cherry tomatoes and carrots with our
secret ginger dressing.

- add crawfish
- add blue crab

chicken teriyaki salad

house salad served with chicken teriyaki and our secret
ginger dressing on the side

seaweed salad

marinated seaweed on thinly sliced cucumber with ponzu
sauce

marinated squid salad

marinated squid and seaweed on thinly sliced cucumber
with ponzu sauce

tuna tataki salad

seared tuna on top of a spring mix salad, served with an
oriental dressing

soft shell crab salad

soft shell crab fried crispy, served with a spring mix and
house dressing

a-tan ceviche salad

assortment of sashimi served with spring mix and chef
special dressing

rice

stir fried

vegetable

chicken

pork

beef

shrimp

combination

shrimp, beef, chicken, pork

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noodle

nabeyaki udon 11

thick white rice noodles, fish cake, shrimp tempura &
egg in a seafood broth

tempura udon 10

thick white rice noodle soup with tempura & krab

ramen 11

traditional egg noodle soup (shoyu, miso, or tonkotsu)
w/ boiled egg
-add pork 2

yakisoba 12

stir fried soba or udon noodles w/ chicken
-add shrimp 5

kitchen

served w/ miso soup, clear soup, **or** house salad; & steamed rice.

*substitute for fried rice, egg drop soup, **or** hot & sour soup for \$1

chicken katsu 16

panko crusted chicken breast

tonkatsu 17

panko crust pork tenderloin

🌶️ 4 treasures 20

chicken, beef, shrimp, and pork in a fragrant sauce
surrounded by broccoli

🌶️ sweet and hot chicken 15

chicken thigh diced, battered & fried to a crisp, then
sauteed w/ our sweet & spicy chefs sauce

miso salmon 20

sauteed miso marinated salmon w/ broccoli & mushrooms

shrimp two ways 21

tempura batterd hot braised prawn and
honey mustard prawn

happy family 22

pork, scallops, shrimp, chicken and vegetables all
served on a sizzling platter

🌶️ coconut chicken 16

Thai style with red curry, basil and bamboo
-add shrimp 6

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shellfish, or eggs may increase your risk of foodborne illnesses.

combination

served with miso soup, clear soup, **or** house salad; and steamed rice.

*substitute for fried rice, egg drop soup, **or** hot and sour soup for \$1

geisha

shrimp and vegetable tempura. chicken teriyaki served in a bento box

samurai

shrimp and vegetable tempura, beef teriyaki served in a bento box

daimyo

shrimp and vegetable tempura, beef and chicken teriyaki, served in a bento box

shogun

shrimp and vegetable tempura, beef teriyaki, 2 pc. tuna nigiri and california roll served in a bento box

surf & turf

shrimp & vegetable tempura, miso salmon, & beef teriyaki served in a bento box

seafood trio

shrimp and vegetable tempura, miso salmon & scallops served in a bento box

tempura

a traditional japanese deep fry with a light and crispy taste.

served with miso soup, clear soup, **or** house salad, and steamed rice. add fried rice, egg drop soup, **or** hot and sour soup for \$1

vegetable

shrimp

served with tempura vegetables

seafood

shrimp, scallop, calamari, krab, and tempura vegetables

teriyaki

served with miso soup, clear soup, **or** house salad; and steamed rice.

*substitute for fried rice, egg drop soup, **or** hot and sour soup for \$1

vegetable

chicken

shrimp

beef

teriyaki combo (chicken, beef & shrimp)

sushi bar

served w/ miso soup, clear soup, **or** house salad.

*substitute for egg drop soup, **or** hot & sour soup for \$1 no substitutions. inform your server of any allergies.

sushi dinner

5 pieces of nigiri, 3 house cucumbers, tuna roll, and california roll

sushi supreme

11 pieces of nigiri, and tuna roll

sashimi dinner

assortment of slices of 6 kinds of raw fish served w/ steamed rice

chirashi

assortment of sashimi served on a bed of steamed rice

spicy tuna ju

chopped tuna tartar w/ avocado

tekka ju

slices of tuna served on a bed of rice

a-tan tray

3 pieces of tuna, yellowtail, salmon sashimi with a sushi roll (chef's choice)

children

8 and under. **dine in only.**

chicken nuggets

chicken teriyaki

shrimp tempura

sushi combo

california roll, krab, shrimp and inari (tofu skin)

dessert

vanilla ice cream

green tea ice cream

ice cream mo-chi - sweet rice cake wrap w/ ice cream (choice of green tea, mango, strawberry, chocolate, or vanilla)

banana tempura ice cream

tempura cheesecake

tropical roll

drink

soft drink

japanese green tea

ice tea

raspberry ice tea

juice (apple, cranberry, orange or pineapple) (no refills)

ramune - Japanese soda (no refills)

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