



a-tan

Named after our mother, A-Tan, our family owned business was established in 2009. Today, we're glad to have you join us for an upscale dining experience!

A-Tan restaurant is known for blending traditional and contemporary Asian cuisines. Come taste our fresh lineup of nigiri, sashimi or delight in our speciality roll menu. Our full bar offers a curated selection of Sakes, Wines, and Cocktails to compliment your meal. Next door we have New Braunfels' first Asian International Market, stocked full of ready to eat foods, as well as beverages, pantry items, frozen and more.

Come see what all the fun is about by being a part of our A-Tan Family.



a-tan

asian bistro & sushi bar



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

appetizer cool

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

salmon-

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 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

hot

edamame

boiled soy beans served with sea salt

sea salt **6** spicy **7** garlic **9**

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 oyster - 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

fried fish - lightly breaded white fish

14

18
20

14

8

18

15

8

7

8

14

16

11

14

6

10

fried squid

lightly battered squid served with spicy mayo

9

fried tofu

battered tofu is fried and served with spicy home-
made special sauce. served on a hot plate

6

hot rock

thinly sliced seasoned tenderloin served on a hot
rock (wagyu beef) 10-15 min prep.

25

thai spicy crunchy shrimp

shrimp deep fried w/ special thai seasonings,
served in a glass goblet with a layer of sauce and
vegetables

11

spicy seared tuna wonton

wonton skins are fried to a crisp then topped with
spicy tuna. the tuna is finished with a torch to
create a light char

12

shiitake crawfish wonton

crispy wontons w/ shiitake mushrooms,crawfish,
finished w/ spicy mayo & scallions

12

grilled yellowtail cheek

we serve the best part of our yellowtail cheek and
slowly bake in a light seasoning (15-20 min prep.)

15

sauteed vegetables

sauteed broccoli and mushrooms pan fried and
seasoned

6

chicken teriyaki

choice cuts of chicken teriyaki seasoned and served

9

soup - crunchy noodles additional \$1

clear

chicken broth with mushrooms, crunchies and
green onion

4

miso

soy bean paste broth with tofu, seaweed and green
onion

4

chicken egg drop

creamy chicken broth with egg, chicken and green
onion

6

hot and sour

tofu and pork with assorted vegetables in a chicken
based broth seasoned with crushed red peppers
and vinegar

6

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.

 = 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
(2 pieces per order) \$5 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

all dinner requests for extra sauce \$1
all ala carte items are available for an extra charge

noodle

nabeyaki udon 13
thick white rice noodles, fish cake, shrimp tempura &
egg in a seafood broth

tempura udon 14
thick white rice noodle soup with tempura & krab

ramen 11
traditional egg noodle soup (shoyu, miso, or tonkotsu)
w/ boiled egg
-add pork 3

yakisoba 14
mixed vegetables, stir fried soba or udon
noodles w/ chicken 6
-add shrimp


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 18
panko crusted chicken breast

tonkatsu 19
panko crust pork tenderloin


 **4 treasures** 24
chicken, beef, shrimp, and pork in a fragrant sauce
surrounded by broccoli

 **sweet and hot chicken** 17
chicken thigh diced, battered & fried to a crisp, then
sauteed w/ our sweet & spicy chefs sauce

miso salmon 24
sauteed miso marinated salmon w/ broccoli & mushrooms

shrimp two ways 26
tempura batterd hot braised prawn and
honey mustard prawn

happy family 30
pork, scallops, shrimp, chicken and vegetables all
served on a sizzling platter

 **coconut chicken** 18
Thai style with red curry, basil and bamboo
-add shrimp 6

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seafood, 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)

all dinner requests for extra sauce \$1 all ala carte items are available for an extra charge
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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 28

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

sushi supreme 38

11 pieces of nigiri, and tuna roll

sashimi dinner 33

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

chirashi 30

assortment of sashimi served on a bed of steamed rice

🌶️ spicy tuna ju 25

chopped tuna tartar w/ avocado

31 tekka ju 22

slices of tuna served on a bed of rice

a-tan tray 35

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

30

children

8 and under.

33 chicken nuggets 8

chicken teriyaki 8

kids noodles 6

sushi combo 10

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

dessert

15 vanilla ice cream 5

21 green tea ice cream 5

ice cream mo-chi - sweet rice cake wrap w/ ice cream (choice of green tea, mango, strawberry, chocolate, or vanilla) 5

24 banana tempura ice cream 9

tempura cheesecake 11

tropical roll 11

drink

14 soft drink 3.5

18 japanese green tea 3.5

21 ice tea (sweet) 3.5

21 raspberry ice tea 3.5

25 juice (apple, cranberry, organe or pineapple) (no refills) 3.5

ramune - Japanese soda (no refills) 3.5

🌶️ = spicy item