



MENU | 菜单

Carry-out | Dine-in | Catering | Delivery

Free Parking Available

Wahu Location: 612. 379. 1983

317 Huron Blvd SE, Minneapolis, MN 55414

University Village Location: 612. 888. 7088

2501 University Ave SE, Minneapolis, MN 55414

Asia Mall Location: 952. 378. 0442

12160 Technology Dr, Eden Prairie, MN 55344

Woodbury Location: Coming soon

Rosedale Location: Coming soon





Broad and Narrow Alley, part of the Chengdu Historical and Cultural Protection Project, consists of broad, narrow, and cross alleys, many of which feature traditional courtyards, or siheyuan.

Some alleys in Chengdu are steeped in history, once home to notable residents. During the Qing Dynasty, officers and prominent figures from the Eight Banners resided here. The Broad and Narrow Alley was revitalized to meet public demand and is now one of Chengdu's most popular tourist attractions. With the growth of the Qing Dynasty, courtyards within these alleys were constructed with great care. Over time, as Western architectural styles began to influence China, local noble families took ownership of these courtyards. The alley structure we see today has largely remained unchanged since then.

At one point, the alleys became less noticeable, and some even fell into neglect. Shao City's southern region, in particular, was overlooked in city development. The city walls, imperial sites, and much of the city's architectural heritage have since vanished. Today, Broad and Narrow Alley preserves a glimpse of old Chengdu, as most of its heritage elsewhere has faded. Reconstruction of the alley began in 2003, gradually opening it to the public.

Now, visitors strolling through Chengdu can see people drinking tea, sampling street food, and enjoying the lively atmosphere. The most vibrant spot is within these alleys, where the charm of traditional lanes blends with Chengdu's modern, international appeal. Chengdu is a unique city, combining historical, cultural, and natural landmarks, presenting a vibrant yet laid-back ambiance.



TOP 20 PICKS

Spicy Options | 辣

- S01 **Legendary Dry Chili Chicken**
宽窄辣子鸡 🌶️🌶️ \$19. 95
- S02 **Mapo Tofu**
麻婆豆腐 🌶️ \$16. 45
- S03 **Boiled Beef in Spicy Szechuan Sauce**
飘香水煮牛肉 🌶️🌶️ \$23. 65
- S04 **Twice Cooked Pork**
四川回锅肉 🌶️ \$18. 95
- S05 **Hong Sue Pork**
红烧肉 \$20. 45
- S06 **Sole Fish Fillet Chili Bean Sauce**
豆瓣鱼片 🌶️ \$20. 95
- S07 **Sole Fish Fillet w/ Mapo Tofu Flavor**
麻婆豆腐鱼片 🌶️ \$20. 95
- S08 **Lamb with Pure Cumin**
孜然羊肉 🌶️ \$22. 65
- S09 **Pork in Garlic Sauce**
鱼香肉丝 🌶️ \$18. 65
- S10 **Tony' s Chicken with Three Chili**
三椒鸡丁 🌶️ \$19. 95
- S11 **Stir-Fried Beef with Chili Pepper**
特色爆炒小黄牛 🌶️ \$22. 65

Non-Spicy Options | 不辣

- S12 **Szechuan String Bean**
干煸四季豆 🌱 \$17. 45
- S13 **Fresh Garlic Peapod Leaves**
蒜炒大豆苗 🌱 \$19. 65
- S14 **Mongolian Beef Tender lion**
蒙古牛肉 \$20. 45
- S15 **Garlic Spinach**
蒜味菠菜 🌱 \$16. 95
- S16 **Crispy Shrimp with Lemon Sauce**
柠檬脆皮虾 \$23. 65
- S17 **Sliced Pork with Dry Bean Curd**
香干肉丝 \$18. 45
- S18 **Sole Fish Fillet Black Bean Sauce**
豆豉鱼片 \$20. 95
- S19 **Three Cup Chicken (with Bone)**
三杯鸡 \$19. 95
- S20 **Chili Stir-fried Asparagus**
炆炒芦笋 🌶️🌶️ \$18. 95



S01 **Legendary Dry Chili Chicken**
宽窄辣子鸡 🌶️🌶️



S02 **Mapo Tofu**
麻婆豆腐 🌶️



S03 **Boiled Beef in Spicy Szechuan Sauce**
飘香水煮牛肉 🌶️🌶️



S11 **Stir-Fried Beef with Chili Pepper**
特色爆炒小黄牛 🌶️



S08 **Lamb with Pure Cumin**
孜然羊肉 🌶️



S04 **Twice Cooked Pork**
四川回锅肉 🌶️



S14 **Mongolian Tenderloin Beef**
蒙古牛肉



S12 **String Bean**
干煸四季豆 🌱



S18 **Sole Fish Fillet Black Bean Sauce**
豆豉鱼片



S17 **Sliced Pork with Dry Bean Curd**
香干肉丝



S15 **Garlic Spinach**
蒜味菠菜 🌱



S19 **Three Cup Chicken with Bone**
三杯鸡

印象川味凉菜

Impressive Szechuan Cold Appetizers

101 夫妻肺片 
Sliced Beef & Maw Szechuan Style

102 蒜泥黄瓜 
Cucumber Salad with Fresh Garlic

104 凉拌乡村土鸡 
Never Forget Chicken

105 麻酱百叶香菜 
Sliced Beef Omasum with sesame sauce

107 晾衣白肉 
Thin Sliced Pork Belly With Cucumber

109 凉拌贡菜 
Cold Marinated Kelp Salad

- 101 夫妻肺片  \$12.95
Sliced Beef & Maw Szechuan Style
- 102 蒜泥黄瓜  \$11.95
Cucumber Salad with Fresh Garlic
- 103 红油猪耳  \$11.95
Pig Ear Szechuan Style
- 104 凉拌乡村土鸡  \$11.95
Never Forget Chicken
- 105 麻酱百叶香菜 \$11.95
Sliced Beef Omasum with Sesame Sauce and Cilantro
- 106 四川凉粉  \$11.95
Green Bean Jelly Szechuan Style
- 107 晾衣白肉  \$14.95
Thin Sliced Pork Belly with Cucumber and Garlic Sauce
- 108 皮蛋擂辣椒   \$12.95
Preserved Duck Egg with Szechuan Chili Pepper
- 109 凉拌贡菜  \$11.95
Cold Marinated Kelp Salad

热盘

Hot Appetizers

A113 上海素春卷 
Shanghai Spring Rolls (2)

A114 鸡肉春卷 
Chicken Egg Rolls (2)

A115 北平锅贴 
Pork Pot Stickers (6)

A116 酥炸蟹角 
Crab Rangoons (4)

A117 炸鸡翅 
Fried Chicken Wings (6)

A118 韭菜盒子 
Pan Fried Chive Dumpling (2PCS)

- A113 上海素春卷  \$5.65
Shanghai Spring Rolls (2 Pcs)
- A114 鸡肉春卷 \$6.95
Chicken Egg Rolls (2 Pcs)
- A115 北平锅贴 \$10.95
Pork Pot Stickers (6 Pcs)
- A116 酥炸蟹角  \$8.95
Crab Rangoons (4 Pcs)
- A117 炸鸡翅  (原味/中式辣味) \$10.65
Fried Chicken Wings (6 Pcs)
(Original Flavor / Chinese Spicy Flavor)
- A118 韭菜盒子  \$9.65
Pan Fried Chive Dumplings (2 Pcs)
- A119 炸鱿鱼 \$9.65
Legendary Spice Calamari
- A120 炸生蚝 \$9.65
Deep-Fried Oyster

宽窄小吃点心

Legendary Appetizers/Dim Sum

- | | | |
|-----|--|----------|
| H01 | 红油抄手 | \$10. 95 |
| | Szechuan Wontons(8 Pcs) | |
| H02 | 厚道水饺 | \$12. 95 |
| | Peking Dumplings(8 Pcs) | |
| H03 | 金银馒头 ✓ | \$10. 45 |
| | Steam/ Crispy Buns (8 Pcs) | |
| H04 | 葱油饼 ✓ | \$12. 95 |
| | Scallion Pancakes (6 Pcs) | |
| H05 | 猪肉小笼汤包 | \$12. 95 |
| | Pork Steam Buns (8 Pcs) | |
| H06 | 街角狼牙土豆 ✓🌶️ | \$11. 95 |
| | Langya Potato | |
| H07 | 煎饼果子 | \$12. 95 |
| | Famous Tianjin Crepes
(可选\$2 王中王) | |
| | Choice of Chinese Pork sausage for extra \$2. 00 | |
| H08 | 乐山钵钵鸡 🌶️ | \$11. 95 |
| | Bo Bo Chicken | |
| H09 | 台式盐酥鸡 | \$12. 95 |
| | Popcorn Chicken | |
| H10 | 港式蒸叉烧包 | \$6. 95 |
| | Steam Roast Pork Buns (3 Pcs) | |
| H11 | 生煎包 | \$7. 95 |
| | Pan-Fried Pork Buns (4 Pcs) | |
| H12 | 奶黄包 ✓ | \$6. 95 |
| | Steam Egg Custard Buns (3Pcs) | |
| H13 | 蟹粉小笼汤包 | \$12. 95 |
| | Pork-Carb Steam Buns (8 Pcs) | |
| H14 | 虾肉蒸饺 | \$6. 95 |
| | Shrimp & Pork Dumplings (3 Pcs) | |
| H15 | 鲜虾猪肉烧卖 | \$7. 95 |
| | Shrimp & Pork Shumai (4 Pcs) | |
| H16 | 菠菜蒸饺 ✓ | \$6. 95 |
| | Spinach Dumplings (3 Pcs) | |

Asia Mall 特供
(Asia Mall Location Special)

- | | | |
|-----|----------------------------------|----------|
| H17 | 红米脆素肠 ✓ | \$8. 25 |
| | Vegetable Tempura Rice Roll | |
| H18 | 原味大虾肠 | \$7. 98 |
| | Shrimp Rice Roll | |
| H19 | 香滑牛肉肠 | \$7. 15 |
| | Beef Rice Roll | |
| H20 | 蜜汁叉烧肠 | \$7. 15 |
| | Roasted Pork Rice Roll | |
| H21 | 金银炸两肠 ✓ | \$7. 15 |
| | Rice Roll with Fried Fritter | |
| H22 | 秘制牛腩肠 | \$11. 55 |
| | Rice Roll with Stewed Beef Belly | |



H01 红油抄手
Szechuan Wontons(8 Pcs)



H04 葱油饼 ✓
Scallion Pancake(6 Pcs)



H03 金银馒头 ✓
Steam/ Crispy Buns(6 Pcs)



H07 煎饼果子
Famous Tianjin Crepes



H09 台式盐酥鸡
Popcorn Chicken



C04 掌柜沸腾鱼 
Extremely Spicy Fei Teng Fish



C09 宽窄招牌烤鸭 (半只) 
Legendary Spice Spicy Duck (Half)



C07 松鼠鱼片
Squirrel Fish Fillet



C03 宽窄招牌烤鱼 
Traditional Grilled Fish
(Choice of Sole Fish Fillet / Striped Bass)

四川特色 Szechuan local favorites

- | | |
|--|-----------------|
| C01 招牌宽窄冒菜  | \$27. 95 |
| Legendary Spice Spicy Mao Cai | |
| C02 北京烤鸭 (半只/整只) | \$46. 95 / \$80 |
| Beijing Roast Duck (Half/Whole) | |
| C03 宽窄招牌烤鱼  | |
| (可另选龙利鱼片、 | \$33. 45 / |
| 鲈鱼及各种配菜) | \$43. 45 |
| Traditional Grilled Fish
(Choice of Sole Fish Fillet / Striped Bass) | |
| C04 掌柜沸腾鱼  | \$30. 45 |
| Extremely Spicy Fei Teng Fish | |
| C05 老干妈一品烤排骨  | \$19. 95 |
| Lao Gan Ma Grilled Pork Rack | |
| C06 香酥可口樟茶鸭 | \$21. 45 |
| Tea Smoke Duck | |
| C07 松鼠鱼片 | \$21. 45 |
| Squirrel Fish Fillet | |
| C08 掌柜酸菜鱼  | \$30. 45 |
| Spicy Sour Pickled Sole Fish Fillet | |
| C09 宽窄招牌烤鸭 (半只)  | \$47. 65 |
| Legendary Spice Spicy Duck (Half) | |
| C10 蒜蓉粉丝开背虾(限堂吃)  | \$30. 95 |
| Garlic Vermicelli Butterflied Shrimp (Dine in only) | |
| C11 湘情牛肉  | \$30. 95 |
| Stir-fried Beef Hunan Style | |
| C12 宽窄招牌毛血旺  | \$23. 65 |
| Beef Maw & Pork Blood Cake | |
| C13 特色农家小炒肉  | \$19. 95 |
| Shredded Pork with Vegetable | |
| C14 梅菜千张肉 | \$19. 45 |
| Braised Pork with Preserved Vegetables | |
| C15 东坡肘子 (鱼香、香辣) | \$29. 65 |
| Pork Hock (dongpo/garlic sauce/dry chili) | |
| C16 香酥五花肉 | \$16. 95 |
| Crispy Pork | |
| C17 油炆牛肉  | \$27. 95 |
| Stir-fried Beef with Oil Blanched | |
| C18 油炆毛肚  | \$27. 95 |
| Stir-fried Beef Honeycomb Tripe with Oil Blanched | |
| C19 油炆黄喉  | \$27. 95 |
| Stir-fried Beef Aorta with Oil Blanched | |



C01 招牌宽窄冒菜 
Legendary Spice Spicy Mao Cai



C08 掌柜酸菜鱼 
Spicy Sour Pickled Fresh Fish Fillet



C06 香酥可口樟茶鸭
Tea Smoke Duck



C02 北京烤鸭 (半只/整只)
Beijing Roast Duck (Half/Whole)

If you are allergic to any seafood or nuts, please notify the servers before you place orders.
如果您对任何海鲜或者坚果类过敏, 麻烦在点单前告知服务员, 谢谢

Legendary Hot and Spice Pot Series

宽窄麻辣香锅



CM02
Choice of: Chicken/Beef/Lamb/Pork Intestine
各种肉类麻辣香锅

CM03
Seafood(Mix of shrimp,Scallop,Squid,Fish Fillet)
海鲜麻辣香锅

Legendary hot and spice pot series originating from Sichuan, China, is a popular traditional dish from the Sichuan and Chongqing regions, combining the flavors of spicy hot pot and dry pot. It is said that Mala Xiang Guo was first created by Sichuan street chefs to provide quick, flavorful meals for laborers. Over time, the dish's ingredients and preparation evolved to include various meats, seafood, and vegetables, cooked without broth. Its uniqueness lies in the base sauce, made by stir-frying a blend of spices, chili peppers, and Sichuan peppercorns, which releases an intense, spicy aroma that has helped it gain popularity across China and even overseas.

CM01 La La La Vegetarian Spice Pot

素菜麻辣香锅 🌿🌶️

\$22. 95

CM02 Choice of: Chicken/Beef/Lamb/Pork Intestine

各种肉类麻辣香锅 🌶️

\$25. 65

CM03 Seafood(Mix of shrimp,Scallop,Squid,Fish Fillet)

海鲜麻辣香锅 🌶️

\$26. 95

CM04 Combo(Mix of Chicken,Beef,Lamb,Seafood)

什锦麻辣香锅 🌶️

\$28. 65

Legendary Spice Dry Pot Series

宽窄干锅系列

飘香干锅

- G1 **Legendary Spice Shrimp Dry Pot**
飘香干锅大虾 🌶️🌶️ \$26. 95
- G2 **Legendary Spice Chicken Dry Pot**
掌柜干锅鸡 🌶️🌶️ \$21. 95
- G4 **Legendary Spice Potato with Lotus Root Dry Pot**
干锅土豆莲藕 🌿 \$20. 45
- G5 **Legendary Spice Pork Intestine Dry Pot**
特色干锅肥肠 🌶️🌶️ \$20. 65
- G6 **Legendary Spice Beef w. Cauliflower Dry Pot**
干锅花菜牛肉 🌶️🌶️ \$23. 65
- G7 **Legendary Spice Blue Crab Dry Pot**
横冲直撞干锅蓝蟹 🌶️🌶️ \$28. 95



Dry pot, originating from Sichuan and Chongqing in China, is a unique cooking method. It is said to have been created by local farmers who sought a convenient, intense flavor after a long day's work. Unlike hot pot, dry pot uses little to no broth, with ingredients stir-fried in a special base sauce, preserving the natural taste and retaining heat for a long time. Over time, various meats and vegetables were added to cater to diverse preferences, making it a favorite among diners. Today, it has spread beyond Sichuan, becoming a classic dish with many regional variations.

If you are allergic to any seafood or nuts, please notify the servers before you place orders.

如果您对任何海鲜或者坚果类过敏，麻烦在点单前告知服务员，谢谢

Legendary Green Peppercorn Series

还魂青花椒/金汤系列



L01 Green Peppercorn Beef
还魂青花椒肥牛

The Qing Hua Jiao (Green Peppercorn) series of dishes originated in Southwest China, especially popular in Sichuan and Chongqing. Known for its unique, tingling aroma and refreshing taste, green Sichuan pepper became an essential spice in Sichuan cuisine. Historically, it was used to mask strong flavors and reduce greasiness, but its distinct numbing sensation and fragrance soon made it a highlight in Sichuan dishes. By pairing with various ingredients, these dishes are characterized by a gentle numbness and rich aroma. As Sichuan cuisine spread nationwide, Qing Hua Jiao dishes have become beloved flavors on tables across China.

L01 Green Peppercorn Beef

还魂青花椒肥牛 🌶️

\$22. 65

L02 Green Peppercorn Sole Fish Fillet

还魂青花椒鱼片 🌶️

\$24. 95

L03 Green Peppercorn Beef Tongue

还魂青花椒牛舌 🌶️

\$34. 95

L04 Sliced Beef in Golden Spicy Sour Soup

绝对有料金汤肥牛 🌶️

\$24. 65

L05 Sole Fish Fillet in Golden Spicy Sour Soup

绝对有料金汤鱼片 🌶️

\$24. 95

L06 Beef Tongue in Golden Spicy Sour Soup

绝对有料金汤牛舌 🌶️

\$34. 95

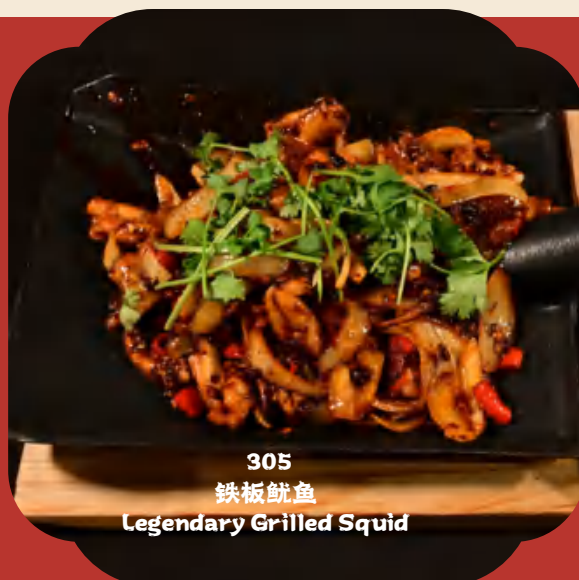
闽粤情怀 I

Fujian & Cantonese Favorite

- | | | |
|-----|--|----------|
| M01 | 荔枝肉
Cantonese Lychee-style Pork | \$22. 95 |
| M02 | 醉排骨
Drunken Pork Ribs | \$22. 95 |
| M03 | 蓝蟹炒白菜/花菜/年糕/排粉
Sautéed Blue Crab with (Napa Cabbage/ Cauliflower/ Rice Cakes/ Rice Noodles) | \$18. 95 |
| M04 | XO小炒皇 
Stir-Fried Delicacies in XO Sauce | \$13. 95 |
| M05 | 糟鳗鱼
Fermented Rice Wine Eel | \$24. 45 |
| M06 | 大螃蟹 (避风塘/香辣/咸蛋黄/姜葱)
Canadian Crab (Crispy Garlic/ Spicy/ Salted Egg Yolk/ Ginger and Scallion) | \$55. 45 |
| M07 | 大龙虾 (避风塘/香辣/咸蛋黄/姜葱)
Giant Lobster (Crispy Garlic/ Spicy/ Salted Egg Yolk/ Ginger and Scallion) | \$55. 45 |
| M08 | 七彩粉丝 
Seven-Color Vermicelli | \$22. 65 |
| M09 | 韭香鸭血
Chive-Flavored Duck Blood | \$20. 65 |
| M10 | 韭菜炒螺片
Stir-Fried Chive with Sliced Conch | \$28. 95 |

海鲜 | Sea Food

- S06 豆瓣鱼片  \$20. 95
Sole Fish Fillet Chili Bean Sauce
- S07 麻婆豆腐鱼片  \$20. 95
Sole Fish Fillet with Mapo Tofu Flavor
- S16 柠檬脆皮虾 \$23. 65
Crispy Shrimp with Lemon Sauce
- 301 豆豉鱼片 \$20. 95
Sole Fish Fillet Black Bean Sauce
- 302 水煮鱼片  \$25. 65
Boiled Fish Fillet in Spicy Szechuan Sauce
- 303 宫保虾  \$21. 95
Kung Pao Shrimp
- 304 铁板蒜香大虾 \$29. 95
Legendary Shrimp with Garlic and Chili Pepper
- 305 铁板鱿鱼 \$29. 95
Legendary Grilled Squid
- 306 美芥兰虾 \$21. 95
American Broccoli Shrimp
- 307 椒盐鱿鱼 \$23. 95
Salt & Pepper Squid



305
铁板鱿鱼
Legendary Grilled Squid

鸡肉 | Chicken

- S01 宽窄辣子鸡  \$19. 95
Legendary Dry Chili Chicken
- S10 三椒鸡丁  \$19. 45
Chicken w/ Three Chili
- S19 三杯鸡 \$19. 45
Three Cup Chicken (w/ Bone)
- 604 甜酸鸡 \$19. 95
Sweet & Sour Chicken
- 605 芝麻鸡 \$19. 45
Sesame Chicken
- 606 腰果鸡 \$19. 95
Cashew Nut Chicken
- 607 美芥兰鸡 \$19. 95
American Broccoli Chicken
- 608 宫保鸡丁  \$18. 95
Kung Pao Chicken
- 609 左宗鸡  \$19. 95
General Tao Chicken
- 610 橙皮鸡 \$19. 95
Orange Chicken
- 611 成都宫爆鸡丁  \$18. 95
Chengdu Kung Pao Chicken
- 612 四季尖叫鸡丁  \$19. 95
Spicy Chicken with String Bean
- 613 宽窄大盘鸡  \$28. 95
Extra Large Sauteed Spicy Chicken



613
宽窄大盘鸡 
Extra Large Sauteed Spicy Chicken



610
橙皮鸡
Orange Chicken



S04
再回首回锅肉
Twice Cooked Pork(Fat)

- S03 飘香水煮牛肉  \$23. 65
Boiled Beef in Spicy Szechuan Sauce
- S11 特色爆炒小黄牛  \$22. 65
Stir-Fried Beef with Chili Pepper
- S14 蒙古牛肉 \$20. 45
Mongolian Beef Tenderloin
- 501 黑椒牛肉  \$20. 45
Black Pepper Beef Tenderloin
- 502 美芥兰牛肉 \$20. 45
American Broccoli Beef
- 503 孜然牛肉  \$21. 95
Pure Cumin with Beef
- 504 特色咖喱牛腩 \$22. 65
Curry Beef
- 505 橙皮牛 \$20. 45
Orange Beef

牛肉 | Beef

猪肉 | Pork

- S04 再回首回锅肉  \$18. 95
Twice Cooked Pork(Fat)
- S05 红烧肉 \$20. 45
Hong Sue Pork(Fat)
- S09 鱼香肉丝 \$18. 65
Pork in Garlic Sauce
- S18 香干肉丝 \$18. 65
Sliced Pork with Dry Bean Crud & Chives
- 401 溜溜香木须肉丝 \$19. 45
Moo Shu Pork(4 Pancakes)
- 402 椒盐排骨 \$19. 95
Salt & Pepper Short Ribs
- 403 糖醋排骨 \$19. 45
Sweet & Sour Pork Ribs
- 404 卤肉饭 \$13. 45
Taiwan Braised Pork with Rice



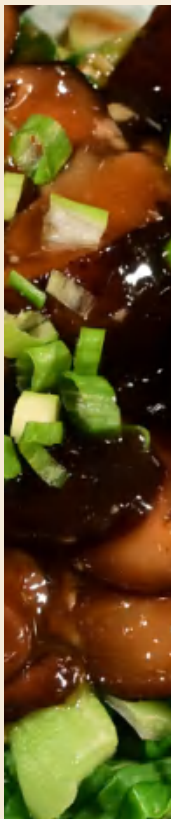
S03
飘香水煮牛肉 
Boiled Beef In Spicy Szechuan Sauce

靓炒时蔬

Stir-fried Fresh Vegetables

- | | |
|---|--|
| <p>✓ 701 豆苗 Peapod Leaves \$19. 65
蒜蓉, 清炒, 炆炒
Choice of: Fresh Garlic, Sauteed, Chili Stir-fried 🌶️</p> <p>✓ 702 菠菜 Spinach \$16. 95
蒜蓉, 清炒, 炆炒
Choice of: Fresh Garlic, Sauteed, Chili Stir-fried 🌶️</p> <p>✓ 703 四季豆 String Bean \$18. 45
干煸, 香辣, 蒜炒
Choice of: Szechuan, Dry Chili 🌶️, Fresh Garlic</p> <p>✓ 704 茄子 Eggplant \$18. 45
鱼香, 肉末, 酱烧
Choice of: Garlic sauce, Ground pork, Peking</p> <p>✓ 705 小唐菜 Baby Bok \$16. 95
蒜蓉, 清炒, 香菇, 炆炒
Choice of: Fresh Garlic, Sauteed, Mushroom
Chili Stir-fried 🌶️</p> <p>✓ 706 大白菜 Napa Cabbage \$16. 95
开洋, 酸辣, 清炒, 炆炒
Choice of: Napa in Wine Sauce, Spicy & Sour, Sauteed,
Chili Stir-fried 🌶️</p> | <p>✓ 707 土豆丝 Sliced Potato \$16. 95
醋溜, 酸辣, 清炒, 尖椒
Choice of: Vinegar Sauce, Spicy & Sour, Sauteed, Jalapeno Pepper 🌶️</p> <p>✓ 708 包菜 Chinese Cabbage \$17. 95
手撕, 糊辣
Choice of: Huanan Style, Szechuan Style 🌶️</p> <p>✓ 709 中国芥蓝 Chinese Broccoli \$17. 95
蒜蓉, 清炒, 炆炒, 蚝油
Choice of: Fresh Garlic, Sauteed, Chili Stir-fried 🌶️, Oyster Sauce</p> <p>✓ 710 山药炒木耳 \$17. 95
Stir Fried Black Mushroom with Chinese Yam</p> <p>✓ 711 豆角茄子煲 \$18. 45
Stir Fried Eggplant with Green Bean</p> <p>✓ 712 官渡韭菜豆腐皮 \$16. 45
Stir-Fried Chives and Tofu Skin</p> <p>✓ 713 炒A菜 Stir-fried Arden Leaf \$16. 65
蒜蓉, 清炒, 炆炒
Choice of: Fresh Garlic, Sauteed, Chili Stir-fried 🌶️</p> <p>✓ S20 芦笋 Asparagus \$19. 45
蒜蓉, 清炒, 炆炒
Choice of: Fresh Garlic, Sauteed, Chili Stir-fried 🌶️</p> |
|---|--|

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如果您对任何海鲜或者坚果类过敏, 麻烦在点单前告知服务员, 谢谢



豆腐 | Tofu



804
橙皮豆腐 
Orange Tofu



801
家常豆腐 
Tofu Home Style



S02
麻婆豆腐 
Mapo Tofu

Mapo Tofu originated during the Tongzhi period of the Qing Dynasty (mid-19th century) and was first created by an elderly woman surnamed Chen in Chengdu, hence the name "Mapo Tofu." Known for its distinctive "mala" (numbing and spicy) flavor, this dish combines tofu with minced beef, doubanjiang (broad bean paste), Sichuan peppercorns, and other ingredients, creating a rich and flavorful experience. Initially, it was an affordable meal intended for laborers, but its delicious taste soon led to its widespread popularity. Today, Mapo Tofu is a classic dish of Sichuan cuisine, enjoyed around the world.



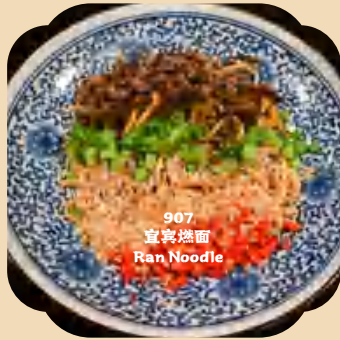
803
香辣豆腐 
Chef's Special Dry Chili Tofu



801
家常豆腐 
Tofu Home Style

S02	麻婆豆腐  	\$16.45
	Mapo Tofu	
801	家常豆腐  	\$16.95
	Tofu Home Style	
802	宫保豆腐  	\$16.45
	Kung Pao Tofu	
803	香辣豆腐  	\$16.95
	Chef's Special Dry Chili Tofu	
804	橙皮豆腐 	\$16.45
	Orange Tofu	
805	左宗豆腐 	\$16.45
	General Tao Tofu	
806	咸蛋黄豆腐 	\$16.45
	Salted Egg Paste Tofu	

大口吃面



面 | Noodle

- | | | |
|-----|-----------------------------|---------|
| 901 | 担担面 🌶️ | \$10.45 |
| | Dan Dan Noodle | |
| 902 | 四川凉面 🌶️🌿 | \$10.45 |
| | Szechuan Cold Noodle | |
| 903 | 自家酸辣粉 🌶️🌶️ | \$11.95 |
| | Spicy & Sour Crystal Noodle | |
| 904 | 四川牛肉面 🌶️ | \$12.45 |
| | Szechuan Beef Noodle | |
| 905 | 红烧牛肉面 | \$12.45 |
| | Hong Sue Beef Noodle | |
| 906 | 北京杂酱面 | \$12.45 |
| | Noodle Peking Style | |
| 907 | 宜宾燃面 🌶️ | \$10.45 |
| | Ran Noodle | |
| 908 | 豌杂面 🌶️ | \$16.45 |
| | Peas and Meat Sauce | |
| 909 | 福州拌面 🌿 | \$5.95 |
| | Fuzhou Style Mix Noodle | |

米线 Rice Noodle

- | | | |
|-----|---|---------|
| Y01 | 炒米线 🌶️ | \$16.95 |
| | Yunnan Fried Rice Noodle | |
| Y02 | 炒卷粉 🌶️ | \$16.95 |
| | Yunnan Fried Flat Noodle | |
| Y03 | 招牌小锅米线 🌶️ | \$13.65 |
| | Yunnan Little Pot Rice Noodle | |
| Y04 | 砂锅红烧牛肉米线 | \$13.65 |
| | Braised Beef Rice Noodle | |
| Y05 | 砂锅三鲜米线 | \$13.65 |
| | Seafood Rice Noodle | |
| Y06 | 砂锅清汤排骨米线 | \$13.65 |
| | Pork Short Rib Rice Noodle | |
| Y07 | 云南状元过桥米线 | \$22.65 |
| | Pepper Blast Rice Noodle with Protein Slice & Sauteed Vegetable (Limit Order) | |
| Y08 | 香辣肥牛过桥米线 🌶️ | \$22.65 |
| | Spicy Fatty Beef Rice Noodle | |
| Y09 | 私房焖肉米线 🌶️ | \$16.95 |
| | Legendary Braised Pork Rice Noodle | |
| Y10 | 秘制炸酱米线 | \$16.95 |
| | Yunnan Style Rice Noodle with Meat Sauce | |
| Y11 | 七彩菌过桥米线 | \$22.65 |
| | Mushroom Pepper Rice Noodle with Meat Sauce | |
| Y12 | 鲜茄过桥米线 | \$22.65 |
| | Tomato Pepper Rice Noodle Soup | |
| Y13 | 酸菜金汤过桥米线 | \$22.65 |
| | Pickled Pepper Rice Noodle Soup | |
| Y14 | 土鸡汤米线 | \$16.95 |
| | Chicken Soup Rice Noodle | |
| Y15 | 七彩凉米线 | \$16.95 |
| | Spicy Cold Rice noodle | |
| Y16 | 卤米线 | \$16.95 |
| | Yunnan Braised Rice Noodles | |

炒饭 / 炒面 Fried Rice / Noodle

- | | | |
|-----|---|---------|
| 910 | 各式炒饭 (鸡, 虾, 牛, 猪, 什锦, 素菜) | \$13.95 |
| | Fried Rice (Chicken, Shrimp, Beef, Pork, Combination, Vegetable) | |
| 911 | 各式炒面 (鸡, 虾, 牛, 猪, 什锦, 素菜) | \$13.95 |
| | Fried Noodle (Chicken, Shrimp, Beef, Pork, Combination, Vegetable) | |
| 912 | 星洲炒粉 (鸡, 虾, 牛, 猪, 什锦, 素菜) | \$15.95 |
| | Singapore Rice Noodle (Chicken, Shrimp, Beef, Pork, Combination, Vegetable) | |
| 913 | 各式炒河粉 (鸡, 虾, 牛, 猪, 什锦, 素菜) | \$15.95 |
| | Fried Flat Noodle (Chicken, Shrimp, Beef, Pork, Combination, Vegetable) | |
| 914 | 泡菜肉末炒饭 🌶️ | \$14.95 |
| | Kimchi Fried Rice with Ground Pork | |
| 915 | 香辣素蛋炒饭 🌶️ | \$15.95 |
| | House Special Spicy Fried Rice (Vegetable with Egg) | |
| 916 | 扬州炒饭 | \$16.95 |
| | Yang Zhou Fried Rice | |
| 917 | 菠萝虾仁炒饭 | \$16.95 |
| | Fried Rice with Pineapple and Shrimp | |

Soup Series

原汁原汤 |

暢
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- | | | |
|-----|---|----------|
| 201 | Hot & Sour Soup
酸辣汤 🌶️ | \$4. 95 |
| 202 | Wonton Soup
云吞汤 | \$4. 95 |
| 203 | Egg Drop Soup
蛋花汤 | \$4. 95 |
| 204 | Mixde Vegetable Tofu Soup
素菜豆腐汤 🌱 | \$9. 95 |
| 205 | West Lake Beef Soup
西湖牛肉羹 | \$11. 65 |
| 206 | Seafood Tofu Soup
柠香番茄海鲜豆腐汤 🌶️ | \$11. 65 |



吃了辣的吃甜的人生才完美

The fullness of life requires a little sweetness
after spice

正宗手作甜品

- | | | |
|------|--|----------|
| 1002 | 酒酿桂花汤圆  | \$10. 20 |
| | Glutinous Rice Balls in Wine Sauce with Osmanthus and Goji Berry(6) | |
| 1003 | 香酥芝麻球  | \$8. 65 |
| | Golden Sesame Balls(6) | |
| 1004 | 红糖糍粑  | \$8. 95 |
| | Glutinous Rice Cakes(6) | |
| 1005 | 冰粉粉  | \$5. 00 |
| | Kongjac Jelly | |
| 1006 | 抹茶千层蛋糕  | \$5. 50 |
| | Green Tea Mille Crepes | |
| 1007 | 芒果千层蛋糕  | \$5. 50 |
| | Mango Mille Crepes | |
| 1008 | 玫瑰荔枝千层蛋糕  | \$5. 50 |
| | Lychee & Rose Mille Crepes | |



1007 芒果千层蛋糕
Mango Mille Crepes



1002 酒酿桂花汤圆
Glutinous Rice Balls in Wine Sauce with Osmanthus and Goji Berry(6)



1006 抹茶千层蛋糕
Green Tea Mille Crepes



1005 Kongjac Jelly
冰粉粉

Rice Bowl \$ 14.95

Vegetable 蔬菜

- L22 干煸四季豆 
Szechuan String Bean
- L23 鱼香茄子 
Eggplant in Garlic Sauce
- L24 麻婆豆腐 
Mapo Tofu
- L25 家常豆腐 
Tofu Homestyle
- L26 番茄炒鸡蛋 
Stri-Fried Egg with Tomato
- L27 番茄炒豆腐 
Stri-Fried Egg with Tofu

Pick one for each

- 云吞汤 
Wonton Soup
- 酸辣汤 
Hot and Sour Soup
- 蛋花汤 
Egg Drop Soup

- 上海春卷 
Shanghai Spring Roll
- 酥炸蟹脚 
Crab Rangoon

Pork 猪肉

- L39 四川回锅肉 
Twice Cooked Pork
- L40 香干肉丝
Sliced Pork Dry Bean Cured w/ Chives
- L41 鱼香肉丝
Pork in Garlic Sauce
- L42 肉末豆腐
Stri-Fried Tofu w/ Ground Pork
- L43 农家小炒肉
Shredded Pork w/ Vegetable
- L44 卤肉饭
Braised Pork w/ Rice

绝味盖浇饭

Beef 牛肉

- L01 蒙古牛肉
Mongolian Beef
- L02 时菜牛肉
Beef with Mixed Vegetables
- L03 四川牛肉 
Szechuan Beef
- L04 美芥兰牛肉
Beef with American Broccoli
- L05 孜然牛肉 
Pure Cumin Powder Beef
- L06 红烧牛肉
Hong Sue Beef
- L07 番茄牛腩
Brised Beef with Tomato
- L08 咖喱牛腩 
Curry Beef
- L09 黑椒牛肉
Black Pepper Beef
- L10 水煮牛肉 
Boiled Beef in Spicy Szechuan Sauce
- L11 爆炒小黄牛 
Stri-Fried Beef with Chili pepper
- L12 牛肉麻辣香锅 
Hot & Spicy Pot Beef
- L13 青花椒肥牛 
Green Peppercorn Beef
- L14 绝对有料金汤肥牛 
Sliced Beef in Golden Spicy Sour soup
- L15 干锅牛肉 
Dry Pot Beef

Chicken 鸡肉

- L28 甜酸鸡
Sweet & Sour Chicken
- L29 美芥兰鸡
Chicken American Broccoli
- L30 时菜鸡
Chicken Mixed Vegetables
- L31 左宗鸡
General Tao Chicken
- L32 橙皮鸡
Orange Chicken
- L33 芝麻鸡
Sesame Chicken
- L34 四川鸡 
Szechuan Chicken
- L35 宫保鸡 
Kung Pao Chicken
- L36 咖喱鸡
Curry Chicken
- L37 辣子鸡 
Legendary Dry Chill Chicken
- L38 干锅鸡肉 
Legendary Spice Dry Pot Chicken

Seafood 海鲜

- L16 豆瓣鱼片 
Sole Fish Fillet Chili Bean Sauce
- L17 豆豉鱼片
Sole Fish Fillet Black Bean Sauce
- L18 宫保虾仁 
Kung Pao Shrimp
- L19 柠檬脆皮虾
Crispy Shrimp with Lemon Sauce
- L20 掌柜酸菜鱼
Spicy Sour Pickled Fole Fish Fillet
- L21 水煮鱼
Boiled Fish in Spicy Szechuan Sauce

Chinese-Style
Rice Bowl

All rice bowls include one dish, one soup,
and one hot appetizer. Substitute white
rice with fried rice for an additional \$2.
Add a fried egg for \$2 extra.

Open - 3pm
Monday-Friday
(Except Holiday)

所有午餐特供包含一个菜，
一份汤，一个热盘。炒饭替
换白饭加收2美金。加煎蛋加收2美金。

午餐特供

If you are allergic to any seafood or nuts, please notify the servers before you place orders.
如果您对任何海鲜或者坚果类过敏，麻烦在点单前告知服务员，谢谢。

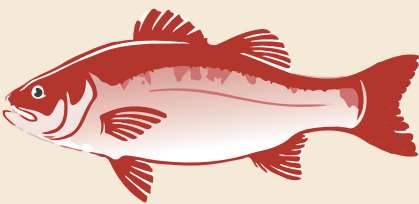
主厨推荐



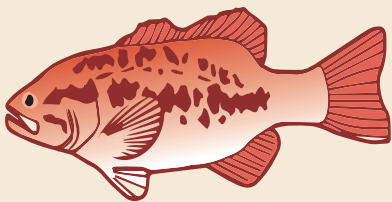
宽窄香烤鱼
招牌

Choose Fish Type

鲈鱼 \$43.45
Striped Bass



龙利鱼片 \$33.45
Sole Fish Fillet



Traditional
Grilled Fish

起麻无限
开心吃鱼

Choice of Flavor

宽窄荔枝香辣烤鱼
House Special Lychee Hot Spicy Flavor

- 小辣 Mild
- 中辣 Medium
- 大辣 Spicy

宽窄招牌鱼香烤鱼
House Special Sweet and Sour Flavor

- 小辣 Mild
- 中辣 Medium
- 大辣 Spicy

宽窄双椒麻辣烤鱼
Red & Green Pepper Flavor

- 小辣 Mild
- 中辣 Medium
- 大辣 Spicy

宽窄奶香蒜泥烤鱼
Garlic Oil Flavor

- 小辣 Mild
- 中辣 Medium
- 大辣 Spicy

烤鱼伴侣

Side Addition for Grilled Fish

豆腐皮

Tofu Skin

\$3.00

莲藕片

Lotus Roots

\$3.00

金针菇

Enoki Mushroom

\$3.00

鸭血

Duck Blood

\$5.00

午餐肉

Spam

\$5.00

鱼豆腐

Fish Tofu

\$5.00

脆皮肠

Crispy Sausage

\$5.00

蟹棒

Crab Stick

\$5.00

牛百叶

Beef Tripe

\$5.00

鹌鹑蛋

Quail Eggs

\$5.00

火锅面

Hot Pot Noodle

\$5.00

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One Bite to
Satisfaction,
Totally Crave
Worthy.

白菜

Napa Cabbage

\$3.00

豆腐

Tofu

\$3.00

花菜

Cauliflower

\$3.00

宽粉

Wide Vermicelli Noodle

\$3.00

黄豆芽

Soybean Sprout

\$3.00

西兰花

Broccoli

\$3.00

小竹笋

Bamboo Shoots

\$3.00

土豆片

Sliced Potato

\$3.00

木耳

Fungus

\$3.00

香菇

Mushroom

\$3.00

腐竹

Soybean Skin

\$3.00

Legendary Spice Value Combo

宽窄套餐系列

CB01 两人套餐 \$88
Combo for Two

Pig Ear Szechuan Style
红油猪耳
Cucumber Salad with Fresh Garlic
凉拌黄瓜
Chives with Duck Blood
韭菜炒鸭血
Blue Crab Stir-Fried with Rice Cakes
蓝蟹炒年糕
Garlic Stir-Fried Asparagus
蒜蓉炒芦笋
Vegetable Tofu Soup
素菜豆腐汤

CB02 四人套餐 \$128
Combo for Four

Sliced Beef & Maw Szechuan Style
夫妻肺片
Cold Marinated Kelp Salad
凉拌贡菜
Seven-Color Vermicelli
掌柜酸菜鱼
Xiang-Style Beef
湘情牛肉
Drunken Pork Ribs
醉排骨
Stir-Fried Delicacies in XO Sauce
XO小炒皇
Blue Crab Stir-Fried with Cauliflower
蓝蟹炒花菜
Garlic Stir-Fried Soybean Sprouts
蒜炒大豆苗
Seafood Tofu Soup
海鲜豆腐汤

CB03 六人套餐 \$188
Combo for Six

Never Forget Chicken
凉拌乡村土鸡
Green Bean Jelly Szechuan Style
四川凉粉
Fermented Rice Wine Eel
糟鳊鱼
Stir-Fried Chives with Sliced Conch
韭菜炒螺片
Cantonese Lychee-style Pork
荔枝肉
Boiled Beef In Spicy Szechuan Sauce
飘香水煮牛肉
Traditional Grilled Fish
宽窄招牌烤鱼
Crispy Garlic Style Lobster
避风塘大龙虾
Green Peppercorn Beef Tongue
还魂青椒牛舌
Stir-Fried Black Mushroom with
Chinese Yam
山药炒木耳
West Lake Beef Soup
西湖牛肉羹



OPEN HOUR:

Wahu Location Mon→Thur 10:30am-9:15pm Fri→Sat 10:30am-10:15pm Sunday 10:30am-9:00pm

Asia Mall Location Mon→Fri 10:30am-9:15pm Sat→Sun 9:30am-9:15pm

University Village Location Mon→Thur 2:00pm-12:15am Friday 2:00pm-1:15am Saturday 11:00am-1:15pm Sunday 11:00am-12:15pm

Woodbury Location Mon→Fri 10:30am-9:15pm Sat→Sun 9:30am-9:15pm

ADDRESS :

Wahu Location : 317 Huron Blvd SE, Minneapolis, MN 55414

Asia Mall Location: 12160 Technology Dr, Eden Prairie, MN 55344

University Village Location : 2501 University Ave SE, Minneapolis, MN 55414

Woodbury Location : Coming Soon

Rosedale Location : Coming Soon

**All dishes can be modified for the Spice level.
NON-SPICY, MILD, MEDIUM OR EXTRA SPICY.**

所有菜品的辣度均可调整为：不辣、微辣、中辣或特辣。

**Please notify the servers if you have any food
allergies or dietary restrictions.**

请让服务员了解您是否有任何食物忌口以及过敏的可能性。