

Shen Hua



2914 COLLEGE AVENUE
BERKELEY CA 94705
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HOURS:

Lunch (Mon-Sat) 11:30 am to 2:30 pm
Dinner (Sun-Thurs) 5:00 pm to 9:30 pm
Dinner (Fri-Sat) 5:00 pm to 10:00 pm

APPETIZERS 頭棧

- Pot Stickers (6) 窩貼** 6.50
Thin Chinese pastry stuffed with a ginger-infused mixture of ground pork and cabbage lightly pan fried to a golden brown.
- Steam Vegetable Pot Stickers (6) 素菜窩貼** 6.50
Ginger and vegetable mixture wrapped in a pastry skin.
- Spring Rolls (4) 春卷** 6.50
A light mixture of fresh shredded cabbage, celery, and onions encased in a thin crepe deep fried to a golden brown.
- Shanghai Crab Shoa Loong Bow (8) 蟹肉小籠包** 11.00
Thin Chinese pastry generously stuffed with a ginger-flavored mixture of crab and green onions steamed 'til plump and juicy.
- Classic Chinese Shrimp Dumplings (10) 蝦水餃** 9.00
Delicate Chinese pastry filled with a mixture of chopped shrimp, ginger, and green onions boiled quickly to capture the essence of the Chinese flavors.
- Shen Hua Pan-Pacific Wonton (8) 善花饅飽** 6.50
A flavorful mixture of crab meat, cream cheese and green onions encased in a thin Chinese pastry deep fried to a golden brown.
- House Wonton (10) 炸饅飽** 6.50
Shen Hua's savory mixture of ground pork and Chinese spices wrapped in a delicate Chinese pastry deep fried to a crispy golden brown.
- Singapore Curry Chicken Wonton (8) 星洲饅飽** 7.00
Minced chicken meat, green onions, bell peppers mixed with curry seasoning, deep fried to a crispy golden brown.

COLD APPETIZERS 凍菜類

- Bon-Bon Chicken Salad 捧捧雞沙律** 9.00
Shredded chicken placed on a bed of thinly chopped cabbage topped with a spicy peanut sauce.
- Seafood Salad 拌三鮮** 13.00
A light mixture of prawns, scallops, calamari and mussels tossed with a hot Chinese mustard sauce.

SOUP 湯類

- | | Sm | Md | Lg |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|------|-------|
| Hot & Sour Soup 酸辣湯 | 7.00 | 8.00 | 12.00 |
| <i>A Northern Chinese mixture of shredded chicken, shrimp, mushroom, tofu, peas, willow tree fungus in a peppery and tangy chicken broth finished with whipped eggs. A classic starters enjoyed with many Chinese meals.</i> | | | |
| Wonton Soup 饅飽湯 | 7.00 | 8.00 | 12.00 |
| <i>Our house pork wontons served in a rich chicken broth with spinach and black mushrooms.</i> | | | |
| Sizzling Rice Soup 鑊巴湯 | 7.00 | 8.00 | 12.00 |
| <i>A fresh melange of shredded chicken, shrimp, water chestnuts, white mushrooms, peas and spinach in a light chicken broth with sizzling rice crust.</i> | | | |
| Little Dragons in the Garden 香花湯 | 7.00 | 8.00 | 12.00 |
| <i>A mixture of shrimp, white mushrooms, spinach, and tomatoes in a chicken broth finished with whipped eggs.</i> | | | |
| Chicken & Black Mushrooms Soup 冬菇雞片湯 | 7.00 | 8.00 | 12.00 |
| <i>Sliced chicken breast with Chinese black mushrooms in a rich clear chicken broth.</i> | | | |
| Nori Seaweed Soup 紫菜湯 | 7.00 | 8.00 | 12.00 |
| <i>A mixture of spinach, shrimp, white mushrooms and Nori seaweed in a chicken broth finished with whipped eggs.</i> | | | |

MU SHU 木須類

A combination of shredded cabbage, willow tree fungus, and fluffed eggs sautéed in our house soy sauce. This favorite comes with four house made thin pancakes, thinly julienned scallions and Hoison sauce. Have our Mu Shu prepared simply as above, or add your choice of shredded pork, shredded beef, diced chicken, or shrimp.

Simple Mu Shu 菜.....	8.00	Shredded Pork 肉..	9.00
Shredded Beef 牛肉.....	9.00	Diced Chicken 雞 ..	9.00
Lamb 羊肉.....	10.00	Shrimp 蝦.....	10.00
Salmon 三文魚.....	11.00		

BEEF & LAMB 牛肉・羊肉類

- \ **Mongolian Beef or Lamb** 蒙古牛肉或蒙古羊肉 10.00 12.00
Sliced tender beef or sliced tender leg of lamb sautéed with strands of green onions and roasted red hot peppers in our house sauce served on crispy rice noodles.
- \ **Hunan Style Lamb** 湖南羊肉 12.00
A regional mainstay, stir fried slices of tender leg of lamb with green and yellow onions. This dish is finished in a classic Hunan sauce giving the dish an intense garlic and ginger personality.
- \ **Ghan Shao Lamb** 干烹羊肉 12.00
Thinly sliced leg of lamb marinated in Chinese spices, then quickly sautéed to tender perfection.
- Shen Hua Beef** 善花牛肉 11.00
Generous sliced flank steak, marinated in a sweet and peppery garlic-infused sauce, stir fried and placed on a bed of freshly chopped cabbage finished with a dash of sesame seeds.
- \ **Manchurian Beef** 干扁牛肉 11.00
Our version of this regional favorite, quickly deep fried fillet of beef tossed with roasted red hot peppers and a spicy ginger garlic sauce.
- \ **Kung Pao Beef** 宮爆牛肉 11.00
Shen Hua's spicy Kung Pao sauce sautéed with a generous blend of sliced flank steak, roasted red hot peppers, green onion bulbs and peanuts.
- \ **Sesame Beef** 芝麻牛肉 11.00
Deep fried sliced beef quickly tossed with roasted sesame seeds and our spicy house soy sauce.
- Broccoli or Snow Peas Beef** 西蘭或雪豆牛肉 11.00
Sliced tender beef with a mixture of broccoli flowerets or snow peas quickly stir fried in our house sauce.
- Chinese Black Mushrooms and Beef** 雙冬牛肉 12.00
A generous serving of whole Chinese black mushrooms stir fried with sliced tender beef in our house sauce.

PORK 豬肉類

- Cherry Pork** 櫻桃肉 9.00
Chunks of lean choice pork deep fried in batter and quickly tossed with our special garlic and ginger-infused cherry sauce.
- \ **Twice-Cooked Pork** 回鍋肉 9.00
Pork slices sautéed with garlic and onions with a spicy Sichuan bean sauce served on a bed of chopped cabbage.
- \ **Sichuan Harbor Pork** 魚香肉絲 9.00
Julienned pork sautéed with water chestnuts, willow tree fungus, and fresh ginger in a spicy garlic accented Thai fish sauce.
- Sweet & Sour Pork** 糖醋肉 9.00
Tender chunks of lean pork deep fried in batter and quickly tossed with onions and bell peppers in our tangy sweet and sour sauce.
- Shandong Black Mushroom Pork** 冬菇肉片 9.00
Pork slices sautéed with Napa cabbage, black mushrooms, ginger and garlic served in our house sauce.
- \ **Hunan Hot Pepper Pork** 辣椒肉絲..... 9.00
Julienned pork stir fried with jalapeno pepper and onions in a spicy Hunan sauce.

VEGETABLES & TOFU 素菜類

- Northern Style Vegetable Garden 素什錦** 8.00
Assorted vegetables stir fried with chopped scallions and a light garlic-infused wine sauce.
- Stir Fried Spinach & Mung Bean Thread 菠菜粉絲** 8.00
Fresh spinach and delicate Mung bean threads stir fried with a garlic wine sauce.
- Fresh Spinach and Garlic 清炒菠菜** 8.00
Fresh spinach sautéed in a garlic wine sauce.
- Spicy Garlic Eggplant 魚香茄子** 8.00
Fresh Japanese eggplant braised with our spicy Sichuan garlic sauce.
- Dry Sauteed Green Beans 干扁四季豆** 8.00
Fresh green beans flash fried and tossed with a mixture of fresh minced ginger, chopped garlic and minced preserved Chinese turnips in our house soy sauce.
- Chinese Black Mushrooms & Baby Bok Choy 冬菇菜心** 9.00
Tender whole black mushrooms and fresh baby bok choy stir fried with a light wine sauce.
- Clay Pot Ma-Por Tofu 麻婆豆腐** 8.00
Diced tofu braised with garlic and onions in a spicy Sichuan bean sauce served at your table in a piping hot clay pot.
- Classic Chinese Braised Tofu 紅燒豆腐** 8.00
Deep fried chunks of tofu braised with black mushrooms and Napa cabbage in a light soy sauce.
- Family Style Tofu 家常豆腐** 8.00
Chunks of tofu sautéed with julienned vegetables, bell peppers, roasted red hot peppers and Mung bean threads in a light soy sauce.
- Gai Lan 清炒芥蘭** 8.00
Fresh Chinese Broccoli sautéed with a garlic infused house sauce.
- Snow Pea Sprouts and Garlic 清炒豆苗** 8.00
Fresh outdoor grown snow pea sprouts sautéed with garlic and green onions.
- Spicy Fermented Black Bean Bittermelon & Tofu 豆豉涼瓜** 8.00
Sliced bittermelon sautéed with tofu in a spicy garlic-ginger black bean sauce.
- Soft Tofu & Broccoli 芥蘭嫩豆腐** 8.00
Soft tofu and Broccoli simmered in a sliced garlic white sauce.

FOWL 雞·鴨類

- Spicy Dry Fried Chicken 干烹雞丁** 12.00
Deep fried battered chicken chunks tossed with Shen Hua's pepper sauce. A very aromatic dish with minced ginger, garlic and green onions.
- Lemon Chicken 檸檬雞柳** 12.00
Golden fried chicken breast with Shen Hua's tangy sweet lemony sauce.
- Andy's Chicken 生炒辣子雞片** 12.00
Sliced chicken breast sautéed with roasted red hot peppers and fermented black beans in a garlic-infused sweet and sour wine sauce.
- Sichuan Hot Pepper Chicken 辣子雞丁** 10.00
Diced chicken sautéed with roasted red hot peppers, green peas, diced carrots sautéed in a hot and sour Sichuan sauce.
- Chien Pi Chicken 陳皮雞丁** 10.00
Tender diced chicken sautéed with sun dried orange peel and roasted red hot peppers in our spicy garlic sauce.
- Garlic Chicken 大蒜雞丁** 10.00
Diced chicken, minced garlic and sliced water chestnuts stir fried in our house sauce.
- Clay Pot Curry Chicken 咖哩雞丁** 11.00
Sliced chicken breast sautéed with chunks of yellow onions and green bell peppers in our house blend of curry spices served in a hot clay pot.
- Fermented Black Bean Chicken 豆豉雞片** 11.00
Sliced chicken breast stir fried with fresh broccoli and baby corn in a fermented black bean sauce accented by garlic and ginger.
- Kung Pao Chicken 宮保雞丁** 10.00
Shen Hua's spicy Kung Pao sauce coats a generous blend of diced chicken chunks, roasted red hot peppers, green onion bulbs and peanuts.
- Chinese Black Mushrooms & Chicken 冬菇雞丁** 11.00
A generous serving of whole Chinese black mushrooms stir fried with diced chicken in our house sauce.
- Cashew Chicken 腰果雞丁** 10.00
A mixture of diced chicken, green onion bulbs and cashews stir fried in our house sauce.
- Roasted Chicken with Ginger Mist (Half) 油淋子雞(半隻)** 11.00
A roasted half chicken generously misted with a spicy aromatic ginger sauce.
- Sichuan Tea Smoked Duck (Half) 樟茶鴨(半隻)** 13.00
Half a plump young duckling marinated in a five-spice sauce, smoked with Oolong black tea leaves and deep fried to perfection. The succulent duck is served with steamed lotus flower buns and Hoison sauce.

SEAFOOD 海鮮類

- Hot Braised Fish a la Shen Hua 乾燒魚 A.Q.*
Seasonal catch topped with a mixture of minced water chestnuts, chopped black mushrooms, fresh ginger and garlic.
- Sweet & Sour Fish 糖醋魚 A.Q.
Seasonal catch fried to a golden brown and topped with our house wine-based sweet and sour sauce.
- Shen Hua Steam Fish 清蒸魚 A.Q.
Seasonal catch steamed with julienned fresh ginger, chopped green onions and sliced black mushrooms in our house Chinese wine sauce.
- Hunan Steam Fish 湖南蒸魚 A.Q.
Seasonal catch steamed with roasted red hot peppers, fermented black beans, minced fresh ginger and chopped garlic in our house Chinese wine sauce.
- Shandong Braised Fish 紅燒魚 A.Q.
Seasonal catch braised with fresh vegetables, black mushrooms, and tofu chunks in a Chinese anise-infused pepper sauce.
- Prawns a la Ching Hua 乾燒明蝦 13.00
Succulent prawns quickly stir fried with chopped garlic, minced ginger and our house tomato sauce.
- Lemon Pepper Prawns 檸檬蝦 13.00
Prawns sautéed with garlic and yellow onions in a spicy lemon pepper wine sauce.
- Kung Pao Prawns 宮保蝦 13.00
Tender prawns sautéed with roasted red hot peppers, green onion bulbs and peanuts in our spicy Kung Pao sauce.
- Sichuan Dry Fried Prawns 干烹蝦 13.00
Deep fried prawns tossed with roasted hot peppers in a gingery garlic-infused sauce.
- Lobster Sauce Prawns 蝦龍糊 12.00
Tender prawns braised with fresh garlic, green peas and whipped eggs in a wine and lobster-infused sauce.
- Snow Peas & Prawns 雪豆蝦仁 13.00
Fresh snow peas stir fried quickly with tender prawns in a garlic wine sauce.
- White Prawns 清炒蝦仁 13.00
*Tender prawns sautéed in a light garlic-infused wine sauce.
 Served on a bed of fresh steamed broccoli.*
- Clay Pot Prawns and Tofu 豆腐蝦仁 13.00
Prawns and diced tofu simmered in white wine, garlic, peas and mushrooms served in a clay pot.
- Three Ingredients 炒三鮮 14.00
Tender prawns, whole scallops and calamari with fresh snow peas sautéed in a light garlic wine sauce.
- Happy Family 全家福 14.00
Assorted seafood and vegetables stir fried with fresh ginger and garlic in a spicy wine sauce.
- Garlic Sauce Scallops 魚香干貝 14.00
Tender fresh whole scallops sautéed with ginger, garlic and onions in a Sichuan hot pepper sauce.
- White Scallops 清炒干貝 14.00
Whole fresh scallops sautéed with garlic and scallions in a light wine sauce. Served on a bed of fresh steamed broccoli.
- Spicy Dry Fried Calamari 干烹魷魚 10.00
Deep fried chunks of calamari flash-fried and tossed with a spicy ginger and garlic sauce.

RICE, CHOW MEIN & CHOW FUN

FRIED RICE 炒飯

All Fried Rice dishes include fluffed eggs, peas, diced carrots and green onions.

CHOW MEIN 炒麵

All Chow Mein dishes comes with pan fried soft noodles and assorted julienned vegetables.

CHOW FUN 炒粉

All Chow Fun dishes include Baby Bok Choy.

All three of the above dishes are served with your choice of the following:

- Beef, Pork, Chicken or Vegetarian 7.00
- Shrimp or Combination 8.00

Steamed Rice is served per person at a cost of 1.00

FRESH HOUSE MADE NOODLES

- \ **Red Curry Crab Noodles** 咖哩蟹肉麵 12.00
Crab meat simmered in a spicy red curry sauce with sliced black mushrooms, julienned white onions bell peppers, ginger and garlic topped over our housemade noodles.
- Zha Jiang Noodles** 炸醬麵 9.00
Diced beef sautéed with zucchini, onions and garlic braised in a dark rich bean sauce served on house made noodles.
- Garlic Buo Tsai Noodles** 大蒜菠菜麵..... 8.00
Fresh house made spinach noodles sautéed gently with minced garlic, chopped onions and sliced Chinese black mushrooms.
- \ **Spicy Sichuan Seafood Noodles** 四川炸醬麵 10.00
Assorted seafood sautéed with zucchini, onions, ginger and garlic in a rich spicy five-spice-infused beef broth served on house made noodles.
- \ **Tan Tan Noodles** 擔擔麵 9.00
A mixture of chopped water chestnuts and mushrooms in a spicy peanut sauce served on house made noodles.
- \ **Gwai Wer Noodles** 怪味麵 10.00
Minced beef, zucchini, onions and peas sautéed with tea leaves, curry powder, tomato sauce, ginger and hot pepper oil served on fresh made noodles. A very hearty and satisfying noodle dish.
- \ **Spicy Chao Ma Noodle Soup** 什錦湯麵 10.00
Stir fried assorted seafood and mixed vegetables on top of house made noodles finished with a spicy rich chicken broth.
- Seafood Noodle Soup** 三鮮湯麵 10.00
Assorted seafood and mixed vegetables on top of house made noodles with a rich chicken broth.
- Chicken & Black Mushroom Noodle Soup** 雞絲冬菇湯麵 9.00
Shredded chicken, shredded black mushrooms, and fresh spinach served on top of house made noodles finished with a rich chicken broth.
- Vegetables Noodle Soup** 素菜麵 9.00
Assorted vegetables with black mushrooms served on top of house made noodles finished with a clear chicken broth.
- \ **Sichuan Black Bean Sauce Salmon Fun** 豆豉三文魚粉 12.00
Fresh salmon sautéed with bell peppers, onion and zucchini in a spicy black bean sauce, served over a bed of steamed Chinese flat white rice noodles.

\ **Spicy**

TAKE-OUT


THE CHINESE / AMERICAN CONNECTION

Chinese take-out has been an American tradition for years. At Shen Hua, we strive to make your take-out experience as convenient and as pleasurable as possible. But please remember that our take-out food will never attain the excellence and quality that characterize the food served here in our restaurant.

We use the same fine ingredients in our take-out food, and we prepare these ingredients with the same care, but packaging food sometimes alters the chemistry of the dish. Vegetables may become less crisp, rice and noodle dishes may seem starchier, and ingredients may settle to the bottom of the container.

For these reasons, we encourage you to dine with us here at Shen Hua. Or—if you choose take—out—we encourage you to consult us about which dishes travel best.

Gift Certificates are Available

We Accept Visa or Mastercard or 
 Minimum Charge Per Person: \$10.00
 Corkage Fee: \$10.00
 Cake Cutting Fee: \$8.00
 No Personal Check Accepted

For Parties of 6 or More, 18% Gratuity will be Added
 Minimal Fee for Other Service (Inquire with Host)
 Banquet Accommodations are Available (Inquire with Host)
 Prices on this Menu are Subject to Change Without Notice