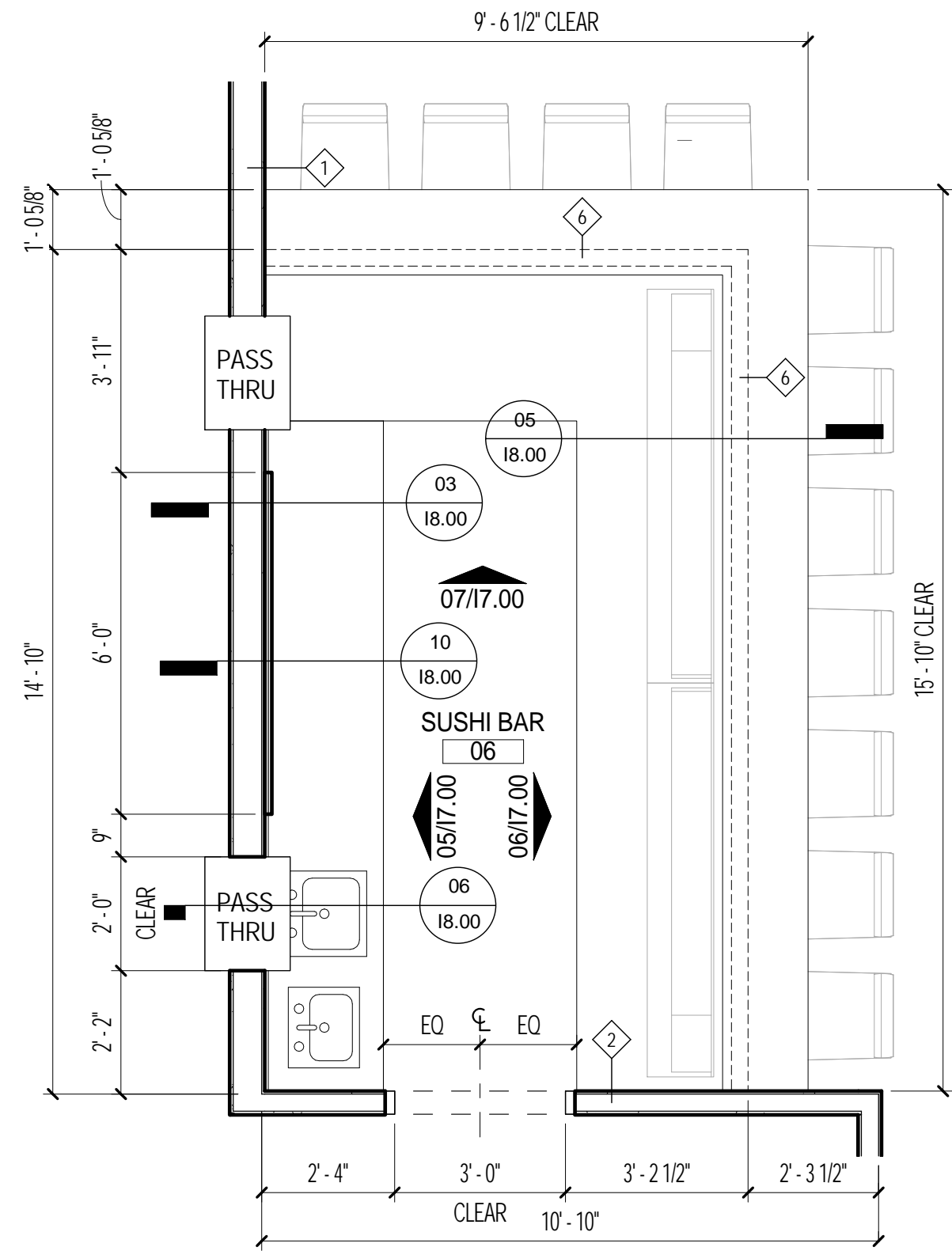
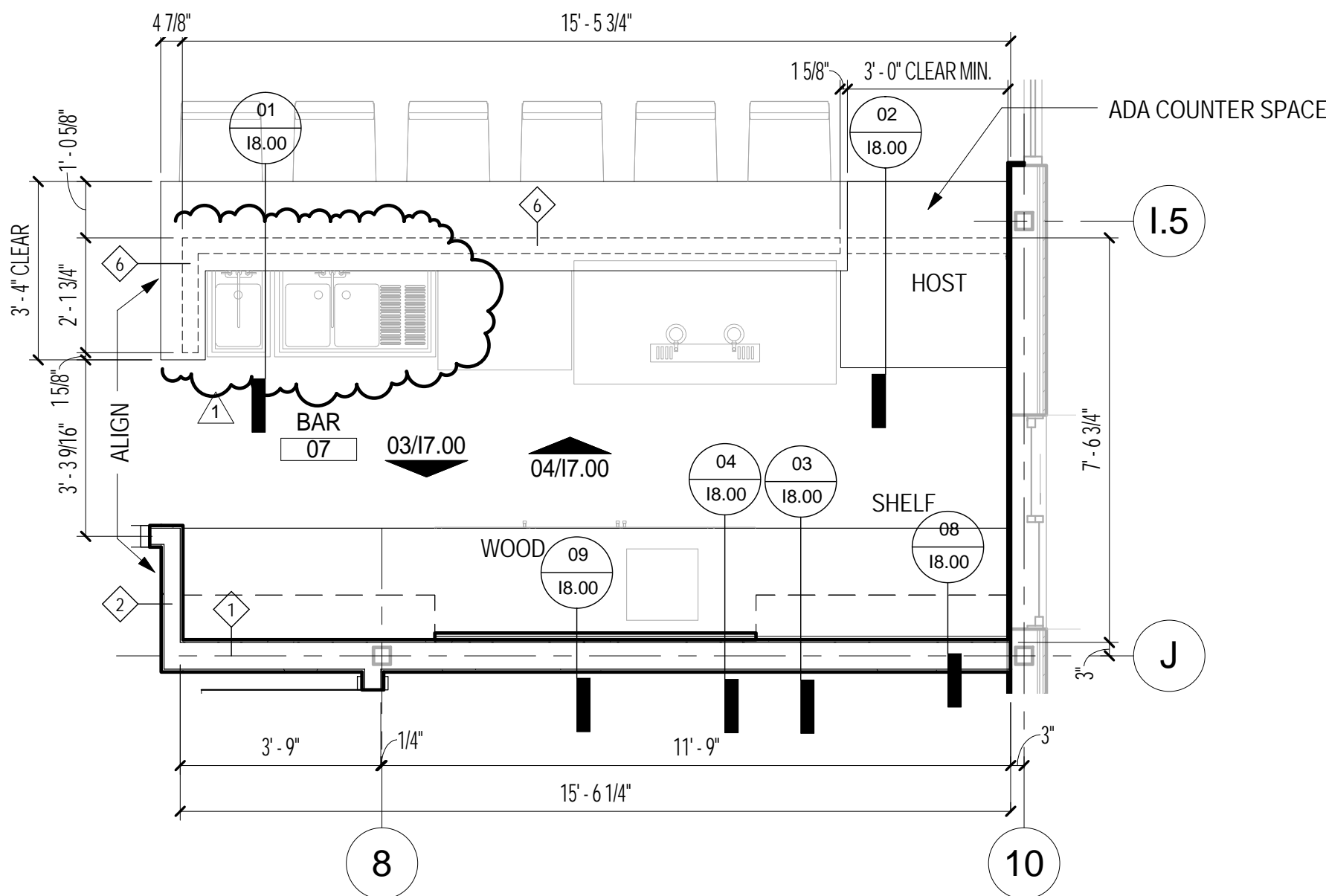


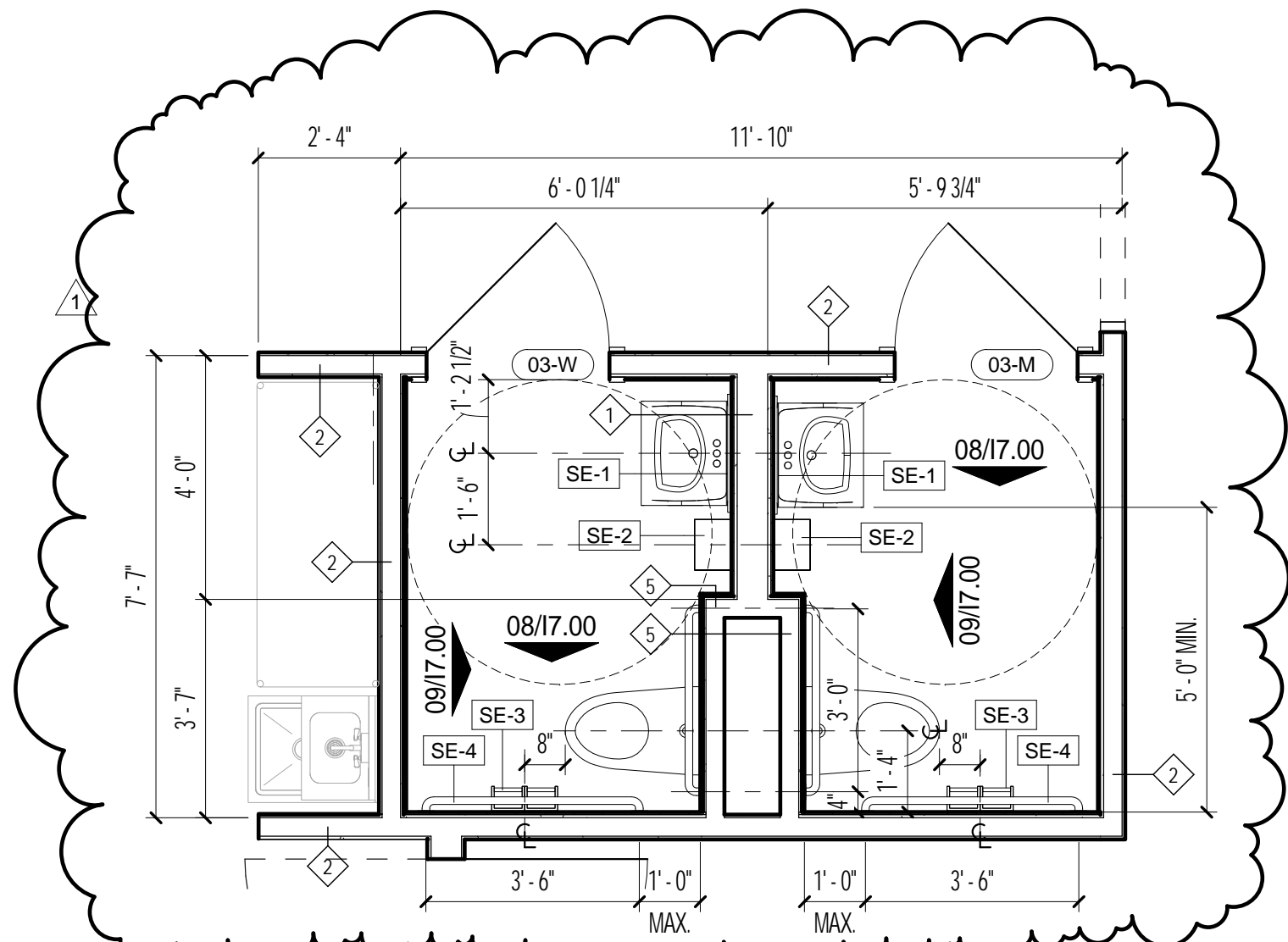
C:\Users\Colorspace\Transporter\Colorspace\Architectural\Projects\15-022015 - A-Tan Restaurant\Project\_Files\Drawings\Central Revit File\ARCH\_022015\_ATAN-SUSHI-BAR.rvt  
8/14/2015 3:24:41 PM  
plotted:  
The drawings and written material herein constitute original work of the architect, and as intellectual property and instruments of service, are subject to copyright and may not be reproduced, distributed, published or used in any way without the express written consent of the architect.



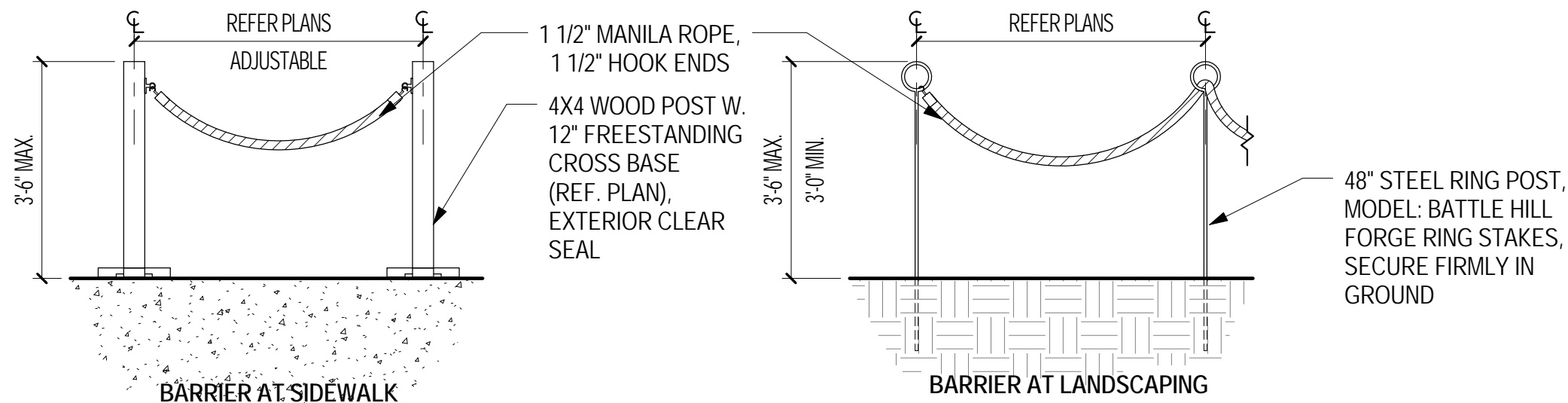
06 Enlarged Sushi Bar Plan  
SCALE: 3/8" = 1'-0"



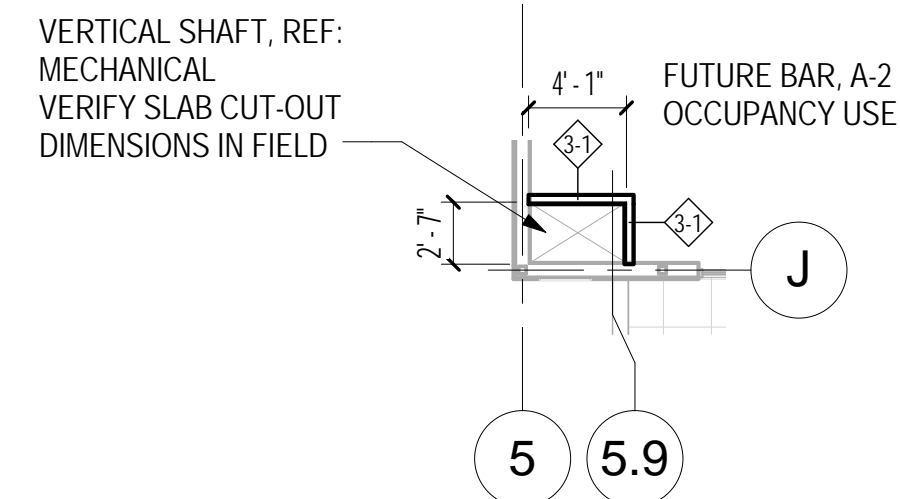
05 Enlarged Bar Plan  
SCALE: 3/8" = 1'-0"



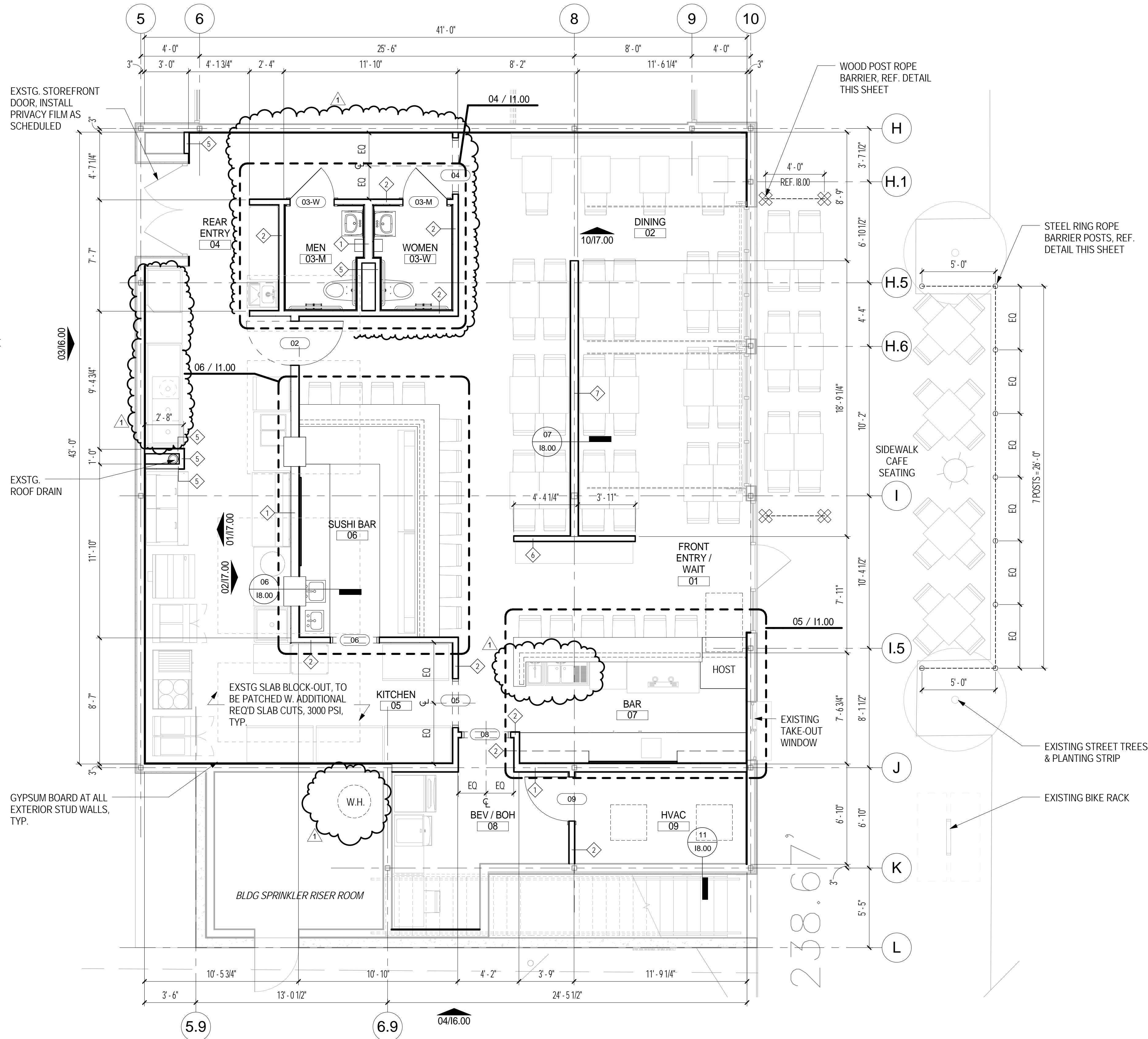
04 Enlarged Restroom Plan  
SCALE: 3/8" = 1'-0"



03 Patio Barrier Enclosure  
SCALE: 1/2" = 1'-0"

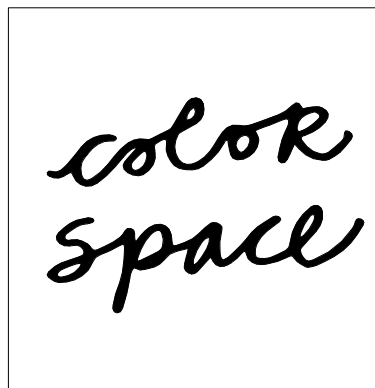


02 Vertical Shaft Plan @ Level 2  
SCALE: 1/8" = 1'-0"



GENERAL NOTES:  
1. EXISTING SHELL BUILDING CONSTRUCTION AND FURNITURE/EQUIPMENT TO BE FURNISHED BY OWNER SHOWN IN HALFTONE/GRAY.  
2. REFER TO FOOD SERVICE AND MEP DRAWINGS FOR ALL EQUIPMENT SCHEDULES & CONNECTIONS.

01 Floor Plan  
SCALE: 1/4" = 1'-0"



Architecture & Urban Design  
1911 Corporate Drive Ste 102  
San Marcos, Texas 78666  
512.353.3036



08.14.2015

A-Tan Asian Bistro  
407 S. Stagecoach Ste 101  
San Marcos, Tx 78666

OWNER  
A-Tan Asian Bistro & Sushi Bar  
1528 Common St, New Braunfels, TX 78130

ISSUE FOR PERMIT

REVISIONS △

1 Permit Revisions

08.14.2015

Floor Plan

PROJECT NO: 022015

DATE: 08.14.2015

11.00

A-Tan Asian Bistro & Sushi Bar  
1528 E. Common St, Ste 15  
New Braunfels, Texas 78130

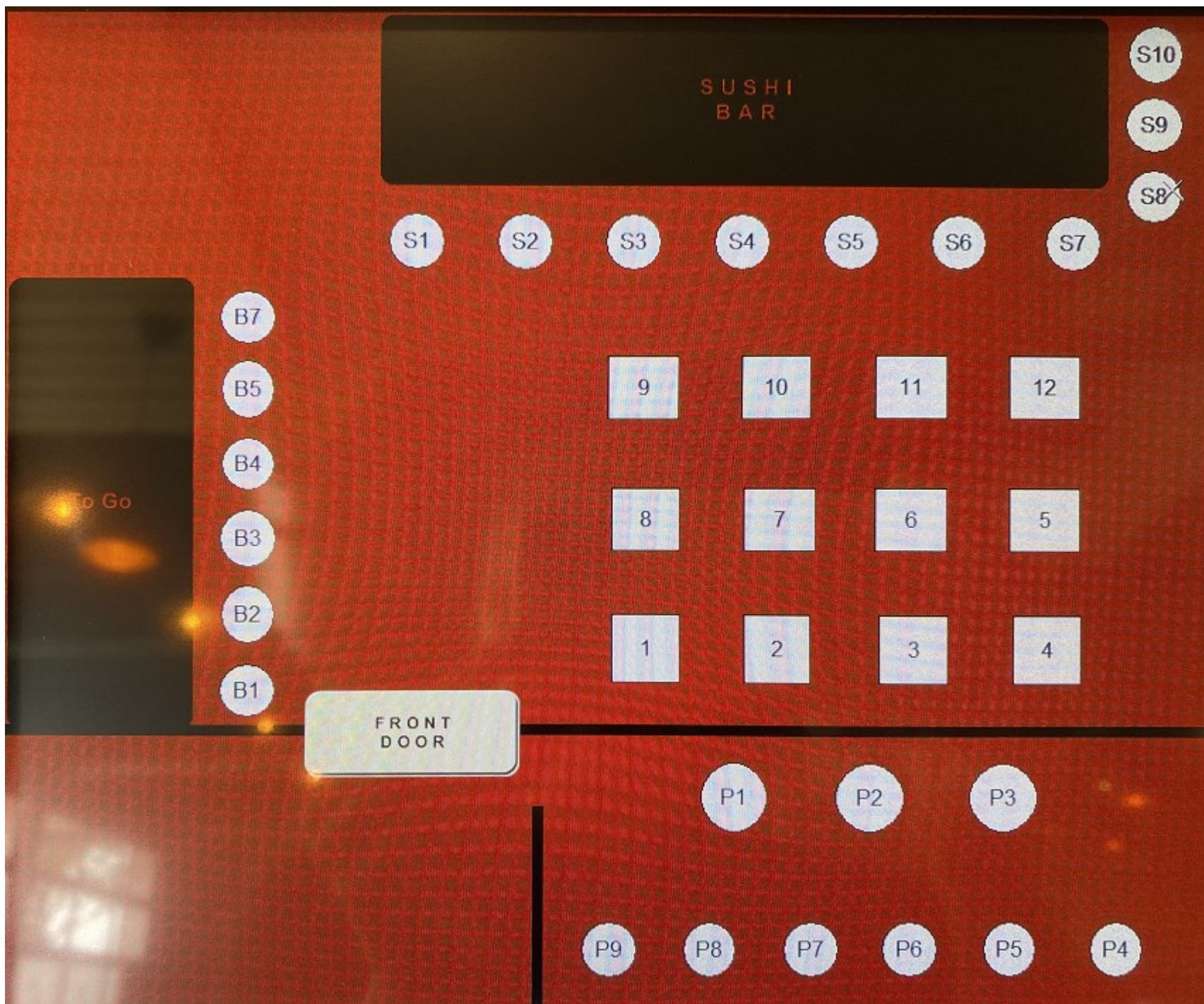
To whom it may concern:

This letter is to state that the floor plans that the City of San Marcos has in place for the previous business named A-Tan Asian Bistro & Sushi Bar located at 407 S. Stagecoach Trail, No. 101, San Marcos, Texas 78666 can be used by OTSU Japanese Cuisine.

Please let me know if you have any other questions.

Shu Chen Spurrier

A handwritten signature in black ink that reads "Shu Chen Spurrier". The signature is written in a cursive, flowing style.





## SAKE

### HONJOZO- SHU (Alcohol Added)

Ozeki Karatamba 300ml 17

### JUNMAI-SHU (Pure Sake)

Hakutsuru Tanrei Junmai 180ml 8

Joto Seikyo Takehara 300ml 28

Hakutsuru Superior Junmai  
Blue Gingo 300ml 17

Hakutsuru Sho-Une Daigingo 300ml 26

Hakutsuru Sho-Une Daigingo 720ml 50

### HOT SAKE

Small Tokkuri 5 oz 6

Large Tokkuri 11

### NIGORI (Unfiltered)

Joto Nigori 300ml 19

Hakutsuru Sayuri Nigori 300ml 17

### SPARKLING SAKE

Hakutsuru Awa Yuki 300ml 15

### NAMA-ZAKE (Draft Sake)

Hakutsuru Draft 12

### PLUM WINE

Fuki 6

## WINE

### WHITES

	GL	BTL
Jacobs Creek Pinot Grigio	7	26
Kim Crawford Sauvignon Blanc	10	38
Kendall - Jackson Wintners Reserve Chardonnay	10	38
Kung Fu Girl Riesling	8	30
Caposaido Moscato	8	30

### REDS

	GL	BTL
Murphy Goode Pinot Noir	9	24
Meiomi Pinot Noir	11	42
14 Hands Merlot	9	34
Red Diamond Cabernet Sauvignon	8	20
Simi Cabernet Sauvignon	12	48

## BEER

**Draft (12 oz) \$4**

**(22 oz) \$7**

Kirin

Sapporo

Bud Light

Michelob Ultra

Dome Faux'm

Crawford Bock

Dos XX

Modelo

Honey Pecan Ale

9 Pin

Miller Lite

Hopadillo Ipa

Asahi (Bottle \$4)

## GRILLED SKEWER

(One skewer per order)

Lamb chop	5	Green Onion	2
Chicken	3	Asparagus	2
Beef	4	Mushroom	3
Cherry Tomato	2	Eggplant	3
Wagyu Beef	MP	Pork Belly	3

## SOUP

**Clear** *Chicken broth with mushrooms, crunches and green onions* 3

**Miso** *Soy bean chicken paste broth with tofu, seaweed and green onion* 3

**Chicken Egg Drop** 4

*Creamy chicken broth with egg, chicken and green onion*

**Hot and Sour Soup** 4

*Tofu and Pork w/ assorted vegetables in a chicken based broth seasoned with crushed red peppers and vinegar*

**Wonton Soup** 5

*Pork and shrimp wrapped in wonton skin in chicken broth soup, with green onion and vegetable*

## SALAD

**House Garden Salad** *w. ginger dressing* 4

**Crawfish Salad** 9

**Blue Crab Salad** 10

**Chicken teriyaki Salad** 8

*House salad served with chicken teriyaki and ginger dressing*

**Seaweed Salad** 5

*Marinated seaweed on thinly sliced cucumber with ponzu sauce*

**Squid Salad** 6

*Marinated squid on thinly sliced cucumber with ponzu sauce*

**Tuna Tataki Salad** 14

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

**Soft Shell Crab Salad** 12

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

**A Tan Ceviche Salad** 16

*Assorted of sashimi served with spring mix and chef special dressing*





# LUNCH

11:00 am - 2:30 pm

Served with miso soup, clear soup or house salad

\* Substitute for egg drop, hot and sour soup or wonton soup for \$1



## MIX - MATCH BENTO BOX \$13

(Served with shrimp & vegetable tempura)

Pick one of each

### A

Chicken Teriyaki  
Chicken Katsu

Steak Teriyaki  
General Tso's Chicken

Salmon Teriyaki

### B

California Roll  
Shrimp Nigiri (2 pcs)

Vegetable Roll  
Salmon Nigiri (2 pcs)

Crunchy Crab Roll

### C

Gyoza ( 3pcs)

Spring Roll (2pcs)

## SUSHI BAR

2 rolls combo \$11

3 rolls combo \$14

California  
Crunchy Crab  
Eel and Cucumber  
Philly  
Spicy Tuna

Salmon Scallion  
Spicy Crawfish  
Spicy Salmon  
Shrimp Tempura

Crunchy Shrimp  
A- Tan Roll  
Tuna  
Yellowtail Scallion

**Sushi Lunch** 15

*Tuna roll, california roll, tuna, salmon, white fish and shrimp nigiri*

**Sushi Moraiwase** 12

*California roll, tuna, salmon, white fish and shrimp nigiri*

**Chirashi** Assorted of sashimi on a bed of rice 16

**Sashimi Lunch** Assorted of raw fish 16

**Spicy Tuna Ju** Chopped tuna tartar w/ avacado 15

**A -Tan Tray** 20

*Tuna, salmon, yellowtail sashimi (2 pcs ea.) tuna, salmon, yellowtail, shrimp nigiri & crunchy crab roll*

**Una Ju (BBQ Eel)** 13

*Grilled fillet of fresh water eel served on a bed of rice*

# LUNCH

11:00 am - 2:30 pm

Served with miso soup, clear soup or house salad

\* Substitute for egg drop, hot and sour soup  
or wonton soup for \$1

## KITCHEN

(served with rice)

<b>Salmon Teriyaki</b>	<b>13</b>
<i>Grilled salmon with sauteed vegetable &amp; teriyaki sauce</i>	
<b>Chicken Teriyaki</b>	<b>9</b>
<i>Chicken breast sauteed with vegetable in a teriyaki sauce</i>	
<b>Beef Teriyaki</b>	<b>11</b>
<i>Beef sauteed with vegetable in a teriyaki sauce</i>	
<b>Shrimp Teriyaki</b>	<b>10</b>
<i>Shrimp sauteed with vegetable in a teriyaki sauce</i>	
<b>Vegetable teriyaki</b>	<b>8</b>
<i>Sauteed vegetable in a teriyaki sauce</i>	
<b>Vegetable Tempura</b>	<b>7</b>
<i>Deep fry vegetables</i>	
<b>Shrimp Tempura</b>	<b>11</b>
<i>Deep fry shrimp and vegetables</i>	
<b>Seafood Tempura</b>	<b>13</b>
<i>Deep fry crabstick, shrimp, scallop, calamari &amp; vegetables</i>	
<b>Japanese Style Curry</b>	<b>11</b>
<i>Choice of chicken or shrimp served on a bed of rice with spicy Japanese curry</i>	
<b>Chicken Katsu</b>	<b>9</b>
<i>Panko crusted chicken breast</i>	
<b>Tonkatsu</b>	<b>9</b>
<i>Panko crusted pork tenderloin</i>	
<b>Ten - Ju</b>	<b>9</b>
<i>Shrimp and vegetable tempura on a bowl of rice in a reduced eel sauce</i>	
<b>General Tso's Chicken</b>	<b>9</b>
<i>Deep fried chicken pieces, re-stir fired w/ house special sauce</i>	



# APPETIZER

## SUSHI BAR

### **Nigiri Sushi** 15

*The chef's choice of 7 pieces of sliced raw fish served over rice*

### **A Tan Crab Cake** 12

*Jumbo lump crab w/ miso dressing & reduced sweet soy*

### **New Style Sashimi** 15

*Thinly sliced yellowtail or tuna w/ ponzu sauce topped with sliced jalapenos*

### **Dyno Avocado** 10

*Spicy crawfish w/ crab mix, chopped jalapeno w/ miso dressing & citrus mayo served on a seasonal avocado*

### **Baked Mussels (5 pcs)** 7

### **Crunchy lobster tower** 16

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

### **Crunchy tuna tower** 17

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

### **Tuna Bon Bon** 12

*Spicy tuna wrapped w/ avocado & crunchies served with eel sauce & spicy mayo*

### **Baked Salmon** 9

*Baked salmon with crab mix, served with avocado & eel sauce*

**18% gratuity added to parties of 5 or more**  
**No substitutions on any combinations**  
**Please inform your server of any food allergies**





## APPETIZER



## KITCHEN

<b>Fresh Shrimp Spring Roll</b>	<b>6</b>
<i>Shrimp, cilantro, rice noodles &amp; cucumbers, wrapped in a rice paper, served w/ special peanut sauce (2 pcs)</i>	
<b>Edamame</b>	<b>4</b>
<i>Boiled soy bean served with sea salt</i>	
<b>Spicy Edamame</b>	<b>5</b>
<b>Garlic Edamame</b>	<b>5</b>
<b>Golden Spring Rolls w. Vegetable (5pcs)</b>	<b>5</b>
<i>Golden spring rolls with cabbage, carrots, onions, celery</i>	
<b>Gyoza</b>	<b>5</b>
<i>Pan fried pork dumplings (6 pcs)</i>	
<b>A Tan Puffs</b>	<b>5</b>
<i>A creamy crab combination wrapped in a wonton and fried to create a delicious crispy treat</i>	
<b>Fried Softshell crab</b>	<b>8</b>
<i>Lightly battered softshell crab server with ponzu sauce</i>	
<b>Fried Oysters</b>	<b>7</b>
<i>Lightly battered fried oysters served with tonkatsu sauce</i>	
<b>Fried Sweet Potatoes</b>	<b>5</b>
<b>Fried Squid Leg</b>	<b>8</b>
<i>Lightly battered squid served with spicy mayo</i>	
<b>Fried Tofu</b>	<b>5</b>
<i>Batter tofu is fried and served with tempura sauce, green onion &amp; bonito flakes</i>	
<b>Hot Rock</b>	<b>22</b>
<i>Thinly sliced seasonal tenderloin served on a hot rock (wagyu beef) 10-15 min prep</i>	
<b>Thai Spicy Crunchy Shrimp</b>	<b>9</b>
<i>Shrimp deep fried with special thai seasonings, served in a glass goblet with a layer of sauce and vegetable</i>	
<b>Spicy seared tuna wonton</b>	<b>10</b>
<i>Wonton skins are fried to a crispy then topped with spicy tuna, the tuna is finished with a torch to created a light char</i>	
<b>Grilled yellowtail cheek</b>	<b>12</b>
<i>Grilled marinated yellowtail cheek</i>	
<b>Chicken teriyaki</b>	<b>8</b>
<i>Choice cuts of chicken teriyaki seasoned and served</i>	



# SPECIAL ROLLS

<b>B Cowboys</b> Shrimp tempura, crab, cucumber in roll, w/ spicy crawfish & house sauce outside, eel sauce, spicy mayo	15	
<b>Hot Summer</b> cr, cheese, jal, crunchies & spicy crawfish w/ crab mix on thin sliced cucumber, spicy mayo	14	
<b>House Cucumber</b> Crab meat, avocado & masago in slices of cucumber, pouzu sauce, mayo	7	
<b>Dynamite</b> Salmon, tuna, yellowtail, mayo, masago, cucumber all rolled & topped w/ spicy mayo	12	
<b>Spider</b> Soft shell crab fried & rolled	10	
<b>Rainbow</b> CA roll topped w/ three types of fish	12	
<b>B Pacific</b> Spicy crawfish, masago, shrimp, crab, cucumber topped w/ avocado & mango sauce	15	
<b>Caterpillar</b> Eel and cucumber roll w/ layer of avocado on top w/ eel sauce	10	
<b>River City</b> CA roll w/ layer of fresh salmon on top then seared	11	
<b>B Spurs</b> Soft shell crab, cucumber w/ fried white fish on top in house sauce & eel sauce	16	
<b>Arctic</b> Smoked salmon & cream cheese inside, shrimp on top w/ sweet & spicy sauce	11	
<b>The Texan</b> Spicy tuna & cucumber inside, tuna on top w/ sweet chili sauce	13	
<b>Hotategai</b> Spicy crawfish inside, crab & scallop on top	12	
<b>B Moccasin</b> Cream cheese, masago, crunchy, crab, cucumber & eel, eel sauce	14	
<b>Cherry Blossom</b> Flower shaped roll w/ salmon & avocado center & a tuna outer layer, eel sauce	12	
<b>Oyishi</b> Spicy tuna & cucumber inside topped w/ salmon, avocado	11	
<b>B Canyon</b> Shrimp tempura, cucumber, mango, spicy crawfish, w/ house sauce, eel sauce, spicy mayo	14	
<b>Common Street</b> Spicy crunchy tuna w/ white tuna on top	13	
<b>Memphis</b> Shrimp tempura & cucumber inside, crab on top with eel sauce, house sauce	11	
<b>B Red bird</b> Shrimp tempura, spicy tuna, & cucumber inside crab on the top with eel sauce, house sauce	17	
<b>New Braunfels</b> Spicy crawfish & crunchy inside seared white tuna on top	12	
<b>Nashville</b> Spicy crawfish, seared seasoned tuna on top	12	

<b>Centipede</b> Crunchy tuna topped w/ avocado and sweet soy	11	
<b>Crunchy spicy tuna</b> Crunchy spicy tuna topped w/ tuna & spicy mayo	14	
<b>B Dark Rainbow</b> Shrimp tempura, crab mix, avocado topped w/ tuna, yellowtail, eel, salmon w/house sauce & eel sauce	18	
<b>Dynamite Eel</b> Spicy crunchy eel topped w/ eel, eel sauce	13	
<b>Fire</b> Hot & Sweet crunchy crab inside topped w/ shrimp tempura & fire sauce	10	
<b>Rocket</b> Smoke salmon shrimp tempura & spicy mayo	10	
<b>Hawaiian</b> Crab mix, pineapple, cream cheese topped w/ shrimp tempura, eel sauce	11	
<b>B Louisiana</b> Softshell crab, topped w/ spicy crawfish & house sauce, cucumber, spicy mayo, and hot & sweet sauce, house sauce	17	
<b>Mimi</b> Crab Mix, apple, shrimp tempura topped w/ avocado & sweet soy (eel sauce)	10	
<b>Poplar</b> Crunchy tuna topped w/ shrimp tempura & hot & sweet sauce & sweet soy	13	
<b>Rainbow 13</b> Tuna, Cucumber, spicy mayo topped w/ tuna, yellowtail, salmon & fire sauce	13	
<b>Rainbow Crawfish</b> Rainbow roll topped w/ spicy crawfish & house sauce & spicy mayo	14	
<b>Gruene</b> Hot and sweet crunchy crab mix topped w/ steam shrimp & house sauce	10	
<b>Red Dragon</b> Crunchy crab topped w/ tuna & spicy mayo	12	
<b>Red Spider</b> Soft shell crab topped w/ tuna, cucumber & hot & sweet sauce	14	
<b>Snow White</b> Crunchy white tuna topped w/white tuna & citrus mayo	12	
<b>B McQueeney</b> Shrimp tempura, spicy tuna, cream cheese jarlapeno, w/ avocado & spicy orange sauce + crunchy, spicy mayo	18	
<b>B Avalanche</b> Cream cheese, crunchy blue crab topped w/ fresh salmon, smoked salmon	18	
<b>B Sakura</b> Shrimp tempura, cucumber, eel topped w/ crunchy blue crab mix & masago, eel sauce	18	
<b>Godzilla</b> Crab, cucumber, masago, avocado, mayo, shrimp tempura, eel w/ sweet soy	11	
<b>Disco</b> Spicy Crunchy shrimp topped w/ tuna, salmon, yellowtail w/ house sauce & sweet soy	14	