



HUNAN CHINESE RESTAURANT

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DINNER MENU

118 Second Street
Coralville, Iowa 52241

(319) 338-8885



WELCOME

“The enjoyment of a gourmet feast is a heavenly pleasure.”

Welcome to the Hunan. We have been providing the Iowa City-Coralville area with high-quality, expertly prepared and delicious Chinese cuisine for more than 30 years. We have dine-in services along with a Lunch Buffet and Dinner Menu. We also have large party and banquet facilities perfect for your large events!

We also offer take-out and delivery services. We are delighted to share with you the four distinct styles of Chinese cooking: Hunan-Szechuan, Shanghai, Mandarin and Cantonese. These elegant cuisines evolved out of what were distinctly regional cooking styles that have more recently become known as “Chinese Cuisine.” Each dish we serve is carefully prepared with select ingredients and spices to ensure perfect harmony between colors, aroma and flavor.

If you have any special requests, our chefs will be happy to accommodate your tastes, please feel free to ask.

-The Hunan

« House Specialties »

Two Delight

Fresh shrimp and scallop stir-fried with broccoli. \$ 10.65

*Hot Braised Shrimp

Breaded shrimp cooked in a special hot garlic sauce. \$ 9.95

Four Seasons Delight

Choice beef, fresh shrimp, lobster meat and chicken white meat sautéed with mushrooms, bamboo shoots & Chinese vegetables. \$11.25

Happy Family

Shrimp, scallop and lobster meat sautéed with vegetables. \$11.25

*Chow Har Lok

Broiled shrimp and onions stir-fried with tomato sauce and touch of hot sauce. \$10.25

*Spicy Chicken and Shrimp

Diced chicken and shrimp sautéed with peanuts and select Chinese vegetables. \$9.65

Hot Plate Beef

Tender beef with onions, green onions, and broccoli prepared in rice wine and oyster sauce served on a red-hot sizzling plate. \$9.65

Yan Far Gai Prawn

Stir-fried vegetables (broccoli, pea pods, bamboo shoots and water chestnuts) prepared with white meat chicken and shrimp in a light sauce. \$9.65

Triple Dragon

A Joyful harmony of chicken, beef and shrimp with garden vegetables sautéed in a special house sauce. \$10.75

Chicken With Black Mushrooms

White meat chicken sautéed with Chinese black mushrooms and vegetables in Oyster sauce. \$10.75

Shrimp Sizzling Rice

Fresh shrimp sautéed with vegetables, served on a bed on sizzling rice. \$10.75

**Hot & Spicy*

Appetizers

Egg Rolls

Ground pork and vegetables seasoned with Five Spices and wrapped in a dough shell, deep-fried. Two per order \$ 2.75

Vegetable Egg Rolls

Vegetables seasoned with Five Spices and wrapped in a dough shell, deep-fried. Two per order \$ 2.75

Fried Wontons

This fried appetizer dates from 206 B.C. Six per order \$ 2.45

Rumaki

A Hawaiian dish in origin. Chicken & water chestnuts wrapped in bacon, deep fried. Four per order \$ 2.75

Pot-Stickers

Fried dumplings ("Jiaozi") of ground seasoned pork and vegetable filling wrapped into a thinly rolled piece of dough, which is then sealed by pressing the edges together. Six per order \$ 4.25

Steamed Pot-Stickers

Steamed dumplings ("Jiaozi") of ground seasoned pork and vegetable filling wrapped into a thinly rolled piece of dough, which is then sealed by pressing the edges together. Six per order \$ 4.25

B.B.Q. Chicken Wings

Chicken wing drumlets fried and coated with a seared chilli-garlic sauce. Six per order \$ 4.25

Fried Crabmeat Wontons

One of our most popular dishes. An updated version of a wonton, fried crispy flattened dumplings filed with crabmeat and cream cheese. Six per order \$ 4.15

Beef Kabobs

Slices of beef and vegetables on a skewer, deep-fried. Four per order \$ 4.50

Combination "Po-Po" Platter

A selection of our most popular appetizers: Egg Rolls, Rumaki, Fried Wontons, Crabmeat Wontons, B.B.Q. Chicken Wings, and Beef Kabobs \$ 8.15

Soups

Wonton Soup

A light chicken stock-based soup with wonton dumplings and vegetables. Small \$ 2.25 Large \$ 3.95

Chicken Egg Drop Soup

A heartier chicken soup that is finished by adding a thin stream of beaten eggs to the boiling broth, creating thin, silken strands of cooked egg that float in the soup with peas, carrots and mushrooms. Small \$ 1.95 Large \$ 3.55

Vegetable Soup with Bean Curd (Tofu)

A light vegetable stock-based soup with vegetables and tofu. Small \$ 1.95 Large \$ 3.55

*Hot & Sour Soup

A Mandarin & Szechuan regional traditional soup. A dark broth with silken egg, pork strips, tofu, wood ear with chilli, white pepper and vinegar. Small \$ 2.45 Large \$ 4.05

Chicken Sizzling Rice Soup

A light chicken stock-based soup with chicken and vegetables topped with a sizzling crisp rice cake.

Small \$ 2.65 Large \$ 4.25

Shrimp Sizzling Rice Soup

A light chicken stock-based soup with shrimp and vegetables topped with a sizzling crisp rice cake.

Small \$ 3.25 Large \$ 4.85

Fried Rice

Fried rice, which originated in Yanchow province in lower Yangtze country is a versatile dish which combines cooked rice, onions, soy sauce, eggs, and just about any other ingredient. In our Cantonese version, we wok-fry ingredients together.

Beef \$ 6.35

Pork \$ 6.35

Chicken \$ 6.35

B.B.Q. Pork \$ 6.65

Shrimp \$ 6.65

Yang Chow (Chicken, Beef and Shrimp) \$ 7.15

Vegetable \$ 6.35

•All dishes can be prepared mild or hot & spicy

« Set Dinners & Feasts »

Imperial Feasts

Feast for 2

\$25.00

Egg Rolls
Shrimp Sizzling Rice Soup
Crabmeat Wontons
Sweet & Sour Shrimp
Triple Dragon
Dessert

Feast for 3

\$37.50

Egg Rolls
Shrimp Sizzling Rice Soup
Crabmeat Wontons
Sweet & Sour Shrimp
Triple Dragon
Yan Far Gai Prawn
Dessert

Feast for 4

\$50.00

Egg Rolls
Shrimp Sizzling Rice Soup
Crabmeat Wontons
Sweet & Sour Shrimp
Triple Dragon
Yan Far Gai Prawn
Happy Family
Dessert

Feast for 5

\$62.50

Added: Buddha's Delight

Feast for 6

\$75.00

Added: *Hunan Pork

Family Dinners

Dinner for 2

\$21.00

Egg Rolls
Chicken Sizzling Rice Soup
B.B.Q. Chicken Wings
Almond Chicken
Sweet & Sour Pork
Dessert

Dinner for 3

\$31.50

Egg Rolls
Chicken Sizzling Rice Soup
B.B.Q. Chicken Wings
Almond Chicken
Sweet & Sour Pork
Broccoli Beef
Dessert

Dinner for 4

\$42.00

Egg Rolls
Chicken Sizzling Rice Soup
B.B.Q. Chicken Wings
Almond Chicken
Sweet & Sour Pork
Broccoli Beef
Shrimp with Cashew Nuts
Dessert

Dinner for 5

\$52.50

Added: Deluxe House Vegetables

Dinner for 6

\$63.00

Added: Hot Braised Chicken

Dinner for 7

\$73.50

Added: *Twice Cooked Pork

Dinner for 8

\$84.00

Added: Happy Family

Extra Serving \$ 7.00 Please Only One substitution on All Dinners and Feasts

Special Banquet Menu Available with Advanced Notice All dishes can be prepared mild or hot & spicy

The joy of eating is given importance in Chinese culture. Traditionally, entertaining took place at restaurants instead of the home, often in private banquet rooms with friends and family gathered a round table - not a rectangular one as in the West. One of the most famous banquets ever documented in Chinese history took place during the Qing Dynasty. This Imperial Feast consisted of at least 108 unique dishes from the Manchu and Han cuisines, and it was only reserved and intended for the emperor and his court. The meal was held for three whole days, across six banquet halls.

Beef

*Hunan Beef

Slices of beef with baby corn, green peppers and vegetables all sautéed in a spicy hot sauce. \$ 9.65

Ming's Beef

Tender slices of beef marinated in our special marinade, served on a bed of crispy rice sticks. \$ 8.75

Garlic Beef

Strips of beef mixed with vegetables cooked in a succulent garlic sauce. \$ 8.65

Mu Shu Beef

Shredded beef sautéed with vegetables and eggs, all served with Chinese pancakes and plum sauce. Mu Shu was first popular in the Shandon province of China and made its way to the U.S. in the 1960s. \$ 8.95

Mongolian Beef

Tender beef slices cooked with onions and green onions, served on a bed of rice sticks. Our most popular dish. \$ 8.95

Broccoli Beef

Strips of beef cooked with fresh broccoli. \$8.65

*Kun Po Beef

Tender beef prepared with diced vegetables, all topped with toasted peanuts and Szechuan peppers. \$ 8.75

Beef with Pea Pods

Tender beef sautéed with onions, bamboo shoots and fresh pea pods \$ 8.85

*Orange Beef

Crunchy slices of beef sautéed with orange peel, onions and hot peppers in a well-balanced spicy and sour sauce. \$ 9.05

*Sesame Beef

Crunchy slices of beef sautéed with broccoli, onions and sesame seeds in a special house sauce. \$ 9.05

Pepper Steak

Slices of choice beef blended with green peppers and onions served in a brown sauce \$ 8.65

Beef Bok Choy

Tender beef cooked with Chinese bok choy and oyster sauce. \$ 8.65

*Szechuan Beef

Marinated beef sautéed in hot garlic sauce of extra-hot Szechuan chilli peppers with onions. \$ 8.95



Pork

*Hunan Pork

Slices of roast pork with baby corn, green peppers and vegetables all sautéed in a spicy hot sauce. \$ 8.95

Mu Shu Pork

Shredded pork sautéed with vegetables and eggs, all served with Chinese pancakes and plum sauce. Mu Shu was first popular in the Shandon province of China and made its way to the U.S. in the 1960s. \$ 8.95

Mongolian Pork

Tender pork slices cooked with onions and green onions, served on a bed of rice sticks. Our most popular dish. \$ 8.95

Pork with Broccoli

Tender pork cooked with fresh broccoli. \$8.65

*Hot Braised Pork

Breaded pork prepared in a balanced spicy and sweet chilli sauce. \$ 8.85

Pork With Pea Pods

Tender pork sautéed with onions, bamboo shoots and fresh pea pods \$ 8.85

*Spicy Bean Curd

Bean curd and pork strips blended in a hot pepper sauce. \$ 8.45

*Shredded Pork with Bean Sauce

Shredded pork strips and vegetables stir-fried in a hot Chinese bean sauce. \$ 8.85

*Twice Cooked Pork

Roast pork stir-fried with vegetables and a hot sauce. A very popular dish from the Szechuan province that was first made especially for the Qianlong Emperor in the 1700s. \$ 8.85

*Szechuan Style Pork

Tender pork cooked with water chestnuts and wood ears, blended with a hot Szechuan pepper sauce. \$8.85

Pork with Bok Choy

Tender pork cooked with Chinese bok choy and oyster sauce. \$8.65

Pork with Cashew Nuts

Tender pork prepared with Chinese vegetables and topped with toasted cashew nuts. \$8.65

*Hot & Spicy

Poultry

*Kun Po Chicken

Diced chicken and vegetables sautéed in a special hot sauce, topped with peanuts and Szechuan peppers. The dish comes from Szechuan cuisine and is named after Ding Baozhen (1820–1886), a late Qing Dynasty official. Born in Guizhou, Ding served as head of Shandong province and later as governor of Sichuan province. His title was Gong Bao, or palatial guardian. The name “Kung Pao” chicken is derived from this title. \$ 8.65

Chicken with Almonds or Cashew Nuts

Diced chicken and vegetables, topped with toasted almonds or cashew nuts. \$ 8.65

Garlic Chicken

Diced chicken, celery, mushrooms, and water chestnuts sautéed in a delicious garlic sauce. \$ 8.65

Snow White Chicken

White chicken delicately prepared with mushrooms and garden vegetables, all cooked in a white sauce. \$ 8.75

Moo Goo Gai Pan

Sliced white chicken meat cooked with bok choy and mushrooms in a brown sauce. \$ 8.75

Mu Shu Chicken

Shredded chicken sautéed with vegetables and eggs, all served with Chinese pancakes and plum sauce. Mu Shu was first popular in the Shandong province of China and made its way to the U.S. in the 1960s. \$ 8.95

Chicken with Pea Pods

Tender chicken sautéed with onions, bamboo shoots and fresh pea pods. \$ 8.85

Chicken with Broccoli

Chicken sautéed with fresh crisp broccoli and onions, cooked in a brown sauce. \$ 8.65

Chicken with Pineapple

Chicken cooked with tomatoes and pineapples that will tempt your appetite. \$ 8.65

*Sesame Chicken

Crunchy slices of chicken sautéed with sesame seeds in a house special sauce. \$ 8.85

*Hot Braised Chicken

Breaded chicken with peas & carrots and onions braised in a hot sauce. \$ 8.85

*Orange Chicken

Crunchy slices of chicken sautéed with orange peel, hot peppers, and onions in a spicy and sour sauce. \$ 8.85

*Lemon Chicken

Breaded chicken in a zesty and tasty lemon sauce with onions. \$ 8.85

Mongolian Chicken

Chicken white meat sautéed with onions and green onions, served on a bed of rice sticks. \$ 8.95

Chicken with Vegetables

Chicken sautéed with mixed fresh vegetables and brown sauce. \$ 8.75

*Szechuan Chicken

Strips of chicken prepared with water chestnuts and wood ears in a special extra-hot Szechuan chilli peppers. \$ 8.95

*Hunan Chicken

White meat chicken sautéed with peapods, green onions and straw mushrooms in a house special hot sauce. \$ 9.65

*General Tso's Chicken

Breaded chicken cooked with a house special hot and garlic sauce. The origins of this dish are debated with some saying that General Tso's wife invented the dish and served it for him and his officers during the Qing Dynasty while others say that the dish came from New York in the late 1970s. In any case, enjoy our version of it. \$ 8.85



Hot Pots

This ancient style of cooking food in unglazed clay pots creates a flavorful, tender and moist dish.

Beef Brisket Hot Pot

Beef brisket and garden vegetables cooked in a stew style. \$ 9.25

Subgum Bean Curd Hot Pot

Bean curd and Chinese vegetables cooked in stew style. \$ 8.85

*Curry Beef Hot Pot

Tender beef and vegetables cooked in a special house curry sauce. \$ 8.75

*Curry Chicken Hot Pot

Chicken and vegetables cooked in a special house curry sauce. \$ 8.75

*Curry Vegetable Hot Pot

Select vegetables cooked in a hot savory curry sauce. \$ 8.75

*Hot & Spicy

Shrimp

Shrimp with Broccoli

Broiled shrimp cooked with fresh broccoli and onions. \$ 8.95

Mu Shu Shrimp

Tasty shrimp prepared with vegetables and eggs, served with Chinese pancakes and plum sauce. \$ 9.15

Snow White Shrimp

Fresh shrimp cooked with mushrooms and a mix of garden vegetables. \$ 9.15

*Fish Flavored Shrimp

Fresh shrimp with water chestnuts in a spicy hot and sour sauce. \$ 9.15

Shrimp with Lobster Sauce

Broiled shrimp prepared with peas & carrots, and mushrooms, all blended in a special house sauce. \$ 9.15

Shrimp with Pea Pods

Fresh shrimp cooked with onions, bamboo shoots and fresh pea pods. \$ 9.15

Shrimp with Cashew Nuts

Fresh shrimp prepared with fresh vegetables and topped with toasted cashew nuts. \$ 8.95

*Hunan Shrimp

Fresh shrimp with pea pods, baby corn, green peppers and straw mushrooms sautéed in a special hot sauce. \$ 9.95

*Kun Po Shrimp

Fresh shrimp and diced vegetables sautéed in a hot sauce, topped with peanuts and red peppers. \$ 9.95



Vegetables

Mongolian Vegetables

Tender vegetables in a delicious Mongolian sauce, served on a bed of rice sticks. \$ 8.75

Buddha's Delight

Exotic Chinese straw mushrooms, fried bean curd and baby corn mixed with vegetables—all sautéed in a brown sauce. \$ 8.75

Deluxe House Vegetables

Combination of fresh garden vegetables sautéed in a brown sauce. \$ 8.45

Bean Curd Country Style

Slightly browned bean curd mixed with vegetables. \$ 8.45

Vegetable Delight

Fresh vegetables cooked in a special house sauce and served on a bed of sizzling rice. \$ 8.45

Mu Shu Vegetables

Fresh vegetables and eggs served with Chinese pancakes and plum sauce \$ 8.95

*Kun Po Bean Curd \$ 8.65

*Szechuan Bean Curd \$ 8.65

Chinese Black Mushrooms with Bok Choy \$9.25

Sweet & Sour

Traditionally, this dish combines the “five flavors” - sweet, sour, salty, pungent, and bitter - of classical Chinese cooking, but always with the intent of retaining a balance among the flavors. It was thought to have originated from the Hunan province, although it was not well-liked in the rest of China. Cantonese cooking refined the dish to suit Western tastes and it has been popular ever since. Our version consists of breaded meat, fried and then mixed with vegetables and our house sweet and sour sauce.

Pork \$ 8.45

Chicken \$ 8.45

Shrimp \$ 8.95

Subgum (Combination) \$ 8.95

*Hot & Spicy

Traditional Soup Noodles

Chinese noodles are an important part of most regional cuisines and date from 25 A.D. Chinese soup noodles are a light, yet hearty dish first made popular during the Tang Dynasty (618 A.D. - 907 A.D.). We cook noodles in a broth and combine with the following:

Vegetarian	\$8.15
Beef	\$8.15
Pork	\$8.15
Chicken	\$8.15
Shrimp	\$8.55
B.B.Q. Pork	\$8.55
Combination	\$8.75

Egg Foo Young

Bean sprouts and eggs shaped into round patties, deep fried and served with gravy.

Roast Pork	\$ 8.25
Pork	\$ 7.95
Shrimp	\$ 8.25
Chicken	\$ 7.95
Beef	\$ 7.95
Vegetable	\$ 7.95

Chow Mein & Lo Mein

A basic staple of Chinese cuisine along with white rice. Chow Mein are noodles that pan-fried and crispier while Lo Mein noodles are not pan-fried.

Beef	\$ 8.15
Pork	\$ 8.15
Chicken	\$ 8.15
Shrimp	\$ 8.55
Hunan (Chicken, Beef & Shrimp)	\$ 8.75
Vegetable	\$ 8.15

« Beverages, Desserts & Side Orders »

Soft Drink	\$ 1.75
Milk	\$ 1.75
Coffee	\$ 1.75

Aromatic Chinese Jasmine Tea (per pot)

This tea comes from the delicate Jasmine flower, which opens only at night during the full moon and is plucked in the morning when the tiny petals are tightly closed. Tea has been consumed in China since at least 350 B.C., if not earlier, and has been an important part of Chinese culture, even being designated as the state currency and used as cash during history. \$ 1.75

Fried Ice Cream

A scoop of ice cream wrapped in bread, deep-fried in hot oil until golden brown. \$ 3.50

Sesame & Honey Crisp Chip \$ 2.75

Ice Cream \$ 1.75

Crispy Noodles \$.75

Extra Steamed White Rice \$ 1.50

Extra Fortune Cookie \$.20

Almond Cookie \$.35

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