

235 DEKALB AVE
BROOKLYN



Est 2005
380 BROOME ST.
LITTLE ITALY



Lu Anne's

WILD GINGER

ALL-ASIAN 野姜 VEGAN

112 SMITH ST
BOERUM HILL



676 FRANKLIN AVE
BROOKLYN

Small Plates

Stuffed Fried Wonton 9

Tapioca Cheddar, Spinach., Mango Dip

Stuffed Tofu Skin Wraps 9.5

Crispy & Deep Fried, Mushrooms, Veg & Tofu
Red Cocktail Dip

Curry Samosas 9.5

House-Made Pastries w/ Mint Chutney Dip

Scallion Pancakes 8.5

Topped w/Hoisin Plum Sauce
& Homemade Mango Salsa

Dumplings 8.5

Steamed or Pan-Fried, Minced Veg & Soy

Crispy Soy 9

Panko-Breaded, Deep-Fried Nuggets, Plum Sauce

Spring Rolls 6

Deep Fried & Stuffed w/Garlicky Minced Veg

Mixed Tempura 9

Pumpkin, Broccoli, Beets & Lotus Root
w/Mint Satay Dip

Pumpkin 7

Kabocha Pumpkin, White Beans, Yam
Onion, Cilantro Garnish

Coconut Silken Tofu 10

Deep Fried in Waterchestnut Flour,
w /Coconut Cream

Grilled Miso Eggplant 10

In Miso Sauce Garnished w/
Mushrooms, Onions, and Bell Peppers

BBQ Seitan Skewers 9

Tender Grilled Seitan in Satay Sauce w/Bell Peppers & Onions

Green-Tea Noodles 9

Tossed Cold in Sesame Peanut Dressing

Summer Rolls 9

Jicama, Basil Leaf, Carrots and Tofu, Hoisin Dip

Mango Avocado Rolls 9

In Rice Paper, w/Red Mango Dip

BBQ Satay Tempeh 9

Indonesian Soy-Cake, Diced and Grilled

Edamame 7

Steamed Soy Beans in the Pod, Salted

King-Oyster Mushrooms 10

Deep Fried. Salt, Peppers & Onions-Sauteed. Chile Mango Dip



Hot & Sour 6.5

Wood Ear, Bamboo Shoots
Silken Tofu, Scallions

Miso 6

Silken Tofu, Scallions, Seaweed, Mushrooms



Noodles 15

Yaki Stir Fry

Thick, White Udon, or Thin, Buckwheat Noodles
Shredded Veg, Fruity Brown Sautee
w/ Browned Tofu

Kimchee Yaki Udon

Spicy-Sauteed, w/Basil-Ginger Soy, Onions & Scallion, Mushrooms

Singapore-Style Mei Fun

Curry-Sauteed Angel Hair Rice Noodles, w/Seafood-
Vegetable Cake, Peppers & Mushrooms

Red Curry Ramen

Baby Bok Choy, Pickled Daikon, Bean Sprouts, Spicy Bamboo Shoots
Grilled Seitan

Ginger Miso Ramen

Baby Bok Choy, Grilled Seitan, Onions, Bean Sprouts, Fresh Ginger, Pickled Radish, Spicy Bamboo Shoots

Jap Chae

Sweet Potato Noodles, Sesame-Sauteed w/
Spinach, Mushrooms, Peppers & Scallions,
Soy Protein

Pad-Thai

Spicy Sauteed w/Browned Tofu, Scallions & Carrots
Garnished w/ Crushed Peanuts & Bean Sprouts

Big Miso-Noodle Soup

Udon, Buckwheat Soba, or Angel Hair Rice Noodles
w/ Tofu, Sprouts, Seaweed & Spinach

Pho

Basil Soy Protein, Shiitake Mushrooms,
Baby Bok Choy, Bean Sprouts, in Mushroom Broth
w/Fresh Basil Leaf & Lime

Rice

Rice Bowls

Noodle Salads

Tempeh Pumpkin Seaweed 16

BBQ Tempeh, Kabocha, Hijiki & Mixed Seaweed, Adzuki Beans, Brown Rice, Lemon Ginger Tahini

House Bibimbap 17

Coconut-Rice Bowl Topped w/ Mango Salsa,
Seitan, Avocado, Spinach, Green & Black
Seaweed, Adzuki Beans & Kimchee
Sesame-Peanut & Kimchee Dressings

Macro Bowl 16

Kale, Steamed Kabocha Pumpkin,
Adzuki Beans, Broccoli, Carrots, Soft Tofu
Mint Chutney Dressing

Kimchee Pumpkin Gumbo 15

Pumpkin Puree, Rice, Spiced Cabbage,
Avocado & Cilantro Garnish

Bo Bun Noodle Salad Bowl 16

Seitan, Shiitake, Rice Vermicelli, Mixed Greens
Bean Sprouts, Carrots & Peanut Garnish. Cilantro & Mint Leaf
Sweet, Light-Spicy Nuoc Cham Sauce

Spicy Soba & Kale Bowl 15

Spicy Soba w/ Silken Tofu, Sesame-Peanut Dressing
& Kimchee Sauce

Kale Avocado Shitake Bowl 16

W/Soy Medallions, Marinated Shiitake & Adzuki Beans on Rice
Citrus-Miso Dressing

Pineapple Fried Rice 15

Brown Rice Sauteed w/Sunflower Seeds, Gojiberries,
Broccoli, Browned Tofu. Topped w/ Avocado

Kimchee Fried Rice 15

White Rice Sauteed w/Broccoli & Cabbage Kimchee, Sunflower
Seeds, Gojiberries, Browned Tofu. Topped w/ Avocado

Salads 15

Spinach Miso Citrus

Baby Spinach, Garnished w/Pine Nuts,
Alfalfa Sprouts, Dried Cranberries, Adzuki Beans,
Cherry Tomatoes, Kabocha Pumpkin, Tofu. Miso-Citrus Dressing

Mango Raw Thai

Shredded Mango, Jicama, Rubbed Kale,
Alfalfa Sprouts, Avocado & Almond Garnish. Mint Leaf
Cherry Tomatoes, Lemon-Ginger Tahini

Avocado Carrot Ginger

Kale, Adzuki Beans, Sunflower Seeds, Cherry Tomatoes,
Beets & Sprouts Garnish. Carrot Ginger Dressing

Watercress Salad

The Mineral-Rich Queen of Greens; w/Kale, /Silken Tofu,
Garnished w/Almonds, Avocado, Alfalfa Sprouts, Beets, Cherry
Tomatoes, Dried Cranberries. Sesame Peanut Dressing

LuAnne's Mix

Thin-Sliced Soy Medallions, Rubbed Kale, Sweet Potato, Garnished w/
Dried Cranberries, Cherry Tomatoes, w/ Beets, Alfalfa Sprouts. Lemon Ginger Tahini

Mixed Seaweed 10

Sesame- Marinated Green and Black Seaweed

House Hijiki 9

Sesame-Marinated Black Seaweed, w/Edamame

Mains

Savories

Stir Fried Prosperity Platter 16

Our House Garlic Brown Sauce: Firm Tofu, Broccoli, Lotus Root, Carrots, Sugar-Snap Peas, Zucchini

Seaside Soyfood 17

Soy Seafood, w/Oyster Mushrooms, Asparagus, Cauliflower & Sugar-Snap Peas in a White-Garlic Sautee

Sizzling Soy Cutlet Platter 18

Black-Bean Sauce, Dark & Garlic Rich, Broccoli, Stewed Tomatoes, Onions, Bamboo Shoots

Tofu & Sprouts Sesame Sautee 16

With Chives & Green Peppers

Black Pepper Seitan 18

Black Pepper Garlic Sauce
Dark Leafy, Crispy Chinese Broccoli, Shitake Garnish

Steamed Prosperity Platter 16

Firm Tofu, Broccoli, Cauliflower, Asparagus, Zucchini Carrots, Sugar Snap Peas, Lotus Root. House Brown Garlic Dip

Malaysian Curry Comfort Stew 17

Slow Cooked, Mild Yellow-Coconut Curry, Broccoli, Kabocha Pumpkin, Potatoes, Carrots Soy Medallions

Wraps & Dips

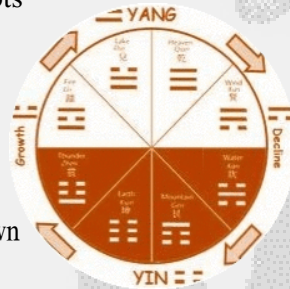
Moo Shu 16

Crepes Filled with Shredded Cabbage, Carrots, Snow Peas & Mushrooms, Hoisin-Plum Sauce Dip

Hot & Sweet

General Tsoy's Protein 18

Breaded Deep-Fried Paddies in a Spicy Brown Sautee, on Steamed Broccoli



Crispy Vegetable Medley 17

Diced, Sauteed Tofu, Jicama, Peppers, Onions, Mushrooms & Celery, Garnished w/ Pine Nuts & Wrapped in Boston Lettuce. Hoisin-Plum Sauce Dip

Orange Seitan 18

Breaded, Deep-Fried Paddies in a Spicy Orange Sautee, on Steamed Broccoli

Fruity & Savory

Mango Soy in Garlic Plum Sauce 17

Zucchini, Asparagus, Sugar Snap Peas, Peppers & Onions

Jade Shitake On Steamed Kale 17

Batter-Dipped & Deep Fried in a Fruity, Tart Sautee

Basil-Ginger Soy 17

Thick Marinated Cutlets w/ Zucchini, Asparagus, Bell Peppers

Eggplant in Garlic-Basil Sauce 16

On String Beans, Light-Spicy Sautee

Sweet & Sour Sesame Soy

Batter Dipped, Deep Fried Nuggets Sauteed w/ Broccoli, Cauliflower, Bell Peppers. Pineapple Garnish

Sweet-Citrus Soy On Kale 17

Fruity, Tangy, Peppery
Thick Crinkly Cutlets. Almond Garnish

Smoked Teryaki Seitan 18

Barbecue-Style, on a Bed of Sugar-Snap Peas

Tofu Teryaki Sizzling Platter 16

Tofu Strips on a Sizzling Bed of Onions & Bean Sprouts. W/Steamed Broccoli

Sides

Kimchee 7

Steamed Kabocha Pumpkin 7

Steamed Dark Leafy Greens: Kale, Spinach, Chinese Broccoli 8

Steamed Vegetables: Broccoli, Cauliflower, Asparagus Zucchini, Snap Peas, Lotus Root, Carrots 8

Salad of Dark Leafy Greens Carrot Ginger Dressing 7

Jasmine White Rice 3

Thai Black, Red and Brown Rice Blend 4

Wine

Red

Pinot Noir:FR- Dry, Light Bodied Burgundy, Raspberry and Cherry Notes. Smooth and Bright	13/46
Gamay:FR-Dry, Light Bodied Bright, Peppery, Mineral. Pair with Lighter Sauces	12/42
Cabernet Franc-FR Loire Chinon.Nose: Cherry and Berries. Notes of Blackcurrant, Tobacco and Raspberry	11/39
Cotes du Rhone-: FR- Dry, Medium Bodied. Grenache & Syrah Grapes. Black Fruit. Bold &Complex. Lively Acidity.Tangy Finish	12/42
Rioja: SP- Dry, Medium-Bodied  Smooth & Earthy. Dark Berries, Nutmeg & Plum. 100%Tempranillo	12/42
Chianti: IT- Dry, Medium-Bodied  Fruity, Soft Tannins. Complex Finish. Berries & Coffee.	48

White

Cotes du Rhone Blanc -FR Bright, Foral, Full of Complex Fruit.	12/42
Reisling-FR Light and Aromatic, w/ Hints of Apple, Pear, Lemon and Peach.	12/39
Bordeaux Blanc: FR- Dry Sauvignon Blanc & Semillon Grapes. Citrus & Floral, Long, Fruity Finish.	13/46
Rose: FR Dry Biodynamic: Domaine de Patience	13/46
Chenin Blanc: FR- Dry Mineral , Smooth, Aromatic, Plenty of Fruit and Acidity. Long Citrus Finish	12/42

Beer

White :	Allagash (ME)	8
Pale Ale:	Dale's/ Oskar Blues (SC)	7
Rice Lager :	Sapporo (Japan) (12 or 21 oz)	7/ 10
Helles Lager:	Von Trapp (VT)	7
Belgian Saison:	Sofie Goose Island (IL) Allagash (ME)	9
Hard Ginger:	Crabbie's (Scotland)	7
Pilsner :	Sixpoint Crisp (NY)	7
Belgian Tripel:	Victory Golden Monkey (PA)	8

Cider

EastCider Natural or Blood Orange	9
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Sake

Jyunmai: Shirakabe Gura	(12 oz)	BT	18
Nigori Unfiltered		BT	16
Hot Sake		LG	11
Sake Mojito	13		
Lychee Mojito		13	

Sweet & Aperitif

Plum Wine	10/36
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LuAnne's Loose Leaf Tea List

Fair Trade & Organic By Pot sm. 7 lg. 8

LC-Low Caffeine NC-No Caffeine

Chai NC

Rooibus NC

Peach-Ginger

Red Lavender Rose

Green LC

Genmai Cha
Jasmine Green
Kukicha Twig

Black

Blended Oolong

Blended Herbal

Chamomile Lemon NC
Ginger Peppermint Licorice NC
Lemon Ginger Rose NC
Moroccan Mint LC

Homemade Iced Drinks 5

Green Iced Tea

Hand-Squeezed Lemonade
Passionfruit Iced Tea

Passionfruit Lemonade
Thai Iced Tea or Coffee

Home-Brewed Ginger Ale

Lemon Ginger Ale

Mint Iced Tea

Mint-Lemonade

Juice

Water

Soda

Coffee

San Pellegrino Large	6
Coke, D. Coke, Seltzer	3
Poland Spring	2
Organic French Roast Coffee	3.5

Lunch Special *12.95*

Mon-Fri 12 -3:30 pm

includes miso soup or mixed green salad & a choice of spring roll or steamed pumpkin

with Mixed Thai Black, Red, Brown Rice *or* Jasmine White Rice

- L1. Sweet Citrus Soy Cutlets on Steamed Kale
- L2. Mango Soy in Garlic Plum Sauce Zucchini, Asparagus, Snap Peas, Peppers & Onions
- L3 Sweet & Sour Sesame Soy Broccoli, Cauliflower, Onions, Peppers
- L4. Smoked Teryaki Seitan on a Bed of Sugar-Snap Peas
- L5 Prosperity Platter Tofu & Mixed Vegetables Brown Garlic Sauce.

Stir Fried or Sauteed

with Jasmine White Rice

- L6 General Tsoy's Protein Soy, Broccoli
- L7 Malaysian Curry Stew Soy, Pumpkin, Broccoli Potatoes
- L8 Eggplant in Basil Garlic Sautee w/String Beans
- L9 Black Pepper Seitan Chinese Broccoli, Shitake Garnish
- L10 Basil Ginger Soy Zucchini, Asparagus, Red & Green Peppers

Noodles

- L13 Singapore- Style Curry Mei Fun Rice Noodles, Vegetable Seafood, Peppers & Onions
- L14 Yaki Soba Stir Fry Buckwheat Noodles, Tofu, Onions, Peppers, Fruity Brown Sautee
- L15 Cold Green- Tea Noodles Tossed in Sesame Peanut Dressing



LuAnne's Dessert List



Pie 7

Ask What's in Season!

Matcha Coconut Cheesecake 8
Gluten-Free

Raw Lime Yuzu Tart 8
Cashew- Fig-Pistachio-Carob Crust
Gluten-Free

Chocolate Bundt 8
Peanut-Butter Mousse Fill

Gluten-Free

Small Plates

Silken Coconut Tofu 10

Batter-Dipped ,Topped with Coconut Flakes, Mango Salsa, Sweet- Spicy Coconut Chutney

Grilled Miso Eggplant 10

Topped with Onions, White Mushrooms, Bell Peppers, Onions

Rice Paper Summer Rolls 9

A Tofu, Carrot, Jicama, Basil Leaf, Rice Noodles, Red Mango Sauce

Mango Avocado Rolls 9

B Mango, Avocado, Green Leaf, Beets, Red Mango Sauce

Edamame 7

Mixed Seaweed 10

Sesame-Marinated Hijiki and Wakame

House Hijiki w/ Edamame 9

Soups

Miso 6

Silken Tofu, Wakame Seaweed, Golden Mushrooms

Pumpkin 7

White Beans, Sweet Potato, Kabocha Pumpkin

Salads 15

Kale Carrot Ginger

w/Arugula, Adzuki Beans, Sunflower Seeds, Cherry Tomatoes, Roasted Walnuts. Carrot Ginger Dressing.

Mango Raw Thai

Rubbed Kale, Shredded Mango, Jicama, Avocado and Raw Almonds Garnished,
Cherry Tomato, Mint Leaf Garnish. Lemon Ginger Tahini Dressing

Watercress Salad

With/ Kale, Silken Tofu, Alfalfa Sprouts, Beets, Cherry Tomatoes, Dried Cranberries, Sesame Peanut Dressing

LuAnne's House Mixed

Firm Tofu , Diced Pumpkin , Roasted Pecans, Dried Cranberries, Lemon- Ginger Tahini

Baby Spinach Miso Citrus

w/ Kale, Silken Tofu, Alfalfa Sprouts, Beets, Cherry Tomatoes, Dried Cranberries, Miso Citrus Dressing

Bowls

House Bi-Bim Bap 17

Firm Tofu, Avocado, Hijiki & Wakame Seaweed, Adzuki Beans, Spinach,
Mango Salsa, and Kimchi, Spread Cool over a Black, & Red Thai Rice Mix. Sesame Peanut Dressing.
Mild Spicy Kimchee Sauce

Steamed Macro Bowl 16

Kale, Kabocha Pumpkin, Adzuki Beans, Black Seaweed, Broccoli, Silken Tofu, over a Black,& Red Thai Rice Mix.
Mint Chutney Dressing

Kale Avocado Shitake Bowl 16

Firm Tofu, Steamed Kale & Shiitake & Adzuki Beans, over a Black, & Red Thai Rice Mix.. Topped w/Avocado
Miso Citrus Dressing

Tempeh & Seaweed 16

Grilled Tempeh, Hijiki & Kale, Adzuki Beans, Kabocha Pumpkin over a Black,& Red Thai Rice Mix.
Lemon Ginger Tahini Dressing

Kimchee Pumpkin Gumbo 15

Spiced Cabbage, White Beans, Sweet Potato & Diced Tomato, in a Kabocha Puree with a Black,& Red Thai Rice Mix.
w/Avocado, Fresh Basil, Mint Leaf & Cilantro Garnish

Bò Bun Noodle Salad 15

Grilled Shitake Mushrooms, Rice Vermicelli over Shredded Lettuce w/ Bean Sprouts.
Sweet, Light-Spicy, Nuoc Cham Sauce

Noodles 15

Singapore Mai Fun Curry Noodles

Firm Tofu, Angel-Hair Rice Noodles, Shredded Snow Peas, Bell Peppers, Scallions , Onions

Jap Chae

Firm Tofu, Tamari and Sesame-oil sautéed with Sweet Potato Glass Noodles, Shredded Snow Peas, Bell Peppers, Scallions & Onions , Fresh Basil

Phô

Firm Tofu, Shiitake Mushrooms, Baby Bok Choy in Mushroom Broth
w/ Fresh Basil Leaf, Bean Sprouts, Cilantro and Fresh Lime

Big Miso Soup Bowl

Angel-Hair Rice Noodles, Firm Tofu, and Bean Sprouts & Spinach in a Light- Miso Broth

Red Curry Noodle Soup

Sweet Potato Noodles, Baby Bok Choy, Bean Sprouts, Pickled Cucumber, Spicy Bamboo Shoots.

Creamy Ginger Miso Soup

Mai Fun Noodles Fresh Ginger, Baby Bok Choy, Bean Sprouts, Pickled Cucumber,
Spicy Bamboo Shoots, Onions

Mains

General T'Soy's Tofu 18

Deep-Fried Firm Tofu in a Fruity, Spicy Sauté, over Steamed Broccoli

Orange Tempeh 18

Deep-Fried Tempeh in a Spicy Orange Sauté over Steamed Broccoli

Malaysian Curry Comfort Stew 17

Slow Cooked, Mild, Yellow-Coconut Curry, w/ Kabocha Pumpkin, Potatoes, Broccoli and Tofu

Prosperity Platter 16

Firmed Tofu, Broccoli, Cauliflower, Lotus Root, Carrots, Sugar Snap Peas, Zucchini, with Brown Tamari Garlic Sauce

Sweet & Sour Sesame Tempeh 17

With Cauliflower, Broccoli, Bell Peppers, Pineapple

Eggplant in Garlic Basil Sauce 16

w/String Beans

Moo Shu 16

Lettuce Wraps, Shredded Cabbage, Carrots, Snow Peas, Shitake Mushrooms,

Pineapple Fried Rice 15

Browned Tofu, Broccoli, in a Red & Black Thai Rice Blend, Topped w/Sunflower Seeds, Gojiberry, Avocado

Sides

Steamed Mixed Vegetables 8

Steamed Dark Leafy Greens 7

Steamed Kabocha Pumpkin 5

Jasmine White Rice 3

Red and Black Thai Rice Blend 4

Gluten-Free Dressings:

Red Cocktail

Sesame Peanut

Mint Chutney

Miso Sauce

Coconut Chutney

Lemon Ginger Tahini

Spring Roll Sauce

Nuoc Cham