

# ZHEN BANG

## NOODLE & SUSHI

### DIM SUM 點心類

|                                                              |     |
|--------------------------------------------------------------|-----|
| Pork & Cabbage Dumplings [4]<br>steamed or fried<br>豬肉鍋貼 蒸或煎 | 11. |
| Shrimp & Chive Dumplings [4]<br>steamed or fried<br>蝦肉鍋貼 蒸或煎 | 11. |
| Crispy Bacon Shrimp Roll [4]<br>煙肉蝦卷                         | 11. |
| Cream Cheese Crab Rangoon [4]<br>炸蟹角                         | 12. |
| Tempura Shrimp [3]<br>天麩羅蝦                                   | 12. |
| Steamed BBQ Pork Buns [3]<br>蒸叉燒包                            | 12. |
| Vegetable Spring Roll [2]<br>素菜春卷                            | 9.  |

### BBQ 燒味

|                           |     |
|---------------------------|-----|
| Half Roasted Duck 火鴨 (半只) | 42. |
| Char Siu Plate 叉燒         | 12. |

### SOUP 湯類

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| Hot & Sour 酸辣湯  | 8. |
| Wonton 雲吞湯<br>[pork & shrimp]                                                                      | 8. |

### FRIED RICE 炒飯類

|                                                     |     |
|-----------------------------------------------------|-----|
| [egg   peas   scallion]<br>Fried Rice 炒飯            |     |
| Beef   Chicken   Pork 牛肉   雞   或叉燒                  | 18. |
| Shrimp 蝦炒飯                                          | 20. |
| Vegetable 素菜炒飯                                      | 16. |
| Zhen Bang Seafood 珍品炒飯<br>[shrimp   scallop   crab] | 23. |
| Yang Chow 揚州炒飯<br>[shrimp   ham   roast pork]       | 20. |

### VEGETABLES 素食

|                                                    |     |
|----------------------------------------------------|-----|
| String Beans with Garlic 蒜蓉四季豆                     | 16. |
| Stir Fried Snow Pea Leaves [garlic]<br>蒜蓉豆苗        | 22. |
| Stir Fried Baby Chinese Broccoli [garlic]<br>蒜蓉唐芥蘭 | 20. |
| Choy Sum with Oyster Sauce 蠔油菜心                    | 16. |
| Mixed Vegetables 炒雜素菜                              | 18. |
| Tofu with Mixed Vegetables 什菜豆腐                    | 19. |
| Szechuan Spicy Tofu 四川辣豆腐                          | 20. |

### ADD 小點

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| Steamed Jasmine Rice 白米飯                                                                       | 2. |
| Steamed Brown Rice 糙米飯                                                                         | 3. |
| Kimchee 泡菜  | 6. |

### SUSHI

|                                                            |     |
|------------------------------------------------------------|-----|
| Edamame                                                    | 8.  |
| Kani Salad<br>[crabstick   cucumber   spicy mayo   masago] | 10. |
| Seaweed Salad<br>[wakame   sesame dressing]                | 9.  |
| <b>NIGIRI or SASHIMI Per piece</b>                         |     |
| Tuna                                                       | 5.  |
| Hamachi [yellowtail]                                       | 6.  |
| Unagi [roasted eel]                                        | 5.  |
| Salmon                                                     | 5.  |
| Kani [crab stick]                                          | 4.  |
| Tako [steamed octopus]                                     | 5.  |
| Ebi [shrimp]                                               | 5.  |

### NOODLE SOUP 湯麵類

|                                                                                                                     |     |
|---------------------------------------------------------------------------------------------------------------------|-----|
| Choose: Egg Noodle   Thin Rice Noodle   Flat Rice Noodle   Pho Noodle   Udon Noodle<br>以下可選：蛋麵   米粉   河粉   粿條   烏冬麵 |     |
| Chinese Roast Pork 叉燒麵                                                                                              | 18. |
| Roast Duck 燒鴨麵                                                                                                      | 24. |
| Wonton [pork & shrimp filled dumplings   choy sum] 雲吞麵                                                              | 19. |
| Shrimp Dumpling 水餃麵                                                                                                 | 20. |
| Seafood [shrimp   scallop   squid] 海鮮湯麵                                                                             | 22. |
| Five Spice Beef Stew & Tendon 五香牛腩麵                                                                                 | 20. |

### CONGEE 粥類

|                                                     |     |
|-----------------------------------------------------|-----|
| Congee                                              |     |
| Beef   Chicken   1000 Year Egg & Pork 牛肉   雞   皮蛋瘦肉 | 15. |
| Seafood [shrimp   scallop   squid] 海鮮粥              | 20. |

### WOK FRIED NOODLES 小炒類

|                                                                                                                            |     |
|----------------------------------------------------------------------------------------------------------------------------|-----|
| Lo Mein 撈麵                                                                                                                 |     |
| Shrimp   Beef   Chicken   Pork 蝦   牛肉   雞肉   豬肉                                                                            | 20. |
| Vegetable 素菜撈麵                                                                                                             | 17. |
| Chow Fun 炒粉                                                                                                                |     |
| Beef 乾炒牛河                                                                                                                  | 20. |
| Seafood [shrimp   scallop   squid] 海鮮炒河                                                                                    | 22. |
| Beef   Fish Fillet with Vegetable over Chow Fun 濕炒牛河 魚片濕炒河                                                                 | 25. |
| Mai Fun 米粉                                                                                                                 |     |
| Singapore [shrimp   pork   egg] 星洲炒米  | 20. |
| Vegetable 素菜炒米粉                                                                                                            | 17. |
| Seafood Pan Fried Noodle [shrimp   scallop   squid] 海鮮炒麵                                                                   | 29. |
| Pad Thai [peanuts] 泰式炒河               |     |
| Shrimp   Chicken   泰式蝦炒河粉 泰式雞炒河粉                                                                                           | 22. |

### WOK SPECIALTIES 小炒類

|                                                                                                                        |     |
|------------------------------------------------------------------------------------------------------------------------|-----|
| Salt & Pepper Calamari 椒鹽鮮魷       | 25. |
| Salt & Pepper Jumbo Shrimp 椒鹽蝦球   | 32. |
| Szechuan Spicy Fish Fillet 四川辣魚片  | 23. |
| Fish Fillet with Mixed Greens 雜菜魚片                                                                                     | 23. |
| Shrimp & Broccoli 芥蘭蝦                                                                                                  | 22. |
| Honey Walnut Shrimp 核桃蝦球                                                                                               | 32. |
| General Tso's Chicken 左宗雞         | 23. |
| Chicken or Beef & Broccoli 芥蘭雞片 / 牛肉                                                                                   | 22. |
| Chicken or Beef with String Bean 雞或牛肉炒四季豆                                                                              | 22. |
| Wok Seared Black Pepper Flank Steak 黑椒牛肉粒                                                                              | 32. |
| Salt & Pepper Pork Chop 椒鹽豬排      | 25. |
| Peking Pork Chop 京都骨                                                                                                   | 25. |

### FRESH CATCH 海鮮類

|                                                                                                                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Lobster Any Style [2lb avg.] 各式龍蝦                                                                                                                                                                            | 68. |
| Choose: Ginger & Scallion   Black Bean Sauce   Hong Kong Chili & Garlic [pork]    Salt & Pepper<br>可選姜蔥   豉汁   避風塘   椒鹽 |     |
| Dungeness Crab [shell on, 2lb avg.] 各式大蟹                                                                                                                                                                     | 68. |
| Choose: Ginger & Scallion   Black Bean Sauce   Hong Kong Chili & Garlic [pork]    Salt & Pepper<br>可選姜蔥   豉汁   避風塘   椒鹽 |     |
| Manila Clam in Black Bean Sauce 豉汁炒蜆                                                                                                                                                                         | 25. |
| Manila Clam Sha – Tin Style [pork] 沙田炒蜆                                                                                 | 25. |

### SPECIALTY ROLLS

|                                                                       |     |                                                              |     |
|-----------------------------------------------------------------------|-----|--------------------------------------------------------------|-----|
| Neptune Roll<br>[lobster tempura   snow crab   avocado   cucumber]    | 28. | Dragon Roll<br>[roasted eel   avocado   cucumber]            | 19. |
| Rainbow Roll<br>[california roll   hamachi   salmon   tuna   avocado] | 19. | Dancing Eel Roll<br>[tempura shrimp   avocado   roasted eel] | 18. |
| Crab Rangoon<br>[cream cheese   kani   tempura fried]                 | 17. | Volcano Roll<br>[california roll   spicy crabstick]          | 18. |
|                                                                       |     | Spider Roll<br>[soft shell crab   cucumber]                  | 20. |
|                                                                       |     |                                                              |     |
| California Roll                                                       | 12. | Philadelphia Roll                                            | 12. |
| Spicy Tuna                                                            | 14. | Avocado Salmon                                               | 13. |
| Avocado Tuna                                                          | 14. | Tempura Shrimp Roll                                          | 13. |

\*\* Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of Foodborne Illness. \*\*

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### BEVERAGE

|                    |    |
|--------------------|----|
| Chinese Herbal Tea | 4. |
| Chrysanthemum Tea  | 4. |
| Grass Jelly        | 4. |
| Coconut Juice      | 5. |
| Vietnamese Coffee  | 5. |
| Dasani Water [1l]  | 4. |

### SOFT DRINK

|                           |    |
|---------------------------|----|
| Coke                      | 4. |
| Diet Coke                 | 4. |
| Sprite                    | 4. |
| Seagram’s Ginger Ale      | 4. |
| Fanta Orange              | 4. |
| Fuze Raspberry Iced Tea   | 4. |
| Fuze Unsweetened Iced Tea | 4. |
| Minute Maid Lemonade      | 4. |

### BEER

|               |    |
|---------------|----|
| Asahi         | 9. |
| Kirin Ichiban | 9. |
| Sapporo       | 9. |
| Tsingtao      | 9. |
| Corona        | 8. |
| Heineken      | 8. |
| Miller Lite   | 8. |

### HARD SELTZER

|           |     |
|-----------|-----|
| High Noon | 10. |
|-----------|-----|

### WINE SPRITZER

|                 |     |
|-----------------|-----|
| Ramona          | 10. |
| Ruby Grapefruit |     |
| Meyer Lemon     |     |

### PREMIUM COCKTAILS

|                                  |     |
|----------------------------------|-----|
| On The Rocks                     | 10. |
| The Mai Tai                      |     |
| The Cosmo                        |     |
| The Classic Margarita            |     |
| The Jalapeño Pineapple Margarita |     |

### SAKE

|                                                    |     |
|----------------------------------------------------|-----|
| Single [200ml]                                     |     |
| Joto Sake One Cup “The Graffiti Cup”               | 10. |
| Yuri Masamune “Beautiful Lily”                     | 12. |
| Sparkling Bottle [300ml]                           |     |
| Hou Hou Shu Sparkling Sake “Blue Clouds”           | 30. |
| Hou Hou Shu Sparkling Sake Rose Hana “Rose Clouds” | 32. |
| Premium Bottle [720ml]                             |     |
| Honjozo                                            |     |
| Eiko Fuji Ban Ryu Honjozo “10,000 Ways”            | 40. |
| Junmai                                             |     |
| Seikyo Takehara Junmai “Mirror of Truth”           | 52. |
| Shichi Hon Yari Junmai “The Seven Spearsmen”       | 62. |
| Nigori Unfiltered                                  |     |
| Joto Nigori “The Blue One”                         | 48. |
| Junmai Ginjo                                       |     |
| Maboroshi Junmai Ginjo “Nakao’s Secret”            | 72. |
| Yuki No Bosha Junmai Ginjo “Cabin in the Snow”     | 80. |
| Watari Bune Junmai Ginjo “The 55”                  | 80. |
| Daiginjo                                           |     |
| Joto Daiginjo “The One with the Clocks”            | 90. |

### WINE

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| Half Bottle [375ml]                                             |     |
| Bubbles                                                         |     |
| Caposaldo, Prosecco Brut    Italy   187ml                       | 10. |
| Martini & Rossi, Asti Spumante   Italy                          | 18. |
| Veuve Clicquot, Yellow Label, Brut   Champagne, France          | 90. |
| Billecart-Salmon Rosé   Champagne, France                       | 108 |
| White                                                           |     |
| Ferrari-Carano Fume Blanc   Sonoma                              | 17. |
| J. Lohr Riverstone Chardonnay   Monterey, California            | 19. |
| La Crema Chardonnay   Sonoma Coast                              | 27. |
| Silverado Sauvignon Blanc   Miller Ranch, Napa Valley           | 28. |
| Santa Margherita, Pinot Grigio   Alto Adige, Italy              | 33. |
| Flowers Chardonnay   Sonoma Coast                               | 60. |
| Rosé                                                            |     |
| Château d’Esclans, Whispering Angel   Provence, France          | 36. |
| Red                                                             |     |
| J. Lohr Merlot   Paso Robles, California                        | 19. |
| J. Lohr Cabernet Sauvignon   Seven Oaks Paso Robles, California | 22. |
| Saintsbury Pinot Noir   Carneros, California                    | 38. |
| Estancia Meritage Reserve   Paso Robles, California             | 40. |
| Groth Cabernet Sauvignon   Napa Valley, California              | 70. |

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#### Dining Hours

Friday + Saturday | 12pm - 2am  
Sunday - Thursday | 12pm - 12am