

ZHEN BANG

NOODLE & SUSHI

DIM SUM 點心類

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

BBQ 燒味

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

SOUP 湯類

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| Hot & Sour 酸辣湯 | 8. |
| Wonton 雲吞湯 [pork & shrimp] | 8. |

FRIED RICE 炒飯類

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| [egg peas scallion] 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 [shrimp scallop crab] | 23. |
| Yang Chow 揚州炒飯 [shrimp ham roast pork] | 20. |

VEGETABLES 素食

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| String Beans with Garlic 蒜蓉四季豆 | 16. |
| Stir Fried Snow Pea Leaves [garlic] 蒜蓉豆苗 | 22. |
| Stir Fried Baby Chinese Broccoli [garlic] 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

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

SUSHI

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| Edamame | 8. |
| Kani Salad [crabstick cucumber spicy mayo masago] | 10. |
| Seaweed Salad [wakame sesame dressing] | 9. |
| NIGIRI or SASHIMI Per piece | |
| 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

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| Choose: Egg Noodle Thin Rice Noodle Flat Rice Noodle Pho Noodle Udon Noodle 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

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| 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

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| 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

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| 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

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| Lobster Any Style [2lb avg.] 各式龍蝦 | 68. |
| Choose: Ginger & Scallion Black Bean Sauce Hong Kong Chili & Garlic [pork] Salt & Pepper 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 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

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

ROLLS

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BEVERAGE

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

SOFT DRINK

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| 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

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| Asahi | 9. |
| Kirin Ichiban | 9. |
| Sapporo | 9. |
| Tsingtao | 9. |
| Corona | 8. |
| Heineken | 8. |
| Miller Lite | 8. |
|  Seeds of the Ocean | 9. |

HARD SELTZER

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| High Noon | 10. |
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WINE SPRITZER

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

PREMIUM COCKTAILS

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

SAKE

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| 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]

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| Bubbles | |
| Caposaldo, Prosecco Brut Italy 187ml | 10. |
| Martini & Rossi, Asti Spumante Italy | 18. |
| Michele Chiarlo Nivole, Moscato d'Asti Italy | 30. |
| Veuve Clicquot, Yellow Label, Brut Champagne, France | 90. |
| White | |
| Ferrari-Carano, Fume Blanc Sonoma | 17. |
| J. Lohr Riverstone, Chardonnay Monterey, California | 19. |
| Kim Crawford, Sauvignon Blanc Marlborough, New Zealand | 23. |
| 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. |
| Meiomi Coastal Collection, Pinot Noir California | 26. |
| Stag's Leap Winery, Cabernet Sauvignon Napa Valley, California | 48. |
| The Prisoner, Red Blend California | 55. |

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Dining Hours

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