

# BING MI

## DUMPLING & NOODLE BAR MENU

📞 (503) 327-8574

🌐 [www.bingmipdx.com](http://www.bingmipdx.com)

📷 @BingMiDumplingandNoodleBar

🕒 HOURS

MON: 11:00 AM - 5:00 PM

TUES - THURS: 11:00 AM - 7:00 PM

FRI - SUN: 11:00 AM - 8:00 PM

### APPETIZERS

#### ROASTED DUCK PLATTER \$12

Seasoned Duck Breast sliced w/ Green Onion, Cucumber & House Duck Sauce

#### 5-SPICE BEEF PLATTER \$12

Braised and Sliced Beef Shank w/ Vinegar, Soy Sauce & Cilantro

#### TEA EGGS (2 PC) \$5

Marinated Eggs in Soy & Spices

#### 🌱 SPICY PEANUTS & ZHACAI \$6

Peanuts & Preserved Mustard Root w/ Lao Gan Ma Chili Crisp

#### 🌱 HOUSE PICKLES \$8

Celery, Carrots, Cauliflower & Cucumbers

#### CUCUMBER SALAD (V MODIFIABLE) \$8

Cucumber, Lettuce & Sesame Soy Dressing

#### ROASTED PORK BELLY BITES (GF MODIFIABLE) \$12

Oven Roasted 24hr+ Marinated Pork Belly, Cilantro & Sauce

#### CHILI OIL WONTONS (8 PC) \$12

Choice of: Pork or Vegan

#### 🌱 LIANG MIAN (Cold Noodle Salad) \$12

Sweet Soy Vinegar Sesame Dressing, Julienned Cucumber, Carrot, Scallion, Cilantro & Crushed Peanuts

### RICE DISHES

#### ZHA JIANG RICE BOWL \$15

House-made Pork Belly Bean Paste Sauce w/ Steamed Rice & Vegetables

#### ROASTED PORK BELLY RICE BOWL (GF MODIFIABLE) \$16

Pork Belly, Sliced Cucumber, Blanched Bok Choy, Scallions & Sesame

#### 🌱 MUSHROOM & TOFU RICE BOWL (GF MODIFIABLE) \$15

Mushroom, Tofu, Sliced Cucumber, Blanched Bok Choy, Scallions & Sesame

#### 🌾 STEAMED JASMINE RICE \$3

### DUMPLINGS (10PC, Boiled)

#### BEEF & ONION \$16

Ground Beef & Onion

#### PORK & CABBAGE \$15

Ground Pork & Napa Cabbage

#### SAN XIAN \$16

Shrimp, Pork & Chinese Chives

#### 🌱 VEGAN DUMPLINGS \$16

Shiitake, Wood-ear Mushrooms & Impossible Meat

### NOODLES

Mix thoroughly for the best tasting experience!

#### BEIJING ZHA JIANG MIAN \$15

Beijing-Style Chinese Pork Belly Bean Paste Sauce w/ House-made Noodles

#### WONTON NOODLE SOUP (V MODIFIABLE) \$16

Pork Wontons in House Duck Broth w/ Lanzhou Noodles

#### 🌱 YOU PO MIAN \$14

Shannxi-Style Oil-Splashed Wide Noodles w/ Garlic, Soy Vinegar, Green Onions, Sesame Seeds & Chili Powder  
Mix Vigorously!

#### YANG CHUN MIAN NOODLE SOUP \$12

Shanghai-Style Noodles in House Duck Bone Broth w/ Bok Choy

#### 🌱 CONG YOU MIAN \$12

Shanghai-Style House-made Scallion Oil w/ Thin Noodles, Scallions & Sesame

### NOODLE/RICE ADD-ONS

Chinese Sausage \$4

Pork Belly \$5

Fried Egg \$2

Fried Tofu \$3

Roasted Mushroom \$4

Extra Veggies \$2

🌱 Vegan (V) 🌾 Gluten-free (GF)

