



肠粉，源于广东，按地域口味不同各有不同。而广州的西关肠粉则是其中最受欢迎的。银记自六十多年前起就一直沿用传统布拉手法来做肠粉，有别于抽屉式肠粉，布拉肠能做到更薄、更滑而且外观更整齐美观。我们选用上等香米磨成米浆，配上独家配制的酱油，希望为大家带来真正的传统广州口味。

Chang Fen (rice noodles roll) is a famous Cantonese street food from Southern China and Hong Kong area. Commonly served either as a breakfast, snack, or as a variety of dim sum. It is a thin crepe roll made from a wide strip of rice noodle, usually filled with shrimp, beef, vegetables or other ingredients. Here at Yin Ji, we have been using the traditional cloth pull techniques to make our chang fen since 60 years ago and we hope to bring you not only our tasty chang fen but also our culture and tradition.



Pleasanton 总店
2693 Stoneridge Dr
#104 Pleasanton
CA 94588
(925)425-9067

Berkeley 分店
2132 Center St,
Berkeley,
CA 94704
(510)570-2115

Milpitas 分店
1832 N Milpitas Blvd,
Milpitas,
CA 95035
(408)618-8516

Concord 分店
1691B Willow Pass Rd
Concord,
CA 94520
(925)822-3252

San Leandro 分店
15828 Hesperian Blvd,
San Lorenzo
CA 94580
(510)244-0413

FOOD ALLERGY WARNING

Food prepared in this establishment may contain wheat, fish, eggs, soy, nuts or dairy products

| | |
|---|--------|
| 叉烧虾米肠粉 | \$9.50 |
| BBQ pork and dry shrimp rice noodle roll | |
| 鲜蚝蛋肠粉 | \$9.50 |
| Oysters egg rice noodle roll | |
| 牛腩肠粉 | \$9.50 |
| Brisket rice noodle roll | |
| 虾牛肠粉 | \$9.00 |
| Marinated shrimp and beef rice noodle roll | |
| 猪虾肠粉 | \$9.00 |
| Marinated shrimp and pork rice noodle roll | |
| 双拼肠粉 | \$9.00 |
| Marinated pork and beef rice noodle roll | |
| 猪肉粟米肠粉 | \$8.50 |
| Marinated pork and corn rice noodle roll | |
| 冬菇滑鸡肠粉 | \$8.50 |
| Marinated chicken and mushroom rice noodle roll | |
| 叉烧肠粉 | \$8.50 |
| BBQ pork rice noodle roll | |
| 青葱虾米肠粉 | \$8.50 |
| Dry shrimp and scallions rice noodle roll | |
| 猪肝肠粉 | \$8.25 |
| Pork liver rice noodle roll | |
| 猪腰肠粉 | \$8.25 |
| Pork kidney rice noodle roll | |
| 牛肉肠粉 | \$8.25 |
| Marinated beef rice noodle roll | |
| 猪肉肠粉 | \$8.25 |
| Marinated pork rice noodle roll | |
| 鲜虾肠粉 | \$8.25 |
| Shrimp rice noodle roll | |
| 炸两肠粉 | \$7.25 |
| Dough stick rice noodle roll | |
| 罗汉斋肠粉 | \$7.25 |
| Vegetarian rice noodle roll | |
| 鸡蛋肠粉 | \$6.75 |
| Egg rice noodle roll | |
| 粟米肠粉 | \$6.75 |
| Corn rice noodle roll | |
| 白斋肠粉 | \$4.75 |
| Plain rice noodle roll | |

加肉 \$3.00
(可选牛/猪/叉烧/虾/鸡/猪肝/猪腰)

Extra Meat
(Option beef/pork/shrimp/chicken/
BBQ Pork/pork kidney/pork liver)

加菜 \$0.50
(葱花、香菜)

Extra Vegetables
(Scallions, Cilantro)

\$1.50
(生菜、玉米)

(Lettuce, Corn)

加蛋 \$2.00
Add egg

Chang Fern

(Rice noodle roll)

腸粉



鲜虾肠粉
Shrimp rice noodle roll



虾牛肠粉
Marinated shrimp and beef rice noodle roll



叉烧虾米肠粉
BBQ pork and dry shrimp rice noodle roll



炸两肠粉
Dough stick rice noodle roll



牛肉肠粉
Marinated beef rice noodle roll



青葱虾米肠粉
Dry shrimp and scallions rice noodle roll



叉烧肠粉
BBQ pork rice noodle roll



窝蛋牛肉粥
Beef congee with raw egg
\$9.25



芋头鲜蚝粥 \$9.25
Oysters taro congee

猪腰粥 \$8.50
Pork kidney congee

白粥 \$4.75
Plain congee

加肉
Extra meat
\$3.00

加窝蛋
Add raw egg
\$2.00

加皮蛋
Add preserved egg
\$2.00

粥



鲜虾粥
Shrimp congee
\$8.50



鱼片粥
Fish congee
\$8.50



滑鸡粥
Chicken congee
\$8.50



生菜蛋丝粥
Sliced egg with vegetables congee
\$7.00



艇仔粥

LiWan style assorted congee

\$9.25



及第粥

Sliced pork, liver and kidney congee

\$9.25



皮蛋瘦肉粥

Pork and gold preserved egg congee

\$8.50



猪肝粥

Pork liver congee

\$8.50



牛肉粥

Beef congee

\$8.50



肉片粥

Pork congee

\$8.50



图片仅供参考 Pictures are for reference only

小食 Snacks



炸馒头
Fried buns
\$6.25



炸油条
Dough stick
\$3.25



炸春卷 \$6.75
Fried egg roll



药膳凤爪 \$9.50
Chicken feet with herbs



椒盐豆腐 \$6.25
Fried tofu



蒜香鸡翼 \$9.25
Garlic chicken wings

漏奶華 \$10.50
Ovaltine French Toast

西多士 \$8.50
French toast

炸锅贴 \$6.75
Fried Dumplings

芝麻球 \$5.50
Sesame Balls - 4 pcs

酥炸鲜蚝 \$16.50
Deep Fried Fresh Oysters (6pc)

秘制牛腩 \$11.50
House Special Brisket

白灼时菜 \$7.95
Boiled Seasonal Vegetables

港式奶茶

Hong Kong style milk tea \$5.00

冻柠茶

Fresh squeezed lemon tea \$5.00

鸳鸯

Coffee milk tea \$5.00

柠乐

Coke with lemon \$4.50

柠蜜

Lemon with honey \$4.00

豆浆

Soy milk \$3.75

可乐/雪碧

Coke/Sprite \$2.50

龜苓膏

Guilinggao \$6.50

姜撞奶

Ginger milk curd \$6.50

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飲料 / Dessert 甜點