

DOUGH ZONE'S NEW DOWNTOWN PORTLAND LOCATION WILL OPEN APRIL 18, 2022.

Portland, OR Release: April 2022. For Immediate Release



The wait is finally over because one of the most well-known Asian restaurants in Seattle -Dough Zone Dumpling House- will be opening on April 18, 2022 in Downtown Portland at 1910 S River Dr. This is the very first Dough Zone location in Oregon state and hopefully many more to come. After a 5 month wait since their initial social media announcement in November and hundreds of inquiries from customers regarding the opening. Dough Zone's new restaurant will be opening in the South Waterfront community which is a sophisticated urban neighborhood located in an inspiring natural setting along the Willamette River. Beautiful views of the Portland bridges can be seen from within the restaurant.

In the beginning, the owners envisioned a small traditional Chinese restaurant in the heart of Bellevue, WA. What they didn't expect was the amount of demand for their dishes. Lines were out the door and long waits were inevitable. They have since expanded to 11 locations on the west coast with Downtown Portland being the 11th restaurant and the largest yet at a whopping 7,657-square-foot. This is 2,000 sq ft more than their largest location in Downtown Bellevue, WA. The Portland building structure is stunning with an almost all-glass exterior that creates a modern aesthetic and brings in an abundant amount of natural light. The interior is decorated with multiple chandeliers and bamboo steamer wall art that enhances the ambience for customers.

Dough Zone specializes in authentic Chinese buns such as Q-Bao (Pan Fried Buns), Xiao Long Bao (Soup Dumplings), and a variety of regional Chinese noodles. Determined to bring a quality dining experience, Dough Zone only utilizes the freshest ingredients.

"The food quality is the first, major concern. That's why we take the highest quality meat and freshest vegetables," said Vice President Cindy Guan.

Dough Zone Dishes

Dough Zone offers an extensive yet affordable dining experience with a selection of expertly crafted dumplings, freshly made noodles, high-quality meats, local vegetables, and more. Prices are low and portions are a bit smaller so customers can try a variety of food without breaking the bank.

Xiao Long Bao – Dough Zone’s soup dumplings come in 3 traditional flavors and feature premium ingredients – Berkshire-Duroc pork, chicken and Berkshire-Duroc pork with crab meat. Our chefs proudly use a secret traditional recipe aspic in order to create the savory soupy filling inside. When steamed, the aspic will liquefy into a broth and fill the traditional steamed dumpling with juicy savory goodness. Xiao long bao are traditionally steamed inside a little bamboo basket, thus the name Xiao (small) Long (basket) Bao (bun) was born.



Q-Bao - One of our signature dishes Q-Bao originated from the famous Shanghai Sheng Jian Bao (Pan Fried Buns). The main difference is the dough that is used at Dough Zone is much fluffier. The unique Q-Bao 's is made and prepared in a traditional way and made with high quality ingredients. It is filled with moist Berkshire-Duroc pork, secret recipe aspic, and wrapped with dough. After being half steamed and half pan-fried, the buns turn out perfectly soft on the top and crispy on the bottom.



Dan Dan Noodles– The Szechuan specialty “Dan Dan Noodle” is one of the signature dishes at Dough Zone. Fresh springy noodles are mixed with a mild chili sauce, numbing Szechuan peppercorn flavor and chicken broth that bring inspired flavors to a whole other level. The seasoned noodles are then garnished with fresh green onion & preserved mustard greens.



Sweet & Sour Cucumber - Dough Zone features a wide variety of appetizers and vegetable dishes that pair perfectly well with noodles and dumplings. Our most popular appetizer is the sweet & sour cucumber which is a beautifully arranged salad coated with a house-made sweet and sour dressing. They are hand sliced daily by our expert chefs with decades of culinary experience.



Brand History

Dough Zone Dumpling House was established in Seattle in 2014. The motivation behind the creation of Dough Zone was a desire to bring traditional homemade Chinese comfort food into a modern setting. Dough Zone opened its first store in Bellevue, WA and since then, Dough Zone has expanded into a chain with eight restaurants throughout the greater Seattle as well as two Northern California branches in San Mateo, and Cupertino. The Downtown Portland location will be the 11th restaurant and the very first location ever in Oregon.



Dough Zone's Flagship Store List:

California:

San Mateo

111 E 4th Ave,
San Mateo, CA 94401
(650)336-1888

Cupertino

19600 Vallco Pkwy #130
Cupertino, CA 95014
(408) 882-1999

Washington:

Downtown Bellevue

10300 Main St.
Bellevue, WA 98004
(425)454-3333

Bellevue Overlake

14625 NE 24th St. STE 4B
Bellevue, WA 98007
(425)641-5555

Redmond TC

7625 170th Ave NE
Redmond, WA 98052
(425)702-8888

Issaquah Meadows

1580 NW Gilman Blvd #1
Issaquah, WA 98027
(425)427-5555

Seattle International District

504 5th Ave S STE 109
Seattle, WA 98104
(206)285-9999

Seattle Pine

815 Pine St.
Seattle, WA 98101
(206)682-6666

Renton Landing

800 N 10th Pl, Ste A
Renton, WA 98057
(425)227-6000

Kirkland Urban

520 uptown ct,
Kirkland, WA 98033
(425) 641-8000

Oregon:

Downtown Portland

1910 S River Dr,
Portland, OR 97201
(503)446-3500

Contact info:

Name: Andy Luc

Title: Marketing Specialist

Email: andy luc@mojicorps.com

Tel: 425-956-3648