



SCAN FOR MENU

SHAREABLES

NEW! BAO BURGERS

Beef burger patty with cheddar cheese, shaved lettuce, tomato, onion, pickled carrot and daikon, Alabama BBQ Sauce, and hoisin mayo on a bao burger bun (2pc). 19



NEW! SOFT SHELL CRAB BAO BURGER

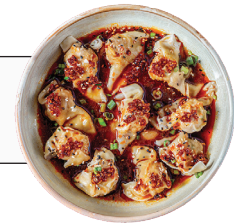
Tempura fried soft shell crab, daikon sprouts, pickled slaw, cucumber, shredded lettuce, and spicy ponzu mayo on a bao burger bun (2pc). 24

NEW! SHISHITO PEPPERS

Wok charred shishito peppers with lime, crab meat, dill, and white bbq sauce. 11

CHICKEN LETTUCE CUPS (G)

Minced chicken, water chestnuts, mushrooms, and bell peppers on crispy rice noodles. Served with lettuce cups. 21



GARLIC CHILI CRISP WONTONS

House-made chicken wontons tossed in a spicy garlic broth and topped with chili oil and sesame seeds (10pc). 19

CHICKEN POTSTICKERS

House-made with minced chicken. Steamed or pan-fried (5pc). 16

PORK POTSTICKERS

House-made with minced pork. Steamed or pan-fried (5pc). 16

VEGETABLE POTSTICKERS

House-made with minced vegetables. Steamed or pan-fried (5pc). 16

SZECHUAN DUMPLINGS

Steamed minced chicken dumplings finished in a spicy cilantro sauce. Steamed or golden fried (5pc). 17

SHRIMP TOAST

Minced shrimp, water chestnuts, and scallions, deep fried on white toast. Served with apricot sauce. 17



VEGETABLE SPRING ROLLS

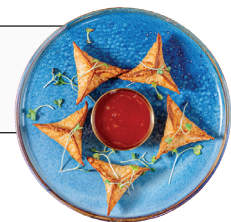
Golden fried spring rolls stuffed with cabbage, mushrooms, carrots and bean sprouts served with apricot sauce (2pc). 16

BBQ PORK SPARE RIBS

Basted in Chinese barbecue sauce, and topped with toasted sesame seeds. 21

WONTON STARS

Crispy wontons filled with crab, cream cheese and green onions (5pc). 19



EDAMAME

Steamed and seasoned with sea salt. 12

NOODLES

NIGHT MARKET NOODLES

Egg noodle with chopped vegetables, crispy garlic, crispy shallots, cilantro, scallions, bell pepper, and tossed in night market stir fry sauce. 24

PAD THAI (G)

Rice noodles with chicken, shrimp, eggs, onions, carrots, bell peppers, bean sprouts, and scallions, wok tossed in Pad Thai sauce topped with peanuts and cilantro. 26

CHOW MEIN

Egg noodles with bean sprouts, broccoli, carrots, onions, cabbage, celery, and chow mein sauce. 22
Chicken or Tofu 24 / Beef or Pork 25 / Shrimp 27



IT'S BACK! CHOW FUN

Flat rice noodles with scallions, bean sprouts, and white onions. 22
Chicken or Tofu 24 / Beef or Pork 25 / Shrimp 27

PEANUT NOODLES

Lo mein noodles and chopped preserved vegetables tossed in a spicy peanut sauce, garnished with chopped peanuts and scallions. 22
Chicken or Tofu 24 / Beef or Pork 25 / Shrimp 27

RICE

YANG CHOW FRIED RICE

Shrimp, bbq pork, peas, carrots, and egg. No soy sauce. 26



FRIED RICE

Wok-fried rice, egg, scallions, and sauce. 21
Vegetables 23 / Chicken or Tofu 23 / Beef or Pork 24 / Shrimp 26

STEAMED RICE

White or brown rice. 4

SOUPS & SALADS

★ CHIN CHIN'S FAMOUS CHINESE CHICKEN SALAD ★

Shredded iceberg lettuce, chicken breast, scallions, carrots, toasted almonds, crispy rice noodles, and wonton crisps tossed with our signature house-made red ginger dressing. 16



WONTON SOUP

Chicken Wontons with spinach and scallions in chicken broth. Bowl 15 / Cup 9

HOT & SOUR SOUP

Scallions, carrots, wood ear mushrooms, egg, and soft tofu. Bowl 15 / Cup 9

MISO SOUP

Tofu, scallions, red miso. Bowl 10 / Cup 5



Mild Spice



Hot and Spicy



Vegan



(G) Gluten-conscious option available* (not gluten free)



Item can be prepared unbreaded and steamed instead of fried, upon request.



* Eating raw or uncooked meat, poultry, eggs or seafood poses a health risk. Thorough cooking of such foods reduces the risk of illness.

CHICKEN ENTRÉES

NEW! CRISPY SPICY HONEY CHICKEN

Crispy battered chicken breast, bell peppers, scallions, pineapple, chili peppers, onions, and honey sauce on a bed of crispy rice noodles. 27

ORANGE CHICKEN

Crispy battered chicken breast with onions, bell peppers in a tangy orange sauce. 25

GENERAL TSO'S CHICKEN

Crispy dark meat chicken with chili peppers in a spicy, sweet, and savory sauce garnished with green onions. 25



KUNG PAO CHICKEN

Dark meat chicken with bell peppers, roasted peanuts, onion, and water chestnuts in a spicy red sauce. 27

KUNG PAO WANN

Dark meat chicken, roasted peanuts, and chili peppers prepared Mandarin style. 29

CASHEW CHICKEN (G)

Chicken breast, bell peppers, cashews, zucchini, onions, and cashew sauce or white wine sauce. 26

SWEET & SOUR CHICKEN

Crispy battered chicken breast, bell peppers, onion, and pineapple, with sweet & sour sauce. 23

BEEF ENTRÉES

MONGOLIAN BEEF

Flank steak, garlic, chili pods, and green onion stalks tossed in a sweet and savory sauce on a bed of crispy rice noodles. 31



PEPPER STEAK

Flank steak, bell peppers, onions, and garlic in a black pepper sauce. 28

BEEF BROCCOLI

Flank steak, broccoli, and black mushrooms sautéed in a garlic brown sauce. 28

SEAFOOD ENTRÉE

HONEY WALNUT SHRIMP

Lightly battered shrimp with honey glazed walnuts, and sesame seeds. 33

SHRIMP IN LOBSTER SAUCE

Sautéed shrimp with eggs, water chestnuts and bell peppers in a lobster sauce. 33

ADD A SIDE TO YOUR CHICKEN, BEEF OR SEAFOOD ENTRÉES

Side of white or brown rice. 4

Side of chicken wonton or hot and sour soup. 9



†Chin Chin "Gluten-Conscious" items are prepared in a common kitchen with the risk of gluten exposure. Therefore, Chin Chin does not recommend this option for customers with Celiac Disease. Customers with gluten sensitivities should exercise judgment in consuming "Gluten-Conscious" items from the menu. No MSG added. Please inform us of any food allergies before ordering.

Automatic gratuity of 18% added to groups of 6 or more. We will only split the bill 4 ways maximum.

Menu prices are subject to change during special events and holidays.

FROM OUR FAMILY TO YOURS

our entrées, noodles, and rice dishes are meant to be enjoyed "family style" and are generously portioned to be shared in combination between two and three people.



VEGETABLES

GARLIC GINGER BROCCOLI (G)

Blanched broccoli sautéed in a white wine sauce. 16

BOK CHOY & BLACK MUSHROOMS (V)

Steamed bok choy and black mushrooms sautéed in a vegetarian sauce. 19



SZECHUAN GREEN BEANS (V)

Wok-seared green beans with garlic, topped with Szechuan preserves. 16

FRAGRANT VEGETABLES (G)

Assorted fresh vegetables sautéed in a choice of vegetarian sauce (vegan) or white wine sauce (not vegan). 17
Chicken or Tofu. 22 / Beef or Pork. 23 / Shrimp. 26

MAPO TOFU (V)

Silken tofu, ginger, and garlic, in a spicy chili sauce. 19



DESSERTS

OKINAWA SNOW

Dairy-based shaved ice with strawberries and coconut syrup, mochi, and topped with matcha foam. 12

CHIN CHIN CHURROS

Cinnamon sugar churro with your choice of caramel or raspberry dipping sauce. 8

SEASONAL DESSERTS

Ask your server about our Seasonal Desserts!



EXPERIENCE THE ART OF ASIAN CUISINE

Since 1983, we have stayed true to traditional Asian cooking techniques that allow us to develop deliciously complex flavours and aromas in every dish we serve. Our West Coast roots have instilled in us a dedication to using locally sourced fresh produce and premium meats and seafood in all of our dishes.

Chin Chin Las Vegas is ranked top 1% on the Las Vegas Strip, top 10% worldwide, and awarded Travelers' Choice 6 years and counting by Tripadvisor. We're located on the casino level of New York-New York Hotel & Casino™.

Learn more at chinchin.com. Connect with us on Instagram

@chinchinvegas and Tiktok @chinchinofficial





SCAN FOR MENU

CLASSIC ROLLS

CALIFORNIA ROLL

Crab, cucumber, avocado, sesame seeds. 19

SHRIMP TEMPURA ROLL

Shrimp tempura, crab, cucumber, avocado, eel sauce, tempura crisps. 21

VEGETABLE ROLL

Cucumber, avocado, burdock, radish, sprouts, sesame seeds. 17

TUNA ROLL*

Tuna, cucumber, avocado, sesame seeds. 19

SPICY TUNA ROLL* 🔥

Spicy tuna, cucumber, avocado, sesame seeds. 21

CATERPILLAR ROLL

BBQ eel, cucumber, topped with avocado, eel sauce, sesame seeds. 21

RAINBOW ROLL*

California roll draped with avocado and assorted fresh fish. 25

TIGER ROLL* 🔥

Shrimp tempura, spicy crab, cucumber, topped with spicy tuna, avocado, eel sauce, spicy mayo, sesame seeds. 22

DRAGON ROLL

Shrimp tempura roll, topped with eel, avocado, eel sauce, sesame seeds. 23

PHILLY ROLL*

Salmon, cream cheese, avocado, sesame seeds. 22

YELLOWTAIL ROLL*

Yellowtail, cucumber, avocado, sesame seeds. 21

SALMON ROLL*

Salmon, cucumber, avocado, sesame seeds. 19

SPICY SALMON ROLL* 🔥

Spicy salmon, cucumber, avocado, sesame seeds. 21

SUSHI TACOS

SALMON POKE TACOS*

Diced salmon, poke sauce, avocado sauce, mango sauce, micro herbs, nori taco shell (2pc). 19



TUNA POKE TACOS*

Diced tuna, poke sauce, avocado sauce, mango sauce, micro herbs, nori taco shell (2pc). 19



YELLOWTAIL TACOS*

Diced yellowtail, poke sauce, ponzu, cilantro aioli, micro cilantro, nori taco shell (2pc). 19

CHEF INSPIRED, SPECIALTY ROLLS

SALMON ON THE BEACH*

Shrimp tempura, cream cheese, avocado topped with salmon, yum yum sauce, unagi sauce, and scallion. 22

HAWAIIAN ROLL*

Shrimp tempura, crab, cucumber topped with ahi tuna, avocado, pineapple salsa, cilantro aioli, and eel sauce. 23

VOLCANO ROLL* 🔥

Crab, cream cheese, avocado topped with salmon, albacore tuna, crab, scallop, spicy mayo, yum yum sauce and baked. Topped with tempura crisps, masago, and eel sauce. 27

JAPANESE LASAGNA*

Crab, cream cheese, avocado topped with salmon, yum yum sauce and baked. Finished with tempura crisps, and unagi sauce. 21

PARADISE* 🔥

Spicy ahi tuna, cucumber topped with ahi tuna, albacore, lemon slices, scallions, and garlic ponzu. 25

CABO ROLL* 🔥

Tuna, shrimp, yellowtail, avocado, jalapeño, cilantro, topped with ponzu, chili oil, mango sauce. Served with lime wedge. 23

KONG ROLL* 🔥

Deep-fried roll with ebi, ahi tuna, avocado, cream cheese, jalapeño, scallions, topped with eel sauce, spicy mayo, sriracha. 23

SASHIMI CREATIONS

TUNA TATAKI* 🔥

Seared ahi tuna, spicy ponzu, scallions, and garlic chips. 24

JALAPEÑO YELLOWTAIL* 🔥

Sliced yellowtail, ponzu, cilantro, jalapeño, and sriracha. 24

SASHIMI PLATTER*

Chef's choice of assorted sashimi (12 pc). 52

NIGIRI PLATTER*

Chef's choice of assorted nigiri (12 pc). 52

HAND ROLLS

VEGETABLE

12

AVOCADO & CUCUMBER

12

SALMON*

14

CALIFORNIA

15

SHRIMP TEMPURA

16

AHI TUNA*

16

SPICY AHI TUNA* 🔥

17

Substitute soy paper instead of nori.

2



SUSHI & SASHIMI

SALMON*	Nigiri or Sashimi (2pc)	11
GARLIC SALMON*	Nigiri or Sashimi (2pc)	11
AHI TUNA*	Nigiri or Sashimi (2pc)	13
GARLIC AHI TUNA*	Nigiri or Sashimi (2pc)	13
ALBACORE TUNA*	Nigiri or Sashimi (2pc)	11
YELLOWTAIL*	Nigiri or Sashimi (2pc)	13
COOKED SHRIMP	Nigiri or Sashimi (2pc)	12
BARBECUE EEL	Nigiri or Sashimi (2pc)	12
OCTOPUS	Nigiri or Sashimi (2pc)	12
TAMAGO	Nigiri or Sashimi (2pc)	9
INARI	Nigiri or Sashimi (2pc)	9
SEASONAL FISH*	Nigiri or Sashimi (2pc)	Market Price



NEW! SOFT SHELL CRAB BAO BURGER

Tempura fried soft shell crab, daikon sprouts, pickled slaw, cucumber, shredded lettuce, and spicy ponzu mayo on a bao burger bun (1pc). 13

BEVERAGES

HOT TEA

Organic Black Tea, Organic Chamomile Citrus, or Organic Green Dragon. 8

ICED TEAS

Mango Iced Tea, Black Iced Tea, or Seasonal Iced Tea. 5

LEMONADES

Traditional Lemonade, Strawberry Mint Lemonade (Seasonal), Arnold (half lemonade, half any iced tea). 5

FOUNTAIN SODAS

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Starry Lemon Lime, or Gatorade Fruit Punch. 5

ENERGY DRINKS

Red Bull and Sugar Free Red Bull. 9

PREMIUM BOTTLED WATER

Still or Sparkling. 12 ea.

FLAVORED WATERS

San Pellegrino Blood Orange or San Pellegrino Limonata (12 fl.oz can). 5 ea.

COCONUT WATER

Coco Love (16 fl.oz can). 6 ea.

BOTTOMLESS MIMOSAS

Prosecco and orange juice. 19

CRAFT COCKTAILS, BEER, WINE, & SAKE

See beverage menu for selections.



*Eating raw or uncooked meat, poultry, eggs or seafood poses a health risk. Thorough cooking of such foods reduces the risk of illness.



Brunch Buffet

All you can eat, American style breakfast and brunch buffet.
Served Monday through Thursday 9am–12pm
and Friday through Sunday 8am–12pm.

MADE-TO-ORDER EGGS BENEDICT

SPECIALTY & BUILD YOUR OWN OMELETTES

BISCUITS & GRAVY

OLD FASHION OATMEAL

CORNEBEEF HASH

BEEF FRIED STEAK & GRAVY

FRIED CHICKEN & WAFFLES

PANCAKES

SCRAMBLED EGGS

PORK SAUSAGE LINKS

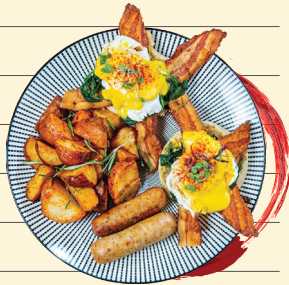
APPLEWOOD SMOKED BACON

FRESH SEASONAL FRUIT

YOGURT

ASSORTED PASTRIES & DESSERTS

ASSORTED SUSHI



Mimosas

MIMOSA FLIGHT

Three seasonal flavors with Luca Paretti Prosecco.

BOTTOMLESS MIMOSAS

Prosecco and orange juice.

*Alcohol is not included in buffet, additional charges apply.



We understand the challenges people face with allergies or managing food and beverage sensitivities in their lives. That is why it is vital that we are very upfront about our allergy policies. Chin Chin operates in closed kitchens and we do not have separate equipment dedicated to the preparation of allergen-based food requests. Our menu items may come in contact with ingredients or common allergens not listed on our menu. We want all of our guests to have an enjoyable dining experience, so please speak with a manager when ordering to discuss your dietary concerns and obtain more information. If you have a severe allergy, we recommend that you dine elsewhere, as our facility may not be able to meet your specific needs. Thank you for choosing Chin Chin.



BAR *Menu*



CRAFT COCKTAILS



NEW! DRUNK IN LOVE
Bulleit bourbon, plum wine mix, mandarin soda.

17



NEW! PAPER TIGER
Del Maguey Vida mezcal, Licor 43, orgeat syrup, lime juice, ginger beer.

17



DRAGON FRUIT MOJITO
Bacardi Dragonberry rum, fresh lime juice, simple syrup, sparkling water, fresh mint.

15



N' JOY MINT
Ketel One cucumber and mint vodka, cucumber infused sake, fresh lime juice, simple syrup, sparkling water, fresh mint.

16



SUNSET IN LAS VEGAS
Empress 1908 gin, orgeat syrup, orange juice, fresh lemon juice.

15



CHIN CHIN MULE
Amsterdam vodka, Hana white peach sake, ginger, fresh lime juice, simple syrup, ginger beer.

16



BEAUTY & THE BASIL
Teremana Blanco tequila, Cointreau, fresh lime juice, agave nectar, strawberry purée, basil leaves, activated charcoal foam.

17



PASSION & PLEASURE
Stoli vanilla vodka, Licor 43, pineapple juice, passionfruit purée, activated charcoal foam.

16



DRAGON'S BREATH
Knob Creek rye, agave nectar, spicy cherry bitters.

16



PAINKILLER
Captain Morgan spiced rum, coconut cream, pineapple juice, orange juice.

15



ESPRESSO MARTINI
Stoli vanilla vodka, coffee liqueur and espresso.

17



NEW! MIMOSA FLIGHT
Three seasonal flavors with Luca Paretti Prosecco.

24



NEW! TEQUILA FLIGHT
Four tastings of El Cristiano Tequila Silver, Reposado, "XR" Extra Reposado, and Extra Añejo.

48

BOTTLED BEER

ASAHI SUPER DRY	10
SAPPORO	10
HEINEKEN	10
CORONA PREMIER	10
FAT TIRE	11
TSINGTAO	11
WHITE CLAW	9
Mango or Black Cherry	

DRAFT BEER

KIRIN ICHIBAN	10
STELLA ARTOIS	10
MODELO ESPECIAL	10
BLUE MOON	10
MICHELOB ULTRA	10
LAGUNITAS IPA	11

SAKE & SAKE BOMBS

HAKUTSURU SUPERIOR JUNMAI GINJO	26	10 FL.OZ
HAKUTSURU SAYURI NIGORI	24	10 FL.OZ
HANA LYCHEE	21	12.5 FL.OZ
HANA WHITE PEACH	21	12.5 FL.OZ
HANA FUJI APPLE	21	12.5 FL.OZ
HIRO JUNMAI GINJO	21	10 FL.OZ
HIRO JUNMAI	19	10 FL.OZ
HOT SHO CHIKU BAI JUNMAI	17	8 FL.OZ
	12	5 FL.OZ
THE EMPRESS'S JEWELS SAKE BOMB	12	
Junmai sake, lichi li liqueur, Hop Valley IPA.		
EAST MEETS WEST SAKE BOMB	12	
Junmai sake, Akashi white oak whiskey, Coors Light.		
GOLDEN SAKE BOMB	12	
Junmai sake, orange liqueur and Blue Moon.		

WHITE WINE

	GLS	BTL
KUNG FU GIRL	12	48
Riesling • Washington State		
RUFFINO "LUMINA"	12	48
Pinot Grigio • Venezie		
STONELEIGH	14	52
Sauvignon Blanc • Marlborough		
SONOMA-CUTRER	18	64
Chardonnay • Russian River Ranch		
CAKEBREAD	38	118
Chardonnay • Napa Valley		

RED WINE

	GLS	BTL
DUCKHORN "DECOY"	18	64
Pinot Noir • Oregon		
LINE 39	12	48
Merlot • California		
CLOS DE LOS SIETE	17	58
Red Blend • Mendoza, Argentina		
BANSHEE	18	64
Cabernet Sauvignon • Sonoma County, California		
CAYMUS "THE WALKING FOOL"	24	80
Zinfandel and Petit Sirah • Suisun Valley		

CONNECT WITH US

Follow us @chinchinvegas on Instagram and share your photos using #chinchinlasvegas

