




SCAN FOR MENU

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™ on the Las Vegas strip.

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

@chinchinvegas and @chinchinusa and Tiktok @chinchinofficial   

SHAREABLES

NEW! 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 LETTUCE CUPS (G)

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

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

NEW! 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

Wok-tossed in togarashi dry rub. 12

Wok-tossed with garlic and a spicy chili soy sauce. 14 

NOODLES

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 and garnished with chopped peanuts and scallions. 22

Chicken or Tofu 24 / Beef or Pork 25 / Shrimp 27

RICE

NEW! THAI STYLE SEAFOOD FRIED RICE

Spicy coconut infused fried rice with mussels, crab, shrimp, egg, asparagus, Thai basil, lime, and scallions. 28



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

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



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.

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 ENTRÉES

HONEY WALNUT SHRIMP


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

SALT & PEPPER SHRIMP

Lightly battered shrimp, garlic, scallions, and diced bell peppers on crispy rice noodles. 33

 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.

†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.

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

NEW! SZECHUAN ASPARAGUS (V)

Wok-seared asparagus 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



See what people say about it on Instagram!

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!



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, sesame seeds. 19

SPICY TUNA ROLL*

Spicy tuna, cucumber, 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

Yellowtail, yum yum sauce, masago, micro herbs, nori taco shell (2pc). 19

CHEF INSPIRED, SPECIALTY ROLLS

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

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

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

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

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	



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.



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

CORNED BEEF HASH

BEEF FRIED STEAK & GRAVY

FRIED CHICKEN & WAFFLES

PANCAKES

SCRAMBLED EGGS

PORK SAUSAGE LINKS

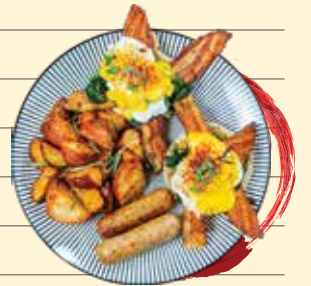
APPLEWOOD SMOKED BACON

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.