



SHAREABLES

GARLIC CHILI CRISP WONTONS (FIRE)

House-made chicken wontons tossed in a spicy garlic broth and topped with chili oil, sesame seeds, and green onions. (10pc). 22



CHICKEN LETTUCE CUPS (G)

Minced chicken, water chestnuts, mushrooms, and bell peppers on crispy rice noodles. Served with lettuce cups. 27

CHICKEN POTSTICKERS

House-made with minced chicken. Steamed or pan-fried (5pc). 19

PORK POTSTICKERS

House-made with minced pork. Steamed or pan-fried (5pc). 19

SHRIMP TOAST

Minced shrimp, water chestnuts, and scallions, deep fried on white toast. Served with apricot sauce. 15



VEGETABLE SPRING ROLLS

Golden fried spring rolls stuffed with cabbage, mushrooms, carrots and bean sprouts served with apricot sauce (2pc). 12

BBQ PORK SPARE RIBS

Basted in Chinese barbecue sauce, and topped with toasted sesame seeds. 17

EDAMAME (V)

Steamed and seasoned with sea salt. 10



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 chinchinvegas.com. Connect with us on Instagram @chinchinvegas and Tiktok @chinchinofficial



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.

NOODLES

NIGHT MARKET NOODLES (FIRE)

Egg noodle with chopped vegetables, crispy garlic, crispy shallots, cilantro, scallions, bell pepper, and tossed in night market stir fry sauce. 27
Chicken or Tofu + 5 / Beef or Pork + 6 / Shrimp + 8

PAD THAI (G) (FIRE)

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. 29

CHOW MEIN

Egg noodles with bean sprouts, broccoli, carrots, onions, cabbage, celery, and chow mein sauce. 25
Chicken or Tofu + 5 / Beef or Pork + 6 / Shrimp + 8

CHOW FUN

Flat rice noodles with scallions, bean sprouts, and white onions. 25
Broccoli & Carrots + 2 / Chicken or Tofu + 5 / Beef or Pork + 6
Shrimp + 8



DAN DAN SPICY PEANUT NOODLES (FIRE)

Lo Mein noodles, Szechuan ground chicken, toasted peanuts, garlic chili, cucumbers, spicy peanut sauce, green onions. 28

PEANUT NOODLES

Lo Mein noodles and chopped preserved vegetables tossed in a spicy peanut sauce and garnished with chopped peanuts and scallions. 28
Broccoli & Carrots + 2 / Chicken or Tofu + 5 / Beef or Pork + 6 / Shrimp + 8

RICE

YANG CHOW FRIED RICE

Shrimp, bbq pork, peas, carrots, and egg. No soy sauce. 29



FRIED RICE

Wok-fried rice, egg, scallions, and sauce. 24
Broccoli & Carrots + 2 / Chicken or Tofu + 5 / Beef or Pork + 6 / Shrimp + 8

FURIKAKE RICE

Roasted garlic, furikake seasoning, sesame oil (non-vegan, contains chicken bouillon). 23
Broccoli & Carrots + 2 / Chicken or Tofu + 5 / Beef or Pork + 6 / Shrimp + 8

STEAMED RICE

Side of white or brown rice. 4

FLAME Mild Spice FLAME Hot and Spicy (V) 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

CRISPY SPICY HONEY CHICKEN (FIRE)

Crispy battered chicken breast, bell peppers, scallions, pineapple, chili peppers, onions, and honey sauce on a bed of crispy rice noodles. 30



ORANGE CHICKEN

Crispy battered chicken breast with onions, bell peppers in a tangy orange sauce. 28

GENERAL TSO'S CHICKEN (FIRE)

Crispy dark meat chicken with chili peppers in a spicy, sweet, and savory sauce garnished with green onions. 28

KUNG PAO CHICKEN (FIRE)

Dark meat chicken with bell peppers, roasted peanuts, onion, and water chestnuts in a spicy red sauce. 30

SWEET & SOUR CHICKEN

Crispy battered chicken breast, bell peppers, onion, and pineapple, with sweet & sour sauce. 26

KUNG PAO WANN

Dark meat chicken, roasted peanuts, and chili peppers prepared Mandarin style. 28

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. 34



PEPPER STEAK

Flank steak, bell peppers, onions, and garlic in a black pepper sauce. 34

BEEF BROCCOLI

Flank steak, broccoli, and black mushrooms sautéed in a garlic brown sauce. 34

SEAFOOD ENTRÉES

HONEY WALNUT SHRIMP

Lightly battered shrimp with honey glazed walnuts, and sesame seeds. 36



SHRIMP IN LOBSTER STYLE SAUCE

Sautéed shrimp with eggs, scallions, black beans, peas, carrots in a garlic ginger lobster style sauce. 32



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. 12

*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.

VEGETABLES

GARLIC GINGER BROCCOLI (G)

Blanched broccoli sautéed in a white wine sauce. 12



NEW! EGGPLANT TOFU (V) (FIRE)

Chinese eggplant, soft tofu, scallions, onions, sweet peppers in a garlic soy glaze. 25

BOK CHOY & BLACK MUSHROOMS (V)

Steamed bok choy and black mushrooms sautéed in a vegetarian sauce. 22

SZECHUAN GREEN BEANS (V)

Wok-seared green beans with garlic, topped with Szechuan preserves. 14



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. Full 19 / Half 12.



WONTON SOUP

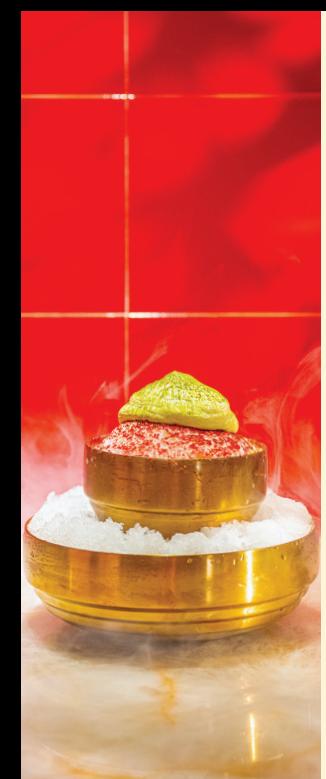
Chicken Wontons with spinach and scallions in chicken broth. Bowl 18 / Cup 12

HOT & SOUR SOUP

Scallions, carrots, wood ear mushrooms, egg, and soft tofu. Bowl 18 / Cup 12

MISO SOUP

Tofu, scallions, red miso. Bowl 13 / Cup 8



DESSERTS

OKINAWA SNOW

Dairy-based shaved ice with seasonal flavors, and toppings. 16

CHIN CHIN CHURROS

Cinnamon sugar churro with your choice of caramel or raspberry dipping sauce. 11

CHEESECAKE

Your choice of caramel or raspberry dipping sauce. 9

CHOCOLATE TORTE

Your choice of caramel or raspberry dipping sauce. 9

CHOCOLATE-DIPPED FORTUNE COOKIES

Two-Piece 5 / Twelve-Piece 15



CLASSIC ROLLS

CALIFORNIA ROLL

Crab, cucumber, avocado, sesame seeds. 22

SHRIMP TEMPURA ROLL

Shrimp tempura, crab, cucumber, avocado, eel sauce, tempura crisps. 24

VEGETABLE ROLL

Cucumber, avocado, burdock, radish, sprouts, sesame seeds. 20

TUNA ROLL*

Tuna, cucumber, avocado, sesame seeds. 22

SPICY TUNA ROLL*

Spicy tuna, cucumber, sesame seeds. 24

CATERPILLAR ROLL

BBQ eel, cucumber, topped with avocado, eel sauce, sesame seeds. 24

RAINBOW ROLL*

Crab, cucumber, topped with avocado and assorted fish. 28

TIGER ROLL*

Shrimp tempura, spicy crab, cucumber, topped with spicy tuna, avocado, eel sauce, spicy mayo, sesame seeds. 25

DRAGON ROLL

Shrimp tempura, crab, cucumber, topped with eel, avocado, eel sauce, sesame seeds. 26

PHILLY ROLL*

Salmon, cream cheese, avocado, sesame seeds. 25

YELLOWTAIL ROLL*

Yellowtail, cucumber, avocado, sesame seeds. 24

SALMON ROLL*

Salmon, cucumber, avocado, sesame seeds. 22

SASHIMI CREATIONS

TUNA TATAKI*

Seared ahi tuna, spicy ponzu, scallions, and garlic chips. 27

JALAPEÑO YELLOWTAIL*

Sliced yellowtail, fresnos, ponzu, cilantro, jalapeño, and sriracha. 27

SASHIMI PLATTER*

Chef's choice of assorted sashimi (12 pc). 55

NIGIRI PLATTER*

Chef's choice of assorted nigiri (12 pc). 55

CHEF INSPIRED, SPECIALTY ROLLS

SALMON ON THE BEACH*

Shrimp tempura, cream cheese, avocado topped with salmon, yum yum sauce, unagi sauce, and scallion. 25

HAWAIIAN ROLL*

Shrimp tempura, crab, cucumber topped with ahi tuna, avocado, pineapple salsa, cilantro aioli, and eel sauce. 26

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. 30

JAPANESE LASAGNA*

Crab, cream cheese, avocado topped with salmon, yum yum sauce and baked. Finished with tempura crisps, and unagi sauce. 24

PARADISE*

Spicy ahi tuna, cucumber topped with ahi tuna, albacore, lemon slices, scallions, and garlic ponzu. 28

CABO ROLL*

Tuna, shrimp, yellowtail, avocado, jalapeño, cilantro, topped with ponzu, chili oil, mango sauce. Served with lime wedge. 26

KONG ROLL

Deep-fried roll with ebi, ahi tuna, avocado, cream cheese, jalapeño, scallions, topped with eel sauce, spicy mayo, sriracha. 26

DSMOKE ROLL

Spicy salmon, cucumber, avocado, topped with salmon, tuna, eel sauce, micro greens, and tempura crunch, smoked with cherry blossom wood. 32

NDO CHAMP ROLL

Extra large deep fried roll with ebi, ahi tuna, shrimp, avocado, cream cheese, jalapeno, scallions, topped with eel sauce, spicy mayo, sriracha, and micro greens. 32

SUSHI & SASHIMI

SALMON*

Nigiri or Sashimi (2pc) 14

GARLIC SALMON*

Nigiri or Sashimi (2pc) 14

AHI TUNA*

Nigiri or Sashimi (2pc) 16

GARLIC AHI TUNA*

Nigiri or Sashimi (2pc) 16

ALBACORE TUNA*

Nigiri or Sashimi (2pc) 14

YELLOWTAIL*

Nigiri or Sashimi (2pc) 16

COOKED SHRIMP

Nigiri or Sashimi (2pc) 15

BARBECUE EEL

Nigiri or Sashimi (2pc) 15

OCTOPUS

Nigiri or Sashimi (2pc) 15

TAMAGO

Nigiri or Sashimi (2pc) 12

INARI

Nigiri or Sashimi (2pc) 12

SEASONAL FISH*

Nigiri or Sashimi (2pc) Market Price

HAND ROLLS

VEGETABLE

15

AVOCADO & CUCUMBER

15

SALMON*

17

CALIFORNIA

18

SHRIMP TEMPURA

19

AHI TUNA*

19

SPICY AHI TUNA*

20

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

THAI TEA

Fresh thai tea and condensed milk, served with whipped cream. 8

LEMONADES

Traditional Lemonade, Mango 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). 9 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.

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.

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.