



SCAN FOR MENU

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). 17



CHICKEN LETTUCE CUPS

Minced chicken, water chestnuts, mushrooms, and bell peppers on crispy rice noodles. Served with lettuce cups. 18

CHICKEN POTSTICKERS

House-made with minced chicken. Steamed or pan-fried (5pc). 14

PORK POTSTICKERS

House-made with minced pork. Steamed or pan-fried (5pc). 14

VEGETABLE POTSTICKERS

House-made with minced vegetables. Steamed or pan-fried (5pc). 14

SZECHUAN DUMPLINGS

Steamed minced chicken dumplings finished in a spicy cilantro sauce. Steamed or golden fried (5pc). 15



NEW! 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). 11

WONTON STARS

Crispy wontons filled with crab, cream cheese and green onions (5pc). 14

BBQ PORK SPARE RIBS

Basted in Chinese barbecue sauce, and topped with toasted sesame seeds. 19

BBQ ROASTED PORK (CHAR SIU)

Chinese BBQ glazed sliced pork. 19

EDAMAME

Seasoned with sea salt. 11

Wok-tossed in togarashi dry rub. 11

Wok-tossed with garlic and a spicy chili soy sauce. 13

🔥 Mild Spice 🔥 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.

*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.

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

PAD THAI (G) 🔥

Rice noodles with chicken, shrimp, eggs, onions, carrots, bean sprouts, and scallions, wok tossed in Pad Thai sauce topped with peanuts and cilantro. 24

LO MEIN

Egg noodles with shredded cabbage, carrots, bok choy, bell peppers, bean sprouts, mushrooms and lo mein sauce. 20

CHOW MEIN

Egg noodles with bean sprouts, broccoli, carrots, onions, snow peas, cabbage, celery, and chow mein sauce. 20

IT'S BACK! CHOW FUN

Flat rice noodles with scallions, bean sprouts, and white onions. 20

ANTHONY'S SPECIAL NOODLES

Lo mein noodles, shredded carrots, and scallions tossed in a spicy cilantro sauce. 20

PEANUT NOODLES

Lo mein noodles and chopped preserved vegetables tossed in a spicy peanut sauce and garnished with chopped peanuts and scallions. 20

ADD A PROTEIN (ANY NOODLE DISH WITH EXCEPTION TO PAD THAI)

Chicken or Tofu +1 / Beef or Pork +2 / Shrimp +3

RICE

IT'S BACK! CRAB FRIED RICE

Stir-fried with egg, asparagus, and scallions. 26

YANG CHOW FRIED RICE

Shrimp, bbq pork, peas, carrots, and egg. No soy sauce. 24



FRIED RICE

Wok-fried rice, egg, scallions, and sauce. 19

Vegetables 19 / Chicken or Tofu 20 / Beef or Pork 21 / Shrimp 22

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. 22



MAIN MEIN SALAD

Cold lo mein noodles and vegetables tossed with a spicy peanut dressing. 17

With sliced chicken breast. 19

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

CHICKEN ENTRÉES

NEW! CRISPY SPICY HONEY CHICKEN

Crispy battered chicken breast, bell peppers, scallions, pineapple, chili peppers, onions, and honey sauce. 25

ORANGE CHICKEN

Crispy battered chicken breast with onions, bell peppers in a tangy orange sauce. 23

GENERAL TSO'S CHICKEN

Crispy dark meat chicken with chili peppers in a spicy, sweet, and savory sauce garnished with green onions. 23



KUNG PAO CHICKEN

Dark meat chicken with bell peppers, roasted peanuts, onion, and water chestnuts in a spicy red sauce. 25

KUNG PAO WANN

Dark meat chicken, roasted peanuts, and chili peppers prepared Mandarin style. 27

CASHEW CHICKEN (G)

Chicken breast, bell peppers, cashews, zucchini, onions, and cashew sauce or white wine sauce. 24

SWEET & SOUR CHICKEN

Crispy battered chicken breast, bell peppers, onion, and pineapple, with sweet & sour sauce. 21

CHICKEN & SNOW PEAS

Chicken breast, snow peas, mushrooms, carrots, and sliced garlic in a brown sauce or white wine sauce. 22

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. 29



PEPPER STEAK

Flank steak, bell peppers, onions, and garlic in a black pepper sauce. 26

BEEF BROCCOLI

Flank steak, broccoli, and black mushrooms sautéed in a garlic brown sauce. 26

TANGERINE BEEF

Crispy flank steak, green onions, and mandarin orange segments, in a tangerine sauce on a bed of crispy rice noodles. 26

SEAFOOD ENTRÉES

HONEY WALNUT SHRIMP

Lightly battered shrimp with honey glazed walnuts, and sesame seeds. 30

CRISPY SPICY HONEY SHRIMP

Crispy battered shrimp, bell peppers, scallions, pineapple, chili peppers, onions, and honey sauce. 30

SWEET & SOUR SHRIMP

Crispy battered shrimp, bell peppers, onion, and pineapple, with sweet & sour sauce. 30

SALT & PEPPER SHRIMP

Lightly battered shrimp, garlic, scallions, and diced bell peppers on crispy rice noodles. 30

ADD TO CHICKEN, BEEF OR SEAFOOD ENTRÉES

Side of white or brown rice. 4

Side of chicken wonton or hot and sour soup. 9



VEGETABLES

GARLIC GINGER

BROCCOLI (G)

Blanched broccoli sautéed in a white wine sauce. 14

SAUTEED SPINACH (V)

Sautéed spinach with garlic and michu wine. 11

WOK-SEARED BOK CHOY (V)

Wok-seared bok choy with garlic in a vegetarian sauce. 14

FRAGRANT VEGETABLES (G)

Assorted fresh vegetables sautéed in a choice of vegetarian sauce (vegan) or white wine sauce (not vegan). 15
Chicken or Tofu. 20
Beef or Pork. 21
Shrimp. 24

SZECHUAN

GREEN BEANS (V)

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

BOK CHOY & BLACK MUSHROOMS (V)

Steamed bok choy and black mushrooms sautéed in a vegetarian sauce. 17

NEW! SZECHUAN ASPARAGUS (V)

Wok-seared asparagus with garlic, topped with Szechuan preserves. 14

MAPO TOFU (V)

Silken tofu, ginger, and garlic, in a spicy chili sauce. 18

AMERICAN STYLE BRUNCH BUFFET

All you can eat, served Monday through Thursday 9am–12pm
Friday through Sunday 8am–12pm.

HOT SELECTIONS

BISCUITS & GRAVY

STEEL CUT OATMEAL

CORNED BEEF HASH

BEEF FRIED STEAK & GRAVY

FRIED CHICKEN & WAFFLES

ASSORTED PANCAKES AND FRENCH TOAST

SCRAMBLED EGGS, OMELETS, EGGS BENEDICT

BREAKFAST POTATOES

CHICKEN SAUSAGE LINKS

PORK SAUSAGE LINKS

APPLEWOOD SMOKED BACON



COLD SELECTIONS

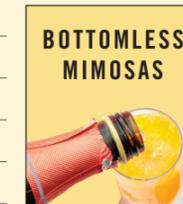
FRESH SEASONAL FRUIT

YOGURT & JELLO

ASSORTED DESSERTS

ASSORTED PASTRIES

FRESH SALAD BAR



BOTTOMLESS MIMOSAS



SCAN FOR MENU

CLASSIC ROLLS

CALIFORNIA *

Crab, cucumber, avocado, sesame seeds. 17

SHRIMP TEMPURA ROLL

Shrimp tempura, crab mix, cucumber, avocado, unagi sauce, tempura crisps. 21

VEGETABLE ROLL

Cucumber, avocado, burdock, radish, sprouts, sesame seeds. 15

SPICY TUNA ROLL* 🔥

Spicy tuna, cucumber, sesame seeds. 21

CATERPILLAR ROLL

BBQ eel, cucumber, topped with avocado, unagi sauce, sesame seeds. 19

RAINBOW ROLL*

California roll draped with avocado and assorted fresh fish. 23

TIGER ROLL* 🔥

Shrimp tempura, spicy crab, cucumber, topped with spicy tuna, avocado, unagi sauce, spicy mayo, sesame seeds. 20

DRAGON ROLL*

Shrimp tempura roll, topped with eel, avocado, unagi sauce, sesame seeds. 21

SPIDER ROLL*

Soft shell crab, cream cheese, avocado, kaiware sprouts, topped with spicy mayo, micro herbs. 21

PHILLY ROLL*

Salmon, cream cheese, avocado, sesame seeds. 20

SUSHI TACOS



SALMON POKE TACOS

Diced salmon, poke sauce, avocado sauce, mango sauce, micro herbs, nori taco shell. (2pc). 12



TUNA POKE TACOS

Diced tuna, poke sauce, avocado sauce, mango sauce, micro herbs, nori taco shell. (2pc). 14



VEGETARIAN TACOS

Avocado, cucumber, poke sauce, mango sauce, micro herbs, nori taco shells (2pc). 14

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

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.

Learn more at chinchin.com. Connect with us on Facebook and Instagram @chinchinusa and Tiktok @chinchinofficial



CHEF INSPIRED ROLLS

SALMON LOVER ROLL*

Deep-fried salmon, avocado, asparagus, cream cheese, topped with salmon, garlic ponzu, garlic chips, sliced lemon, scallions. 24

LOTUS ROLL* 🔥

Shrimp tempura, spicy tuna, cucumber, topped with yellowtail, ponzu, avocado, and scallions. 24

BEAREDED DRAGON ROLL* 🔥

Shrimp tempura, cucumber, topped with scallop, spicy tuna, crab, spicy ponzu, secret sauce, tempura crisps. 24

DIABLO ROLL* 🔥

Shrimp tempura, cucumber, topped with spicy crab, salmon, jalapeño, garlic ponzu, secret sauce, micro herbs. 24

BIKINI BOTTOM ROLL*

Crab, avocado, cucumber, topped with salmon, mango slices, mango sauce, scallion, ponzu. 24

PRAYING MANTIS ROLL* 🔥

Spicy negi hama, cucumber, topped with yellowtail, jalapeño, ponzu, sriracha, micro cilantro. 24

RENO ROLL*

Shrimp tempura, cream cheese, avocado, topped with baked scallops, crab, unagi sauce, spicy mayo, scallions, masago. 24

SPICY SURF & TURF* 🔥

Spicy crab, cucumber, avocado, shrimp tempura, topped with Cajun beef, bomb sauce, spicy mayo, pico de gallo, garlic ponzu, micro herbs. 24



SASHIMI CREATIONS

TUNA TATAKI*

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

JALAPEÑO YELLOWTAIL* 🔥

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

SPECIALTY ROLLS

HOKEY POKEY* 🔥

Shrimp tempura, crab, topped with tuna poke, avocado, cucumber, unagi sauce, spicy mayo, and spicy ponzu. Soy paper wrapped. 24

SALMON ON THE BEACH*

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

HAWAIIAN*

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

PARADISE* 🔥

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

INFERNO ROLL* 🔥

Spicy tuna, cucumber, ebi, topped with salmon, hamachi, jalapeño, and kaware sprouts. 25

VOLCANO* 🔥

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

JAPANESE LASAGNA*

Crab, cream cheese, avocado topped with salmon, yum yum sauce and baked. Finished with tempura crisps, and unagi sauce. 20

SALMON CRUNCH*

Salmon and avocado roll fried in tempura batter, with unagi sauce, cilantro aioli, masago, and scallion. 20

ITSY BITSY SPIDER ROLL* 🔥

Soft shell crab, spicy tuna, avocado, kaiware sprouts, cucumber, topped with spicy crab, secret sauce, mango sauce, tempura crisps, scallion. 22

CRUNCHY HEAT ROLL* 🔥

Spicy crab, avocado, cucumber, topped with unagi sauce, spicy mayo, sriracha, tempura crisps. 20

CABO ROLL* 🔥

Tuna, shrimp, yellowtail, avocado, jalapeño, cilantro, topped with ponzu, chili oil, mango sauce. Served with lime wedge. 21 / XL 26

GOJIRA ROLL* 🔥

Deep-fried roll with salmon, tuna, cream cheese, avocado, topped with sriracha, unagi sauce, chili oil, seaweed salad. 21 / XL 26

KONG ROLL* 🔥

Deep-fried roll with ebi, ahi tuna, avocado, cream cheese, jalapeño, topped with unagi sauce, spicy mayo, sriracha. 21 / XL 26



SUSHI & SASHIMI

SALMON*	Nigiri (2pc) 10	Sashimi (3pc) 11.5
GARLIC SALMON*	Nigiri (2pc) 10.5	Sashimi (3pc) 12
AHI TUNA*	Nigiri (2pc) 12	Sashimi (3pc) 13.5
GARLIC AHI TUNA*	Nigiri (2pc) 12.5	Sashimi (3pc) 14
ALBACORE TUNA*	Nigiri (2pc) 10.5	Sashimi (3pc) 12
YELLOWTAIL*	Nigiri (2pc) 12	Sashimi (3pc) 13.5
COOKED SHRIMP*	Nigiri (2pc) 11	Sashimi (3pc) 12.5
BARBECUE EEL	Nigiri (2pc) 12	Sashimi (3pc) 13.5
OCTOPUS	Nigiri (2pc) 12	Sashimi (3pc) 13.5
TAMAGO	Nigiri (2pc) 9	Sashimi (3pc) 10
INARI	Nigiri (2pc) 9	

HAND ROLLS

VEGETABLE	7	CALIFORNIA*	11
AVOCADO & CUCUMBER	8	AHI TUNA*	12
SALMON*	10	SHRIMP TEMPURA*	12
SPICY NEGIHAMA* 🔥	10.5	SPICY AHI TUNA* 🔥	12.5

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, Blackberry Green Tea or Seasonal Iced Tea. 8
Add flavor to any iced tea: White Peach, Coconut, or Lychee. 1

LEMONADES (No Refill)

Traditional Lemonade. 8
Strawberry Mint Lemonade (Seasonal). 8
Arnold (half lemonade, half any iced tea). 8

SODAS

Pepsi, Diet Pepsi, Sierra Mist, Orange Crush, Root Beer, Sobe, or Dr. Pepper. 7

FLAVORED WATERS

San Pellegrino Blood Orange or San Pellegrino Limonata (12 fl.oz can). 7 ea.

WATER

Bottled or Sparkling. reg 7 / lg 10

SAKE, BEER, COCKTAILS AND WINE

See beverage menu for selections.

