

CHI Asian Kitchen

2000 S Las Vegas Blvd · +17023807777 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS & SHAREABLES 10

Spicy Cucumber Salad V	\$10.00
Spicy Garlic & Chili Dressing	
Pork Belly Bao Bun	\$13.00
Hoisin Glaze, Scallions, Cucumber, Toasted Peanuts	
Sweet & Sour Pork Ribs	\$15.00
Toasted Peanuts & Scallions	
Salt & Pepper Calamari	\$17.00
Fresno & Jalapeño Peppers, Garlic, Scallions, Ginger, Garlic Crunch	
Charred Green Beans V	\$11.00
Hoisin Garlic Sauce, Chili Oil	
Spicy Edamame V	\$11.00
Wok Charred, Spicy Ginger, Teriyaki Garlic Sauce	
Crab Wonton	\$12.00
Cream Cheese, Scallions, Sweet Chili	
Cantonese Spring Rolls	\$10.00
Vegetables, Scallions, Sweet Thai Chili Sauce	
Potstickers	\$12.00
Minced Pork, Pan Fried or Steamed	
Spicy Szechuan Dumplings	\$17.00
Pork & Shrimp, Garlic, Chili Crunch, Sesame Seeds, Scallions	

SIGNATURE PLATES 6

Alaskan Black Cod	\$29.00
Sake & Miso Glaze, Charred Chinese Broccoli	
Honey Walnut Shrimp	\$27.00
Sweetened Mayo, Candied Walnuts	
Hunan Beef	\$25.00
Flank Steak, Asparagus, Peppers, Onions, Chili, Soy, Black Vinegar	

Seafood Curry	\$27.00
Crab, Shrimp, Fish, Bok Choy, Bell Peppers, Onions, Coconut Milk, Chili	
Mongolian Beef	\$23.00
Onions, Scallions, Chili, Garlic	
Orange Chicken	\$21.00
Orange Chunks, Scallions	

SOUPS 3

Phở*	\$21.00
Rice Noodles, Beef Broth, Rare Steak, Scallions, Onions, Cilantro. Served with Bean Sprouts, Lime, Jalapeños, Thai Basil	
Spicy Beef Tan Tan Udon	\$17.00
Ground Beef, Scallions, Bean Sprouts, Cilantro, Spicy Miso-Sesame	
Oxtail Noodle	\$21.00
Oxtails, Baby Bok Choy, Scallions, Ginger	

NOODLES 5

Beef Chow Fun	\$21.00
Onion, Bean Sprouts, Scallions	
XO Shrimp Noodles	\$23.00
Choy Sum, Egg Noodles, Spicy XO Sauce	
Kung Pao Chicken Noodles	\$19.00
Red Peppers, Peanuts, Scallions, Chili Crunch	
Seafood Yakisoba	\$23.00
Crab, Shrimp, Scallop, Scallions, Cabbage, Carrot	
Home Style Tofu	\$21.00
Fried Tofu, Pan-Fried Egg Noodles, Mushrooms, Napa Cabbage, Baby Corn, Scallions, Garlic & Ginger Sauce	

RICE 3

Bulgogi Fried Rice*	\$21.00
Shaved Marinated Ribeye, Kimchee, Mushrooms, Sunny Side Up Egg, Togarashi, Scallions	
BBQ Pork Fried Rice	\$16.00
Char Siu Pork, House Fried Rice, Scallions	
House Fried Rice	AVAILABLE OPTIONS
Peas, Carrots, Egg, Scallions	\$13.00
	Add Chicken: \$3.00
	Add Beef: \$4.00
	Add Shrimp: \$5.00
	Add Kimchee: \$2.00

DESSERTS 2

Doughnuts

\$10.00

Fried Croissant Beignet, Ginger-Sugar

Mochi

\$11.00

Mango, Green Tea

SIDES 7

Steamed Rice

\$4.00

Noodles

\$4.00

Mixed Vegetables

\$6.00

Chili Crunch

\$1.00

Chili Oil

\$1.00

Thai Chili Sauce

\$1.00

To-Go Orders

Add \$0.50 each for Starters and Bao Buns Add \$1.50 for each entrée

WINES BY THE GLASS 9

Sparkling, Gérard Bertrand

AVAILABLE OPTIONS

Brut, Crémant de Limoux, FR 2022

6oz: \$17.00

9oz: \$21.00

Bottle: \$75.00

Sparkling Sweet Red, Brachetto D'acqui

AVAILABLE OPTIONS

Marenco, Pineto, IT 2023

6oz: \$16.00

9oz: \$20.00

Bottle: \$70.00

Plum Wine, Hakutsuru Umeshu

AVAILABLE OPTIONS

Japan NV

6oz: \$15.00

9oz: \$19.00

Bottle: \$65.00

Moscato, Villa Pozzi

AVAILABLE OPTIONS

IT 2023

6oz: \$16.00

9oz: \$20.00

Bottle: \$70.00

Pinot Grigio, Santa Cristina

AVAILABLE OPTIONS

Delle Venezie, IT 2023

6oz: \$15.00

9oz: \$19.00

Bottle: \$70.00

Sauvignon Blanc, Rapaura Springs

Marlborough, NZ 2023

AVAILABLE OPTIONS

6oz: \$16.00

9oz: \$20.00

Bottle: \$65.00

Cabernet Sauvignon, The Calling

Alexander Valley, CA 2020

AVAILABLE OPTIONS

6oz: \$18.00

9oz: \$22.00

Bottle: \$80.00

Pinot Noir, Enroute Les Pommiers

Russian River Valley, CA 2022

AVAILABLE OPTIONS

6oz: \$17.00

9oz: \$21.00

Bottle: \$75.00

Merlot, Ferrari-Carano

Sonoma County, CA 2021

AVAILABLE OPTIONS

6oz: \$17.00

9oz: \$21.00

Bottle: \$75.00

BEER ⁴

LARGE FORMAT

\$20.00

CRAFT

\$12.00

IMPORT

\$12.00

DOMESTIC

\$11.00

SAKE & SOJU ⁵

SOJU

\$21.00

FLAVORED

AVAILABLE OPTIONS

Hana White Peach, 375ml, CA: \$5.00

Joto Yuzu, "The Citrus One", 720ml, Chugoku, Japan: \$10.00

Yuki Mango Nigori, "Unfiltered", 375ml, CA: \$5.00

Yuki Strawberry Nigori, "Unfiltered", 375ml, CA: \$5.00

JUNMAI

\$8.88

JUNMAI GINJO

AVAILABLE OPTIONS

Murai Family Genshu, 300ml, Tohoku, Japan: \$7.00

Nakao, Maboroshi, "Mystery", 720ml, Hiroshima, Japan: \$110.00

JUNMAI DAIGINJO

AVAILABLE OPTIONS

Dewazakura Yukimanman, "Snow Country", 720ml, Tohoku, Japan: \$225.00

Yamamoto Honke, "Shinsel", 720ml, Kyoto, Japan: \$235.00

Kamoizumisyuzo, "Autumnal Elixir", 500ml, Chugoku, Japan: \$75.00

Dassai 39, Yamaguchi, 300ml, Chugoku, Japan: \$45.00

COCKTAILS 3

Heart of the Dragon **\$19.00**

Tito's Handmade Vodka, Lillet Rose Aperitivo, Lychee, Yuzu, Cranberry Wash, Rose Water

Nippon Old Fashioned **\$19.00**

Makers Mark Kentucky Straight Bourbon Whisky, Spiced Cherry Reduction, Hinoki Japanese Bitters, Angustora Aromatic Bitters

Confucius' Smile **\$19.00**

Casamigos Reposado Tequila, Chinola Passionfruit Liqueur, Lilikoi, Lime, Vanilla, Cardamom

ZERO PROOF 7

San Pellegrino **\$10.00**

Acqua Panna **\$10.00**

Peach Oolong **\$8.88**

Bright, ripe peaches with a green and black leaf

Japanese Sencha **\$8.88**

Pure, fragile green delicate and light with a grassy finish

Hand Rolled Oolong **\$8.88**

Perfect taste of green and black leaves

Jasmine Pearl **\$8.88**

Hand rolled and laid over flowers for 3 days for a luxurious light green and floral cup

Chrysanthemum **\$8.88**

Bright flowers, bringing a pure and healthy cup of floral and vegetal notes
