

The Noodle Den

2535 Las Vegas Blvd S · +17027617000 · Updated: Jan 14, 2026

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SOUPS 6

Street Food Wontons Chicken & Mushrooms \$16.00

10pc 碗

Street Food Wontons Pork \$16.00

碗

Hot and Sour \$10.00

碗 10 Diced Tofu, Egg, Shredded Bamboo Shoots, Wood Ear Mushrooms

Noodle Den Hand-Pulled Beef Noodles \$23.00

碗 23 10-hour Braised Beef Shank, Onions, Cilantro

Taiwan Beef Brisket Hand-Pulled Noodles \$25.00

碗 25 Bok Choy, Cilantro, Green Onion, House-Pickled Vegetables

Chicken and Mushroom Noodles \$22.00

碗 22 Oyster Mushrooms, Diced Chicken Thighs, Green Onion

BARBECUE & APPETIZERS 7

Salt and Pepper Chicken Wings \$9.00

6pc 碗

Szechuan Cucumber \$9.00

碗 9 House-Made Chili-Garlic, Vinegar, Sesame Oil

Hong Kong Barbecue Pork \$20.00

碗 20

Roast Duck \$23.00

碗 23

Chinese Peanuts \$6.00

碗 6

Yamitsuki Cabbage \$8.00

碗 8

Edamame \$9.00

碗 9

HANDMADE NOODLES 6

Vegetable Knife-Sliced Noodles	\$20.00
20 Bok Choy, Carrots, Onion, Bean Sprouts Add: Chicken 5 Beef 8 Duck 8 Shrimp 10	
Braised Pork Belly and String Beans with Hand-Pulled Noodles	\$24.00
24	
Chicken Dan Dan Hand-Pulled Noodles	\$22.00
22 Ground Chicken, Green Onion, House-Made Dan Dan Sauce	
Mongolian Beef Stir-Fry with Knife-Sliced Noodles	\$25.00
25	
Beef Chow Fun	\$24.00
24 White and Green Onions, Bean Sprouts	
Kung Pao Chicken Stir-Fry with Knife-Sliced Noodles	\$24.00
24 Sub Beef +3 Shrimp +5	

HANDMADE CLASSICS 8

Vegetable Egg Rolls	\$9.00
4pc 9	
Crab and Pork Xiao Long Bao	\$18.00
6pc 18 Mixture of Ground Marinated Pork and Lump Crab, House-Made Chicken Broth	
Black Truffle Pork Xiao Long Bao	\$22.00
6pc 22 Ground Marinated Pork, Truffle Sauce, House-Made Chicken Broth	
Shanghai Xiao Long Bao	\$16.00
6pc 16 Ground Marinated Pork, House-Made Chicken Broth	
Green Onion Pancake	\$9.00
9	
Pan-Fried Dumplings	\$15.00
8pc 15 Choice of Pork & Chive or Chicken & Mushroom	
Spicy Wontons - Chicken & Mushrooms or Pork	\$15.00
8pc 15	
Crispy Fried Pork or Chicken Wontons	\$15.00
8pc 15	

CHEF'S SPECIALS 12

Crispy Sweet and Sour Chicken	\$23.00
23 Sub Shrimp +5	
Chicken and Eggplant in Garlic Sauce	\$23.00
23	

Kung Pao Chicken	\$25.00
25 Diced Bell Pepper, Dried Chilies, Fried Peanuts, House-Made Kung Pao Sauce Sub Shrimp +5	
Crispy Orange Chicken	\$25.00
25 Battered Chicken Thighs, Orange Sauce Sub Beef +3	
Deep-Fried Whole Flounder	\$34.00
34 Choice of Salt and Pepper or Soy Sauce Glaze	
Honey Walnut Shrimp	\$28.00
28	
Mongolian Beef	\$28.00
28 White and Green Onions, Dried Chilies	
Beef with Broccoli	\$28.00
28	
Black Pepper Beef Steak with Asparagus	\$38.00
38	
Salt and Pepper Calamari	\$22.00
22	
Salt and Pepper Pork Chop	\$22.00
22	
Ma Po Tofu	\$23.00
23 Cubed Tofu, Chopped Beef in a Spicy Brown Sauce	

RICE 7

Chicken Fried Rice	\$24.00
24	
Barbecue Pork Egg Fried Rice	\$24.00
24	
Braised Pork Belly and Fried Egg Over Rice	\$28.00
28	
Roast Duck Fried Rice with XO Sauce	\$25.00
XO 25	
Roast Duck and Barbecue Pork on Rice	\$28.00
28	
Black Pepper Beef Fried Rice	\$24.00
24	
Yangzhou Fried Rice	\$24.00
24	

SIDES 7

Braised Tofu	\$19.00
19 Deep-Fried Tofu, Mushrooms, Carrots, Green Onion, House-Made Brown Gravy	
String Beans Stir-Fried with Garlic	\$19.00
19	
Baby Bok Choy Stir-Fried with Garlic	\$19.00
19	
Bean Sprouts Stir-Fried with Chives	\$19.00
19	
Cabbage Stir-Fried with Garlic	\$19.00
19	
Steamed Jasmine Rice	\$4.00
4	
Steamed Brown Rice	\$4.00
4	

FAMILY TASTING MENU 1

Family Tasting Menu	\$68.00
Hot and Sour Soup, Szechuan Cucumber, Chicken and Mushroom Pan-Fried Dumplings, Orange Chicken, Salt and Pepper Pork Chop, Mongolian Beef Stir-Fry with Knife-Sliced Noodles, Honey Walnut Prawns, Baby Bok Choy Stir Fry, Barbecue Pork Fried Rice, Chef's Selection Dessert	

DESSERTS 4

Mango Pudding	\$9.00
Mochi Ice Cream 2pc	\$9.00
Black Sesame Rice Balls 4pc	\$11.00
Chocolate Xiao Long Bao	\$18.00

DRINKS 11

Wines - Sparkling	AVAILABLE OPTIONS
Prosecco, La Marca – Veneto, Italy	Glass: \$12.00
	Bottle: \$55.00
Wines - White	AVAILABLE OPTIONS
Pinot Grigio, Santa Margherita – Aldo Adige, Italy; Sauvignon Blanc, Chateau Ste Michelle – Columbia Valley; Chardonnay, Chalk Hill – Russian River Valley	Glass: \$15.00
	Bottle: \$56.00

Wines - Red		AVAILABLE OPTIONS
Pinot Noir, Decoy by Duckhorn – Sonoma Valley; Merlot, Napa Cellars – Napa Valley; Cabernet Sauvignon, Justin – Paso Robles		Glass: \$16.00
		Bottle: \$60.00
Baijiu		\$750.00
Kweichow Moutai - Guizhou, China (375ml)		
Beer		\$8.00
Dogfish Head 60 Minute IPA, Kirin, Lucky Buddha, Michelob Ultra, Modelo, Orion (633ml), Stella Artois, Tsingtao, Yoho Zenryaku Umami IPA		
Cocktails - Ready-to-Drink		\$10.00
Cazadores Margarita, Suntory 196 Vodka Seltzer – Lemon or Strawberry, On the Rocks Cruzan Mai Tai, Seven Days Cara Cara Orange Old Fashioned, Spark Plug Espresso Martini, Drifter Passion Fruit Caipirinha		
Sake		\$9.00
Sparkling, Ozeki 'Hana Awaka' Berry – Hyogo (250ml); Nigori, Kikusui 'Perfect Snow' – Niigata (300ml); Junmai, Lucky Cup – Fukushima (180ml); Kurosawa 'Ginrei' – Fukushima (300ml); Sake One - Nagako - (300ml); Shibata Black Yuzu - Hokkaido (200ml); Umeshu, Choyo – Osaka (500ml); Hot Sake, Ozeki – Hyogo		
Non-Alcoholic - Juices		\$8.00
Foco Guava, Hawaiian Sun Passion Orange, Ran Oolong Unsweetened Iced Tea, Thai Iced Tea, Ito En Unsweetened Iced Green Tea, Ramune Original, Ramune Strawberry, Moshi Yuzu		
Non-Alcoholic - Fountain Drinks		\$6.00
Pepsi, Diet Pepsi, Starry, Dr. Pepper, Ginger Ale, Lemonade		
Non-Alcoholic - Hot Tea		\$7.00
Jasmine, Oolong, Chamomile		
Non-Alcoholic - Bottled Water		\$7.00
Acqua Panna, San Pellegrino		