



Chengdu Impression

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Picked for you

ITEM	PRICE
Dan Dan Noodles 担担面 Famous Sichuan-style spicy noodles with ground pork sauce.	\$9.95
Your Fried Rice 炒饭	\$9.95
Sichuan String Beans 四川豆豉 Sichuan-style string beans are stir-fried with tiny acai and tew dry chilis.	\$14.95
Xiao Long Bao (8) 小笼包 Shanghai-style soup dumplings fried with pork. Served with ginger sauce.	\$9.95
General Tso's Chicken 宫保鸡丁 Lightly breaded chicken deep-fried and glazed with tangy sweet spicy sauce.	\$14.95

Cold Appetizers 冷盘 / 凉菜

ITEM	PRICE
Bonbon Chicken 棒棒鸡 Hammered chicken leg, hand-pulled to stirps, and mixed in spicy Sichuan chili sauce.	\$9.50
Mouth Watering Chicken 口水鸡 Diced chicken with bone, in Sichuan chili sauce, peanut, and green onion.	\$8.95
Fu Qi Fei Pian 夫妻肺片 Beef shank, tongue, tripe, and heart mixed with Sichuan chili sauce, topped with crushed peanut and cilantro.	\$10.95
Garlic Pork 蒜香排骨 Sliced pork belly with mashed spicy garlic sauce with a hint of sweetness.	\$9.50
Diced Rabbit 兔丁 Spicy diced bone in a rabbit with spicy Sichuan chili sauce and peanut.	\$9.95
Sichuan Style Pork Kidney 四川猪腰 Pork kidney with numbing spicy Sichuan chili sauce.	\$9.50
Sichuan Style Pork Liver 四川猪肝 Pork liver with numbing spicy Sichuan chili sauce.	\$9.50
Sichuan Cold Noodle Salad 四川凉面 Cold noodles mixed with spicy chili sauce, bean sprout, sesame, and green onion topping.	\$8.95
Cold Noodle with Chicken 鸡丝凉面	\$9.95
Northern Sichuan Style Jelly 四川凉粉	\$8.95
Heart Breaking Rice Jelly 伤心凉粉 Rice jelly strips topped with freshly mashed chili paste.	\$9.50
Bean Curd and Peanut 豆腐拌花生 Tofu beancurd mixed with peanut. Served with Sichuan spicy sauce.	\$7.95
Cucumber Salad 黄瓜拌 Cucumber salad in mashed garlic sauce.	\$7.95
Cucumber Salad Chongqing Style 重庆黄瓜拌 Chongqing style cucumber salad with dry chili and Sichuan peppercorn sauce.	\$8.95
Edamame 毛豆 Water boiled green soybean in a pod and served chilled.	\$6.95
Sichuan Pickled Vegetables 四川泡菜 Sichuan-style pickled salty assorted vegetables topped with red chili sauce, carrots, celeries, chilis, and radishes.	\$6.95

Hot Appetizers

11 items / 11 items

ITEM	PRICE
BBQ Pork Ribs (4) Grilled prime pork ribs topped with special bbq sauce.	\$9.95
Zhong's Dumplings (8) Sichuan-style dumplings filled with pork and mixed in red chili sauce with a hint of sweetness.	\$9.50
Sichuan Wonton (10) Sichuan-style thin skin dumplings filled with pork and mixed in red chili sauce.	\$9.50
Sichuan Cured Pork	\$8.95
Sichuan Sausage Hand made Sichuan country style spicy sausage, sliced and topped with peanut	\$9.95
Wolfteeth Potato	\$8.50
Peking Dumplings Peking-style dumplings filled with pork and sauce on the side.	\$9.50
Crystal Shrimp Dumplings (6)	\$8.50
Shrimp Shu-Mai (6)	\$8.50
Xiao Long Bao (8) (Hot Appetizers /) Shanghai-style soup dumplings fried with pork. Served with ginger sauce.	\$9.95
Scallion Pancake Pancake with green onion and pan-fried.	\$6.95
Pan-fried Veggie Dumplings (6) Pan-fried veggie-filled thick dumplings.	\$8.95
Pot Sticker (6) Pan-fried ground pork filled thick dumplings. Choice of similar vegetable dumplings pan-fried.	\$8.95
Shanghai Spring Rolls (2) Veggie-filled fried rolls.	\$3.95
Canton Egg Rolls (2) Veggie and chicken-filled fried rolls.	\$3.95
Crab Rangoon (4) Crispy fried wonton filled with crabmeat and cream cheese.	\$6.95

Soups Noodle and Rice

4 items

ITEM	PRICE
Hot and Sour Soup Tofu, fungus, bamboo strips, and egg drop in hot and sour broth.	\$3.50
Egg Drop Soup Beaten egg, peas, and carrots in broth.	\$3.50
Wonton Soup Pork-filled wontons in broth.	\$3.50
Mixed Vegetable Soup A mixture of shredded vegetables and bean curd in clear broth.	\$7.50
Sole with Sour Cabbage Soup Sole fish fillet soup with sour cabbage and vermicelli.	\$9.95
West Lake Beef Soup Minced beef, green pea, carrot, and egg white in a thick broth.	\$9.95

ITEM	PRICE
Spinach Pork Ball Soup 菜肉馄饨 Spinach vermicelli and pork ball soup in clear broth.	\$9.95
Scrambled Egg Tomato Soup 西红柿鸡蛋汤	\$8.95
Dan Dan Noodles 担担面 (Soups Noodle and Rice 汤粉饭) Famous Sichuan-style spicy noodles with ground pork sauce.	\$9.95
Yibin Flaming Noodle 宜宾燃面	\$9.95
Suan La Fen 酸辣粉 Chengdu-style vermicelli in spicy and sour broth with crispy soybeans.	\$8.95
Fei Chang Fen 肥肠粉 Shuangliu style vermicelli with pork intestine and crispy soybean in spicy chili broth.	\$9.95
Beef Noodle Soup 牛肉面 Noodles with beef shank chunks in light soy broth.	\$12.95
Sichuan Beef Noodle Soup 四川牛肉面 Noodle soup with beef shank chunks in Sichuan-style spicy broth.	\$12.95
Sichuan Pork Rib Noodle Soup 四川排骨面	\$51.00
Pork Intestine Noodle Soup 猪大肠面	\$45.00
Chicken Gizzard Noodle Soup 鸡杂面	\$12.95
Pork Pickled Veg Noodle Soup 猪肉泡菜面	\$11.95
Seafood Noodle Soup 海鲜面	\$48.00
Yangzhou Fried Rice 扬州炒饭 Yangzhou-style fried rice with shrimp, scallop, ham, and vegetables.	\$12.95
Duck Fried Rice 鸭炒饭	\$12.95
Combo Fried Rice 炒饭 Combination fried rice with veggie, chicken, beef, and shrimp.	\$12.95
Your Fried Rice 炒饭 (Soups Noodle and Rice 汤粉饭)	\$9.95
Combo Fried Noodles 炒粉 Combination of fried noodles with veggie, chicken, beef, and shrimp.	\$12.95
Your Fried Noodles 炒粉	\$9.95
Fried Wide Rice Noodles 宽粉	\$9.95
Singapore Rice Noodles 新加坡炒粉 Thin rice noodles in curry sauce with pork, cabbage, carrot, and peapod.	\$11.95
Brown Rice 糙米	\$2.50
Steamed White Rice 白米饭	\$1.00

Poultry 禽

ITEM	PRICE
Dry Chili Chicken 辣子鸡 Diced chicken cooked with dry peppers.	\$15.95
Chengdu Style Dry Chili Chicken 成都辣子鸡 This item applies traditional and authentic Sichuan cooking technique that stir-frys crispy diced chicken, dry chili (ex...	\$17.95
Hot Wok Chicken 辣子鸡 Bone-in chicken double fried with peanut, bean curd, celery, leeks, and peppers.	\$15.95

ITEM	PRICE
Kung Pao Chicken 宫保鸡丁 Famous stir-fried diced chicken with peanut, dried peppers, and onions in a sour spicy sauce with a hint of sweetness. \$14.95	
Chicken with Fresh Chili 辣子鸡 Bone-in chicken chunks stir-fried with fresh chilis \$15.95	
Stewed Chicken with Taro 椒盐鸡 Stewed bone-in chicken chunks with fresh taro in Sichuan sauce. \$16.95	
Toss Fried Chicken Gizzard 椒盐鸡 \$15.95	
Smoked Tea Duck 樟茶鸭 Diced half-smoked tea flavored duck, served with plum sauce and cucumber slices. \$19.95	
Crispy Duck 脆皮鸭 Frilled crispy half duck, dried, and served with cucumber. \$18.95	
Stewed Duck with Konjac 麻辣鸭 Bone-in duck chunks stewed with Chinese mountain yam. \$22.95	
Braised Duck in Beer Sauce 啤酒鸭 Braised bony duck chunks and tofu in spicy beer sauce. \$23.95	
Dry Chili Rabbit 麻辣兔丁 Chengdu-style diced bone-in rabbit stir-fried with dry chilis. \$23.95	
Hot Wok Rabbit 辣子兔 Diced rabbit stir-fried with bean curd, celery, dry chili, and peppers. \$23.95	
Stewed Rabbit Zigong Style 麻辣兔丁 Stewed rabbit with celery, pickled chili, and ginger strips in spicy zigong style sauce. \$25.95	
Yu Shiang Chicken 鱼香鸡 Stir-fried white meat chicken with wood ear, peppers, and bamboo in sour and sweet spicy sauce. \$14.95	
Mongolian Chicken 蒙古鸡 Stir-fried sliced chicken with onions and mushroom in brown sauce. \$14.95	
Cashew Chicken 腰果鸡丁 Diced chicken, zucchini, carrot, broccoli, and peppers with cashews. \$15.95	
Broccoli Chicken 西兰花鸡 Stir-fried sliced chicken with broccoli and white sauce. \$14.95	
Peapod Chicken 荷兰豆鸡 Stir-fried sliced chicken with peapod and carrot. \$14.95	
Chicken with Mixed Vegetables 什锦鸡 Chicken stir-fried with assorted vegetables. \$14.95	
Orange Chicken 橙汁鸡 Lightly breaded chicken meat is deep-fried and glazed with spicy orange sauce. \$14.95	
Sesame Chicken 芝麻鸡 Lightly breaded chicken deep-fried, glazed with tangy-sweet sauce and topped with sesame. \$14.95	
General Tso's Chicken 宫保鸡丁 (Poultry 禽类) Lightly breaded chicken deep-fried and glazed with tangy sweet spicy sauce. \$14.95	
Sweet and Sour Chicken 糖醋鸡 Lightly breaded chicken is deep-fried and glazed with sweet and sour sauce. \$14.95	

Seafood 海鲜

ITEM	PRICE
Boiled Fish Sichuan Style 麻辣鱼 Famous Sichuan-style boiled sole fish fillet with napa, celery, and spicy sauce. \$17.95	

ITEM	PRICE
Sole Fillet with Tender Tofu 鱼片豆腐 Sole fish fillet with tender tofu in spicy Sichuan sauce.	\$17.95
Mala Fish Fillet 麻辣鱼片 Stir-fried sole fillet with Sichuan numbing spicy sauce and napa cabbage.	\$17.50
Dry Chili Fish Fillet 干辣椒鱼片 Lightly breaded sole fish fillet quick stir-fried with dry chilis.	\$17.50
Sole with Black Bean Sauce 黑椒鱼片 Sole fish fillet with fermented black bean sauce and shanghai bok choy.	\$17.50
Sole with Mixed Vegetables 鱼片时蔬 Stir-fried sole fish fillet with assorted vegetables.	\$17.50
Fresh Chili Fish 鲜辣鱼片 Sole fillet with chopped fresh chili, pickled chili, and shanghai bok choy.	\$17.50
Tianfu Boiling Fish 天府沸腾鱼 (Sole Fillet (鱼片))	\$20.95
Tianfu Boiling Fish 天府沸腾鱼 (Live Tilapia (草鱼))	\$27.95
Fish Green Peppercorn Sauce 鱼片青花椒 (Sole Fillet (鱼片))	\$20.95
Fish Green Peppercorn Sauce 鱼片青花椒 (Live Tilapia (草鱼))	\$27.95
Fish with Pork Intestine 鱼片猪大肠 (Sole Fillet (鱼片))	\$22.95
Fish with Pork Intestine 鱼片猪大肠 (Live Tilapia (草鱼))	\$29.95
Fish with Ground Pork Spicy Broth 鱼片猪肉辣汤 (Sole Fillet (鱼片))	\$20.95
Fish with Ground Pork Spicy Broth 鱼片猪肉辣汤 (Live Tilapia (草鱼))	\$27.95
Whole Fish Liangshan Style 清蒸全鱼	\$27.95
Stewed Whole Fish Chengdu Style 鱼片烧菜 Stewed whole tilapia with spicy sauce.	\$26.95
Qingcheng Style Grilled Fish in Pan 青城烤鱼 Served with spicy Sichuan sauce.	\$28.95
Steamed Whole Fish 清蒸全鱼 Canton-style steamed whole tilapia with ginger, scallion, and soy sauce.	\$26.95
Kung Pao Shrimp 宫保虾球 Stir-fried shrimps with dry chili, peanut in a sour spicy sauce with a hint of sweetness.	\$16.95
Shrimp with Crispy Rice 脆皮虾球 Stir-fried with golden crispy rice crust with dry chilis.	\$17.95
Dry Chili Shrimps 干辣椒虾球 Lightly breaded shrimps are quickly stir-fried with dry chilis.	\$16.95
Salt and Pepper Shrimps 椒盐虾球 Shrimps stir-fried with chopped peppers.	\$16.95
Crispy Mayonnaise Shrimp 脆皮虾球 Crispy shrimps mixed in sweet mayonnaise lemon batter.	\$17.95
Shrimp with Mixed Vegetables 虾球时蔬 Shrimps stir-fried with assorted vegetables.	\$16.95
Broccoli Shrimp 西兰花炒虾球 Stir-fried shrimps with broccoli and white sauce.	\$16.95
Peapod Shrimp 豌豆炒虾球 Stir-fried shrimps with peapod and carrot.	\$16.95

ITEM	PRICE
Orange Shrimp 菜 Lightly breaded shrimps are deep-fried and glazed with spicy orange sauce.	\$16.95
Sesame Shrimp 菜 Lightly breaded shrimps deep-fried, glazed with tangy-sweet sauce and topped with sesame.	\$16.95
General Tso's Shrimp 菜 Lightly breaded shrimps are deep-fried and glazed with tangy sweet spicy sauce.	\$16.95
Sweet and Sour Shrimp 菜 Lightly breaded shrimps deep-fried, glazed with sweet and sour sauce.	\$16.95
Cashew Shrimp 菜 Stir-fried shrimps with peppers, carrot, and topped with cashews.	\$17.95
Yu Shiang Shrimp 菜 Stir-fried shrimps with bamboo slices, wood eat, and peppers in sour and sweet spicy sauce.	\$16.95
Mongolian Shrimp 菜 Stir-fried shrimps with white onion, green onion, and mushroom in brown sauce.	\$16.95
Hot Wok Frog 菜 Stir-fried diced frog with peanut, bean curd, celery, and peppers.	\$23.95
Frog with Fresh Chili 菜	\$23.95
Zigong Style Frog 菜 Diced frog cooked in spicy zigong style sauce with pickled chilis and ginger.	\$25.95
Stir Fried Squid 菜	\$16.95
Salt N Pepper Squid 菜	\$16.95

Beef and Lamb 菜

ITEM	PRICE
Boiled Beef 菜 Boiled beef in spicy Sichuan sauce with napa, bean sprouts, and celery.	\$18.95
Beef with Wild Chili 菜 Stir-fried beef stips with wild chili.	\$17.95
Beef with Tender Tofu 菜 Chengdu-style sliced beef with tender tofu, crispy soybean, and spicy Sichuan sauce.	\$18.95
Sauteed Beef 菜 Sauteed beef with dry chili, pepper, and cilantro.	\$17.95
Dry Beef with Celery 菜 Double cooked dry beef strips with celery and dry chili.	\$17.95
Mapo Tofu with Beef 菜 Stewed Tofu with ground beef, leeks, spicy, and numbing.	\$16.95
Green Peppercorn Beef Tofu 菜 Sliced fatty beef with tofu stew in numbing spicy green peppercorn broth	\$17.95
Mao Xue Wang 菜 Chongqing style beef tripes with pork blood cake in spicy Sichuan sauce.	\$20.95
Steamed Beef with Mashed Rice 菜	\$17.95
Cumin Beef 菜 Stir-fried beef tenderloin with cumin seeds, dry chili, jalapeno, and white onion.	\$17.95
Toss Fried Beef Omasum 菜	\$16.95

ITEM	PRICE
Dry Chili Beef 干辣椒牛肉 The sliced beef was quickly stir-fried with dry chilis.	\$17.95
Kung Pao Beef 宫保牛肉 Stir-fried beef tenderloin with peanut and dry chili in a sour spicy sauce with a hint of sweetness.	\$17.95
Cashew Beef 腰果牛肉 Stir-fried beef tenderloin with peppers, carrot, and broccoli topped with cashews.	\$18.95
Yu Shiang Beef 鱼香牛肉 Stir-fried beef tenderloin with bamboo slices wood ear and peppers in sweet spicy sauce.	\$17.95
Mongolian Beef Mongolian Beef Stir-fried beef tenderloin with green and white onions and mushrooms.	\$17.95
Beef with Mixed Vegetables 牛肉时蔬 Stir-fried beef tenderloin with assorted vegetables.	\$17.95
Broccoli Beef 西兰花牛肉 Stir-fried beef tenderloin with broccoli in brown sauce.	\$17.95
Peapod Beef 荷兰豆牛肉 Stir-fried beef tenderloin with peapod and carrot.	\$17.95
Orange Beef 橙汁牛肉 Slightly breaded beef deep-fried and glazed in tangy sweet spicy sauce.	\$17.50
Sesame Beef 芝麻牛肉 Lightly breaded beef deep-fried, glazed with tangy-sweet sauce and topped with sauce.	\$17.50
General Tso's Beef 宫保牛肉 Lightly breaded beef was deep-fried and glazed with tangy sweet spicy sauce.	\$17.50
Cumin Lamb 孜然羊肉 Stir-fried lamb with cumin seeds, dry chili, jalapeno, and white onion.	\$17.95
Sauteed Lamb 孜然羊肉 Sauteed lamb with dry chili, pepper, and cilantro.	\$17.95
Mongolian Lamb 蒙古羊肉 Stir-fried lamb with white and green onions and brown sauce.	\$17.95

Pork 猪肉

ITEM	PRICE
Twice Cooked Pork 回锅肉 Slice pork belly half fat stir-fried with leeks and red peppers.	\$15.50
Twice Cooked Pork with Pancake 猪肉白菜卷 Sliced pork belly stir-fried with scallion pancake and leeks.	\$16.50
Cured Pork with Leeks 蒜泥白肉	\$15.50
Stir Fried Wosun Pork n Wood Ear 黑木耳炒肉片	\$15.50
The Climbing “Ants” 蚂蚁上树 Famous vermicelli with ground pork cooked in spicy Sichuan sauce.	\$14.50
Yu Shiang Pork 鱼香肉片 Stir-fried pork strips with wood ear, bamboo strips, and carrots in crushed chili pickle sauce with a bit of sweetness.	\$14.95
Green Pepper Pork 青椒肉片 Chengdu-style pork strips are stir-fried with green pepper strips.	\$14.95
Pork, Celery, and Bean Curd 猪肉芹菜豆腐干	\$14.95
Dry Chili Pork Intestine 干辣椒炒猪大肠	\$15.95

ITEM	PRICE
Double Fried Pork Intestine 雙拼 Double fried intestine with chili and peppers.	\$15.95
Mei Cai Kou Rou 梅菜扣肉 Steamed sliced pork belly with preserved black vegetable leaf.	\$14.95
Braised Pork Belly Chunks 紅燒肉 A.K.A hong sue pork chunks.	\$14.95
The Lord's Pork Feet 豬腳 Diced pork feel in a hot wok with dry chilis.	\$15.95
Lao Ma Ti Hua 老媽蹄花 Famous mama's pork feet soup stew with beans and sauce on the side.	\$15.50
Stir Fried Pork Kidney 豬腰 	\$16.50
Pork Kidney Green Peppercorn 豬腰青 	\$19.95
Stir Fried Pork Liver 豬肝 Stir-fried pork liver with peppers and snow peas.	\$16.95
Stir Fried Pork Liver and Kidney 豬腰肝 	\$16.95
Cumin Pork Ribs 孜然排骨 	\$14.95
Salt and Pepper Ribs 鹽焗排骨 	\$14.95
Sweet and Sour Pork Ribs 糖醋排骨 	\$14.95
Meizhou Style Pork Racks with Lao Gan Ma Sauce 梅州豬排 	\$18.95
Eggplant with Ground Pork 肉末茄子 Sauteed eggplant with ground pork and nonpure vegetarian.	\$14.95

Vegetables 蔬菜

ITEM	PRICE
Garlic Peapod Leaves 豆苗 Peapod leaves are stir-fried with sliced fresh garlic.	\$16.95
Mapo Tofu (Veggie) 麻婆豆腐 (素) Classic soft tofu cooked in spicy Sichuan sauce with numbing sensation.	\$14.95
Home Style Bean Curd 家常豆腐 	\$13.95
Sichuan String Beans 四川豆豉 (Vegetables 蔬菜) Sichuan-style string beans are stir-fried with tiny acai and tew dry chilis.	\$14.95
Potato with Chili 紅燒土豆 	\$13.95
Hot Wok Potato Strips 紅燒土豆 Chili stir-fried with peppers, celeries, and onions.	\$14.50
Shanghai Bok Choy 上海青 (素) 	\$13.95
Shanghai Bokchoy Shitake Mushroom 上海青 	\$14.50
Napa Cabbage 上海青 Quickly stir-fried napa cabbage.	\$13.95
Spinach 菠菜 It also can be sauteed or chili stir.	\$14.95
Choy Sum 菜膽 	\$15.50
Wosun Leaf 莴笋 (AA) 	\$15.95

ITEM	PRICE
Crispy Eggplant 茄子	\$14.95
Double fried crispy eggplant with dry chili peppers and cilantro.	
Eggplant with Ground Pork 茄子 (Vegetables 菜)	\$14.95
Sauteed eggplant with ground pork and nonpure vegetarian.	
Yu Shiang Eggplant 茄子	\$14.50
Eggplant sauteed with sour and sweet spicy sauce.	
Beijing Style Stewed Eggplant 茄子	\$14.50
“Tiger-Skin” Pepper 辣椒	\$14.95
Quick stir-fried whole Chinese pepper with black vinegar sauce.	
Vegetable Twelve Delight 菜	\$13.95
Stir-fried 12 kinds of vegetables, napa, carrot, and snow pea.	
Tong Choy 菜	\$16.95
Srambled Egg Tomato 菜	\$13.95

Desserts 点

ITEM	PRICE
Lai Tang Yuan (6 pcs) 汤圆	\$7.50
Sticky rice ball filled with black sesame past in clear soup.	
Lao Zao Tang Yuan (6 pcs) 汤圆	\$8.50
Sticky rice ball filled with black sesame paste in a fermented rice wine broth.	
Sesame Ball (6 pcs) 汤圆	\$6.95
Fried sesame balls filled with red bean paste.	
Hong Tang Ci Ba (6pc Dine-in Only) 糖不甩 (6 个)	\$7.95
Hand-made glutenous rice sticks with brown sugar syrup, Limited to Dine-in Only	
Sichuan Ice Jelly 冰粉	\$3.50

Beverages 饮

ITEM	PRICE
Coke 可乐	\$2.50
Diet Coke 可乐	\$2.50
Sprite 雪碧	\$2.50
Chrysanthemum Tea 茶	\$3.00
Soy Milk 豆浆	\$3.00
Coconut Milk 椰奶	\$3.50
Honey Pear Tea 梨子	\$3.50
Bottled Water 水	\$2.00
Plum Drink 梅子	\$3.50
Jia Duo Bao Herbal Tea 茶	\$3.50

Mala Xiangguo or Mao Cai 麻辣香锅

ITEM	PRICE
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Mala Xiang Guo (Stir-fry Hot and Spicy Pot) (麻辣香锅)\$5.95

Mao Cai (Hot and Spicy Pot In Broth) (毛菜)\$5.95