



# Dinner Menu

## SMALL PLATES

TRUFFLE SASHIMI <sup>RAW</sup> Hamachi, Albacore, Truffle Ponzu, Scallion, Black Tobiko Caviar	27	FILET MIGNON POTSTICKER Sesame Soy, Ginger Hoisin	18
AWARD-WINNING TOMBO TUNA TACOS * <sup>RAW</sup> Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko Caviar, Yuzu Kosho	18	ANQI SATAY SKEWERS JIDORI CHICKEN 12   ANGUS BEEF® 14   PRAWNS 16 <i>To Make a Complete Meal, Enjoy with our Truffle Hainan Rice</i>	
LOBSTER DUMPLINGS * Lemongrass Saffron Nage, Crème Fraîche, Cherry Tomato	18	CHEF RON'S FAMOUS GARLIC CHICKEN WINGS 16 Thai Chili, Ginger, Thai Basil <i>To Make a Complete Meal, Enjoy with our Truffle Hainan Rice</i>	
SHRIMP CEVICHE Shrimp, Mint, Kaffir Lime Leaves, Rice Powder	22	SALT & PEPPER CALAMARI 19 Red Jalapeño, Scallion, Thai Basil Aioli	
CHIVE & LEEK DUMPLINGS * <sup>VEG</sup> Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil	13	BULGOGI WONTON NACHOS 19 Sesame Seeds, Kimchi, White Cheddar Cheese	

## SALADS

GRILLED OCTOPUS & PAPAYA SALAD Cherry Tomato, Peanut, Long Bean	26	KARATE SALAD <sup>VEG</sup> Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom	16
AN the GARDEN SALAD WITH PRAWNS Warm Assorted Greens, Ponzu, Beurre Blanc, Enoki Mushroom	28		

## FROM THE SECRET KITCHEN™

AN'S FAMOUS ROASTED CRAB™ Dungeness Crab Out of Shell We did all the work for you!	MP	AN'S FAMOUS GARLIC NOODLES <sup>VEG</sup> Roasted Garlic, AN's Secret Sauce™ ADD JIDORI CHICKEN +12   ANGUS BEEF® +14   PRAWNS +16	20
COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™	54	AN'S FAMOUS GARLIC RICE™ <sup>VEG</sup> <sup>GF</sup> Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	14
WHOLE PAN ROASTED MAINE LOBSTER AN'S Famous Garlic Noodles™	100		

<sup>RAW</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\* AnQi Signature Creations <sup>VEG</sup> Vegetarian <sup>GF</sup> Gluten-Free Available | Please inform us of any food allergies

CORKAGE FEE: \$30 per bottle (max. two 750ml bottles per table) | \$60 per bottle (max. one magnum bottle per table)

CAKE CUTTING FEE: \$3 per person



## STEAK CLUB

ANQI ULTIMATE WAGYU TASTING EXPERIENCE - 2oz EACH Japanese Kagawa A5 Olive Fed Ribeye, Japanese Miyazaki A5 NY, and Australian Sher Wagyu	135	TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32oz Shishito Peppers, Applewood Bacon, Crème Fraîche	125
A5 MIYAZAKI JAPANESE WAGYU - 4oz	85	MONGOLIAN LAMB CHOP Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42
ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE - 16oz	75	GARLIC BUTTER HANGER STEAK - 8oz	45
White Cheddar Potato Purée, Pork Belly XO Sauce		Grilled King Oyster Mushroom	
KETO GARLIC PONZU FILET - 8oz	52	SPANISH PORK IBERICO SECRETO - 9oz	58
Filet Mignon, Asian Ratatouille, Gorgonzola Brûlée		Caramelized Pear, Fennel & Watercress Salad, Meyer Lemon Vinaigrette	
DRY AGED NY STEAK - 10oz	70		
Black Garlic Butter, Brussels Sprouts, Red Grapes			

## LARGE PLATES

CRUSTACEAN SHAKEN BEEF Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes	45	FILET MIGNON CHOW FUN Marinated Angus® Steak, Black Bean Sauce	28
CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt	29	PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE Truffle Ginger Scallion Sauce	38
MISOYAKI BUTTERFISH Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy	42	LEMON TRUFFLE SNAPPER EN PAPILOTTE Cooked en Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	40
COCONUT CURRY NOODLES Light Curry, Lentil, Eggplant, Chickpea	26		

## RICE & VEGGIES

SEASONAL WOK VEGETABLES Chef's Daily Fresh Picks	18	TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions With Poached Egg + \$2	14
ROASTED CAULIFLOWER & BRUSSELS SPROUTS Turmeric, Garlic Lime	16	GRILLED BROCCOLINI With Pork Belly XO Sauce	18
WHITE CHEDDAR POTATO PURÉE Shaved Spanish Manchego Cheese Small \$8   Large \$14		KUNG PAO EGGPLANT Thai Basil & Thai Red Chili Gastrique	17
KIMCHI FRIED RICE Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	22	GENERAL TSO'S TRIO ORANGE King Mushrooms, Yukon Gold Potatoes, Cauliflowers, Orange Sauce	22
BUDDHA FRIED RICE Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	19	STIR FRIED BOK CHOY Oyster Sauce, Garlic, Sesame Seeds	16

At AnQi, our culinary team is committed to purchasing & supporting local harvests, using the freshest of seasonal, organic and sustainable ingredients. We use the most humanely raised beef possible in partnership with some of the best ranchers in the Midwest. We source "best choices" & "good alternatives" when possible. Our soy sauce is Tamari based, which is gluten free & non wheat added. Our frying oil is gluten free.

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