



Lunch Menu

SMALL PLATES

TRUFFLE SASHIMI

Hamachi, Albacore, Truffle Ponzu, Scallion,
Black Tobiko Caviar

AWARD-WINNING TOMBO TUNA TACOS *

Hass Avocado, Macadamia Nut,
White Truffle, Black Tobiko Caviar, Yuzu Kosho

CHIVE & LEEKS DUMPLINGS

Chives, Shiitake Mushrooms, Jicama,
Sesame Chili Oil

FRIED OYSTER MUSHROOMS

OC Homegrown Mushroom, Chili Tamarin Sauce

27 BULGOGI WONTON NACHOS 19
Sesame Seeds, Kimchi, White Cheddar Cheese

18 CHEF RON'S FAMOUS GARLIC CHICKEN WINGS 16
Thai Chili, Ginger, Thai Basil

To Make a Complete Meal, Enjoy with our Truffle Hainan Rice

ANQI SATAY SKEWERS

13 JIDORI CHICKEN 12 | ANGUS BEEF® 14 | PRAWNS 16

To Make a Complete Meal, Enjoy with our Truffle Hainan Rice

18 SALT & PEPPER CALAMARI * 19
Red Jalapeño, Scallion, Thai Basil Aioli

NOODLES

GINGER PRAWNS RICE NOODLES

Pan Fried Rice Noodles, Sauté Asparagus,
Shiitake Mushrooms, AnQi's Signature Sauce

COCONUT CURRY NOODLES

Light Curry, Lentil, Eggplant, Chickpea

FILET MIGNON CHOW FUN

Marinated Angus® Steak, Black Bean Sauce

SALADS

24 GRILLED OCTOPUS & PAPAYA SALAD 26
Cherry Tomato, Peanut, Long Bean
Choice of: Mild | Medium | Hot | Nuclear

26 AN the GARDEN SALAD 28
Grilled Prawns or Grilled Salmon
Warm Assorted Greens, Ponzu, Beurre Blanc, Enoki Mushroom

28 KARATE SALAD 16
Kohlrabi, Black Truffle, Crispy Kennebec Potato,
Garlic Blossom

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 20
Roasted Garlic, AN's Secret Sauce™
ADD JIDORI CHICKEN +12 | ANGUS BEEF® +14 | PRAWNS +16

COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™

54 AN'S FAMOUS GARLIC RICE™ 14
Steamed Jasmine Rice,
Wok Steeped Garlic, Hidden Spices

WHOLE PAN ROASTED MAINE LOBSTER AN'S Famous Garlic Noodles™

100

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.

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 Vegetarian Gluten-Free Available | Please inform us of any food allergies



STEAK CLUB

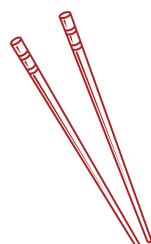
ANQI ULTIMATE WAGYU TASTING EXPERIENCE - 2oz EACH Japanese Kagawa A5 Olive Fed Ribeye, Japanese Miyazaki A5 NY, and Australian Sher Wagyu	135	RIBEYE STEAK FRIED RICE - 8oz Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg	30
A5 MIYAZAKI JAPANESE WAGYU - 4oz Truffle Ponzu Sauce, Pickled Wasabi Aioli	85	TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32oz Shishito Peppers, Applewood Bacon, Crème Fraîche	125
ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE - 16oz White Cheddar Potato Purée, Pork Belly XO Sauce	75	MONGOLIAN LAMB CHOP Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42
KETO GARLIC PONZU FILET - 8oz Filet Mignon, Asian Ratatouille, Gorgonzola Brûlée	52	GARLIC BUTTER HANGER STEAK - 8oz Grilled King Oyster Mushroom	45
DRY AGED NY STEAK - 10oz Black Garlic Butter, Brussels Sprouts, Red Grapes	70	SPANISH PORK IBERICO SECRETO - 9oz Caramelized Pear, Fennel & Watercress Salad, Meyer Lemon Vinaigrette	58

LARGE PLATES

CRUSTACEAN SHAKEN BEEF LUNCHEON Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes - <i>With Garlic Rice</i>	33	MISOYAKI BUTTERFISH Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy	42
CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt	29	LEMON TRUFFLE SNAPPER EN PAPILOTE Cooked en Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	40
KUNG PAO CHICKEN Thai Chili, Bell Pepper, Peanuts - <i>With Jasmine Rice</i>	24		

RICE & VEGGIES

SEASONAL WOK VEGETABLES Chef's Daily Fresh Picks	18	TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions <i>With Poached Egg + \$2</i>	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 <i>Small \$8 Large \$14</i>		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



DON'T MISS OUT

Ask about our daily & weekly chef specials!



Follow us on Instagram @AnQiBistro for even more exclusive specials.