

DINNER



COLD SMALL PLATES

SPECIAL SMALL PLATES OF THE DAY

Please Inquire with your Server for Today's Specials

TRUFFLE SASHIMI ^{RAW}

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

27

AWARD-WINNING TOMBO TUNA TACOS * ^{RAW}

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

18

SALADS

GRILLED OCTOPUS & PAPAYA SALAD

Cherry Tomato, Peanut, Long Bean

Choice of: Mild | Medium | Hot | Nuclear

26

KARATE SALAD ^{VEG}

Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom

16

HOT SMALL PLATES

FILET MIGNON POTSTICKERS *

Sesame Soy, Ginger Hoisin

18

CHIVE & LEEK DUMPLINGS ^{VEG}

Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil

14

BULGOGI WONTON NACHOS *

Ribeye, Kimchi, White Cheddar Cheese

19

AnQi's FAMOUS GARLIC CHICKEN WINGS

Thai Chili, Ginger, Thai Basil

17

ANQI SATAY SKEWERS

CHICKEN THIGH 12 | BEEF TENDERLOIN 14 | PRAWNS 16

SALT & PEPPER CALAMARI *

Red Jalapeño, Scallion, Thai Basil Aioli

19

SHRIMP & LOBSTER DUMPLINGS

Lemongrass Saffron Nage, Crème Fraîche, Cherry Tomato

18

FROM THE SECRET KITCHEN™

^{GF} AN'S FAMOUS ROASTED CRAB™ MP

Cracked In the Shell or Out of Shell

Exclusively from Friday through Sunday

GRILLED PRAWNS

With An's Famous Garlic Noodles™

29

PAN ROASTED MAINE LOBSTER Half 50 | Whole 100

With AN'S Famous Garlic Noodles™

AN'S FAMOUS GARLIC RICE™ ^{GF}

Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices

14

AN'S FAMOUS GARLIC NOODLES

Roasted Garlic, AN's Secret Sauce™

20

UMAMI "SINGAPORE" WHOLE DUNGENESS CRAB | 95

Served in the Shell

Tamarind, Imported Chilis, Sesame, Proprietary Spices

At AnQi, our culinary team is committed to purchasing & supporting local harvests, sourcing the freshest seasonal, organic and sustainable ingredients. We use the most humanely raised beef possible in partnership with the best ranchers in the Midwest. We source the best choices available. Our soy sauce and frying oil are gluten free.

^{RAW} 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 ^{VEG} Vegetarian ^{GF} 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 NY	135	TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32oz	125
A5 MIYAZAKI JAPANESE WAGYU - 4OZ Truffle Ponzu Sauce, Pickled Wasabi Aioli	85	FILET MIGNON ON SIZZLING SALT BLOCK - 8oz	52
GARLIC BUTTER HANGER STEAK - 8oz Grilled King Oyster Mushroom	45	28 DAYS DRY AGED NY STEAK ON SIZZLING SALT BLOCK -10oz	70
MONGOLIAN LAMB CHOP Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42	ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE - 16oz Choice of (One Complimentary Sauce Per Steak)	75
LEMONGRASS GRILLED PORK SHOULDER ON SIZZLING SALT BLOCK - 9oz Spanish Iberico Secreto	58	ADDITIONAL SAUCE +8 Vietnamese Black Pepper Cognac Cream Malaysian Black Pepper Sauce Wasabi Crema Asian Chimichurri	
		TO ENJOY WITH OUR STEAK Add on Roasted Bone Marrow +13 Add on Black Garlic Truffle Compound Butter +8 Add on Fresh Grated Organic Wasabi +8	

LARGE PLATES

ANQI WOK SHAKEN BEEF Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes	45	MISOYAKI BUTTERFISH Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze, Baby Bok Choy	42
LEMON TRUFFLE SNAPPER EN PAPILOTE Cooked en Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	40	PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE Truffle Ginger Scallion Sauce	38
CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt	29		

RICE

KIMCHI FRIED RICE Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	22
BUDDHA FRIED RICE Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	19
TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions With Poached Egg + \$3	14

NOODLES

COLD DAN DAN NOODLE * Impossible Meat™, Peanut Curry	24
FILET MIGNON CHOW FUN Marinated Angus® Steak, Black Bean Sauce	28

VEGGIES

SEASONAL WOK VEGETABLES Chef's Daily Fresh Picks	18	KUNG PAO EGGPLANT Thai Basil, Thai Red Chili Gastrique	17
ROASTED CAULIFLOWER & BRUSSELS SPROUTS Turmeric, Garlic Lime	16	WHITE CHEDDAR POTATO PURÉE Shaved Spanish Manchego Cheese Small \$8 Large \$14	
GRILLED BROCCOLINI With Pork Belly XO Sauce	18	STIR FRIED BOK CHOY Oyster Sauce, Garlic, Sesame Seeds	16

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