

# LUNCH



## COLD SMALL PLATES

SPECIAL SMALL PLATES OF THE DAY  
Please Inquire with your Server for Today's Specials

TRUFFLE SASHIMI <sup>RAW</sup> 27  
Hamachi, Albacore, Truffle Ponzu, Scallion,  
Black Tobiko Caviar

AWARD-WINNING TOMBO TUNA TACOS \* <sup>RAW</sup> 18  
Hass Avocado, Macadamia Nut,  
White Truffle, Black Tobiko Caviar, Yuzu Kosho

## SALADS

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

KARATE SALAD <sup>VEG</sup> 16  
Kohlrabi, Black Truffle, Crispy Kennebec Potato,  
Garlic Blossom

## HOT SMALL PLATES

FILET MIGNON POTSTICKERS \* 18  
Sesame Soy, Ginger Hoisin

CHIVE & LEEK DUMPLINGS <sup>VEG</sup> 14  
Chives, Shiitake Mushrooms, Jicama,  
Sesame Chili Oil

BULGOGI WONTON NACHOS \* 19  
Ribeye, Kimchi, White Cheddar Cheese

AnQi's FAMOUS GARLIC CHICKEN WINGS 17  
Thai Chili, Ginger, Thai Basil

ANQI SATAY SKEWERS  
CHICKEN THIGH 12 | BEEF TENDERLOIN 14 | PRAWNS 16

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

SHRIMP & LOBSTER DUMPLINGS 18  
Lemongrass Saffron Nage, Crème Fraîche,  
Cherry Tomato

## FROM THE SECRET KITCHEN™

<sup>GF</sup> AN'S FAMOUS ROASTED CRAB™ MP  
Cracked In the Shell or Out of Shell  
Exclusively from Friday through Sunday

GRILLED PRAWNS 29  
With An's Famous Garlic Noodles™

AN'S FAMOUS GARLIC RICE™ <sup>GF</sup> 14  
Steamed Jasmine Rice,  
Wok Steeped Garlic, Hidden Spices

LUNCHEON HALF PAN ROASTED MAINE LOBSTER 50  
With AN'S Famous Garlic Noodles™

AN'S FAMOUS GARLIC NOODLES 20  
Roasted Garlic, AN's Secret Sauce™

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.*

<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

RIBEYE STEAK FRIED RICE - 8oz Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg	30	TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32oz	125
ANQI ULTIMATE WAGYU TASTING EXPERIENCE - 2oz EACH Japanese Kagawa A5 Olive Fed Ribeye, Japanese Miyazaki A5 NY, and Australian Sher Wagyu NY	135	FILET MIGNON ON SIZZLING SALT BLOCK - 8oz	52
A5 MIYAZAKI JAPANESE WAGYU - 4OZ Truffle Ponzu Sauce, Pickled Wasabi Aioli	85	28 DAYS DRY AGED NY STEAK ON SIZZLING SALT BLOCK - 10oz	70
GARLIC BUTTER HANGER STEAK - 8oz	45	ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE - 16oz	75
MONGOLIAN LAMB CHOP	42	Choice of (One Complimentary Sauce Per Steak)	
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 LUNCHEON Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes - With Garlic Rice	33	LEMON TRUFFLE SNAPPER EN PAPILOTE Cooked en Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	40
LUNCHEON CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt - With Jasmine Rice	25	MISOYAKI BUTTERFISH Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze, Baby Bok Choy	42
KUNG PAO CHICKEN Thai Chili, Bell Pepper, Peanuts - With Jasmine Rice	24		

## 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

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