

ALL DAY



## ANQI SIGNATURE AN SUM

\$18 per set (4 pieces)

**\*CHICKEN EDAMAME "SHUMAI" DUMPLINGS**

Wasabi Dijon Sauce

**SHRIMP & LOBSTER DUMPLINGS**

Lemongrass Saffron Nage, Crème Fraîche, Cherry Tomato

**CHIVE & LEEK DUMPLINGS** 🌿

Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil

**\*VEGETARIAN CRAB RANGOON** 🌿

Hearts of Palm, Whipped Cream Cheese, Scallion Confit

**\*CHICKEN KIMCHI DUMPLINGS**

Scallion, Wasabi Dijon

**FILET MIGNON POTSTICKERS**

Sesame Soy, Ginger Hoisin

**\*CRISPY PASTRAMI ROLL**

House Slow Smoke Brisket, Fresh Shaved Wasabi Crema

**\*CRISPY COCONUT PRAWNS**

Orange Peel, Orange Agrodolce

## SMALL PLATES

**AWARD-WINNING TOMBO TUNA TACOS** 🍷 21  
Hass Avocado, Macadamia Nut,  
White Truffle, Black Tobiko Caviar, Yuzu Kosho (3 pcs)

**TRUFFLE SASHIMI** 🍷 27  
Hamachi, Albacore, Truffle Ponzu, Scallion,  
Black Tobiko Caviar

**BULGOGI WONTON NACHOS** 21  
Ribeye, Kimchi, White Cheddar Cheese

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

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

**SALT & PEPPER CALAMARI** 21  
Red Jalapeño, Scallion, Thai Basil Aioli

## SALADS

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

**TRUFFLE CAESAR** 19  
Little Gem, Parmesan, Summer Truffle, Furikake

## ANQI SIGNATURES

**CHILLED WHOLE DUNGENESS CRAB** | 98  
Mustard, Whipped Horseradish Crema

**JAPANESE GRILLED TRUFFLE KING CRAB** | 95  
Half Pound, Onion Soubise, Summer Truffle Butter

## FROM THE SECRET KITCHEN™

**AN'S FAMOUS ROASTED CRAB™** MP 🍷  
Cracked In the Shell or Out of Shell  
Available Friday through Sunday

**PAN ROASTED MAINE LOBSTER** Half 65 | Whole 130  
With AN'S Famous Garlic Noodles™

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

**GRILLED PRAWNS** 29  
With An's Famous Garlic Noodles™

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

\* New Dishes 🌿 Vegetarian 🍷 Gluten-Free Available | Please inform us of any food allergies

At AnQi, our culinary team is committed to supporting local harvests, sourcing seasonal, organic and sustainable ingredients. We use the most humanely raised beef possible in partnership with the best ranchers in the Midwest.

**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

|  |            |   |            |
|--|------------|---|------------|
| <b>ANQI ULTIMATE WAGYU TASTING EXPERIENCE - 2oz EACH</b> <small>RAW</small>                | <b>135</b> | TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32OZ                             | <b>135</b> |
| Japanese Kagawa A5 Olive Fed Ribeye, Japanese Miyazaki A5 NY, and Australian Sher Wagyu NY |            | <b>TOMAHAWK SRF AMERICAN WAYGU RIBEYE ON SIZZLING BLOCK</b> <small>RAW</small>  | <b>MP</b>  |
| A5 MIYAZAKI JAPANESE WAGYU - 4OZ <small>RAW</small>  | 85         | FILET MIGNON ON SIZZLING BLOCK - 8oz <small>RAW</small>                         | 52         |
| Truffle Ponzu Sauce, Pickled Wasabi Aioli  |            | ANQI SIGNATURE SIZZLING PRIME RIBEYE - 16oz <small>RAW</small>                  | 75         |
| GARLIC BUTTER HANGER STEAK - 8oz <small>RAW</small>  | 45         | <b>IBERICO GRILLED PORK SHOULDER ON SIZZLING BLOCK - 9oz</b> <small>RAW</small> | <b>58</b>  |
| Grilled King Oyster Mushroom   |            | Spanish Iberico Secreto, Lemongrass   |            |
| 28 DAYS DRY AGED NY STEAK ON SIZZLING BLOCK - 10oz <small>RAW</small>                      | 70         |   |            |

### TO COMPLEMENT YOUR STEAK

Add on Roasted Bone Marrow +13  
Add on White Cheddar Potato Purée +8

Add on Black Garlic Truffle Compound Butter +8  
Add on Fresh Grated Organic Wasabi +8

### ALL STEAK INCLUDES ONE SAUCE OF CHOICE

Vietnamese Black Pepper Cognac Cream  
Malaysian Black Pepper Sauce

Wasabi Crema  
Asian Chimichurri

(additional sauces +\$8)

## LUNCH EXCLUSIVES

Only from 12:00PM - 4:00PM

ANQI LUNCHEON PLATE OF THE DAY  
Please Inquire with Your Server

KALBI RIBEYE "FRENCH DIP" | 24  
8 Hour Pho Broth, White Cheddar Fondue

RIBEYE STEAK FRIED RICE - 8OZ | 30  
Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg

KUNG PAO CHICKEN | 24  
Thai Chili, Bell Pepper, Peanuts - *With Jasmine Rice*

## LARGE PLATES

|   |    |  |    |
|---|----|--|----|
| MONGOLIAN LAMB CHOP <small>RAW</small>                                | 42 | PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE                          | 38 |
| Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce |    | Truffle Ginger Scallion Sauce  |    |
| ANQI WOK SHAKEN BEEF  | 45 | MISOYAKI BUTTERFISH  | 42 |
| Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes           |    | Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze, Baby Bok Choy |    |
| CRISPY ORANGE PEEL CHICKEN  | 29 | <b>*TURMERIC ROASTED WHITE FISH</b>                                      | 34 |
| Chinese Celery, Sesame, Cilantro Yogurt                               |    | Creamy Jasmine Rice, Thai Basil  |    |

## RICE & NOODLES

|   |    |   |    |
|---|----|---|----|
| KIMCHI FRIED RICE <small>RAW</small>                  | 22 | GLASS NOODLES WITH VEGAN "CRAB"   | 26 |
| Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg |    | Hearts of Palm, Garlic, Black Pepper Soy  |    |
| TRUFFLE HAINAN RICE                                   | 14 | WAGYU DRUNKEN NOODLES   | 29 |
| Truffles, Chicken Broth, Ginger Scallions             |    | Brunois Snake River Farm Diced Wagyu, Flat Gluten-Free Noodles, House Special Sauce |    |

With Poached Egg + \$3

**\*WILD IMPORTED MUSHROOM "BIBIMBAP"** 29

Enoki, Hon Shimeji, Shiitake Mushroom, Crispy Garlic Rice, Poached Egg, Chives

## VEGGIES

|  |    |                                      |    |
|--|----|--------------------------------------|----|
| SEASONAL WOK VEGETABLES                | 18 | KUNG PAO EGGPLANT                    | 17 |
| Chef's Daily Fresh Picks               |    | Thai Basil, Thai Red Chili Gastrique |    |
| ROASTED CAULIFLOWER & BRUSSELS SPROUTS | 16 | WHITE CHEDDAR POTATO PURÉE           | 14 |
| Turmeric, Garlic Lime                  |    | Shaved Spanish Manchego Cheese       |    |

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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.