

ALL DAY



ANQI SIGNATURE AN SUM

\$18 per set (4 pieces)

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

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

*CHICKEN KIMCHI DUMPLINGS
Scallion, Wasabi Dijon

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 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 GEM CAESAR 19
Little Gem, Summer Truffle, Furikake, Tempura Crunch

ANQI SIGNATURES

DUNGENESS CRAB LEGS | 55

10oz, Chilled, Cracked In The Shell, House Special Dijonnaise Horseradish Crema

*WHOLE CRAB ALSO AVAILABLE | 98

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 70 | 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™ 22
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

A5 MIYAZAKI JAPANESE WAGYU - 4OZ ^{RAW} Truffle Ponzu Sauce, Pickled Wasabi Aioli	85	TOMAHAWK RIBEYE STEAK ON HOT BLOCK ^{RAW} 32 oz	135
GARLIC BUTTER HANGER STEAK - 8oz ^{RAW} Grilled King Oyster Mushroom	45	FILET MIGNON ON HOT BLOCK - 8oz ^{RAW}	52
28 DAYS DRY AGED NY STEAK ^{RAW} ON HOT BLOCK - 10oz	70	ANQI SIGNATURE SIZZLING PRIME RIBEYE - 16oz ^{RAW}	75
		IBERICO GRILLED PORK SHOULDER ^{RAW} ON HOT BLOCK - 9oz	58
		Spanish Iberico Secreto, Lemongrass	

TO COMPLEMENT YOUR STEAK
Add White Cheddar Potato Purée +8
Add Black Garlic Truffle Compound Butter +8

ALL STEAK INCLUDES ONE SAUCE OF CHOICE BELOW
Vietnamese Black Pepper Cognac Cream
Malaysian Black Pepper Sauce Wasabi Crema
(for extra sauces +\$6)

LUNCH EXCLUSIVES

Only from 12:00PM - 4:00PM

ANQI LUNCHEON PLATE OF THE DAY
Please Inquire with Your Server

KALBI RIBEYE "PHO 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 ^{RAW} Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42	PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE Truffle Ginger Scallion Sauce	38
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
CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt	29	TURMERIC ROASTED WHITE FISH Creamy Jasmine Rice, Thai Basil	34

ORA KING SALMON 42
Saffron Nage, Market Vegetables

RICE & NOODLES

KIMCHI FRIED RICE ^{RAW} Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	22	GLASS NOODLES WITH VEGAN "CRAB" ^{VEG} Hearts of Palm, Garlic, Black Pepper Soy	26
TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions With Poached Egg + \$3	14	WAGYU DRUNKEN NOODLES Brunois Snake River Farm Diced Wagyu, Flat Gluten-Free Noodles, House Special Sauce	29

*WILD IMPORTED MUSHROOM "BIBIMBAP" 29
Enoki, Hon Shimeji, Shiitake Mushroom,
Crispy Garlic Rice, Poached Egg, Chives

VEGGIES

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

*New Dishes ^{VEG} Vegetarian ^{GF} Gluten-Free Available | Please inform us of any food allergies

^{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.