

ALL DAY



## ANQI SIGNATURE AN SUM

\$18 per set (4 pieces)

## SHRIMP &amp; LOBSTER DUMPLINGS

Lemongrass Saffron Nage, Crème Fraîche, Cherry Tomato

## CHIVE &amp; 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 🍷

Hass Avocado, Macadamia Nut,  
White Truffle, Black Tobiko Caviar, Yuzu Kosho (3 pcs)

## TRUFFLE SASHIMI 🍷

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

21

## BULGOGI WONTON NACHOS

Ribeye, Kimchi, White Cheddar Cheese

21

## ANQI SATAY SKEWERS

CHICKEN THIGH 12 | BEEF TENDERLOIN 14 | PRAWNS 16

27

## SALT &amp; PEPPER CALAMARI

Red Jalapeño, Scallion, Thai Basil Aioli

21

## SALADS

## GRILLED OCTOPUS &amp; PAPAYA SALAD

Cherry Tomato, Peanut, Long Bean

Choice of: Mild | Medium | Hot | Nuclear

26

## TRUFFLE GEM CAESAR

Little Gem, Summer Truffle, Furikake, Tempura Crunch

19

## 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™ 🍷

Steamed Jasmine Rice,  
Wok Steeped Garlic, Hidden Spices

14

## GRILLED PRAWNS

With An's Famous Garlic Noodles™

29

## AN'S FAMOUS GARLIC NOODLES®

Roasted Garlic, AN's Secret Sauce™

22

\*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 <sup>RAW</sup> Truffle Ponzu Sauce, Pickled Wasabi Aioli	85	TOMAHAWK RIBEYE STEAK ON HOT BLOCK <sup>RAW</sup> 32 oz	135
GARLIC BUTTER HANGER STEAK - 8oz <sup>RAW</sup> Grilled King Oyster Mushroom	45	FILET MIGNON ON HOT BLOCK - 8oz <sup>RAW</sup>	52
28 DAYS DRY AGED NY STEAK <sup>RAW</sup> ON HOT BLOCK - 10oz	70	ANQI SIGNATURE SIZZLING PRIME RIBEYE - 16oz <sup>RAW</sup>	75
		<b>IBERICO GRILLED PORK SHOULDER <sup>RAW</sup></b> <b>ON HOT BLOCK - 9oz</b> Spanish Iberico Secreto, Lemongrass	<b>58</b>

**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 <sup>RAW</sup> 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 <sup>RAW</sup> Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	22	GLASS NOODLES WITH VEGAN "CRAB" <sup>VEG</sup> Hearts of Palm, Garlic, Black Pepper Soy	26
TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions <i>With Poached Egg + \$3</i>	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 <sup>VEG</sup> Thai Basil, Thai Red Chili Gastrique	17
ROASTED CAULIFLOWER & BRUSSELS SPROUTS <sup>VEG</sup> Turmeric, Garlic Lime	16	WHITE CHEDDAR POTATO PURÉE Shaved Spanish Manchego Cheese	14

\*New Dishes    <sup>VEG</sup> Vegetarian    <sup>GF</sup> Gluten-Free Available | Please inform us of any food allergies

<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.