



ALL DAY MENU

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

FROM THE SECRET KITCHEN®

AN'S FAMOUS ROASTED CRAB™ MP
Cracked In or Out of Shell
Limited Availability

WHOLE PAN ROASTED MAINE LOBSTER 130
With AN'S Famous Garlic Noodles™

AN'S FAMOUS GARLIC RICE™ 14
Steamed Jasmine Rice

GRILLED PRAWNS 29
With An's Famous Garlic Noodles™

AN'S FAMOUS GARLIC NOODLES® 22
Roasted Garlic, AN's Secret Sauce™

Vegetarian Gluten-Free Available | Please inform us of any food allergies

Tel: (714) 557-5679 | Text: (714) 504-2822 | AnQiBistro.com

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}	89	GARLIC BUTTER HANGER STEAK - 8oz ^{RAW}	48
Truffle Ponzu Sauce, Pickled Wasabi Aioli		Grilled King Oyster Mushroom	
CHEF RECOMMENDS TO ENJOY AS PREPARED		CHEF RECOMMENDS TO ENJOY AS PREPARED	

SELECT ONE OF THE FOLLOWING SAUCES TO COMPLIMENT YOUR STEAK

Vietnamese Black Pepper Cognac Cream
 Malayasion Black Pepper Sauce
 Black Garlic Truffle Compound Butter +8

28 DAYS DRY AGED NY STEAK ^{RAW}	70	TOMAHAWK RIBEYE STEAK ON HOT BLOCK ^{RAW}	135
ON HOT BLOCK -10oz		32 oz (Allow 15 min. Extra)	
ANQI SIGNATURE SIZZLING PRIME RIBEYE - 16oz ^{RAW}	75	FILET MIGNON ON HOT BLOCK - 8oz ^{RAW}	52

PERFECT SIDE

Add Our Signature White Cheddar Potato Purée +8

LARGE PLATES

MONGOLIAN LAMB CHOP ^{RAW}	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	TURMERIC ROASTED WHITE FISH	34
Chinese Celery, Sesame, Cilantro Yogurt		Creamy Jasmine Rice, Thai Basil	

ORA KING SALMON 42
 Saffron Nage, Market Vegetables

RICE & NOODLES

KIMCHI FRIED RICE ^{RAW}	22	GLASS NOODLES WITH VEGAN "CRAB" ^{VEG}	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	

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

VEGGIES

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

Vegetarian ^{VEG} ^{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.