

New Specials

TRIO OF CEVICHE ^{GF} Tuna, Yellow Tail, Cilantro, lime, avocado	15	BULGOGI WONTON NACHOS Sesame Seeds, Kimchi, White Cheddar Cheese	19
GRILLED OCTOPUS & PAPAYA SALAD ^{GF} Cherry Tomato, Peanut, Long Bean	22	CHEF RON'S FAMOUS GARLIC CHICKEN WINGS Thai Chili, Ginger, Thai Basil	16
AN the GARDEN SALAD WITH GRILLED PRAWNS OR GRILLED SALMON Warm Assorted Greens, Ponzu Beurre Blanc, Enoki Mushroom	28	<i>*To Make A complete Meal, Enjoy with our Truffle Hainan Rice</i>	
GRILLED HONEY-LIME SWEET POTATO APPLE SALAD ^{GF} Charred Frisée, Sunflower Seed, Avocado Dressing + With Protein Add Jidori Chicken + 12 Grilled Prawns + 16	16	SHRIMP TEMPURA BLUE CORN TACOS Salt & Pepper Shrimp Tempura, Mango Salsa, Spicy Aioli	22
		GRILLED JUMBO FRESH WATER PRAWNS Chili, Scallion, garlic ^{GF}	48

SMALL PLATES

TRUFFLE SASHIMI Hamachi, Albacore, Truffle Ponzu, Scallion, Tobiko	21	ANQI SATAY SKEWERS JIDORI CHICKEN 12 ANGUS BEEF [®] 14 PRAWNS 16 <i>*To Make A complete Meal, Enjoy with our Truffle Hainan Rice</i>	
*AWARD-WINNING TOMBO TUNA TACOS Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko, Caviar, Yuzu Kosho	17	*SALT & PEPPER CALAMARI Red Jalapeño, Scallion, Thai Basil Aioli	17
*CHIVE & LEEKS DUMPLINGS ^{GF} Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil	13	*WILD MUSHROOM STUFFED PHYLLO ^{GF} Shiitake, Cremini, Goat Cheese, Chives	15
JIDORI CHICKEN POTSTICKERS Scallion, Balsamic-Fig Sauce	15	TRIO OF POTSTICKERS (3 pcs) Shaken Beef, Chicken & Lobster	15
		CHICKEN EDAMAME SHUMAI Wasabi Dijon Sauce	16

SOUPS, NOODLES

SHRIMP & LOBSTER WONTON SOUP Bok Choy, Chicken Ginger Broth	18	CHEF RON'S WOK-TOSSED PAD THAI Shiitake Mushrooms, Bean Sprouts, Peanuts, Tamarind Chili Sauce PRAWNS 24 JIDORI CHICEN 21 TOFU 19	
VIETNAMESE PHO Rice Noodles, Bean Sprouts, Thai Basil Choice of JIDORI CHICKEN ANGUS [®] BEEF	15	GINGER PRAWNS RICE NOODLES Pan Fried Rice Noodles, Sauté Asparagus, Shiitake Mushrooms, AnQi's Signature Sauce	24
VEGETARIAN PHO ^{GF} Rice Noodles, Baby Bok Choy, Baked Tofu Only Available Until 4PM	15	COCONUT CURRY NOODLES ^{GF} Light Curry, Lentil, Eggplant, Chickpea	26
		FILET MIGNON CHOW FUN Marinated Angus [®] Steak, Black Bean Sauce	22

DON'T MISS OUT

Ask about our daily & weekly chefs specials

 For daily & weekly specials, follow us on Instagram @anqibistro

FROM THE SECRET KITCHEN™

AN'S FAMOUS ROASTED CRAB Dungeness crab out of shell - We did all the work for you!	75
GRILLED JUMBO FRESH WATER PRAWNS WITH AN'S Famous Garlic Noodles™	48
WHOLE PAN ROASTED MAINE LOBSTER AN'S Famous Garlic Noodles™	68
AN'S FAMOUS GARLIC NOODLES 🌿 Roasted garlic, AN's secret sauce™	20
ADD PROTEIN JIDORI CHICKEN +12 ANGUS BEEF® +14 PRAWNS +16	
AN'S FAMOUS GARLIC RICE™ 🌿 Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	14

LARGE PLATES

CRUSTACEAN SHAKEN BEEF Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes <i>*Try it with Truffle Hainan Rice</i>	38	MISOYAKI BUTTERFISH ☯️ Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy	39
CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt	29	WOK TOSSED GREEN BEANS Red Onion, Shiitake Mushrooms ANGUS® FILET MIGNON 24 JIDORI CHICKEN 22 TOFU 19	
KUNG PAO CHICKEN 🌿 Thai Chili, Bell Pepper, Peanuts	22		

RICE & VEGGIES

SEASONAL WOK VEGETABLES 🌿 ☯️ Chef's Daily fresh picks	18	TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions With Poached Egg Add \$2 <i>*To Make A complete Meal, Enjoy with one of our AnQi Satay</i>	14
KUNG PAO EGGPLANT 🌿 Thai Basil & Thai Red Chili Gastrique	15	BUDDHA FRIED RICE 🌿 ☯️ Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	18
KIMCHI FRIED RICE ☯️ Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	20	* MAMA AN'S GARLIC CRAB FRIED RICE ☯️ 🌿 Garlic Roasted Dungeness Crab, Haricot Vert,	26
ANQI'S PINEAPPLE FRIED RICE Crispy Pork Belly, Melted Scallions	22	JASMINE RICE 🌿 SMALL BOWL 4 LARGE BOWL 8	

At AnQi, our culinary team is committed to purchasing & supporting local harvests, using the freshest of seasonal, organic and sustainable ingredients. We use the most humanely raised beef possible in partnership with some of the best ranchers in the Midwest. We source "best choices" & "good alternatives" when possible. Our soy sauce is Tamari based, which is gluten free & non wheat added. Our frying oil is gluten free.