

*THE AN FAMILY INVITES YOU TO EXPERIENCE...*



*California Asian Cuisine  
With an emphasis on using Vietnamese Herbs  
& Spices*

## New Specials

<b>LANGOUSTINE SQUASH BLOSSOM DUMPLINGS</b> Wasabi Dijon, Black Truffle	18
<b>LEMON TRUFFLE SNAPPER EN PAPILOTE</b> Cooked en Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	38
<b>TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK</b> <small>RAW</small> Shishito Peppers, Apple wood Bacon, Crème Fraîche	125
<b>KETO GARLIC PONZU FILET</b> 9oz Filet Mignon, Asian Ratatouille (Eggplant, Tomato, Squash) with Gorgonzola Brûlée	52

## SMALL PLATES

<b>TRUFFLE SASHIMI</b> <small>RAW</small> Hamachi, Albacore, Truffle Ponzu, Scallion, Tobiko	21
* <b>AWARD-WINNING TOMBO TUNA TACOS</b> <small>RAW</small> Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko, Caviar, Yuzu Kosho	17
* <b>LOBSTER DUMPLINGS</b> Lemongrass Saffron Nage, Crème Fraiche	18
* <b>CHIVE &amp; LEEKS DUMPLINGS</b> Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil	13
<b>FILET MIGNON POTSTICKERS</b> Cabernet Dijon Mustard Sauce	18
<b>ANQI SATAY SKEWERS</b> JIDORI CHICKEN 12   ANGUS BEEF® 14   PRAWNS 16	17
* <b>SALT &amp; PEPPER CALAMARI</b> Red Jalapeño, Scallion, Thai Basil Aioli	17
* <b>WILD MUSHROOM STUFFED PHYLLO</b> Shiitake, Cremini, Goat Cheese, Chives	15
<b>ROASTED PORK BAO BUN</b> Kurobuta Pork Belly, Pickled Cucumbers, Mongolian BBQ	18
<b>SHRIMP &amp; LOBSTER WONTON SOUP</b> Bok Choy, Chicken Ginger Broth	18
<b>BULGOGI WONTON NACHOS</b> Sesame Seeds, Kimchi, White Cheddar Cheese	19
<b>CHEF RON'S FAMOUS GARLIC CHICKEN WINGS</b> Thai Chili, Ginger, Thai Basil	16

## RICE & VEGGIES

<b>SEASONAL WOK VEGETABLES</b> <small>GF</small> Chef's Daily Fresh Picks	18
<b>ROASTED CAULIFLOWER &amp; BRUSSELS SPROUTS</b> <small>GF</small> Turmeric, Garlic Lime	14
<b>WHITE CHEDDAR POTATO PURÉE</b> <small>GF</small> Shaved Spanish Manchego Cheese	14
<b>KIMCHI FRIED RICE</b> <small>RAW</small> Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	20

**CORKAGE FEE:** \$30pb (max. two 750ml bottles per table) | \$60pb (max. one magnum bottle per table) | **CAKE CUTTING FEE:** \$3pp

## SALADS

<b>AN the GARDEN SALAD WITH PRAWNS</b> Warm Assorted Greens, Ponzu Beurre Blanc, Enoki Mushroom	18
<b>GRILLED OCTOPUS &amp; PAPAYA SALAD</b> <small>GF</small> Cherry Tomato, Peanut, Long Bean <small>CHOICE OF: MILD   MEDIUM   HOT   NUCLEAR</small>	24
<b>KARATE SALAD</b> Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom	16

## LARGE PLATES

<b>ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE 16oz</b> <small>GF</small> <small>RAW</small> White Cheddar Potato Purée, Furikake	65
<b>CRUSTACEAN SHAKEN BEEF</b> Filet Mignon, Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes	45
<b>CRISPY ORANGE PEEL CHICKEN</b> Chinese Celery, Sesame, Cilantro Yogurt	29
<b>MISOYAKI BUTTERFISH</b> <small>GF</small> Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy	39
<b>MONGOLIAN LAMB CHOP</b> Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42
<b>COCONUT CURRY NOODLES</b> Light Curry, Lentil, Eggplant, Chickpea	26
<b>FILET MIGNON CHOW FUN</b> Marinated Angus® Steak, Black Bean Sauce	28
<b>PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE</b> Truffle Ginger Scallion sauce	38

## FROM THE SECRET KITCHEN

<b>AN'S FAMOUS ROASTED CRAB</b> ™ <i>market price</i> Dungeness crab out of shell - <i>We did all the work for you!</i>	
<b>ROASTED ALASKAN KING CRAB</b> ™ <b>New!</b> In AN's Famous Garlic Sauce™	65
<b>COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES</b> ™	54
<b>WHOLE PAN ROASTED MAINE LOBSTER</b> AN'S Famous Garlic Noodles™	70
<b>AN'S FAMOUS GARLIC NOODLES</b> Roasted garlic, AN's secret sauce™ <small>ADD JIDORI CHICKEN +12   ANGUS BEEF® +14   PRAWNS +16</small>	20
<b>AN'S FAMOUS GARLIC RICE</b> ™ <small>GF</small> Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	14

<b>BUDDHA FRIED RICE</b> <small>RAW</small> Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	18
<b>TRUFFLE HAINAN RICE</b> Truffles, Chicken Broth, Ginger Scallions <small>With Poached Egg + \$2</small> <small>RAW</small>	14

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.