

Dinner menu

(714) 557-5679 | www.AnQiBistro.com

FROM THE SECRET KITCHEN™

AN'S FAMOUS ROASTED CRAB™ Dungeness crab out of shell - <i>We did all the work for you!</i>	MP	WHOLE PAN ROASTED MAINE LOBSTER AN'S Famous Garlic Noodles™	78
ROASTED ALASKAN KING CRAB™ New! In AN's Famous Garlic Sauce™	70	AN'S FAMOUS GARLIC NOODLES 🌿 Roasted garlic, AN's secret sauce™	20
COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™	54	ADD JIDORI CHICKEN +12 ANGUS BEEF® +14 PRAWNS +16	
		AN'S FAMOUS GARLIC RICE™ 🌿🍷 Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	14

SMALL PLATES

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

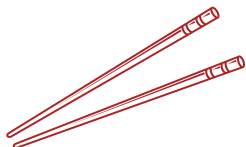
SALADS

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

DON'T MISS OUT

Ask about our daily
& Weekly chefs specials

📷 For daily & weekly specials,
Follow us on Instagram @anqibistro



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

🍷 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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anqi STEAK CLUB

PORTERHOUSE STEAK WITH SMOKED LEMONGRASS New! <small>RAW</small>	140	KETO GARLIC PONZU FILET <small>RAW</small>	52
Asian Chimichurri Sauce, Grilled Broccolini		9oz Filet Mignon, Asian Ratatouille Gorgonzola brûlée	
TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK <small>RAW</small>	125	MONGOLIAN LAMB CHOP	42
Shishito Peppers, Apple wood Bacon, Crème Fraîche		Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	
ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE 16Oz <small>GF RAW</small>	65		
White Cheddar Potato Purée, Furikake			

LARGE PLATES

CRUSTACEAN SHAKEN BEEF	45	FILET MIGNON CHOW FUN	28
Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes		Marinated Angus® Steak, Black Bean Sauce	
CRISPY ORANGE PEEL CHICKEN	29	PEKING ROASTED CHICKEN WITH TRUFFLE HAINAN RICE	38
Chinese Celery, Sesame, Cilantro Yogurt		Truffle Ginger Scallion sauce	
MISOYAKI BUTTERFISH	39	LEMON TRUFFLE SNAPPER EN PAPILOTE	38
Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy		Cooked en Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce	
COCONUT CURRY NOODLES	26		
Light Curry, Lentil, Eggplant, Chickpea			



RICE & VEGGIES

SEASONAL WOK VEGETABLES <small>GF</small>	18	BUDDHA FRIED RICE <small>RAW</small>	18
Chef's Daily Fresh Picks		Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	
ROASTED CAULIFLOWER & BRUSSELS SPROUTS <small>GF</small>	14	TRUFFLE HAINAN RICE	14
Turmeric, Garlic Lime		Truffles, Chicken Broth, Ginger Scallions With Poached Egg + \$2 <small>RAW</small>	
WHITE CHEDDAR POTATO PURÉE <small>GF</small>	14	GRILLED BROCCOLINI New!	17
Shaved Spanish Manchego Cheese		With XO Sauce	
KIMCHI FRIED RICE <small>RAW</small>	20	KUNG PAO EGGPLANT	15
Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg		Thai Basil & Thai Red Chili Gastrique	

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.