

FROM THE SECRET KITCHEN™

AN'S FAMOUS ROASTED CRAB™

Dungeness Crab Out of Shell
We did all the work for you!

ROASTED ALASKAN KING CRAB™ - 10oz

AN's Famous Garlic Sauce™

COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™

MP **WHOLE PAN ROASTED MAINE LOBSTER** 85

AN'S Famous Garlic Noodles™

MP **AN'S FAMOUS GARLIC NOODLES**  20

Roasted Garlic, AN's Secret Sauce™

ADD JIDORI CHICKEN +12 | ANGUS BEEF® +14 | PRAWNS +16

54 **AN'S FAMOUS GARLIC RICE™**   14

Steamed Jasmine Rice,
Wok Steeped Garlic, Hidden Spices

SMALL PLATES

TRUFFLE SASHIMI

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

26 **ANQI SATAY SKEWERS**

JIDORI CHICKEN 12 | ANGUS BEEF® 14 | PRAWNS 16

To Make a Complete Meal, Enjoy with our Truffle Hainan Rice

AWARD-WINNING TOMBO TUNA TACOS *

Hass Avocado, Macadamia Nut,
White Truffle, Black Tobiko Caviar, Yuzu Kosho

18 **CHEF RON'S FAMOUS GARLIC CHICKEN WINGS** 16

Thai Chili, Ginger, Thai Basil

To Make a Complete Meal, Enjoy with our Truffle Hainan Rice

LOBSTER DUMPLINGS *

Lemongrass Saffron Nage, Crème Fraîche,
Cherry Tomato

18 **ROASTED PORK BAO BUN** 18

Kurobuta Pork Belly, Pickled Cucumbers,
Mongolian BBQ

SHRIMP CEVICHE

Shrimp, Mint, Kaffir Lime Leaves, Rice Powder

22

19 **SALT & PEPPER CALAMARI** 19

Red Jalapeño, Scallion, Thai Basil Aioli

CHIVE & LEEK DUMPLINGS *

Chives, Shiitake Mushrooms, Jicama,
Sesame Chili Oil

13 **BULGOGI WONTON NACHOS** 19

Sesame Seeds, Kimchi, White Cheddar Cheese

FILET MIGNON POTSTICKER

Sesame Soy, Ginger Hoisin

18 **LANGOUSTINE SQUASH BLOSSOM DUMPLINGS** 20

Wasabi Dijon, Black Truffle

SALADS

GRILLED OCTOPUS & PAPAYA SALAD 26

Cherry Tomato, Peanut, Long Bean

CHOICE OF: MILD | MEDIUM | HOT | NUCLEAR

AN the GARDEN SALAD WITH PRAWNS 28

Warm Assorted Greens, Ponzu

Beurre Blanc, Enoki Mushroom

KARATE SALAD  16

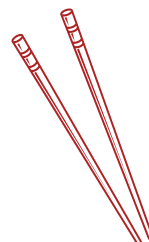
Kohlrabi, Black Truffle, Crispy Kennebec Potato,
Garlic Blossom

DON'T MISS OUT

Ask about our daily &
weekly chef specials!




Follow us on Instagram
@AnQiBistro for even
more exclusive specials.





Weddings, Birthdays & More!

Email Hannah@HouseOfAn.com
and inquire about hosting your event
with us.

**BOOK YOUR PRIVATE
PARTY WITH US**

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

*AnQi Signature Creations  Vegetarian  Gluten-Free Available | Please inform us of any food allergies

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

anqi

STEAK CLUB

| | | | |
|--|-----|---|-----|
| ANQI STEAK TASTING EXPERIENCE - 2oz ^{RAW} | 80 | TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32oz ^{RAW} | 125 |
| A5 Wagyu, Prime Ribeye, Prime Hanger Steak With White Cheddar Purée + Small \$8, Large \$14 | | Shishito Peppers, Applewood Bacon, Crème Fraîche | |
| A5 MIYAZAKI JAPANESE WAGYU - 4oz ^{RAW} | 85 | MONGOLIAN LAMB CHOP | 42 |
| Truffle Ponzu Sauce, Pickled Wasabi Aioli | | Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce | |
| PORTERHOUSE STEAK - 36oz ^{RAW} | 140 | CRYING TIGER PICANHA STEAK - 8oz ^{RAW} | 58 |
| Lemongrass Kaffir Compound Butter, Grilled Broccolini | | Thai Dried Chili Lime Dressing Dipping Sauce, Purple Sticky Rice | |
| ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE - 16oz ^{RAW} | 75 | GARLIC BUTTER HANGER STEAK - 8oz ^{RAW} | 45 |
| White Cheddar Potato Purée, Pork Belly XO Sauce | | Grilled King Oyster Mushroom | |
| KETO GARLIC PONZU FILET - 8oz ^{RAW} | 52 | | |
| Filet Mignon, Asian Ratatouille, Gorgonzola Brûlée | | | |

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 | 42 | LEMON TRUFFLE SNAPPER EN PAPILOTE | 40 |
| 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 ^V | 26 | | |
| Light Curry, Lentil, Eggplant, Chickpea | | | |

RICE & VEGGIES

| | | | |
|--|----|--|----|
| SEASONAL WOK VEGETABLES ^V ^{GF} | 18 | TRUFFLE HAINAN RICE | 14 |
| Chef's Daily Fresh Picks | | Truffles, Chicken Broth, Ginger Scallions With Poached Egg + \$2 ^{RAW} | |
| ROASTED CAULIFLOWER & BRUSSELS SPROUTS ^V ^{GF} | 14 | GRILLED BROCCOLINI | 17 |
| Turmeric, Garlic Lime | | With Pork Belly XO Sauce | |
| WHITE CHEDDAR POTATO PURÉE ^V ^{GF} | | KUNG PAO EGGPLANT ^V | 15 |
| Shaved Spanish Manchego Cheese Small \$8 Large \$14 | | Thai Basil & Thai Red Chili Gastrique | |
| KIMCHI FRIED RICE ^{RAW} | 20 | GENERAL TSO'S TRIO ORANGE ^V | 21 |
| Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg | | King Mushrooms, Yukon Gold Potatoes, Cauliflowers, Orange Sauce | |
| BUDDHA FRIED RICE | 18 | STIR FRIED BOK CHOY | 16 |
| Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms | | Oyster Sauce, Garlic, Sesame Seeds | |

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.

^{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.

* AnQi Signature Creations ^V Vegetarian ^{GF} Gluten-Free Available | Please inform us of any food allergies