

anqi STEAK CLUB

ANQI STEAK TASTING EXPERIENCE - 2oz <small>RAW</small>	80	RIBEYE STEAK FRIED RICE - 8oz <small>RAW</small>	30
A5 Wagyu, Prime Ribeye, Prime Hanger Steak With White Cheddar Purée + Small \$8, Large \$14		Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg	
A5 MIYAZAKI JAPANESE WAGYU - 4oz <small>RAW</small>	85	TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32oz <small>RAW</small>	125
Truffle Ponzu Sauce, Pickled Wasabi Aioli		Shishito Peppers, Applewood Bacon, Crème Fraîche	
PORTERHOUSE STEAK - 36oz <small>RAW</small>	140	MONGOLIAN LAMB CHOP	42
Lemongrass Kaffir Compound Butter, Grilled Broccolini		Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	
ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE - 16oz <small>RAW</small>	75	CRYING TIGER PICANHA STEAK - 8oz <small>RAW</small>	58
White Cheddar Potato Purée, Pork Belly XO Sauce		Thai Dried Chili Lime Dressing Dipping Sauce, Purple Sticky Rice	
KETO GARLIC PONZU FILET - 8oz <small>RAW</small>	52	GARLIC BUTTER HANGER STEAK - 8oz <small>RAW</small>	45
Filet Mignon, Asian Ratatouille, Gorgonzola Brûlée		Grilled King Oyster Mushroom	

SMALL PLATES

TRUFFLE SASHIMI <small>RAW</small>	26	CHEF RON'S FAMOUS GARLIC CHICKEN WINGS	16
Hamachi, Albacore, Truffle Ponzu, Scallion, Black Tobiko Caviar		Thai Chili, Ginger, Thai Basil <i>To Make a Complete Meal, Enjoy with our Truffle Hainan Rice</i>	
AWARD-WINNING TOMBO TUNA TACOS * <small>RAW</small>	18	ANQI SATAY SKEWERS	
Hass Avocado, Macadamia Nut, White Truffle, Black Tobiko Caviar, Yuzu Kosho		JIDORI CHICKEN 12 ANGUS BEEF® 14 PRAWNS 16 <i>To Make a Complete Meal, Enjoy with our Truffle Hainan Rice</i>	
CHIVE & LEEKS DUMPLINGS 	13	SALT & PEPPER CALAMARI *	19
Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil		Red Jalapeño, Scallion, Thai Basil Aioli	
JIDORI CHICKEN POTSTICKERS	15	BULGOGI WONTON NACHOS	19
Scallion, Balsamic-Fig Sauce		Sesame Seeds, Kimchi, White Cheddar Cheese	
TRIO OF CEVICHE <small>GF RAW</small>	18	LANGOUSTINE SQUASH BLOSSOM DUMPLINGS	20
Tuna, Salmon, Yellow Tail, Cilantro, Lime, Avocado		Wasabi Dijon, Black Truffle	

SOUPS | NOODLES

SHRIMP & LOBSTER WONTON SOUP	18
Bok Choy, Chicken Ginger Broth	
VIETNAMESE PHO	17
Rice Noodles, Bean Sprouts, Thai Basil CHOICE OF: JIDORI CHICKEN ANGUS® BEEF	
VEGETARIAN PHO 	16
Rice Noodles, Baby Bok Choy, Baked Tofu	
GINGER PRAWNS RICE NOODLES	24
Pan Fried Rice Noodles, Sauté Asparagus, Shiitake Mushrooms, AnQi's Signature Sauce	
COCONUT CURRY NOODLES 	26
Light Curry, Lentil, Eggplant, Chickpea	
FILET MIGNON CHOW FUN	28
Marinated Angus® Steak, Black Bean Sauce	

SALADS

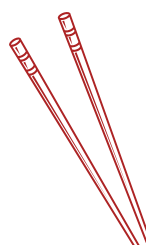
GRILLED OCTOPUS & PAPAYA SALAD	26
Cherry Tomato, Peanut, Long Bean CHOICE OF: MILD MEDIUM HOT NUCLEAR	
AN the GARDEN SALAD	28
GRILLED PRAWNS OR GRILLED SALMON Warm Assorted Greens, Ponzu Beurre Blanc, Enoki Mushroom	
KARATE SALAD	16
Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom	

DON'T MISS OUT

Ask about our daily & weekly chef specials!



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more exclusive specials.



FROM THE SECRET KITCHEN™

<p>AN'S FAMOUS ROASTED CRAB™ Dungeness Crab Out of Shell <i>We did all the work for you!</i></p> <p>ROASTED ALASKAN KING CRAB™ - 10oz AN's Famous Garlic Sauce™</p> <p>COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™</p>	<p>MP</p> <p>MP</p> <p>54</p>	<p>WHOLE PAN ROASTED MAINE LOBSTER AN'S Famous Garlic Noodles™</p> <p>AN'S FAMOUS GARLIC NOODLES 🌿 Roasted Garlic, AN's Secret Sauce™ ADD JIDORI CHICKEN +12 ANGUS BEEF® +14 PRAWNS +16</p> <p>AN'S FAMOUS GARLIC RICE™ 🌿 Ⓜ️ Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices</p>	<p>85</p> <p>20</p> <p>14</p>
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LARGE PLATES

<p>CRUSTACEAN SHAKEN BEEF LUNCHEON Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes - <i>With Garlic Rice</i></p> <p>CRISPY ORANGE PEEL CHICKEN Chinese Celery, Sesame, Cilantro Yogurt</p> <p>KUNG PAO CHICKEN Thai Chili, Bell Pepper, Peanuts - <i>With Jasmine Rice</i></p>	<p>32</p> <p>29</p> <p>24</p>	<p>MISOYAKI BUTTERFISH Aromatic Red Cargo Rice, Thai Herbs, Dijon-Misoyaki Glaze & Baby Bok Choy</p> <p>LEMON TRUFFLE SNAPPER EN PAPILOTE Cooked en Papillote, Shiitake Mushroom, Leeks, Kaffir Lime, Mint Scallion Sauce</p>	<p>42</p> <p>40</p>
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RICE & VEGGIES

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

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

**BOOK YOUR PRIVATE
PARTY WITH US**

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.

🍷 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