




Dinner Menu

Tel: (714) 557-5679 | Text: (714) 504-2822 | 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™	85
ROASTED ALASKAN KING CRAB™ - 10oz AN's Famous Garlic Sauce™	MP	AN'S FAMOUS GARLIC NOODLES™  Roasted Garlic, AN's Secret Sauce™ ADD JIDORI CHICKEN +12 ANGUS BEEF® +14 PRAWNS +16	20
COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES	54	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	ROASTED PORK BAO BUN Red Jalapeño, Scallion, Thai Basil Aioli	18
LOBSTER DUMPLINGS* Lemongrass Saffron Mushrooms, Jicama, Sesame Chili Oil	18	CHEF RON'S FAMOUS GARLIC CHICKEN WINGS Thai Chili, Ginger, Thai Basil	16
CHIVE & LEEKS DUMPLINGS*  Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil	13	CRISPY CRAWFISH EGGROLL Garlic Chile Lime Sauce	18
FILET MIGNON POTSTICKERS Sesame Soy, Ginger Hoisin	18	BULGOGI WONTON NACHOS Sesame Seeds, Kimchi, White Cheddar Cheese	19
ANQI SATAY SKEWERS JIDORI CHICKEN 12 ANGUS BEEF® 14 PRAWNS 16		LANGOUSTINE SQUASH BLOSSOM DUMPLINGS Wasabi Dijon, Black Truffle	18

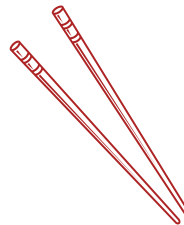
SALADS

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 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

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STEAK CLUB

A5 MIYAZAKI JAPANESE WAGYU - 4oz <small>RAW</small> Truffle Pozu Sauce, Pickled Wasabi Aioli	72	HAMMER SHORT RIB BÒ KHO - 16oz <small>RAW</small> Vietnamese Beef Stew, Saffron Rice Risotto	75
PORTERHOUSE STEAK WITH SMOKED LEMONGRASS - 36oz <small>RAW</small> Asian Chimichurri Sauce, Grilled Broccolini	140	TOMAHAWK RIBEYE STEAK ON SIZZLING SALT BLOCK - 32oz <small>RAW</small> Shishito Peppers, Apple wood Bacon, Crème Fraîche	125
ANQI SIGNATURE SIZZLING SALT BLOCK PRIME RIBEYE - 16oz <small>RAW</small> White Cheddar Potato Purée, XO Sauce	75	MONGOLIAN LAMB CHOP Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42
KETO GARLIC PONZU FILET - 8oz <small>RAW</small> Filet Mignon, Asian Ratatouille, Gorgonzola brûlée	52		

LARGE PLATES

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

RICE & VEGGIES

SEASONAL WOK VEGETABLES <small>VEG</small> <small>GF</small> Chef's Daily Fresh Picks	18	TRUFFLE HAINAN RICE Truffles, Chicken Broth, Ginger Scallions With Poached Egg + \$2 <small>RAW</small>	14
ROASTED CAULIFLOWER & BRUSSEL SPROUTS Turmeric, Garlic Lime <small>VEG</small> <small>GF</small>	14	GRILLED BROCCOLINI With XO Sauce	17
WHITE CHEDDAR POTATO PURÉE <small>VEG</small> <small>GF</small> Shaved Spanish Manchego Cheese	14	KUNG PAO EGGPLANT <small>VEG</small> Thai Basil & Thai Red Chili Gastrique	15
KIMCHI FRIED RICE <small>RAW</small> Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg	20	GENERAL TSO'S TRIO ORANGE <small>VEG</small> King Mushrooms, Yukon Gold Potatoes, Cauliflowers, Orange Sauce	21
BUDDHA FRIED RICE <small>RAW</small> Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms	18		

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.