

SMALL PLATES

- TRUFFLE SASHIMI**
Hamachi, albacore, truffle ponzu, scallion, tobiko
- AWARD-WINNING TOMBO TUNA TACOS**
Hass avocado, macadamia nut, white truffle, black tobiko caviar, yuzu kosho
- SHORT RIB POTSTICKERS**
Roasted beet, daikon radish, avocado, sesame, cilantro
- FILET MIGNON POTSTICKERS**
Sesame soy dressing, ginger-hoisin sauce
- SRIRACHA POPCORN CHICKEN**
Homemade biscuits, chinese sausage gravy
- * SWEET CHILI SCAMPI** 
Sweet prawns, piquillo pepper, lemongrass, vietnamese mint
- CRISPY PASTRAMI EGG ROLLS**
Short rib, russian-truffle dressing
- * TEMPURA TRIO** 
Chinese eggplant, market squash, sweet potato, dashi soy sauce
- SALT & PEPPER CALAMARI**
Red jalapeño, scallion, thai basil aioli
- ROASTED PORK BAO BUN**
Kurobuta pork belly, pickled cucumbers, mongolian bbq
- SWEET CORN RAVIOLI** 
Saffron, yellow corn, english peas
- * COCONUT PORTOBELLA MUSHROOMS** 
Petite frisee, pickled ginger, habanero aioli



PERFECT FOR SHARING

- 20 *** ROASTED CAULIFLOWER & BRUSSELS SPROUTS** 
Sweet potato, pecans, nuoc mam vinaigrette
- 16 **CHEF'S MARKET SALAD** 
Frisee, arugula, avocado, manchego cheese, olive oil croutons, sesame vinaigrette
- 18 *** ASIAN FLAIR LONG BEANS** 
Asian flair long beans, shimeji mushrooms, baby heirloom tomatoes, adobo glazed
- 16 **WHITE CHEDDAR POTATO PURÉE** 
Shaved spanish manchego
- 15 **TRUFFLE-PARMESAN FRIES**  
Thai basil, romesco, wasabi lime aioli
- 18 **KIMCHI FRIED RICE** 
Shrimp, applewood smoked bacon, english peas, hen egg
- 15 **BUDDHA FRIED RICE** 
Green beans, egg whites, bean sprouts, hon shimeji mushrooms
- 14 *** MR. JOHNSON CHOW FUN NOODLES**
Flame tossed filet mignon, scallions black bean sauce

FROM THE SECRET KITCHEN

- AN'S FAMOUS ROASTED CRAB**™ 65
Dungeness crab out of shell - We did all the work for you!
- WHOLE PAN ROASTED MAINE LOBSTER** 60
AN's Famous garlic noodles™
- AN'S FAMOUS GARLIC NOODLES**™  14
Roasted garlic, AN's secret sauce™
- AN 'S FAMOUS GARLIC RICE**™  12
Roasted garlic, AN's secret sauce™

LARGE PLATES

- ANQI SIGNATURE SIZZLING SALT BLOCK STEAK**
Signature White cheddar potato purée, grilled broccolini
Choice of
- MEYER'S NATURAL RIBEYE** 16^{oz} 62
- FILET MIGNON** 10^{oz} 54
- PEKING ROASTED CHICKEN**  35
Balsamic maple brussels sprouts, almonds, white cheddar potato purée
- * SEVEN SPICE SALMON** 35
Edamame potato tempura, asparagus spears, wasabi-boursin fondue, togarashi essence
- MISOYAKI BUTTERFISH**  38
Aromatic red cargo rice, thai herbs, broccolini, dijon-misoyaki glaze
- CRUSTACEAN SHAKEN BEEF** 38
Chef AN's Secret Sauce™, sautéed chinese broccoli, baby heirloom tomatoes
- * CRISPY GLAZED DUCK BREAST** 38
Forrest mushrooms, dried apricot, green curry coconut
- MONGOLIAN LAMB CHOP** 42
New potato, roasted pepper, shiitake mushroom, golden curry sauce

• 內有中文菜單 • * AnQi Signature Creations •  Vegetarian •  Gluten Free available •

Please inform your server of any food allergies • 18% Service charge is kindly suggested on parties of 6 or more. • \$2.50 cake-cutting fee & plate splitting fee • \$25/\$50 corkage fee • A maximum of 2 checks per table for parties of 12 people or more



DINNER MENU
5:30PM - CLOSING

ANQI
BY HOUSE OF AN