



Large Plates

Spicy Eggplant 26.00

with tofu, red bell pepper, onions, chili

Crispy Panko Crab Cake 35.00

Dungeness crab cake with mixed green salad, lemongrass aioli sauce

Poached Chilean Sea bass 48.00

with squid ink risotto, ginger-pineapple garnish

Filet Mignon Shaken Beef 42.00

Tender cubes of marinated Filet Mignon flambéed in red wine, with watercress, red onions and crispy potato

Lemongrass Roasted Chicken 38.00

marinated with lemongrass coconut curry, garlic with bok choy

Miso-Glazed Boneless Short Rib 43.00

in a port wine-red sauce, accompanied with Asian pesto rice patty And baby bok-choy

Cellophane Noodles 45.00

with Dungeness crab, green onion, garlic

Turmeric Lemongrass Seared Whole Branzino 46.00

Spinach, Lemongrass Garlic Lime Sauce

Secret Kitchen Specialties

Royal Tiger Prawns 43.00

butterflied and charbroiled, served with AN's Garlic Noodles

The Roast Crab MKT

an entire Dungeness crab roasted to perfection with garlic, butter and spices

Drunken Crab MKT

an entire Dungeness crab simmered in a broth of three wines, cracked black pepper and scallions

Tamarind Crab MKT

an entire Dungeness crab in a sweet and sour sauce of tomatoes, fresh dill

AN's Garlic Noodles 15.00

egg noodles infused with AN's Famous Garlic Sauce

Sides

Seasonal Vegetables 13.00

stir-fried with garlic and Vietnamese fish sauce

Roasted Turmeric Cauliflower and Brussels Sprouts 15.00

garlic Lime

Garlic Rice 13.00

jasmine rice infused in with garlic

Garlic Bread 5.00

buttered bread lightly seasoned with fresh minced garlic

Fried Rice 13.50

with your choice of chicken or shrimp

Seafood Fried Rice 18.00

with shrimp, scallop, crab meat, egg, green onion

Steamed Jasmine Rice 5.50





Small Plates

HOT

Crispy Rice Paper Roll 14.00

filled with chicken, mushrooms, carrots, mint and vermicelli

Skewered Beef or Chicken 14.00

tender slices of beef or chicken breast marinated with lemongrass, sesame and Asian herbs then grilled

Crab Puffs 14.50

minced crab meat marinated with a creamy cheese sauce wrapped in a wonton shell, served with a peanut-mustard sauce

Shrimp and Lobster Dumpling 16.50

with tulle and soy vinaigrette

Snake River Farms Wagyu Dumplings 16.00

Pan Seared, Bone Marrow, Lemongrass Tomato Jus

Spicy Buttered Chicken Dumpling 16.00

,crispy garlic chilli crunch, spicy tamarind sauce

Crustacean Shrimp Toast 15.00

freshly minced shrimp on French baguette, lightly glazed and broiled

New Zealand Green Lip Mussels 16.00

drizzled in our Asian pesto, broiled, with garlic toast

Salt & Pepper Calamari 18.00

in a light salt and pepper batter, tossed with scallions and red pepper

Garlic Chicken Wings 14.50

chili, ginger, Thai basil, honey glaze

Tuna Cigar 20.00

Spicy tuna poke, avocado silk, tobiko caviar, instant smoke

Rice Paper Shrimp Roll 13.00

filled with poached shrimp, rice noodles, "rau ram" and green mango wrapped in soft rice paper, served with a spicy peanut sauce

Salmon Carpaccio 16.50

raw Norwegian salmon marinated with ponzu balsamic vinaigrette, served with garlic toast

Mixed Greens 15.00

green apple, cherry tomato, water cress with a raspberry vinaigrette

Kohlrabi Caesar 18.00

Furikake, Brown buttered croutons, Parmesan

Chrysanthemum Little Gem 20.00

Furikake Rice Cracker, Shunjiku leaf, Cabbage, Roma Tomato Thai basil dressing

COLD

We gladly accept M/C, Visa, Amex, Discover, JCB. No separate bills.

We are not responsible for lost or stolen items.

Please refrain from using cellular phones in dining room.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Corkage fee \$25 per 750ml bottle. Cake fee \$2 per person.

Please inform your server of any food allergies.

20% Service added on the bill to assist with living wages for all staff from the back kitchen bus, server and management staff

