

snacks

VIETNAMESE BEEF ROLL <i>House Made Nem Nuong, Rice Paper, Crispy Filo, Thai Basil, Lemongrass Pate Sauce</i>	
CHEF HELENE AN’S SIGNATURE CRAB PUFFS <i>Dungeness Crab, Peanut-Mustard Dipping Sauce</i>	
CRISPY CHICKEN ROLL <i>Rice Paper, Black Mushrooms, Jicama, Vermicelli, Lemon Chili Oil</i>	
HEARTS OF PALM <i>‘Crab Cake’, Spicy Aioli</i>	
NEW ZEALAND GREEN LIP MUSSELS <i>Asian Pesto, Garlic Crostini</i>	
ROASTED BONE MARROW <i>Burgundy Escargot, Rau Ram, Peppered Lime</i>	
SALT AND PEPPER CALAMARI <i>Charred Scallion, Thai Basil Aioli</i>	
CARAMELIZED LEMONGRASS SHRIMP <i>Puffed Rice Sunchoke “Congee”, Vietnamese Caramel, Nasturtium</i>	
FRESH LANGOUSTINE SPRING ROLL	
TEMPURA CHICKEN OYSTERS <i>Thai Basil Aioli, Kaffir Lime Salt, Vodka Tempura</i>	
FILET MIGNON SATAY <i>Grilled Over Binchotan, House Pickles</i>	
<i>dim sum</i>	
BRAISED LAMB DUMPLINGS <i>Tom Yum Jus, Galangal, Japanese Sweet Potato, Butternut Squash, Puffed Rice</i>	
PHỞ SOUP DUMPLINGS <i>Holy basil, Kaffir Lime, Royal Broth</i>	
SIERRA DUCK POTSTICKERS <i>Luxardo Cherry Agro-Dolce</i>	
STEAMED VEGETABLE DUMPLING <i>Jicama, Carrot, Snow Pea, Asparagus, Shiitake, Ginger Tamarind</i>	

sashimi and raw

14 TUNA CIGARS <i>Instant Smoke, Brick De Feuille, Macadamia Nut, Vidalia Onion, Tobiko Caviar</i>	18
16 PRIME BEEF TARTARE <i>Yuzu Lemongrass Dressing, Toasted Rice Powder, Capers, Truffle Dijon, Shrimp Chips</i>	22
14 SURF AND TURF SASHIMI <i>Wild Salmon, A-5 Wagyu, Crispy Garlic, Purple Potato, Tabasco Chili Vinaigrette</i>	26
22 TRUFFLE HAMACHI <i>Yellowtail, Truffle Citrus Vinaigrette, Flying Fish Roe</i>	24
20 KAMPACHI SASHIMI <i>Crispy Shallots, Purple Cauliflower, Limeaid Cloud, Tiato Oil, Sesame Wine</i>	24
22 TUNA ‘AIR BREAD’ NIGIRI <i>Santa Barbara Sea Urchin Aioli, Fermented Chili Paste, Yuzu Creme Fraiche, Soy Gel</i>	16
17	
<i>vegetables and salads</i>	
22 EIGHT TREASURE SALAD <i>Taro, Sweet Pepper, Petite Celery, Hearts of Palm, Mint, Tiato, Rice Wine Vinaigrette</i>	17
17 KARATE SALAD <i>Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom</i>	17
14 LOBSTER MANGO SALAD <i>Whole Maine Lobster, Lollo Rosa, Frisée, Arugula, Petit Watercress, Miso Dressing</i>	60
16	
FARMERS MARKET FINDINGS	MKT
16 CHINES LONG BEAN & HARICOT VERT WITH MUSHROOM XO	17
TURMERIC CAULIFLOWER & BRUSSEL SPROUTS	17
BABY SPINACH, GARLIC SAUCE, CHABLIS	17
16 KUNG PAO EGGPLANT	15

from the secret kitchen

AN'S FAMOUS GARLIC NOODLES	15
AN'S FAMOUS GARLIC ROASTED CRAB	75
<i>Cracked / Out of Shell</i>	
AN'S FAMOUS LOBSTER GARLIC NOODLES	65
<i>Whole Maine Lobster</i>	
AN'S FAMOUS ROYAL TIGER PRAWN NOODLES	48

large plates

SUSTAINABLE CHILEAN SEA BASS	49
<i>Asparagus, Garlic Soy, Ginger-Pineapple Sauce</i>	
FILET MIGNON SHAKEN BEEF	39
<i>Wok Flame Onions, Heirloom Tomatoes, Petit Watercress</i>	
LEMONGRASS BASTED WILD SALMON	36
<i>Turmeric Saffron Nage, Seasonal Vegetable Jullienne</i>	
VIETNAMESE Caramel WHITEFISH	35
<i>Garlic Rice, Pickled Chayote</i>	
HIMALAYAN SALT BLOCK STEAK	
<i>Served with Pork Belly XO, Chef An's Steak Seasoning, Horseradish Crema</i>	
A-5 Wagyu of Matsusaka -3oz	78
Prime All Natural Rib Eye - 16oz	71
Prime All Natural Filet Mignon – 10 oz	59
SNAKE RIVER FARMS AMERICAN WAGYU "BO KHO" BEEF STEW	45
<i>Star anise, cinnamon, heirloom carrot, kennebeck potato, warm baguette</i>	

noodles and rice

DRAGON FRIED RICE	24
<i>bay Scallops, Scallions, Egg Whites, Jasmine Rice</i>	
'XO' GARLIC FRIED RICE	22
<i>Poached Egg , Pork Belly XO</i>	
'XO' NOODLES	22
<i>Scallop, Chicken, Thai Bird Chili, Chive, XO Hennessy</i>	