

AN the GO Take Out Service

Tuesday - Sunday: 12PM - 8PM



Small Plates

CRISPY JIDORI CHICKEN ROLL GFO	17 / 4 Pieces	SHRIMP TOASTS	17 / 4 Pieces
<i>Rice Paper, Black Mushrooms, Jicama, Vermicelli, Lemon Chili Oil</i>		<i>Farce of Langoustine, Scallion, Baguette</i>	
VEGETARIAN CRAB RANGOON V	16 / 4 Pieces	SIGNATURE CRAB PUFFS	18 / 4 Pieces
<i>Whipped Palmetto Cheese, Green Onion Confit</i>		<i>Dungeness Crab, Peanut-Mustard Dipping Sauce</i>	
VIETNAMESE SATAY	17 / 4 Pieces	CRISPY COCONUT PRAWNS	17 / 4 Pieces
<i>Choice of Jidori Chicken OR Filet Mignon, Grilled Over Binchotan Charcoal, House Pickles</i>		<i>Orange Peel, Agro Dulce with Orange</i>	
CHICKEN MEATBALLS	17 / 4 Pieces	STEAMED SHRIMP & LOBSTER DUMPLINGS	18
<i>Gochujang, Tofu, Black sesame, Tempura Crunch</i>		<i>Saffron Nage</i>	
WILD MUSHROOM WONTONS V	16 / 4 Pieces	SALT & PEPPER CALAMARI	19
<i>Ginger and Lemongrass Coulis</i>		<i>Charred Scallion, Sweet Red Chili, Thai Basil Aioli</i>	
		VEGAN CRISPY "CALAMARI" V	19
		<i>Hearts Of Palm, Charred Scallion, Sweet Red Chili, Spicy Vegan Aioli</i>	

Large Plates

LEMON WHITE FISH	28	CRISPY ORANGE PEEL CHICKEN	24
<i>Thai Basil, Caper Berries, Tomato, Kale, Angel Vermicelli</i>		<i>Chinese Celery, Sesame</i>	
ORA KING SALMON GFO	34	LEMON CHICKEN	28
<i>Market Vegetables, Saffron Nage</i>		<i>Angel Vermicelli, Fresh Kale</i>	
FILET MIGNON SHAKEN BEEF	45	VEGAN "ORANGE CHICKEN" V	22
<i>Wok Flame Onions, Heirloom Tomatoes, Crispy Parsnips</i>		<i>Crispy Glazed Cauliflower, Roasted Sesame Seed, Celery Ribbon</i>	
MONGOLIAN LAMB	42	RAMEN CACIO E PEPE	22
<i>Chargrilled Early Summer Vegetables, Twice Cooked Potato</i>		<i>Aged Parmesan, Vietnamese Black Pepper</i>	

Rice, Veggies & Noodles

WOK FLAMED ASIAN GREENS OF THE DAY V	17	DRAGON FRIED RICE GFO	23
<i>Please Inquire About Today's Assortment</i>		<i>Bay Scallops, Scallion, Egg White, Jasmine Rice</i>	
CRAB FRIED RICE GFO	29	WAGYU FRIED RICE	29
<i>Garlic Roasted Dungeness Crab Meat, Haricot Vert, Garlic, Egg</i>		<i>Melted Scallions, Scrambled Hen Eggs, Jasmine Rice</i>	
BUDDHA FRIED RICE V GFO	19	ROASTED CAULIFLOWER & BRUSSEL SPROUTS	17
<i>Haricot Vert, Heirloom Carrot, Shallot, Jasmin Rice</i>		<i>Turmeric, Garlic Lime V GFO</i>	
GLUTEN-FREE NOODLES GFO	23		
<i>Steeped Garlic Butter, Flat Leaf Parsley</i>			

Salads & Sashimi

LITTLE GEM SALAD 19 V		VEGAN "CRAB CAKE" SALAD 21 V	
<i>Eight-Herb Green Goddess, Furikake Rice Crackers, Hydro Watercress, Cabbage, Roma Tomato, Vegan Bacon</i>		<i>Hearts of Palm, Spicy Vegan Aioli</i>	
<i>(add Chicken or Beef Satay 10, Crispy Calamari 14, or Grilled Salmon 17)</i>		LOBSTER MANGO SALAD	69 (Half), 120 (Full)
*ADD-ONS ONLY AVAILABLE FOR LUNCH		<i>Maine Lobster, Lollo Rosa, Frisée, Petite Watercress, Miso Dressing</i>	

From the Secret Kitchen™

AN'S FAMOUS GARLIC ROASTED DUNGENESS CRAB™ MP	
<i>Out of Shell or Cracked In The Shell GFO</i>	
ROASTED MAINE LOBSTER	MP
<i>with An's Famous Garlic Noodles™</i>	
GRILLED PRAWNS	29
<i>with An's Famous Garlic Noodles™</i>	
AN'S FAMOUS GARLIC NOODLES™	22
<i>Roasted Garlic, An's Secret Sauce</i>	
AN'S FAMOUS VEGAN GARLIC NOODLES™ V	22
<i>Roasted Garlic, An's Secret Sauce +\$ 4 With Vegetable Medley</i>	
AN'S FAMOUS GARLIC RICE™	14
<i>Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices</i>	

Soup & Sandwiches

CLASSIC PHO SOUP GFO	17
<i>Beef Brisket, Meatball, Holy Basil, Bean Sprouts</i>	
VEGETABLE PHO SOUP V GFO	17
<i>Bean Curd, Tofu, Mushroom, Napa Cabbage, Chayote Squash</i>	
RIBEYE BANH MI 'PHO' DIP	23
<i>Aged Cheddar Fondue, Caramelized Onion, Potato Crisp</i>	

Please inform us of any food allergies. | **V** Vegan **GFO** Gluten-Free upon request