

ANOI

BY HOUSE OF AN



*It's everything Eggs!*

MONDAY, APRIL 4TH

– 1 ST –

**THE RL EGG**

Maple Syrup Spheres, Sherry Creme Fraiche

– 2 ND –

**THE TN EGG**

65 degree, Miso Cured, Sunchoke Puree,  
Truffle Caviar

– 3 RD –

**EGGS SQUARED**

Ossetra Caviar, Parmigiano Reggiano,

– 4 TH –

**SZECHWAN SALMON MI CUIT**

Egg Mimosa, Spring Peas, Colors of Spring

– 5 TH –

**"BACON AND EGGS"**

House Made Sambol, Crispy Egg,  
"Pancakes....well... sorta"

– FINALE –

**DARK CHOCOLATE SOUFFLE**

Pineberries, Walnuts, Almonds,  
Caramel Creme Anglaise

*Bon Appétit!*

\$225<sup>pp++</sup>

INCLUDES SOMMELIER'S SELECTED FINE & VINTAGE WINES

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HOA  
SOCIAL  
DINING  
SOCIETY

GOURMONDAY  
BY HOUSE OF AN

ANOI DREAMS  
OF SUSHI

MONDAY, SEPTEMBER 12TH, 2016

7PM

*Toro Tartare with Osetra Caviar*

*Avocado & Dungenous Crab Roll  
Spheres of Creme Fraiche and Caviar*

*Scallop Sashimi, Truffle, Apple, Kaffir Lime*

*Chilled Uni Pasta*

*Cobia Sashimi ,Dehydrated Miso*

*Lobster & Corn Soup with Miracle Noodle*

*Crispy Asaragus*

*Live Santa Barbara Spot Prawn Shooter*

*Green Tea Soba with Fresh Wasabi*

*Traditional Nigiri Sushi*

*Cucumber Roll*

*Abalone Tempura*

*Untraditional Nigiri*

*Japanese Wagyu Beef*

**\$225PP++**

NOT INCLUDING TRADITIONAL SAKE TASTING

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# MENU

-PRIMER PLATO-  
Razor Clam Ceviche

-SEGUNDO PLATO-  
Lobster Tamale, Aztec Corn

-TERCERO PLATO-  
Octopus, Cactus, Tomatillo, Charred Hatch  
Chile

-CUARTO PLATO-  
Roasted Rabbit "Pozole"

-QUINTO PLATO-  
Oxtail Sope, Uni Fundido, "Chilaquiles"

-SEXTO PLATO-  
Saint Peters Fish, All Day Mole

-SÉPTIMO PLATO-  
Wagyu Tostada, Black Bean Puree, Sweet  
Potato

-OCTAVO PLATO-  
Whole Roasted Yucatecan Suckling Pig,  
Fresh Pressed Tacos, Traditional and  
Untraditional Garnishes

-POSTRE-  
24k Flat

-SORPRESA-  
Mignardise