



# CRUSTACEAN

BEVERLY HILLS

## An Sum

\$10 for 2 pieces

### FAMILY TREE \$25 pp

Choose 5 different AN Sum Items (Minimum of 2 orders)

### CRISPY CHICKEN "OYSTER"

Most Prized Piece of Chicken & Thai Basil Aioli

### \* CHICKEN SATAY

Grilled Over Binchotan Charcoal with House Pickles

### \* FILET MIGNON SATAY

Grilled Over Binchotan Charcoal with House Pickles

### MAPLE LEAF FARMS DUCK POTSTICKERS

Luxardo Cherry Agrodolce

### \* STEAMED SHRIMP & LOBSTER DUMPLINGS

Spicy Tamarind Ginger Emulsion

### ♥ AVOCADO CRISPY RICE

Roasted Corn, Quinoa, Drip Sauce, Quail Egg

### TOASTED SHRIMP TOAST

Farce of Langoustin, Scallion, Baguette

### \* CRISPY JIDORI CHICKEN ROLL

Rice Paper, Black Mushrooms, Jicama, Vermicelli, Lemon Chili Oil

### SIGNATURE CRAB PUFFS

Dungeness Crab & Peanut-Mustard Dipping Sauce

### CHICKEN MEATBALLS

Gochujang, Tofu, Black Sesame, Tempura Crunch

### 🍴 WILD MUSHROOM WONTONS

Ginger & Lemongrass Coulis

### 🍴 IMPOSSIBLE CRISPY VEGAN ROLL

Marinated Cranberries, Kale, Haricot Vert, Impossible Meat™

## Starters

🍴 HEARTS OF PALM "CRAB CAKE" 24  
Spicy Vegan Aioli

WILD SALMON TARTARE 24  
Sun Dried Tomato Toast, Capers, English Cucumber, Quail Egg

WAGYU STEAK TARTARE 24  
Yuzu Lemongrass Dressing, Toasted Rice Powder, Capers, Truffle Dijon, Shrimp Chips

🍴 CASHEW AIR FRIED "VEGAN CHICKEN" 24  
Vegan, Kale Salad, Cashew Cilantro Dressing

♥🍴 VEGAN PEACH PALM "CALAMARI" 19  
Charred Scallion, Sweet Red Chili, Thai Basil Aioli

PHO SOUP DUMPLINGS 18  
Holy Basil, Kaffir Lime, Royal Broth - 4 piece

BRAISED LAMB SOUP DUMPLINGS 18  
Tom Yum Jus, Galangal, Japanese Sweet Potato, Butternut Squash, Puffed Rice - 4 piece

TRUFFLE CHICKEN PAN SEARED DUMPLINGS 18  
Chilli Oil Ponzu

SALT & PEPPER CALAMARI 19  
Charred Scallion, Sweet Red Chili, Thai Basil Aioli

ROASTED BONE MARROW TOAST 24  
Escargot Brunois, Garlic Baguette, Rau Ram

♥ HONEY YUZU SHRIMP "LETTUCE WRAP" 24  
Sautéed Rock Shrimp, Shaoxing Wine Reduction, Belgian Endive Crispy Baby Kale

## Sashimi & Sushi

TUNA CIGARS 22  
Instant Smoke, Feuille De Brick, Avocado Silk, Vidalia Onion, Tobiko Caviar

\* SURF AND TURF SASHIMI 27  
Wild Salmon, A-5 Wagyu, Crispy Garlic, Purple Potato, Tabasco® Chili Ponzu

\* TRUFFLE HAMACHI 27  
Yellowtail, Truffle Citrus Ponzu, Flying Fish Roe

♥🍴 QUINOA BAKED "CRAB HAND ROLL" 19  
\* Vegan, Nishiki Rice, Soy Paper, Spicy Veganise Palmetto

♥ SPICY PACIFIC YELLOWTAIL SASHIMI 26  
Drip Calabrian Chili Sauce, Snow Pea

## Salads

🍴 KARATE SALAD 19  
\* Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom

♥ TEMPURA ROCK SHRIMP SALAD 24  
Kyona Lettuce, Black Sesame, White Miso Parmesan Vinaigrette, Crispy Zucchini

🍴 LITTLE GEM SALAD 19  
\* Eight-Herb Green Goddess, Breakfast Radish, Crispy Taro, Hydro Watercress, Cabbage, Roma Tomato

\* LOBSTER MANGO SALAD 35  
1/2 Maine Lobster, Lollo Rosa, Frisée, Petit Watercress, Miso Dressing

🍴 Vegan \* Gluten Free Option ♥ New Dishes

• Please inform your server of any food allergies

• 20% Suggested service charge for parties of 6 or more

• \$3 cake-cutting fee & plate splitting fee

• \$75/\$150 (large format) corkage fee • A maximum of 2 bottles per table

• A maximum of 2 checks per table



# CRUSTACEAN

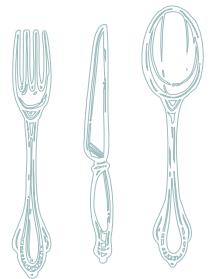
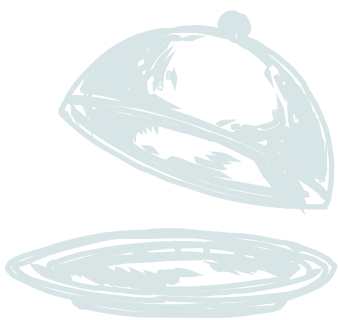
BEVERLY HILLS

## Large Plates

♥* <b>STEAMED TRUFFLE CREAM DORY</b>	39	♥ <b>LEMON CHICKEN</b>	36
<i>Steamed en Papillote, Black Summer Truffle, Leek, Napa Cabbage, Ginger, Shaoxing</i>		<i>Jidori Chicken Breast, Kale, Angel Vermicelli, Tomato</i>	
♥* <b>LINE CAUGHT CHILEAN SEA BASS</b>	52	* <b>MONGOLIAN LAMB</b>	45
<i>Certified Sustainable, Scallions, Asparagus, Garlic Soy, Ginger-Pineapple Sauce</i>		<i>Char Grilled Early Summer Vegetables, Twice Cooked Potato</i>	
* <b>CHINOOK KING SALMON</b>	39	* <b>FILET MIGNON SHAKEN BEEF</b>	42
<i>Saffron Nage, Market Vegetables</i>		<i>Wok Flame Onions, Heirloom Tomatoes, Petit Watercress</i>	
* <b>BROILED RED SNAPPER</b>	39	* <b>HIMALAYAN SALT BLOCK STEAK</b>	
<i>Dill, Turmeric, Garlic Rice, Roasted Peanuts, Sesame Cracker</i>		<i>Served with Horseradish Crema</i>	
♥ <b>GRILLED CAULIFLOWER "STEAK"</b>	28	A-5 Wagyu of Matsusaka - 3oz	78
* <b>THANG LONG</b>		Prime All Natural Rib Eye - 16oz	72
<i>Peanuts, Dill, Turmeric Olive Oil, Garlic Rice</i>		All Natural Center Cut Filet Mignon - 10oz	62

## From The Secret Kitchen™

AN'S FAMOUS GARLIC ROASTED DUNGENESS CRAB™ In the Shell or Out of Shell	78
WHOLE ROASTED MAINE LOBSTER WITH AN'S FAMOUS GARLIC NOODLES™	68
COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™	54
AN'S FAMOUS GARLIC NOODLES™ Roasted Garlic & AN'S Secret Sauce	20
AN'S FAMOUS GARLIC RICE™ Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	12
* GLUTEN FREE NOODLES Lobster Jus, Thai Basil, Shallot	21



## Rice & Veggies

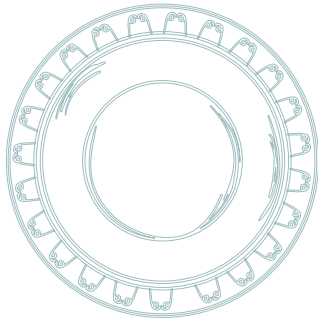
♥ <b>IMPOSSIBLE MIRACLE NOODLES™</b>	24	♥ <b>KUNG PAO EGGPLANT</b>	17
<i>* Turmeric glass noodles, Impossible Meat, Thai Basil, Vegetable melange</i>		<i>* Thai Basil, Thai Red Chili Gastrique</i>	
♥ <b>CAULIFLOWER "FRIED RICE"</b>	18	♥ <b>CAULIFLOWER &amp; BRUSSEL SPROUTS</b>	18
<i>* Riced Cauliflower, Organic Jidori Egg, Traditional &amp; Modern Garnishes</i>		<i>* Turmeric, Garlic Lime</i>	
* <b>XO GARLIC FRIED RICE</b>	24	♥ <b>BABY BOK CHOY</b>	17
<i>Poached Egg, Pork Belly XO</i>		<i>* Ginger, Shallot Sauce</i>	
<b>DRAGON FRIED RICE</b>	24	♥ <b>FRESH CORN SAUTÉ</b>	18
<i>Bay Scallops, Scallions, Egg Whites, Jasmine Rice</i>		<i>* Shallot, Thai Basil, Melted Creamed Leeks Cooked Over Embers</i>	
<b>WAGYU &amp; PINEAPPLE FRIED RICE</b>	24	♥ <b>FARMERS MARKET VEGETABLES</b>	18
<i>Melted Scallions, Scrambled Hen Eggs, Jasmine Rice</i>		<i>* Chayote Wonder Squash, Fioretto Cauliflower, Shiitake, Black Pepper</i>	
♥ <b>CRAB FRIED RICE</b>	29		
<i>Dungeness Crab, Jidori Egg, Snow Pea</i>			

Our beef is a minimum 35 day wet aged. We use the most humanely raised beef possible in partnership with some of the best ranchers in the Midwest. We are members of Seafood Watch & Oceana. We source "best choices" & "good alternatives" when possible. Our soy sauce is Tamari based, which is gluten free & non wheat added. Our frying oil is gluten free.

# Vegan Menu



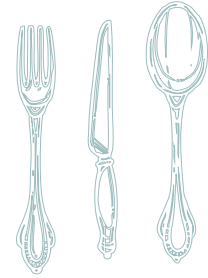
CRUSTACEAN  
BEVERLY HILLS



*An Sum*  
*\$10 for 2 pieces*

*\* WILD MUSHROOM WONTONS*  
*Ginger & Lemongrass Coulis*

*\* IMPOSSIBLE CRISPY VEGAN ROLL*  
*Marinated Cranberries, Kale, Haricot Vert, Impossible Meat™*



## Starters

- VEGAN PEACH PALM “CALAMARI”* 19  
*Charred Scallion, Sweet Red Chili, Thai Basil Aioli*
- HEARTS OF PALM “CRAB CAKE”* 24  
*Spicy Vegan Aioli*
- QUINOA BAKED “CRAB HAND ROLL”* 19  
*\* Vegan, Nishiki Rice, Soy Paper, Spicy Vinaigrette, Palmetto*
- CASHEW AIR FRIED “CHICKEN”* 24  
*\* Vegan, Kale Salad, Cashew Cilantro Dressing*

## Large Plates

- GRILLED CAULIFLOWER “STEAK” THANG LONG* 28  
*\* Peanuts, Dill, Turmeric Olive Oil, Garlic Rice*
- CAULIFLOWER AND BRUSSEL SPROUTS* 18  
*\* Turmeric, Garlic Lime*
- FRESH CORN SAUTÉ* 18  
*\* Shallot, Thai Basil, Melted Creamed Leeks Cooked Over Embers (request no dairy)*
- IMPOSSIBLE MIRACLE NOODLES™* 24  
*\* Turmeric glass noodles, Impossible Meat, Thai Basil, Vegetable melange*

## Salads

- LITTLE GEM SALAD* 19  
*\* Eight-Herb Green Goddess, Breakfast Radish, Crispy Taro, Hydro Watercress, Cabbage, Roma Tomato*
- KARATE SALAD* 19  
*\* Kohlrabi, Black Truffle, Crispy Kennebec Potato, Garlic Blossom*
- FARMERS MARKET VEGETABLES* 18  
*\* Chayote Wonder Squash, Fioretto Cauliflower, Shiitake, Black Pepper (request no dairy)*
- BABY BOK CHOY* 17  
*\* Ginger, Shallot Sauce (request no dairy)*
- KUNG PAO EGGPLANT* 17  
*\* Thai Basil, Thai Red Chili Gastrique*
- GLUTEN FREE NOODLES* 21  
*Lobster Jus, Thai Basil, Shallot*

*🌿 Vegan \* Gluten Free Option • Please inform your server of any food allergies*