

Soups and Salads

Aged Miso Soup Exotic Mushrooms Scallions	6	Simple Salad Orange Segments Tomatoes Crispy Wonton Skins Pastel Radishes Ginger Dressing Add Avocado \$2	6
Shrimp & Pork Wonton Soup House Made Wonton Chicken Broth Cilantro Seaweed Scallion Sesame Oil	6	Korean Style Seafood Soup Fluke Mussels Shrimp Tofu Enoki Mushroom Zucchini Daikon Raw Egg Watercress Fish Cake	12
Seaweed Salad Traditional Served Chilled	6	Baby Arugula Salad Salt Roasted Baby Golden Red Beets Asian Pears Toasted Black Pecans Goat Cheese Honey Balsamic Vinaigrette	10
Green Papaya Salad Grilled Shrimp Bean Sprout Carrot Haricot Vert Beans Cilantro Mint Cashew Tomatoes Peanut Lemongrass Dressing	10		

Starters From The Kitchen

Edamame Choice of Steamed or Seasoned Hawaiian Sea Salt Togarishi Spices	6	Crackling Calamari Asian Spices Sweet Chili Dipping Sauce Mixed Green	10
Peking Duck Spring Roll Hoisin Sauce Vermicelli Garden Herb Oil	7	Dynamite Rock Shrimp Candied Walnut Yuzu Siracha Aioli Chives	12
Classic Dim Sum Platter Vegetable Spring Roll Shrimp Shumai Lobster Dumpling Pork Dumpling Chinese Mustard Sauce	13	Chef's Medley Dragon Rib Crab Rangoon Beef Satay Chicken Satay Spiced Peanut Sauce	13
Szechuan Style Dumpling House Made Szechuan Soy Dipping Sauce Cilantro Scallion Peanut	10	Chicken Lettuce Wraps Butter Lettuce Leaves Exotic Mushrooms Water Chestnut Celery Pine Nuts Hoisin BBQ Sauce Crispy Rice Noodles	12

● Japanese Kobe Beef (2 oz Minimum)

Hot Volcanic Rock | Soy Lime Dipping Sauce | Fresh Wasabi | Soy Mustard
12/oz

Starters From The Sushi Bar

● Striped Bass Crudo White Truffle Ponzu Wasabi Salsa Garlic Crumb	12	● Salmon Toro Tataki Togarashi Wasabi Soy Mustard Pickled Jalapeño Ginger Scallion Sauce	12
● Yellow Tail Toro Szechuan Pepper Infused Oil Yuzu Soy Sauce Shallot Orange Supreme Tobiko	12	● Tuna Wonton Spicy Crab Guacamole Thai Chili Aioli Asian Pear Mango Salsa	12
● Feng-Viche White Tuna Salmon Striped Bass Cherry Tomato Bell Pepper Garlic Shallot Asian Pear Yuzu Tobiko	12	● Japanese Kobe Beef Carpaccio Aji Amarillo Garlic Crumble Chive Black Hawaiian Sea Salt Pickled Hon-Shimeji Mushroom Micro Arugula	20

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Main Dishes

Scottish Salmon Coconut Edamame Puree Roasted Root Vegetable	24	ShaoXing Braised Short Rib Baby Carrot Pea Shoot Sweet Purple Potato Puree Natural Jus	24
Miso Glazed Chilean Sea Bass Orzo Oven Dried Cherry Tomato Hon-Shimiji Mushroom Broccoli Rabe	25	Spice Crusted Strip Steak Confit Fingerling Potato Haricot Vert Beans Natural Jus	23
Hokkaido Lobster & Scallops Butter Poach Lobster Tail Edamame Bean Bay Scallops Risotto Frisse Salad Creamy Saiyiko Miso Sauce	28	Filet Mignon Mashed Purple Potato Baby Carrot Pearl Onion Natural Jus	28

Taste of Asia

Classic "Pad Thai" Chinese Chive Bean Sprout Aged Tofu Egg Crispy Shallot Peanut	16 Chicken	18 Shrimp	General Tso's Chicken Sweet Peppdew Broccoli Pineapple Baby Corn	15
Thai Fried Rice Tomato Cashew Green Peas Carrot Pineapple Egg	15 Chicken	17 Shrimp	Wok Stir Fry Black Pepper Rib Eye Red & Green Pepper Red Onion Scallion Hoisin BBQ Crispy Rice Noodle Cilantro	22
Penang Curry "Northern Malaysia" Bell Peppers Tomatoes Red Onion Pineapple Eggplant Green Bean Basil Fried Tofu	15 Chicken	17 Shrimp	Steamed Flounder Filet Szechuan Black Bean Sauce Napa Cabbage Ginger Chive Cilantro	17

Teriyaki-Chicken 15 Steak 18 Shrimp 17 Salmon 17
Pick Your Favorite | Caramelized Onions | Grilled Asparagus | Balsamic Teriyaki Sauce.

Side Dishes

Garlic Bok Choy	5	Miso Eggplant	5
Garlic Haricot Vert Beans	5	Vegetable Fried Rice	5
Roasted Root Vegetable	5	Tempura Sweet Potato	5
Steamed Chinese Broccoli With Oyster Sauce	5		

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Sushi Bar Entrée

● Feng Sashimi Dinner	27	● American Sashimi	29
18 Pieces Sashimi Chef's Choice		6 Pieces Tuna 5 Pieces Yellowtail 6 Pieces Salmon	
● American Sushi	27	● Feng Sushi Dinner	24
3 Pieces Tuna 3 Pieces Yellowtail 3 Pieces Salmon Sushi Salmon Avocado Roll.		9 Pieces Sushi Tuna Roll Chef's Choice	
● Sushi & Sashimi Combo		29	
5 Pieces of Assorted Sushi 12 Pieces of Assorted Sashimi Spicy Tuna Avocado Roll			

Roll or Hand Roll

Add Brown Rice Cucumber or Avocado \$.50 | Tobiko \$1.00 | Cucumber Wrap \$2

California Roll	5	Vegetarian Roll	5
● Tuna Roll	5	● Spicy Tuna Roll	6
● Salmon Roll	5	● Spicy Salmon Roll	6
● Yellowtail Scallion Roll	5	● Spicy Yellowtail Roll	6
Sweet Potato Tempura Roll	4	Avocado Roll	4
Cucumber Roll	4	Philadelphia Roll	6
Shrimp Cucumber or Avocado Roll	5	Shrimp Tempura Roll	7.5
Eel Avocado Roll	6	Eel Cucumber Roll	6
Spider Roll	12	Spicy King Crab Roll	7.5

Sushi or Sashimi A La Carte

Please add \$1 for Sashimi

● Sake ~ Salmon	3	● Hamachi ~ Yellowtail	3
● Ika ~ Squid	3	Tako ~ Octopus	3
Ebi ~ Shrimp	3	● Suzuki ~ Striped Bass	3
● Hirami ~ Fluke	3	Unagi ~ Eel	3
● Sawara ~ Spanish Mackerel	3	● Tobiko ~ Flying Fish Roe	3
Kani ~ Mock Crab Meat	2	● Makaga ~ White Tuna	3
Surf Clam	3	● Maguro ~ Tuna	3
● Ikura ~ Salmon Caviar	3	● Toro ~ Fatty Tuna	M/P
● Uni ~ Sea Urchin	M/P	Teba Kani ~ King Crab	M/P
● Ama-Ebi ~ Sweet Shrimp	M/P	● Kanpachi ~ Baby Yellow Tail	M/P

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Feng Special Roll

Brown Rice & 6 Grain Rice is Available at \$1.00 Extra | Cucumber or Soy Nori at \$2.00 Extra

- **Angry Dragon** **16**
 Shrimp Tempura | Spicy Tuna | Papaya | Soy Nori | Spicy Crunchy Crab | Miso Sauce | Eel Sauce
- **Crab Crunch** **16**
 Deep Fried Roll | Spicy Crab | White Tuna | Avocado | Spicy Tuna | Tobiko | Chive | Yuzu Sauce | Eel Sauce | Spicy Mayo
- **Feng Chef** **16**
 Salmon | Yellowtail | Radish Sprout | Asparagus | Tuna | Avocado | Tobiko | Crunch | Spicy Mayo | Eel Sauce
- **Shogun** **16**
 Shrimp Tempura | Spicy Crab | Spicy White Tuna | Cream Cheese | Crispy Leek | Garlic Crumb | Eel Sauce | Thai Spicy Mayo
- **Autumn of Connecticut** **16**
 Spicy Crab | White Tuna Tempura | Crispy Shallot | Soy Nori | Salmon | Avocado | Black Tobiko | Honey Wasabi | Eel Sauce | Momiji Sauce
- **Geisha Roll** **17**
 Yellow Tail | Tuna | Salmon | Shrimp | Asparagus | Chive | Avocado | Lettuce | Radish Sprout | Crispy Sweet Potato | Onion Tomato Salsa | Jalapeño Sauce
- **"Irene's Paradise"** **18**
 Shrimp Tempura | Spicy Crunchy Crab | Avocado | Spicy Salmon | Soy Nori | Yuzu Garlic Sauce | Honey Wasabi Sauce | Miso Sauce
- Rock Shrimp Tempura** **18**
 Alaskan King Crab | Avocado | Cucumber | Soy Nori | Creamy Tempura Rock Shrimp | Wasabi Mayo | Momiji Sauce
- **Lobster Rock & Roll** **20**
 Lobster Tail | Spicy Crab | Basil | Caramelized Onion | Avocado | Soy Nori | Yellowtail | Tomato Salsa | Rice Pearls | Garlic Ponzu | Aji Amarillo | Eel Sauce
- Vegetarian Rolls ~ Served with 6 Grain Rice**
- Mighty Mushroom** **10**
 Avocado | Cucumber | Asparagus | Eggplant Tempura | Exotic Mushrooms | Micro Arugula | Shiitake Mushroom Sauce
- Crunch N' Munch** **12**
 Sweet Potato Tempura | Roasted Celery Root | Avocado | Tofu Skin | Shiitake Mushroom Sauce | Celery Root Puree
- Green Peace** **12**
 Avocado | Cucumber | Mango | Sun Dried Tomato | Radish Sprout | Romaine | Kiwi | Strawberry Puree | Sweet Miso Sauce

18% service charge may be added to parties of 6 or more

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