



## Starters

<b>Aged Miso Soup</b>	3
Exotic Mushrooms   Scallions	
<b>Seaweed Salad</b>	5
Served Chilled	
<b>Edamame</b>	5
Choice of Steamed or Seasoned   Hawaiian Sea Salt	
<b>Shrimp &amp; Pork Wonton Soup</b>	5
House Made Wonton   Chicken Broth   Cilantro   Seaweed   Scallion   Sesame Oil	
<b>Peking Duck Spring Roll</b>	7
Hoisin Sauce   Vermicelli   Garden Herb Oil	
<b>Korean Style Seafood Soup</b>	8
Fluke   Mussels   Shrimp   Tofu   Enoki Mushroom   Zucchini   Daikon   Raw Egg   Watercress   Fish Cake	
<b>Szechuan Style Steamed Dumpling</b>	10
House Made Shrimp & Beef Dumpling   Szechuan Soy Dipping Sauce   Cilantro   Scallion   Peanut	

## Feng Salad Entrée

Miso Soup

Add \$5 For Choice of Grilled Salmon Shrimp Pork Chop or Chicken Tender

<b>Caesar Salad</b>	6
Romaine Heart   Brioche Croutons   Tomatoes   Parmesan Cheese	
<b>Green Papaya Salad</b>	6
Bean Sprout   Carrot   Haricot Vert Beans   Cilantro   Mint   Cashew   Tomatoes   Peanut   Lemongrass Dressing	
<b>Asian Rice Noodle Salad</b>	6
Fresh Herbs   Cucumber   Shredded Lettuce   Crispy Shallot   Mint   Cilantro   Carrot   Peanut   Vietnamese Dressing	
<b>Spinach Salad</b>	7
Toasted Almonds   Sun-Dried Cranberries   Laura Chenel Goat Cheese   Candied Bacon   Honey Balsamic Vinaigrette	

## Sushi Bar Entrée

Miso Soup or Salad

<b>Roll "A"</b>	12
Tuna Roll   Yellowtail Roll   California Roll	
<b>Roll "B"</b>	13
Spicy Tuna   Spicy Salmon   California Roll   Spicy Mayo   Tobiko   Scallion   Crunch	
<b>Sushi "A"</b>	14
5 Pieces Sushi   Tuna Roll	
<b>Sushi "B"</b>	16
7 Pieces Sushi   Spicy Tuna Roll	
<b>Sashimi Special</b>	17
15 Pieces of Assorted Sashimi	
<b>Sushi &amp; Sashimi Special</b>	20
5 Pieces Sushi   9 Pieces Sashimi   Spicy Tuna Avocado Roll	

## Main Dishes

Miso Soup or Salad

<b>General Tso's</b>	10
Sweet Pepper   Pineapple   Baby Corn   Fried Rice	
<b>Pad Thai</b>	10 Chicken 12 Shrimp
Chinese Chive   Aged Tofu   Bean Sprout   Shallot   Egg   Peanut   Fresh Lime	
<b>Thai Fried Rice</b>	10 Chicken 12 Shrimp
Tomato   Cashew   Green Peas   Carrot   Pineapple   Bean Sprout   Egg	

## Japanese Lunch Box

Miso Soup Salad California Roll Shumai White Rice or Brown Rice

<b>Vegetable Tempura</b>	9
<b>Chicken Tender Teriyaki</b>	9
<b>Shrimp Teriyaki</b>	11
<b>Salmon Teriyaki</b>	11
<b>Shrimp Tempura</b>	11
<b>New York Strip Steak</b>	12
<b>Assorted Sashimi</b>	13
<b>Assorted Sushi</b>	11

## Lunch Maki Special \$9.00

Choice of any 2 rolls Miso Soup or Salad

<b>Tuna Roll</b>	5
<b>Salmon Roll</b>	5
<b>Spicy Tuna Roll</b>	6
<b>Spicy Salmon Roll</b>	6
<b>Tuna Avocado Roll</b>	5
<b>Salmon Avocado Roll</b>	5
<b>Tuna Cucumber Roll</b>	5
<b>Salmon Cucumber Roll</b>	5
<b>Spicy Yellowtail Roll</b>	6
<b>California Roll</b>	5
<b>Shrimp Tempura Roll</b>	7
<b>Philadelphia Roll</b>	6
<b>Vegetarian Roll</b>	5
<b>Cucumber Roll</b>	4
<b>Avocado Roll</b>	4
<b>Shrimp Cucumber Roll</b>	5
<b>Shrimp Avocado Roll</b>	5
<b>Eel Cucumber Roll</b>	6
<b>Eel and Avocado Roll</b>	6
<b>Sweet Potato Tempura Roll</b>	4

## Feng Noodle Soup

Choice of Pork 13 Short Rib 14 Seafood 15

<b>Miso Ramen</b>
Miso Pork Broth   Fresh Shitake Mushroom   Poached Egg   Scallion   Fish Cake   Seaweed   Bamboo Shoot   Corn
<b>Nabeyaki Udon</b>
Japanese Udon Noodle   Chicken Broth   Crab Stick   Fish Cake   Poached Egg   Shrimp Tempura   Vegetable

## Feng Special Roll

Add Brown Rice \$.50 Cucumber Or Avocado \$.50 Soy Nori Wrap \$2.00

<b>Crunch N' Munch</b>	10
Sweet Potato Tempura   Roasted Celery Root   Avocado   Tofu Skin   Shiitake Mushroom Sauce   Celery Root Puree	
<b>Mighty Mushroom</b>	10
Avocado   Cucumber   Asparagus   Eggplant Tempura   Exotic Mushrooms   Micro Arugula   Shiitake Mushroom Sauce	
<b>Godzilla Roll</b>	10
Spicy Crunchy Tuna   Radish Sprout   Avocado   Red Tobiko	
<b>Spider Roll</b>	10
Fried Maryland Soft Shell Crab   Cucumber   Avocado   Tobiko	
<b>Rainbow Roll</b>	12
Crab   Tuna   Salmon   Sea Bass   Yellowtail   Cucumber   Avocado   Tobiko   Scallion	
<b>Feng Chef</b>	12
Salmon   Yellowtail   Radish Sprout   Asparagus   Tuna   Avocado   Tobiko   Crunch   Spicy Mayo   Eel Sauce	
<b>Angry Dragon</b>	12
Shrimp Tempura   Spicy Tuna   Papaya   Soy Nori   Spicy Crunchy Crab   Miso Sauce   Eel Sauce	
<b>Crab Crunch</b>	12
Deep Fried Roll   Spicy Crab   White Tuna   Avocado   Spicy Tuna   Tobiko   Chive   Yuzu Sauce   Eel Sauce   Spicy Mayo	
<b>Shogun</b>	12
Shrimp Tempura   Spicy Crab   Spicy White Tuna   Cream Cheese   Crispy Leek   Garlic Crumb   Eel Sauce   Thai Spicy Mayo	
<b>Autumn of Connecticut</b>	12
Spicy Crab   White Tuna Tempura   Crispy Shallot   Soy Nori   Salmon   Avocado   Black Tobiko   Honey Wasabi   Eel Sauce   Momiji Sauce	
<b>Irene's Paradise Roll</b>	14
Shrimp Tempura, Spicy Crab, Avocado, Topped with Spicy Crunchy Salmon, Honey Wasabi and Garlic Yuzu Sauce	

## Hibachi Lunch

Mushroom Soup, Vegetable, Fried Rice or White Rice Add Noodle \$1.00

<b>Vegetable</b>	9
<b>Chicken</b>	10
<b>New York Strip Steak</b>	12
<b>Lobster Tail</b>	15
<b>Filet Mignon</b>	15
<b>Scallop</b>	12
<b>Shrimp</b>	10
<b>Salmon</b>	12
<b>Combination Meal</b>	15
Your choice of any two items: Chicken, Steak, Shrimp, Scallop, or Salmon. \$4 Extra with Filet Mignon or Lobster.	

● "Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food born illness"